

"Mike Isabella is a talented chef—his new cookbook will serve as a bible for those looking to up their game in the kitchen, or merely learn the ways our good ol' Italian nonnas did it!"

—Giada De Laurentiis



MIKE ISABELLA'S  
**CRAZY GOOD  
ITALIAN**

BIG FLAVORS, SMALL PLATES



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crazy good italian**



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**big flavors, small plates**

**MIKE ISABELLA** *WITH CAROL BLYMIRE*

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## introduction

WHEN YOU RUN a restaurant that does 700–800 covers in a night and you want to make sure everyone gets the same great experience from start to finish, your food has to be very well thought out and easy to execute, but still pack the right balance of flavor. My food is straightforward because that's how I learned to cook, both as a kid and throughout my culinary training and restaurant cooking. It's important to me to be able to take simple ingredients and make a dish that stands out and is memorable. The recipes in this book are geared to help people cook delicious food on an everyday basis. And the food in this book? Is food you wanna eat.

I started cooking when I was five or six years old, growing up in Little Ferry, New Jersey, making meatballs with my Italian grandmother. I was a wild kid and she gave me things to do that kept me busy and out of trouble. When we went out to eat, I was always the kid trying the “weird” things on the menu. While my sister usually stuck to pasta with butter and cheese, I always wanted to order something new or different and then try to figure out how they made it.

From a really young age I knew I wanted to cook, but I didn't know what a chef was, exactly. I just wanted to be in a kitchen. As I got older, I got into trouble more often than not and the dream faded a little. When I was twenty, my grandmother passed away. Losing her shook me to the core. At the time I was working in retail sales and barely phoning it in because I was more worried about going to work every night instead of figuring out what I wanted to do with my life. My girlfriend at the time suggested I go to cooking school in New York. And since I hated my job and wanted to get my act together, I finally decided to try and get myself back on track.

My first day in class was inspiring and exciting, but I was scared. I didn't want to fail. Cooking was the only thing I truly wanted to do. I thought: *if I'm not good at this, I'm screwed.*

Fortunately, after culinary school, I got jobs in New York, Philadelphia, and Atlanta cooking with some of the best chefs and restaurateurs in those cities. My specialties became Latin, Mexican, Spanish, and Greek food, and when it came time to become an executive chef, I sent my résumé to José Andrés, who hired me to be the chef at Zaytinya in Washington, D.C. From there, I earned my own solid reviews and Zagat #1 rankings, and that opened the door to being on *Top Chef* and *Top Chef All-Stars*.

Appearing on *Top Chef All-Stars* was really important to me. I feel like the Ellis Island episode showed America the real me, not the jerk I looked like the first season I was on the show. My whole career, I had mostly avoided cooking Italian food because it was something I'd learned from my grandmother, so it didn't seem very “chef-y.” But on that *All-Stars* episode, where we had to cook based on our heritage, I let my guard down and, for the first time since I made it with her as a teenager, cooked Grandma's gnocchi and gravy. It was very hard to do, and it's still hard to talk about because I really miss her and wish she were able to see what I've done with my life. I felt like she was there on the show in the kitchen with me. It was big.

As I thought about the first restaurant I wanted to open, I knew that I wanted to have the kind of restaurant where I could one day cook for my kids and share with them the flavors and experiences I had growing up. That's how the idea for Graffiato started. I didn't want to do traditional Italian food

or traditional Mediterranean food. I wanted to do *my* version of those foods I've grown to love so much. When I decided to write this cookbook, I wanted to include recipes that make the ordinary extraordinary and incorporate ingredients and flavors that give everyday home cooking that special twist. I wanted to show people how I like to cook and eat my food—big, bold flavors on small plates with three or four different things to eat throughout the meal. Many of the recipes in the “Family Secrets” chapter serve up to six people, but most everything else is made for four people, in small portions.

In this book, you'll find recipes inspired by the cooking I did with my grandmother all the way up to the food I cook today at my restaurant and at home. These recipes are in the tradition of my family and every chef I've learned from, but at the end of the day, it's my flavors, my food. This food is who I am.

—MIKE ISABEL

*I hope this book inspires you to cook every day and try new things in the kitchen. Here are some things I want you to know before you start reading the rest of this book:*

- Always use the best ingredients you can find. It really does make a difference!
- Make things from scratch when you can. If you can't, buy fresh and local.
- Get to know the farmers at your farmers' market, and the other specialty food purveyors in your area. Having friendly relationships with them will only help you in the kitchen.
- I almost exclusively use only fresh herbs in my cooking and in the recipes in this book. Cooking with fresh herbs—instead of the dried stuff in jars—is the way to go!
- Toast and grind your own spices—a spice grinder is an inexpensive, important tool for any kitchen.
- A Microplane is key to getting the best citrus zest and the finest shavings of hard cheese. It's a must-have for every kitchen.
- Keep your knives sharp! If you take any cooking class, take a basic knife skills class. Learning how to hold and use a chef's knife properly will make your everyday cooking that much easier.
- Kosher salt is your friend. Seasoning your food while you're cooking brings out the best flavor.
- Plan ahead: read through recipes before starting to cook so you can shop accordingly and manage your time wisely. You need to give your dishes the right amount of time for flavors to set up.
- Don't be afraid to try new things—your biggest enemy in the kitchen is fear. Be bold and try cooking and eating something new!

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**mike isabella's  
crazy good italian**



## 1 bites and snacks from the isabella household

**W**HEN MY WIFE, Stacy, and I started dating, we went out for dinner on my day off because I didn't want to cook. We enjoyed trying different restaurants in Atlanta, where we were living at the time, but as we spent more time together and got to know each other better, she decided she'd cook for me. And I let her. Every chef will tell you that when someone is willing to cook for you, you wholeheartedly say yes.

I remember her making pork ribs in a slow cooker, deviled eggs with bacon and cheese, and so many other things that made me think, "This is the right girl for me." I would eat anything she made.

In this chapter, you'll find recipes for things Stacy and I like to make on our rare days off when we have friends over to watch football or for drinks before going out. I've also included a few recipes for things you can pickle. I like pickled vegetables, especially in salads just to mix it up a bit and add



little more flavor.

In this chapter you'll also find the recipe for my famous *Pepperoni Sauce* (page 12), which I made for the *Top Chef All-Stars* finale. Not only did *Food & Wine Magazine*'s Gail Simmons rave about the sauce, calling it "crazy business," after the show was over fans and reporters kept saying, "Sorry you didn't win, but can we have the recipe for your pepperoni sauce—it sounds amazing!" At the finale the sauce was a gamble because I'd never made it before, and it turned out to be the greatest risk I ever took. I saw pepperoni in the market that day and just made up the sauce on the fly by layering tomato, fennel seed, onion, chili flakes, white wine, stock, and pepperoni. I pureed the heck out of it, and from the smell alone I *knew* I had a winner. There's a little heat, some cured sausage flavor and fennel, and it goes great with chicken thighs or wings . . . or just out of the pan with a spoon.

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## *Pork-Fried Peanuts*

*These are salty, sweet, and spicy peanuts—addictive. The great thing about cooking with lard is that you can use it over and over again. After making these peanuts, just pour the melted lard through a paper towel-lined fine-mesh strainer into a jar and let it cool before storing it in the fridge.*

**MAKES 2½–3 CUPS**

**ACTIVE TIME = 15 MINUTES**

**INACTIVE TIME = 30 MINUTES**



**4 cups lard**

**1 pound roasted, unsalted peanuts**

**2 cups water**

**2 cups sugar**

**1 tablespoon orange zest**

**½ tablespoons ground Aleppo pepper (or 1 tablespoon sweet paprika plus 2 teaspoons cayenne pepper)**

**2 teaspoons kosher salt**

- 1.** On the stovetop, heat the lard in a large, heavy-bottomed pot to 350°F, using a candy thermometer to measure the temperature.
- 2.** In a medium saucepan over high heat, bring the peanuts, water, and sugar to a boil for 5 minutes, stirring frequently, until the liquid thickens to syrup.
- 3.** Using a slotted spoon or wok skimmer, strain the peanuts from the syrup and place them carefully into the lard. Fry at 350°F for 3 minutes, stirring occasionally.
- 4.** Remove the peanuts from the lard and toss with orange zest, Aleppo pepper, and salt.
- 5.** Line a baking sheet with parchment paper. Lay the peanuts evenly on the paper, making sure they don't clump together, and let them cool at room temperature for 20 minutes.
- 6.** Break apart any peanuts that have hardened together and serve in a bowl as a party snack.

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## Smoked Olives

*These olives are a make-ahead snack—they need a day in the fridge to absorb all the flavors in the marinade. The smokiness, combined with the citrus zest, herbs, and the olive brine, will make these a favorite of yours in no time. When we make these at home, we usually do a double or triple batch because they're great to snack on throughout the week.*

*This recipe calls for using a smoker, but you can use a charcoal grill—just keep the heat low and don't let the olives touch the grill grate. If using a gas grill or smoker, turn off the gas right after you put the olives inside.*

**MAKES 2 CUPS**

**ACTIVE TIME = 20 MINUTES**

**INACTIVE TIME = 1 HOUR, PLUS 24**

**HOURS MARINATING TIME**



**2 cups applewood chips, for the smoker or grill**

**2 cups mixed olives (Greek Kalamata, Moroccan oil-cured black, Italian Cerignola, Spanish Arbequina, or your favorite olive from your grocery deli)**

**1 cup extra virgin olive oil**

**Peel of ½ lemon (no pith)**

**Peel of ½ orange (no pith)**

**5 sprigs thyme**

**3 sprigs rosemary**

**1 tablespoon lemon zest**

**2 teaspoons coarsely chopped dill**

**½ teaspoon black sea salt**



**USE A VEGETABLE PEELER TO GET JUST THE PEEL AND NOT THE WHITE, BITTER PITH OF THE LEMON AND ORANGE IN THIS RECIPE.**



**THE OLIVE OIL MARINADE CAN BE SAVED AND USED FOR ANOTHER BATCH OR TO MARINATE CHICKEN OR SHRIMP.**



**1.** Soak the applewood chips in water for 1 hour. Prepare a smoker or grill with coals on the bottom. Once the coals are hot, place the soaked applewood chips atop the coals. Heat the smoker or grill to 200°F.

2. Place the olives in a grill basket and smoke for 15–20 minutes. Keep the smoker or grill lid closed so that the olives absorb the right amount of smoke.
3. While the olives are in the smoker, combine the olive oil, lemon peel, orange peel, thyme, and rosemary in a mixing bowl. Add the smoked olives, cover the bowl with plastic wrap, and marinate in the refrigerator for 24 hours.
4. Pour the olives and marinade through a fine-mesh strainer placed over a bowl to catch the marinade, which can be discarded or used as a marinade for chicken or shrimp.
5. Place the olives (still with the citrus peels, rosemary, and thyme) in a small mixing bowl and stir in the lemon zest and dill. Season with black sea salt and serve.



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## Spiced Pistachios

*These spiced pistachios became such a hit with friends and family over the years that I decided to serve them at my restaurant, Graffiato. We send them out to the table so our guests have something to snack on while they're enjoying a drink and looking at the menu.*

**MAKES APPROXIMATELY 2 CUPS**

**ACTIVE TIME = 25 MINUTES**



**¼ cup *Garlic Oil* (recipe follows)**

**2 teaspoons fresh oregano leaves**

**2 teaspoons fresh rosemary leaves**

**½ teaspoon fennel seeds**

**½ teaspoon coriander seeds**

**½ teaspoon caraway seeds**

**½ teaspoon red chili flakes**

**2 tablespoons sugar**

**½ teaspoon ground Aleppo pepper (or ¼ teaspoon ground cayenne pepper)**

**½ teaspoon ground smoked paprika**

**½ teaspoon kosher salt**

**1 pound roasted, salted pistachios in the shell**



**SPICED PISTACHIOS CAN BE STORED AT ROOM TEMPERATURE FOR 3 DAYS.**

- 1.** Preheat the oven to 400°F.
- 2.** Blend the *Garlic Oil*, oregano, and rosemary in a blender on high speed for 2–3 minutes, until the herbs are fully incorporated.
- 3.** Toast the fennel, coriander, and caraway seeds in a sauté pan over medium heat for 4–5 minutes, shaking the pan often to prevent burning.
- 4.** Transfer the seeds to a spice grinder or a mini food processor, add the chili flakes, and grind to a fine powder.
- 5.** In a mixing bowl, combine the ground seed mixture, sugar, Aleppo pepper, paprika, and salt.
- 6.** Place the pistachios in a roasting pan. Combine the pistachios with the blended oil mixture, add the spice blend, and stir until evenly coated. Roast in the oven for 10 minutes, stirring halfway through.



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# Garlic Oil

**MAKES 1½ CUPS**

**ACTIVE TIME = 45 MINUTES**



**1½ cups extra virgin olive oil**

**6 garlic cloves, peeled**



**DO NOT DISCARD THE GARLIC CLOVES. THEY ARE JUST LIKE ROASTED GARLIC AND CAN BE USED IN RECIPES OR SPREAD ON TOAST.**

- 1.** Heat the olive oil and garlic in a small saucepan over medium heat for 5 minutes, stirring to make sure the garlic cloves are coated in oil. Lower the heat to keep warm for an additional 35–40 minutes, moving the garlic around the pan every so often to prevent burning.
- 2.** Let the oil and garlic cool to room temperature. Store, covered, in the refrigerator up to 30 days.

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## Spicy Popcorn

*There's nothing like the smell of real popcorn popping—not the microwave kind. This snack is really easy to make and hopefully will inspire you to try your own flavor combinations. You'll never go back to the stuff in the envelope. This is the real deal.*

**MAKES 10–12 CUPS, POPPED**

**ACTIVE TIME = 10 MINUTES**



**2 tablespoons canola oil**

**½ cup popcorn kernels (white Amish recommended)**

**4 tablespoons unsalted butter**

**2 teaspoons minced garlic**

**¼ cup grated Parmigiano Reggiano**

**1½ tablespoons red chili flakes**

**1 tablespoon dried oregano**

**1½ teaspoons kosher salt**



*SEE PHOTOGRAPH, FACING PAGE 1*

- 1.** Pour the canola oil into a large saucepan on the stovetop. Add the popcorn kernels and cover with a tight-fitting lid.
- 2.** Turn the heat to high. When the kernels begin to pop, shake the pan every 30 seconds—keeping the lid on—so that the popcorn doesn't burn. When the kernels stop popping (after about 2 or 3 minutes) remove from heat.
- 3.** Melt the butter in a small saucepan over medium heat. Add the garlic and stir frequently for 3–5 minutes, until the garlic turns golden brown.
- 4.** Pour the garlic butter through a fine-mesh strainer into a small bowl and discard garlic.
- 5.** Grind the Parmigiano-Reggiano, chili flakes, oregano, and salt in a spice grinder until the mixture looks like sand.
- 6.** Toss the popcorn with the garlic butter and cheese mixture until the popcorn is evenly seasoned.



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