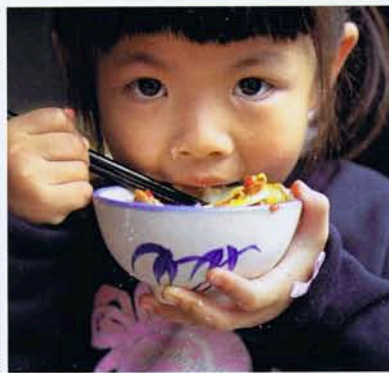


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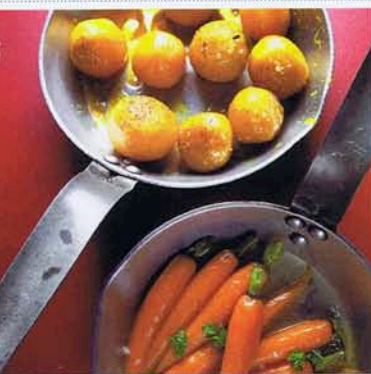


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Our favorite tools,
tips, ingredients,
cookbooks, recipes,
restaurants, and more

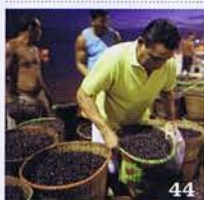
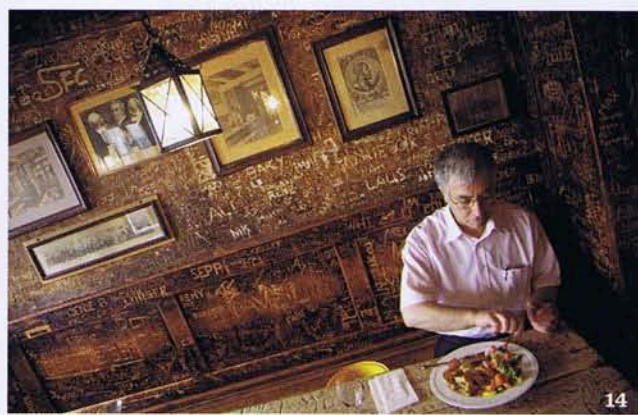



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THE SAVEUR 100 THE NEW CLASSICS

In these pages, we take stock of the best dishes we've cooked over the years, the restaurants where we've had our most memorable meals, the libations we toast with, the books and tools we covet, and the incredible people we've encountered along the way. We consider every last one a new classic.





The Saveur 100

1 BRIGADEIROS

Decadent and chewy *brigadeiros* are a beloved Brazilian treat. They were originally made by blending condensed milk, sweetened cocoa powder, and butter into fudge, which was formed into truffle-size balls and rolled in sugar (later renditions called for sprinkles). The sweet became wildly popular after Eduardo Gomes, a Brazilian Air Force brigadier general, ran for president in 1945; his female campaign volunteers would whip up batches of them to hand

out at fund-raisers. Gomes lost the election, but he succeeded in popularizing his favorite confection, which came to be known by his rank. Today, fancy Brazilian candy stores offer *brigadeiros* in flavors as non-traditional as lemon or wasabi, rolled with coconut, cookie crumbs, even sesame seeds. But I like the traditional version best, made with cocoa powder, and a touch of cream for extra smoothness. (See page 83 for a recipe.) —Leticia Moreinos Schwartz