



A Modern Pioneer's House Party

WHEN SHE'S NOT OUT SHOOTING ELK, SHE'S HOME MIXING COCKTAILS. HERE, "GIRL HUNTER" GEORGIA PELLEGRINI SHARES HER DIY STYLE.

BY KATE HEDDINGS PHOTOGRAPHS BY CEDRIC ANGELES

IT MIGHT SEEM strange that a woman known as the Girl Hunter wants to teach the world how to make mozzarella in 30 minutes. But Georgia Pellegrini, the chef turned author and TV personality, sees both hunting and cooking skills as part of what she calls "manual literacy." To her, this means knowing how to do practical things the old-fashioned way, from changing a car tire and reading a compass to gardening (even on a city fire escape), preserving and upcycling leftover wine. Her new book, *Modern Pioneering*, tackles all the preindustrial domestic arts, "but in a modern, hipper way," she says.

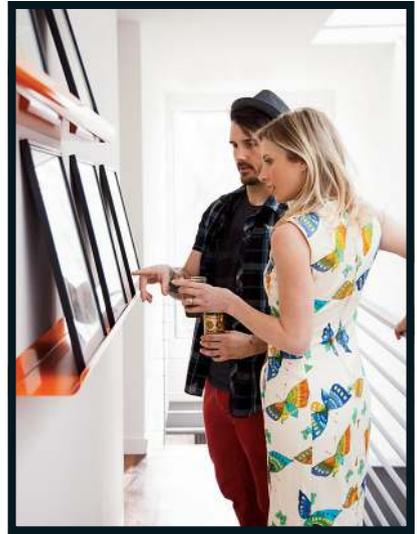
When Pellegrini has friends over to the house she recently bought in Austin, she prepares dishes that reflect her DIY sensibility as well as the culinary skills she acquired while cooking at Gramercy Tavern and Blue Hill at Stone Barns in New York. She bakes giant muffins studded with farm-stand strawberries and rhubarb; she turns foraged mushrooms into a delicious vegetable stew; and she makes Micheladas (the Mexican cocktail) with jalapeño-infused vodka instead of the usual beer. The recipes here reveal the Girl Hunter in her new element: at home with friends.

Pellegrini makes charcuterie with the wild boar she hunts.





Recipes from the garden: strawberry-rhubarb muffins (p. 54) and mini pea pancakes, RIGHT.



Mini Pea Pancakes with Herbed Yogurt

Total 30 min
Makes **18 mini pancakes**

¾ cup plain full-fat yogurt

2 tablespoons each of finely chopped parsley, tarragon and chervil, plus sprigs for garnish

Kosher salt and freshly ground black pepper

1½ cups frozen peas (8 ounces), thawed, plus more for garnish

1 large egg

1 large egg yolk

½ cup heavy cream

¼ cup all-purpose flour

- 1 teaspoon finely grated lemon zest**
- ½ teaspoon baking powder**
- ¼ teaspoon ground cardamom**
- ¼ teaspoon cayenne pepper**
- Unsalted butter, for greasing**

1. In a medium bowl, mix the yogurt with the chopped parsley, tarragon and chervil and season with salt and black pepper. Cover with plastic wrap and refrigerate the herbed yogurt until chilled, at least 15 minutes.

2. Meanwhile, in a medium saucepan of salted boiling water, blanch the peas until crisp-tender, about 1 minute. Drain well and let cool.

3. In a food processor, pulse the 1½ cups of peas with the egg and egg yolk until the peas are finely chopped. Add the cream, flour, lemon zest, baking powder, cardamom and cayenne and a generous pinch each of salt and black pepper; pulse until the batter is nearly smooth.

4. Heat a large cast-iron skillet or griddle. Generously grease the skillet with butter. Spoon 1-tablespoon mounds of batter

into the skillet and cook over moderate heat until lightly browned on the bottom, about 2 minutes. Flip the pancakes and cook for 1 to 2 minutes longer, until lightly browned and cooked through. Transfer the pancakes to a platter and keep warm. Brush the skillet with butter as needed and repeat with the remaining batter. Serve the warm pancakes topped with the herbed yogurt and garnished with peas and herb sprigs.

WINE Crisp, apple-scented sparkling wine: NV Adami Gargèl Brut Prosecco.



Did You Know?

You can pour stew into jumbo muffin tins and freeze for single servings.

Garden Vegetable Stew

Active **45 min**; Total **2 hr 30 min**
Makes **4 to 6 servings**

Pellegrini's stew combines an intensely flavorful fennel broth, Parmesan and five different vegetables.

- 2 tablespoons unsalted butter**
- 2 small fennel bulbs, chopped**
- 3 celery ribs, chopped**
- 6 medium shallots, thinly sliced**
- 1 small lemongrass stalk, tender inner bulb only, chopped**
- 8 garlic cloves, crushed**
- ½ lemon**
- 6 thyme sprigs**
- 1 tablespoon fennel seeds**

- 1 teaspoon crushed red pepper, plus more for garnish**
- 1 cup fresh orange juice**
- Kosher salt and freshly ground black pepper**
- 1 Parmigiano-Reggiano rind (3 ounces)**
- 2 medium carrots, cut into 1-inch pieces**
- 2 small turnips, cut into 1-inch pieces**
- 10 radishes, halved, or quartered if large**
- ½ pound green cabbage, cut into 1-inch pieces**
- ½ pound shiitake mushrooms, stems discarded and caps quartered**

Extra-virgin olive oil, for garnish

Crusty bread, for serving

1. In a large saucepan, melt the butter. Add the chopped fennel, celery, shallots, lemongrass, garlic, lemon, thyme, fennel seeds and the 1 teaspoon of crushed red pepper. Cook over moderate heat, stirring occasionally, until the vegetables are softened, 8 minutes. Add the orange juice and 8 cups of water and bring to a boil. Cover partially and simmer over moderately low heat, stirring occasionally, until slightly reduced and the vegetables are very tender, 1 hour and 30 minutes. Strain through a fine sieve into a heatproof bowl, pressing on the vegetables with a wooden spoon; discard the solids.

2. Wipe out the saucepan. Add the fennel broth to the saucepan, bring to a boil and season with salt and black pepper. Add the cheese rind, carrots, turnips, radishes, cabbage and shiitake and simmer over moderate heat, stirring occasionally, until the vegetables are tender, about 25 minutes. Discard the cheese rind.

3. Ladle the stew into shallow bowls. Garnish with crushed red pepper and extra-virgin olive oil and serve with crusty bread.

MAKE AHEAD The stew can be refrigerated overnight.

WINE Tangy, herb-scented Austrian Grüner Veltliner: 2012 Domäne Wachau Terrassen Federspiel.

Jumbo Strawberry-and-Rhubarb Muffins

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Active **35 min**; Total **1 hr 20 min**
Makes **6 jumbo muffins**

Pellegrini opts to replace white sugar with turbinado, which gives these puffy muffins a delicate, sweet flavor.

3 cups all-purpose flour

¾ cup turbinado sugar, plus more for sprinkling

1 tablespoon baking powder

½ teaspoon baking soda

1 teaspoon kosher salt

1 stick plus 2 tablespoons unsalted butter, melted and cooled slightly

2 large eggs

1½ cups buttermilk

1¾ cups diced strawberries

1¾ cups diced fresh rhubarb

1 teaspoon finely grated lemon zest

1. Preheat the oven to 375° and position the rack in the lower third of the oven. Coat 6 jumbo muffin cups with nonstick baking spray. In a large bowl, mix the flour with the ¾ cup of sugar, the baking powder, baking soda and salt. In another



Pellegrini infuses vodka with jalapeños for cocktails.



large bowl, beat the butter with the eggs until well combined. Fold in the dry ingredients and buttermilk in 2 alternating additions, then fold in the diced strawberries and rhubarb and the grated lemon zest.

2. Spoon the batter into the prepared muffin cups and sprinkle the tops generously with sugar. Bake for 50 to 60 minutes, until golden on top and a toothpick inserted in the center of a muffin comes out clean. Transfer the muffins to a rack to cool before serving.

MAKE AHEAD The muffins can be stored in an airtight container overnight. Reheat for 5 minutes in a 375° oven.

Jumbo Pancetta, Thyme and Gruyère Muffins

Active **35 min**; Total **1 hr 20 min**
Makes **6 jumbo muffins**

These savory muffins have a crisp crust and a cheesy, fluffy interior; they can also be downsized to mini muffins for a delicious hors d'oeuvre.

- 1 cup finely diced pancetta (5 ounces)**
- 3 cups all-purpose flour**
- 2 tablespoons fresh thyme leaves**
- 1 tablespoon sugar**
- 1 tablespoon baking powder**

½ teaspoon baking soda

1 teaspoon kosher salt

¼ teaspoon finely grated orange zest

4 tablespoons unsalted butter, melted and cooled slightly

2 large eggs

2 cups buttermilk

6 ounces Gruyère cheese, shredded (2 cups)

1. Preheat the oven to 375° and position the rack in the lower third. Coat 6 jumbo muffin cups with nonstick baking spray. In a medium skillet, cook the pancetta over moderate heat, stirring occasionally, until browned but not crisp, about 7 minutes. Using a slotted spoon, transfer the pancetta to a paper towel-lined plate to drain.

2. In a large bowl, whisk the flour with the thyme, sugar, baking powder, baking soda, salt and orange zest. In another large bowl, beat the butter with the eggs until well combined. Fold in the dry ingredients and the buttermilk in 2 alternating additions, then fold in the cheese and pancetta.

3. Spoon the batter into the prepared muffin cups. Bake for 30 to 35 minutes, until golden on top and a toothpick

inserted in the center of a muffin comes out clean. Let cool for 5 minutes, then transfer the muffins to a rack to cool slightly before serving.

MAKE AHEAD The muffins can be stored in an airtight container overnight. Reheat for 5 minutes in a 375° oven before serving.

Vodka Micheladas

 Total **15 min**
Makes **2 cocktails**

In Pellegrini's take on the Michelada—the spicy Mexican cocktail—she substitutes homemade jalapeño-infused vodka for the usual beer. “Good things are meant to evolve,” she says.

Sea salt

1 lime wedge

Ice

¼ cup fresh lime juice

3 ounces Jalapeño-and-Citrus-Infused Vodka (recipe follows)

4 dashes of Worcestershire sauce

2 dashes of soy sauce

2 dashes of hot sauce

⅛ teaspoon freshly ground pepper

6 ounces chilled seltzer

2 strips of crispy bacon, for garnish

1. Spread the sea salt on a small plate. Moisten half the rims of 2 double old-fashioned glasses with the lime wedge. Dip the rims in the salt.

2. Fill the glasses with ice. In a cocktail shaker, combine all of the remaining ingredients except the seltzer and bacon and stir well. Strain the drink into the glasses. Top with the seltzer, garnish with the bacon and serve.

Jalapeño-and-Citrus-Infused Vodka

Total **15 min plus overnight infusing**; Makes **24 ounces**

Pellegrini uses this vodka in any number of cocktails, from martinis to Bloody Marys.

32 ounces vodka

1 jalapeño, cut in half lengthwise

Zest of 2 lemons, peeled into large strips with a vegetable peeler

Combine all of the ingredients in a jar and let stand at room temperature overnight. Strain, discarding the jalapeño and lemon zest.

MAKE AHEAD The strained vodka can be refrigerated for up to 1 month. ●