



95 HOT TABLES 2007

Dressing Room, Westport, Connecticut

Philanthropic giants Paul Newman and Joanne Woodward long ago made the connection between good food and good works, and their newest venture is a logical progression from salad dressing and organic cookies. The Dressing Room is a cozy barn-wood-paneled restaurant tucked behind the historic Westport Country Playhouse, another of the couple's efforts. Chef and co-owner Michel Nischan (see Pure, Mumbai) champions heirloom cuisine with fine-tuned versions of regional home cooking: kettle pot roast, Macomber turnip soup, and farro with butternut squash and truffles. The standing ovation? A percentage of the profits goes to support the playhouse (27 Powers Court; 203-226-1114; entrées, \$17-\$25).



Star power: Chef Michel Nischan and Paul Newman at the Dressing Room, in Connecticut.

MICHEL NISCHAN
DRESSING ROOM
Westport, Connecticut

> **SCOTT COUNTRY MISSOURI-
STYLE DRY RIBS**

1 each **full rack of baby back ribs**,
cut into four pieces

2 c. rich **ham hock stock**

3 tbsp. freshly grated **lemon peel**

3 tbsp. freshly sliced **chives**

Salt and pepper to taste

- > Arrange hardwood charcoal in a grill so most of the coal is on one side. Light the coals and allow them to become white-hot (this creates a hot area for searing). Baste ribs with some of the ham hock stock, and place them on the hot side of the grill. Sear the ribs, then move them to the cooler side. Cook for a few minutes, then turn over, baste with stock, and sprinkle with salt and pepper. Repeat this process; the goal is to slowly glaze the ribs with the ham hock stock while equalizing the smokiness from the coals with the saltiness of the ribs.

For the full recipe, go to cntraveler.com.