



MOST INSPIRING INGREDIENTS

5 Coveted Ingredients

Prized culatello prosciutto from Armandino Batali's **SALUMI** in Seattle, a favorite of Bruce Logue of Vivace in Carlsbad, California (\$35 per lb; 877-223-0813).

Hard-to-find Oaxacan chiles from **THE CHILE GUY** in Bernalillo, New Mexico, a staple of Robert Del Grande's Cafe Annie in Houston (\$15 to \$25 per lb; thechileguy.com).

Normandy ducks from **STONE CHURCH FARM** in Rifton, New York, adored by Michael

Sake-cured caviar from **BLIS Caviar** in Ann Arbor, Michigan, prized by Alex Talbot and Aki Kamoza of Keyah Grande in Pagosa Springs, Colorado (\$13 for 1 oz; mikuniwildharvest.com).

Andrea Reusing of Lantern in Chapel Hill (sold locally, from \$3 per lb; 919-304-6287).