

The Reading Terminal Market Cookbook, Second Edition

Ann Hazan & Irina Smith

(from the foreword)

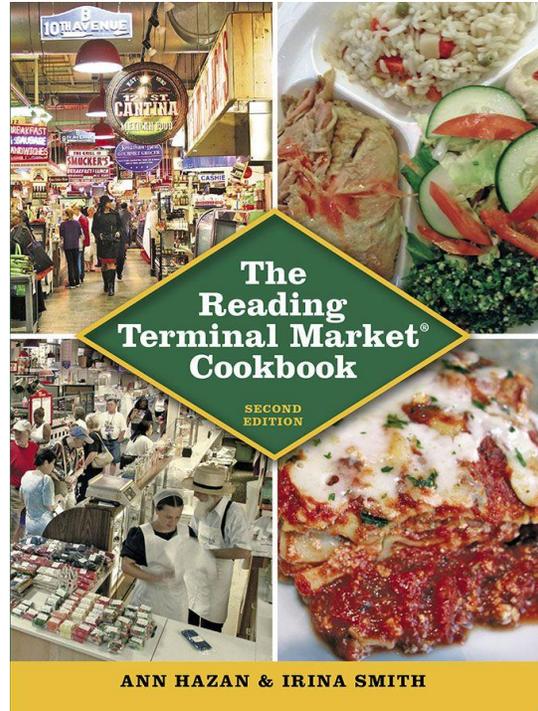
Foreword Paul Steinke

For more than 300 years, Philadelphia has stood as one of the great cities of America. Like all such cities, Philadelphia boasts fine parks, libraries, universities, museums, restaurants and the other trappings that make a city great. Yet our town can also boast of a major asset that many other American cities lack—a great public market. New York, Boston, Chicago and many other cities long ago let their public markets give way to urban decline and redevelopment.

Descended from colonial-era, open-air markets that once were strung down the middle of Market Street, Reading Terminal Market, in business since 1892, survived—but only barely—the waves of decline and renewal that swept over this city in the decades after World War II. Starting with a revival that began in the 1980s, Reading Terminal Market thrives today as Philadelphia’s principal culinary jewel and primary cultural crossroads.

After more than 120 years, the Market serves a unique dual role: as a bountiful source of fresh foods and ingredients for home cooks, and as a must-see destination for authentic local color and cuisine for the city’s ever-growing tourist trade. Filled daily with neighborhood shoppers, downtown office workers, tourists and conventioners, the Market draws more than six million visitors per year.

In recent years, Reading Terminal Market has capitalized on the nationwide farm-to-table movement by showcasing its longstanding abundance of locally grown fruits and vegetables, while also recruiting new vendors who offer produce, meats and other products from farms within one or two hours’ drive of the city. The result according to *Philadelphia Inquirer* food critic Craig LaBan, is “the region’s best one-stop shop for a serious meal.” Or as Michael Holahan, the founder and operator of the Market’s Pennsylvania General Store, likes to put it, “You know the Market is thriving when dinner party hosts proudly proclaim that the meal was sourced from the Reading Terminal Market.”



So as you begin to delve into the recipes that the Market's independent merchants have put forward in this wonderfully updated volume by Ann Hazan and Irina Smith, remember that a great public market is one of the attributes of a great city. And Philadelphia is fortunate to have the liveliest, most diverse and most delicious public market in the U.S.A.

Paul Steinke is General Manager of the Reading Terminal Market.

(from Chapter 1, "Bakery Merchants")

Bittersweet Chocolate Chip Cookies with Sea Salt and Dried Cherries

Metropolitan Bakery provided this delicious recipe for all our chocolate chip cookie cravings. Combining bittersweet chocolate chunks and dried tart cherries creates a perfect pairing. The little sprinkling of coarse sea salt on top gives them a sweet/salty flavor that is irresistible.

1 cup rolled oats	1 $\frac{3}{4}$ cups light brown sugar
3 cups all-purpose flour	3 large eggs
1 $\frac{3}{4}$ teaspoons baking powder	1 $\frac{1}{2}$ teaspoons pure vanilla extract
1 $\frac{1}{2}$ teaspoons baking soda	1 $\frac{1}{2}$ cups extra bittersweet chocolate chips
1 $\frac{1}{4}$ teaspoons kosher salt	1 $\frac{1}{4}$ cups dried tart cherries
$\frac{3}{4}$ pound (3 sticks) unsalted butter	Coarse sea salt for sprinkling
1 $\frac{1}{4}$ cups granulated sugar	

In the bowl of a food processor, grind oats until fine.

In a bowl, sift flour with baking powder and baking soda. Add kosher salt and finely ground oats. Set aside.

In the bowl of an electric mixer fitted with a paddle attachment, cream butter and sugars together until light, approximately 3 minutes. Add eggs, one at a time. Stir in vanilla. Add reserved flour mixture and mix until just combined. Fold in chocolate chips and cherries.

With an ice cream scoop, portion cookie dough into 4-ounce balls. Place cookies on a parchment-lined tray. Wrap and chill overnight, or up to 3 days.

Preheat oven to 350 degrees.

Place cookies on two baking sheets, 2 inches apart. Press slightly to flatten and sprinkle each cookie with $\frac{1}{4}$ teaspoon coarse sea salt. Bake 15 to 18 minutes, rotating the baking sheets between the upper and lower oven racks halfway through baking until cookies are golden brown around the edges. Transfer cookies to wire racks to cool completely or serve warm (if you can't wait).

Makes one and a half dozen cookies.