

10

Objects of Our Obsession

1. WHIPPED HONEY

This is so creamy, I'd spread it on a biscuit instead of butter. \$10 for 6 oz.; mouth.com. —Julia Heffelfinger

2. SMOKED SALT

I use this crunchy and gently smoky salt on everything, even grilled peaches. \$7 for 1 oz.; sanjuanislandseasalt.com. —JH

3. CHILE SAUCE

This harissa, made with tomato paste, preserved lemons and chiles, is my new rice bowl go-to. \$11 for 6 oz.; chefshop.com. —Christine Quinlan

4. FRESH CHAI

Chai concentrate can be too strong, so I love Calmer Sutra's nuanced blend, made with fresh ginger. \$13 for 4 oz.; calmersutratea.com. —Kay Chun

5. CACAO BONBONS

My dream candy: crunchy cocoa beans coated in white, milk and dark chocolate. \$28 for 12 oz.; cocoapuro.com. —Tina Ujlaki

6. CIDER SYRUP

A little of this sweet-tart syrup on vanilla ice cream evokes apple pie à la mode. \$16 for 12.7 oz.; carrsciderhouse.com. —TU

7. AMERICAN SALUMI

West Loop Salumi in Chicago makes the best soppressata I've ever had anywhere—even Italy. \$17 for 6 oz.; westloopsalumi.com. —TU

8. SEA KRAUT

I'd pile The Brinery's turmeric-spiced cabbage-kelp kraut on a fried fish sandwich or add it to broth for steamed mussels. \$11 for 24 oz.; thebrinery.com. —JH

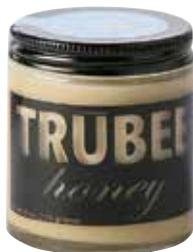
9. RYE-WALNUT CRACKERS

Effie's buttery crackers remind me of the brown bread I grew up with in Boston. \$9 for 7.2 oz.; murrayscheese.com. —CQ

10. TROPICAL BITTERS

Polynesian Kiss bitters with passion fruit are going straight into my next mai tai. \$25 for 100 ml; elguapobitters.com. —CQ

1.



2.



6.



3.



4.



ARTISAN
MADE

5.

