

Eat Out

THE CITY'S BEST RESTAURANTS, BARS AND CULINARY RICHES

FEAR and LOATHING in the KITCHEN



EAT OUT

Their stomachs turn at the thought of eggplant, liver and more, but these chefs confronted their gastronomic demons—and turned out some great dishes **By Dana Bowen** Illustration by **Bill Brown**

Forbidden fears

Seafood chefs should love good oysters. Pastry chefs should adore chocolate. And urban pit-masters like Adam Perry Lang, co-owner of the new **Daisy Mae's BBQ** (623 Eleventh Ave at 46th St, 212-977-1500), shouldn't have anything against ketchup. But he does. Lang didn't have much contact with the stuff while cooking at Daniel, Le Cirque or in France, where he was working for Michelin three-star chefs Guy Savoy and Marc Meneau. But when he opened his take-out store in Hell's Kitchen, history came back to

haunt him. "I can't even lick my finger when it has ketchup on it. It's so pasty." He still uses it for sauces, but he disguises the stuff: When you dip his hickory-smoked pork ribs into one of four homemade barbecue sauces, you'll never taste ketchup. A few dozen seasonings hide the taste.