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Daisy May's Barbecue Foie Gras

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There's no telling what will come out of a Christmas party! How about barbecued foie gras? It seems that both restaurant Daniel and Jean Georges tapped the same chef to make food for their holiday parties – Adam Perry Lang, whose Daisy May Barbecue is the take-out rage of the far west side. Chef Lang worked in the kitchens of Le Cirque, Daniel and Chanterelle before turning to ribs, beer can chicken, and burnt-end baked beans.

Leave it to the amazing Daniel Boulud to inspire Adam Lang, asking if he'd thought about barbecued foie gras. The next day, the Lil Abner to Daisy May was curing the livers in salt and bourbon and finishing them with an ancho pepper rub. The result is so exciting that Maestro Boulud plans to put it on the Daniel menu --- as Daisy May's Barbecue Foie Gras.

Bob Lape

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