

MILEY & LIAM SPLIT!

The Truth About Why They Ended It



EXCLUSIVE

People



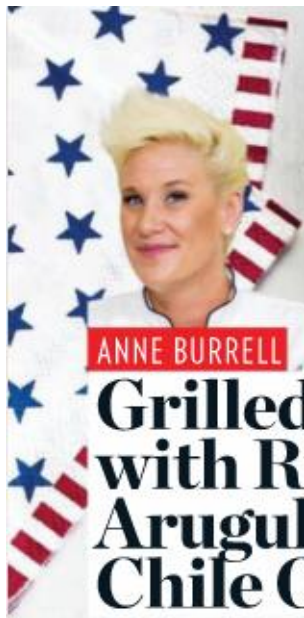

NEW
DETAILS

What It's Really Like... GROWING UP ROYAL

Inside the extraordinary lives of Louis, Charlotte, George & Archie



August 26, 2019



ANNE BURRELL

Grilled Pizzas with Ricotta, Arugula & Chile Oil

THE CHEF AND COHOST OF *WORST COOKS IN AMERICA* SERVES UP AN OUT-OF-THE-BOX RECIPE

- 5 to 6 red Fresno chiles, roughly chopped
- 1½ cups extra-virgin olive oil, plus more for greasing
- 1 lb. fresh prepared pizza dough
- All-purpose flour, for dusting
- 1 lb. whole-milk ricotta cheese
- 1 bunch of arugula, trimmed (about 3 oz.)
- Flaky sea salt

1. Bring chiles and olive oil just to a low boil in a small saucepan over medium; remove from heat, and let chiles steep in oil at least 1 hour.
2. Preheat grill to very high heat (550° to 600°).
3. Divide dough into 6 golf-ball-size pieces. Dust a work surface with flour, and roll each piece of dough into a rectangle (about 7½ x 5½ inches).
4. Carefully place dough rectangles on oiled grates. Grill, covered, until dough stiffens and bubbles start to form, 1 to 2 minutes. Flip the pizzas and cook, moving occasionally so bottoms don't burn, until grill marks appear and the crusts are cooked through, 1 to 2 more minutes.
5. Remove pizzas from grill, and let cool for 2 minutes. Spread each pizza evenly with ricotta. Top with arugula, and drizzle with chile oil. Sprinkle with flaky sea salt.

Serves: 6
Active time: 15 minutes
Total time: 1 hour, 15 minutes

Quick Tip!
 Make it meaty: Heat 2 teaspoons olive oil in a skillet over medium high. Add 8 oz. sweet Italian sausage. Cook, stirring often, until browned, 10 to 15 minutes. Remove with a slotted spoon, and sprinkle on top of ricotta

FOR MORE CELEBRITY RECIPES, VISIT PEOPLE.COM/FOOD

Photograph by VICTOR PROTASIO 75

PHOTO: STEVE GRANITZ/GETTY IMAGES; STYLING: ALISSA V. DAVITO/BEET; PROP STYLING: DENISE GARDNER



LORENA GARCIA

Summer Sangrias

THE CHEF-PARTNER OF THE UPCOMING CHICA RESTAURANT IN MIAMI STIRS UP 3 VERSIONS USING RED, WHITE AND ROSÉ WINES



Red Wine, Apple & Orange Sangria

Place 1 cup blackberries and 2 sprigs fresh thyme in a large pitcher. Add 750 ml chilled Malbec, 2 tablespoons apple brandy, ¼ cup simple syrup, ¼ cup fresh lemon juice and ¼ cup fresh orange juice; stir. Cover and chill for at least 1 hour. Serve over ice, and garnish with apple slices and fresh thyme.
Serves: 8

Rosé & Raspberry Sangria

Place 1 cup raspberries and 2 sprigs fresh rosemary in a large pitcher. Add 750 ml chilled dry rosé, ¼ cup simple syrup, ¼ cup fresh lemon juice and ¼ cup fresh orange juice; stir. Cover and chill for at least 1 hour. Serve over ice, and garnish with orange or lemon slices and rosemary sprigs.
Serves: 8

White Wine & Pear Sangria

Place 1 cup chopped pears and 5 fresh basil leaves in a large pitcher. Add 750 ml chilled sauvignon blanc, ¼ cup simple syrup and ¼ cup fresh lime juice; stir. Cover and chill for at least 1 hour. Fill glasses with ice; add sangria and top off with ginger beer. Garnish with pear slices and fresh basil.
Serves: 8



Make Your Own Simple Syrup

In a small saucepan bring 1 cup water and 1 cup sugar to a boil. Simmer until sugar dissolves, about 3 minutes. Remove from heat, and let cool completely before using



EDITORS' PICKS

Party-Ready Wines



CANNED
Pop the top on this smooth, fruity red. *Union Wine Co. Underwood Pinot Noir, \$28 for 4 (375-ml) cans; unionwinecompany.com*



BOTTLED
Refreshing and bright. Pair it with grilled food or sip on its own. *Sterling Vineyards Aluminum Bottle Rosé, \$10 for 375 ml; sterlingvineyards.com*



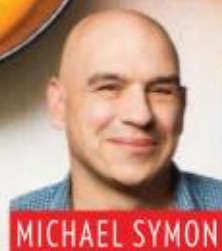
BOXED
A light, crisp white with hints of green apple and citrus. *Wine Cube Pinot Grigio, \$4.99 for 500 ml; target.com*

Photograph by CHRISTOPHER TESTANI

PHOTOGRAPH BY CHRISTOPHER TESTANI; STYLING: LEAH HARRIS; COURTESY: UNION WINE CO., STERLING VINEYARDS, WINE CUBE

People food

LABOR DAY SPECIAL!



MICHAEL SYMON

Grilled & Smothered Hot Dogs

THE CHEF AND COHOST OF FOOD NETWORK'S *BBQ BRAWL: FLAY V. SYMON* SHARES DELICIOUS WAYS TO TOP YOUR FRANKS

The Spicy-Cheesy Dog

- 6 oz. evaporated milk
- $\frac{3}{4}$ tsp. kosher salt
- 1 tsp. dry mustard
- $\frac{3}{4}$ tsp. Worcestershire sauce
- 8 oz. extra-sharp cheddar cheese, grated (about 2 cups)
- 1 large egg, beaten
- 6 hot dogs
- 6 hot dog buns, toasted
- Fresh jalapeño slices

1. Heat evaporated milk, salt, dry mustard and Worcestershire sauce in a saucepan over medium until slightly simmering, about 5 minutes. Whisk in cheese. Cook, whisking constantly, until cheese is melted and mixture is smooth, about 3 minutes. Slowly whisk in beaten egg; continue whisking until egg is fully incorporated. Continue to cook over medium low, stirring constantly with a rubber spatula, until sauce thickens, about 5 minutes. Pour sauce through a fine mesh strainer into a heatproof jar; discard any solids. Place a piece of plastic wrap directly on surface to prevent a skin from forming. Cool sauce completely, about 10 minutes. (Sauce will continue to thicken as it cools.)

2. Preheat a grill to high (450° to 500°). Place hot dogs on oiled grates; grill, uncovered, turning occasionally, until hot dogs are slightly blistered and thoroughly heated, 5 to 8 minutes. Place 1 hot dog in each toasted bun. Drizzle with cheese sauce, and sprinkle with jalapeños.

Serves: 6

Active time: 20 minutes

Total time: 20 minutes

Quick Tip!

Before grilling, poke a few holes in the dogs with a fork to let the steam escape. This will help prevent the casings from splitting or bulging while cooking

The Retro Diner Dog

- 6 hot dogs
- 6 soft potato hot dog buns, toasted
- $\frac{1}{2}$ lb. thinly sliced pork bologna
- $\frac{1}{2}$ cup finely chopped white onion (from 1 onion)
- Yellow mustard

1. Preheat a grill to high (450° to 500°). Place hot dogs on oiled grates; grill, uncovered, turning occasionally, until they are slightly blistered, 5 to 8 minutes. Place 1 hot dog in each toasted bun.

2. Place bologna in a single layer on grates, and grill, uncovered, turning occasionally, until beginning to brown, about 3 minutes. Remove bologna from grill, and cut into $\frac{1}{2}$ -inch strips. Add a few strips of crispy bologna to each hot dog; top with onions and mustard.

Serves: 6

Active time: 20 minutes

Total time: 20 minutes

Photographs by VICTOR PROTASIO

PHOTOGRAPH BY VICTOR PROTASIO FOR PEOPLE MAGAZINE



Real food



PHIL ROSENTHAL

Creamy Vinegar Coleslaw

'IT'S SO GOOD, I'VE SEEN GROWN MEN LICK EMPTY BOWLS AT PICNICS,' JOKES THE STAR OF NETFLIX'S FOOD AND TRAVEL SERIES *SOMEBODY FEED PHIL*

- ¾ cup mayonnaise
- 2 Tbsp. apple-cider vinegar
- 1 Tbsp. champagne vinegar
- 1 Tbsp. whole-grain Dijon mustard
- 2 tsp. honey
- 1 tsp. celery salt
- ½ tsp. onion powder
- ½ tsp. garlic powder
- ¼ tsp. black pepper
- 8 cups coleslaw mix (red and green cabbage)
- 2 medium carrots, shredded (about 1 cup)

1. Whisk together mayonnaise, vinegars, mustard, honey, celery salt, onion powder, garlic powder and pepper in a large bowl.
2. Add cabbage and carrots to mayonnaise mixture, and toss to fully coat cabbage with dressing.
3. Chill the slaw in the refrigerator at least 2 hours or up to 8 hours.

Serves: 8

Active time: 10 minutes

Total time: 2 hours, 10 minutes (includes chilling time)

FROM THE TEST KITCHEN

Grilling Hacks for a Better Cookout



MIX GRATED BUTTER INTO BURGERS

The butter will melt as the meat cooks, keeping the burger juicy and delicious. Grate half a stick of very cold butter for every pound of ground meat.



USE ROSEMARY SPRIGS AS SKEWERS

The woody stems are sturdy enough to support chunks of meat, shrimp or vegetables—plus they'll infuse extra flavor into the food.



TURN FLAT COLA INTO BBQ SAUCE

Simmer the soda in a saucepan, and let it reduce into a thick syrup. Brush the sticky-sweet glaze on chicken or pork during the last 5 minutes of cooking.