

SPECIAL ISSUE

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Food & Drink

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Cook Me.

A Home
Chef's
Resource
Book



NYMAG.COM \$6.99 USA/CANADA



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Octopus From a Portuguese Canning Master

*\$27 at Maiden Lane, 162 Ave. B,
at 10th St.; 646-755-8911*

Everything the Portuguese conservas experts at **Jose Gourmet** squeeze into tiny tin cans and sluice with good olive oil is terrific, especially this surprisingly unrubbery octopus—three meaty tentacles, suckers and all. Revive them with a fresh drizzle of your own extra-virgin, then slice and eat them straight up as tapas. Or chop into pieces and toss with chickpeas, red onion, green olives, and parsley plus sherry vinegar and olive oil for an invigorating Cuban-style salad.