



Picnic  
*with the* Taylors



Thank God there are still some immutable things in this world: summer twilight with its darting swallows and softening skies; the damp grass beneath the patchwork quilt; the fragrance of Beaujolais and Blue Stilton and fresh baguettes.

The sounding of the A, the orchestra tuning, the hush of murmured conversation.

A savored repast under a canopy of just the Berkshire sky, fickle but for tonight, fair and seductive.

The Boston Symphony, elegant in white and black, pours forth its sound, signaling the start of the evening's main event?

Or maybe not; maybe this ritual, housed in wicker baskets and lit by candelabra vies for the main attraction.

Picnics at Tanglewood.

– Caroline “Kim” Taylor

## Kim's Favorite Deviled Eggs

**1 dozen large eggs**  
**2 tablespoons Dijon mustard**  
**1/2 cup mayonnaise**  
**2 tablespoons sweet pickle relish**  
**Kosher salt and black pepper**  
**Paprika for dusting**

To hard boil the eggs, place them in a medium pot and cover with water by 2 inches. Bring the water to a boil and after 1 minute, cover the pot with a tight-fitting lid and turn off heat. After 10 minutes, drain the eggs, shock in ice water and peel.

Cut the eggs in half lengthwise with a sharp knife and carefully remove the yolks. Arrange egg whites with the cavity up, on a serving dish. Cover the dish in parsley sprigs or sliced lettuce to keep the eggs from sliding around!

Place the egg yolks in a mixing bowl and mash with a whisk. Add mustard, mayonnaise and relish and whisk until smooth. Season to taste with salt and pepper.

Using a spoon or piping bag fitted with a star tip, fill egg white halves with yolk mixture and dust with paprika.





## James's Caprese Salad

**2 lbs. fresh mozzarella**

**3 large tomatoes, various colors**

**1 bunch of basil, leaves picked**

**Kosher salt and black pepper**

**to taste**

**Olive oil and aged balsamic  
vinegar (optional)**

Slice mozzarella and tomatoes,  
about  $\frac{1}{4}$  inch thick

Arrange the mozzarella, tomato and  
basil on a platter, alternating tomato,  
mozzarella and basil.

Season with salt and pepper.

Serve with olive oil and balsamic  
vinegar if desired.

# Taylor's BBQ Chicken Drumsticks

For the Sauce:

**1 cup ketchup**

**½ cup apple cider vinegar**

**½ cup brown sugar**

**1 teaspoon ground cumin**

**1 teaspoon kosher salt**

**1 teaspoon black pepper**

Combine all ingredients in a small pot and simmer for 5 minutes.

For the Chicken:

**12-18 chicken drumsticks**

**Olive oil**

**Kosher salt and black pepper**

Toss the chicken with olive oil, just enough to barely coat.

Sprinkle with salt and pepper.

Grill chicken over medium heat for about 15 minutes turning often.

When the chicken skin begins to crisp, reduce heat to low and cook another 15 minutes or until juices run clear and a knife cut reveals the meat no longer has any red near the bone.

Mix the prepared sauce with ¼ cup of warm water. Return the grill to medium heat and brush the drumsticks with sauce a few times, turning after each.

Remove from heat and refrigerate.

Serve cold with Caprese salad.



# Rufus's Favorite Focaccia

(as adapted from Bon Appétit Magazine)

**6¼ cups bread flour (30 oz. or 850g)**

**2¼ tsp. active dry yeast (from one ¼ oz. packet)**

**Pinch of sugar**

**2 Tbsp. Diamond Crystal or 1 Tbsp. Morton kosher salt**

**5 Tbsp. extra-virgin olive oil, divided, plus more for greasing and drizzling**

**Flaky sea salt**

Combine four and 2½ cups room-temperature water in the bowl of a stand mixer fitted with the dough hook. Mix on low speed, scraping down the sides and hook as needed to incorporate any dry flour, until a shaggy dough forms. Remove dough hook and cover bowl with plastic. Let sit while you prepare the yeast (you can leave the dough in this state up to 2 hours).

Stir yeast, sugar, and ½ cup warm water with a fork in a small bowl to dissolve. Let sit until yeast is foamy, about 5 minutes.

Pour yeast mixture into stand mixer bowl and mix on low speed until dough absorbs all additional water, about 1 minute (pulse mixer on and off a couple of times at very beginning to prevent liquid from splashing over the sides). Add kosher salt and continue to mix, increasing speed to medium, until dough is extremely elastic and very sticky (it will look more like a thick batter and will stick to sides of bowl), about 5 minutes.

Pour 3 Tbsp. oil into a large (preferably glass) bowl and swirl to coat sides. Scrape in dough with a large spatula or flexible bench scraper. Cover and place in a warm spot until dough is doubled in volume, 2–3 hours. If using a glass bowl, it's helpful to mark the position of the dough at the beginning so you can accurately assess the rise (a dry-erase marker or piece of tape works).

Drizzle 2 Tbsp. oil over a 18"x 13" sheet pan and use fingertips to rub all over bottom and sides. Using large spatula or flexible bench scraper, fold dough



inside bowl a couple of times to deflate, then scrape onto prepared baking sheet. Using oiled hands, lift up dough and fold over onto itself in half, then rotate baking sheet 90° and fold in half again. Cover dough with a piece of well-oiled plastic and let rest 10 minutes to let gluten relax.

Uncover and go back in with oiled hands, gently stretching dough (to avoid tearing) across length and width of baking sheet in an even layer, working all the way to edges and into corners. If dough starts to spring back, let sit 5–10 minutes and start again. Cover again with same piece of oiled plastic and chill at least 8 hours and up to 24.

Let sheet pan sit in a warm spot until dough is puffed and bubbly and nearly doubled in height, 45–65 minutes (if you're using a standard half sheet pan, it will have risen to the very top of the sides). Meanwhile, place a rack in center of oven; preheat to 450°.

Remove plastic and drizzle dough generously with more oil. Oil hands again and press fingertips firmly into dough, pushing down all the way to bottom of pan to dimple all over. Sprinkle generously with sea salt.

Bake focaccia until surface is deep golden brown all over, 25–35 minutes. Let cool in pan 10 minutes. Slide a thin metal spatula underneath focaccia to loosen from sheet pan (it may stick in a couple of places, so use some elbow grease to get underneath) and transfer to a wire rack. Let cool completely before cutting as desired.

# JAMES TAYLOR

AT FENWAY PARK

FILMED AUGUST 6, 2015

**THIS  
SATURDAY  
JULY 4, 2020!**

**FREE  
CONCERT  
STREAM**

**2015 FENWAY PARK SHOW**

**SPECIAL GUEST  
BONNIE RAITT!!**

**JT YOUTUBE**

**11am PT / 1pm CT / 2pm ET**

**JT FACEBOOK**

**2pm PT / 4pm CT / 5pm ET**



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