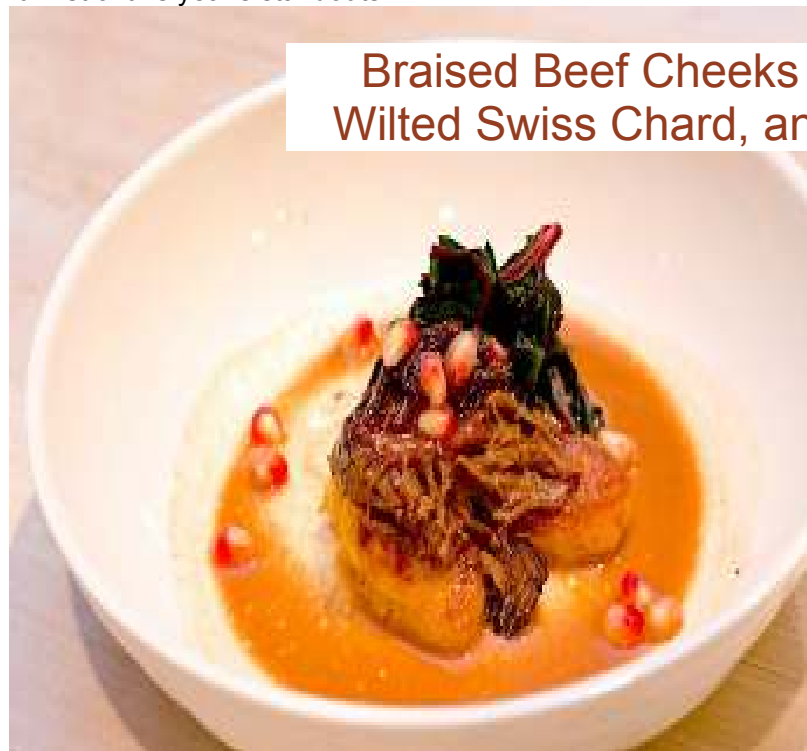


Delights and Prejudices

OUR EDITORS' FAVORITE DISHES OF 2015

by JBF Editors on December 15, 2015

With over 250 events held annually around the country, each year of JBF programming takes the pulse of our national culinary scene. Our favorite dishes of 2015 represent the nibbles ne plus ultra that spiked our collective heart rate. From trendy hors d'oeuvre (an avocado toast par excellence) to hearty mains (a pepper-packed Lone Star State brisket) to genre-bending desserts (sweet English peas and chocolate), the past year proved to be one of unexpected delights, comforting classics, and most of all, ample evidence that American cooking is very much alive and well. Read on for our full list of this year's standouts.



Braised Beef Cheeks with Horseradish Gnocchi, Wilted Swiss Chard, and Pomegranate Reduction

Aniedra Nichols, [Elway's Cherry Creek](#), Denver (served at the [Beard House](#))

<http://www.jamesbeard.org/blog/our-editors-favorite-dishes-2015>

“Combine meltingly tender braised beef cheeks with rustic gnocchi and what do you get? Aniedra Nichols's mouthwatering Beard House dish. A member of the Denver Five, an elite team of Colorado tastemakers, Nichols put her knack for integrating textures and flavors on display in this comforting, early autumn dish. With a hint of heat from the horseradish, sweet-and-tart notes from the pomegranate reduction, and earthy wilted chard, Nichols had guests nearly licking their bowls clean.” —HD