

Inside My KITCHEN

GAIL SIMMONS

The *Top Chef* regular kicks back with *Us* in her "modern" main room and shares a cozy morning recipe



Fudge's Corner

1. Gail Simmons and her portfolio manager husband, Jeremy Abrams, were days away from welcoming daughter Dahlia, **3**, when renovations to their Brooklyn home wrapped in December 2013. A key upgrade: swapping a clunky triangular vent that obscured the open layout for a thinner glass one. **2.** Transporting this abstract landscape from Abrams' family home in Florida proved tricky: "The delivery truck got stuck making the turn onto our street at like 11 P.M.," she recalls. "My husband and a moving guy had to carry the painting down the street." **3.** An extra-wide Corian countertop narrowed the "strangely large gap" of the galley-style space while adding surface area. **4.** The Toronto-born food writer always keeps Sortilège, a Canadian maple whisky, in her KitchenAid wine fridge.

Soft-Boiled Eggs With Chili-Cilantro Butter and Toast Soldiers

SERVES 4

➔ This recipe is an homage to Simmons' favorite childhood breakfast dish. "I credit it for my early love of eggs," says the *Bringing It Home* (out Oct. 24) cookbook author. "I find them so comforting."

- 4 large eggs
- 4 slices rustic country bread, toasted, then cut crosswise into ½-inch-wide soldiers
- 4 tbsp (½ stick) unsalted butter, at room temperature
- 3 tbsp finely chopped cilantro
- ¾ tsp chili powder
- 1 tsp freshly grated lime zest
- ½ tsp fresh lime juice
- ½ tsp kosher salt
- ½ tsp freshly ground black pepper

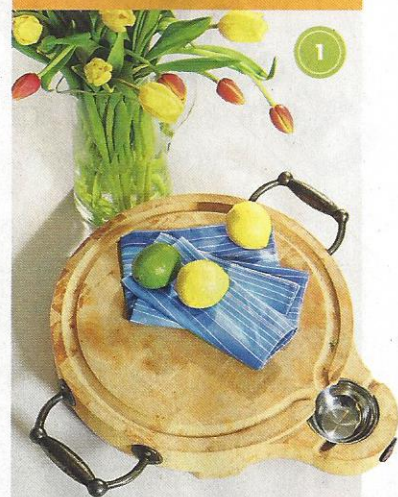
1 Bring a medium saucepan of water to a boil. Using a slotted spoon, gently lower eggs into the pot and begin timing immediately, boiling eggs for 5 minutes. Using the slotted spoon, transfer eggs to a colander and hold under cold running water for 1 minute. Place eggs upright into egg cups.

2 Using a paring knife, tap around

then cut off the top ½ inch of each egg.

3 To make the flavored compound butter, combine the last seven ingredients in a small bowl and mix well.

4 Serve the eggs with butter to spread on the soldiers (for dipping), small spoons (to dig out the whites once you've finished the yolks) and salt and pepper.



1. A wood carving board with steel handles gets daily use. **2.** The mom stumbled onto this kids' Pottery Barn kitchen — a near replica of her own space's brass finishes and smoky gray Farrow & Ball Mole's Breath cabinets. **3.** Simmons commissioned New Orleans artist Bradley Sabin to create an installation of 150 ceramic flowers for her dining area.

