

The Atlanta Journal-Constitution

The Atlanta Journal-Constitution FOOD & DINING

Sunday, April 20, 2025 | The AJC Dining team covers all facets of Atlanta's robust restaurant scene. | Catch the latest at ajc.com/food

DILLIGHTFUL WAYS to spice up your spring veggies



Chef Hilary White, of Bistro Hilary in Seneca, shows her recipe for fast-casual fare. She uses a mix of pickles, brine, and vinegar to create a unique flavor.



Beth Salinger, of Beth's Pickles in Carterville, shows her recipe for fast-casual fare. She uses a mix of pickles, brine, and vinegar to create a unique flavor.

GET CREATIVE WITH PICKLES, BRINE

Hilary White of Bistro Hilary and Beth Salinger of Beth's Pickles share their tips for using pickles and their brine.

- Add brine and chopped pickles to salads, soups, and dips.
- Mix pickles with roasted vegetables for a tangy punch.
- Use brine instead of vinegar or lemon juice in homemade salad dressings.
- Marinate hard-boiled eggs in pickle brine (a tip Salinger picked up from her farmers market customers).
- Marinate pork in Salinger's pickle-coriander brine.

DINING NEWS Fast-casual fare slated for food hall

A fast-casual eatery, local bowls and bowls is slated to open in Terminal South's forthcoming food hall, Switchman Hall.

Staco, a fast-casual restaurant dedicated to serving healthy and fresh food, will join the lineup of 18 stalls coming to Switchman Hall. The food hall has an anticipated opening set for this summer at the new development, which will be on the Atlanta BeltLine's planned Southside trail.

Staco comes from entrepreneur Celia Alarcon, an Atlanta native and real estate agent. The eatery will serve breakfast, lunch and dinner with counter service and a walk-up window accessible from Terminal South's east side. The menu will feature such items as build-your-own breakfast bowls, smoothies and savory sourdough toasts, pressed paninis and acai bowls, according to a news release.

—OLIVIA WARM, AJC



Staco will open in Switchman Hall with bowls, bowls, bowls and paninis. COURTESY

Professionals offer tips, recipes for quick pickling cool-weather veggies.

By C.M. Cameron
For the AJC

Pickles are a traditional way of preserving a bountiful harvest, whether it's from your garden, a farmers market or the grocery store. And while late summer may find you scrambling for pickle recipes to use up an abundance of cucumbers or squash, spring can also be prime pickling season.

Some cool-weather vegetables like green and red cabbage are still hanging on. Bright carrots and beets in an array of oranges, yellows and reds are being pulled out of their winter beds. And asparagus spears are poking out of the ground.

You can enjoy those spring vegetables cooked or raw, but you can also make pickles to preserve their crunch and color for weeks to come. Memorial Day picnics? We're looking at you.

She turned to chef Hilary White of Bistro Hilary in Seneca and Beth Salinger of Beth's Pickles in Carterville for ideas on how to preserve spring vegetables. We received three recipes for quick refrigerator pickles with no need to can them, as well as a pressure canning recipe for pickles that can last for up to several weeks in the refrigerator.



RECIPES

Learn to make Beth Salinger's Pickled Carrots and Hilary White's Sweet and Spicy Pickles — as well as her sauerkraut — pickles, pickles, pickles.

White is a true pickle enthusiast who estimates she has been making refrigerator pickles for at least two decades. "In our restaurant kitchen, when we have an abundance of vegetables from our farmers, we immediately start thinking about how we can preserve them. I don't know anyone on staff who doesn't like to pickle. We love the bright flavors and contrasting textures, and making pickles lowers the stress of having to use up all those vegetables at once," said White.

She laughs when she notes that the pickles are enjoyed as much by staff as by those dining at her restaurant. "We realized the staff ate at least half of the pickles we make. And they get so creative with how to use them." Their house-made pickles accompany their pimento cheese snack plate, are served on cucumber plates and with crackers. Beth Salinger uses pickled beets in a salad that includes goat cheese and pears. She also uses pickles on their crispy chicken sandwich. Their cheeseboard guidelines begin on the seasonal vegetable plate, and "the pickles make great accompaniment to a weekend special including cocktails." White adds:

"White grew up in Ohio and remembers households constantly adding seasonal vegetables to their jars of refrigerator pickles. "Growing up, I always had an interest

Pickles continued on E16

HILARY WHITE'S PICKLING TIPS

- Peel asparagus before pickling it. If you store asparagus in a jar, it will become limp.
- Add oil to your sauerkraut to make delicious oil beans.
- Don't over-salt. Salted olive oil makes dirty pickles.
- Red, sweet, white and yellow onions are delicious pickled in both sauerkraut and sweet and spicy brines.
- While most spring vegetables are best pickled raw, cook in sauerkraut, sprouts, beets and sauerkraut before adding hot brine.

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Chef's favorite dessert, 'divine' malva pudding, also easy to make

Overbaking the cake is key to creating a cream-soaked treat that can last 1 week.



By Genevieve
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Eating malva pudding for the first time feels like meeting a soul mate. Its swirl of butter and sugar is instantly familiar to the deep heart's core. Its softness, somehow simultaneously fluffy and dense, thrilling and intimate. With each bite of the cream-soaked cake, there's a sense of wonder: I already know you so well, have we met before? And maybe you have — lucky you! In which case, each reunion must be pure joy. Or maybe malva pudding reminds you of the sticky slice of sticky soft pudding or the milky sponge of tres leches. But why spend time trying to track down connections when those aromas are better spent getting this one, hot, dessert into the oven and eating it warm from the pan.

Malva pudding originated in South Africa and is beloved there and throughout



A dollop of apricot jam sweetens the batter of the simple cake that is the foundation of malva pudding.

out its doors, but its creation remains a mystery. The lack of concrete facts about its history seems less important than the dessert's strong foundation: tender cake soaked with apricot jam and drenched in buttery, cinnamon-scented cream. Chef Eric Adjepong recently used malva pudding at Madiba in Harlem, during its incarnation as a South African restaurant, and it instantly became his favorite dessert of all time. "It just blew my mind," he said. "It's divine."

He composed a version for his restaurant, Ohma in Washington, D.C., and for his new cookbook, "Chaos to the World: Recipes and Stories That Look Forward While Honoring the Past," written with Sunday Wilson, who contributes to The New York Times. Even as Adjepong has gained national recognition through his appearances on "Top Chef" and his hosting of Food Network shows, he continues to perfect recipes in the kitchen. Adjepong is a savvy chef, but he enjoys creating sweets, particularly because he started cooking by baking cakes in his family home. After trying Madiba's malva pudding, he ordered it any time he saw it on menus, whether at restaurants in New York City or patisseries in Ghana while visiting extended family. He also researched and studied other recipes before approaching his version with "a story mindset" and highlighting his favorite parts of the classic.

Malva continued on E16

MORE INSIDE



Martini variation

A savory cocktail is smoother and has more depth of flavor.

Supporting sustainability

Grilled swordfish is a heart-healthy and sustainable seafood choice.

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DINING NEWS

Fast-casual fare slated for food hall

A stall serving paninis, acai bowls and toast is slated to open in Terminal South's forthcoming food hall, Switchman Hall.

Staxx, a fast-casual restaurant dedicated to serving healthy and fresh food, will join the lineup of 18 stalls coming to Switchman Hall. The food hall has an anticipated opening set for this summer at the new development, which will be on the Atlanta Beltline's planned Southside trail.

Staxx comes from entrepreneur Olga Alvarez, an Atlanta native and real estate agent. The eatery will serve breakfast, lunch and dinner with counter service and a walk-up window accessible from Terminal South's patio. The menu will feature such items as build-your-own breakfast bowls, sweet and savory sourdough toasts, pressed paninis and acai bowls, according to a news release.

— OLIVIA WAKIM, AJC



Staxx will open in Switchman Hall with tasty toasts, acai bowls and paninis. COURTESY