

LIVING

Styled by Micaela Erianger of The Wall Group; prop styling by Cassidy Iwersen; makeup by Nick Barose at Exclusive Artists for Make Up For Ever; hair by Christopher Naselli at Exclusive Artists for Allerna Haircare. Pollan wears: J.Crew sweater, DL1961 Premium Denim jeans, and Tory Burch wedges. Her own apron, earrings, and watch. For details, see Shopping Guide



FAMILY TIES

With so many gustatory geniuses in one clan, it was only a matter of time until **Tracy Pollan** and Co. published a cookbook. Lucky for ELLE, we're invited to dinner. By Elyse Moody

Photographed by JONNY VALIANT

Fox cracks jokes while helping Pollan, his wife of 26 years, prep a salad for dinner at their home in Quogue, New York



If you're a serious foodie, you know Michael Pollan from his books *Cooked* and *The Omnivore's Dilemma*, culinary game changers both. If you're a native New Yorker, you know Corky Pollan, the pioneer of *New York* magazine's hit "Best Bets" column, which made her the pre-Yelp authority on where to shop for everything from the perfect silver-plated coffeepot to Sardinian saffron. And if you're a human who has watched television in the past three decades, you know Tracy Pollan and her husband, Michael J. Fox.

But people don't always put two and two together. "I don't know why, because it's not a common last name," Tracy says. Anyway, it's their mother, Corky, who's the *really* famous one in the family: "Growing up, walking into any store in Manhattan with my mother, so much more so than with my husband, it was like you were coming in with the mayor."

The Pollan Family Table (Scribner), out this month, ought to connect the dots.

The cookbook, inspired by the Pollan tradition for eating fresh and local, shares more than 100 crowd-pleasing dinner dishes, desserts, and snacks the clan have traded among themselves for years. It's organized by main ingredient, including Meatless Monday options; other helpful features include lists of pantry must-haves. Almost every recipe can be completed in under an hour. Given their combined star power, a cookbook may seem like a no-brainer, but Tracy says it finally came together owing to scheduling. On a break from acting (she most recently guest starred on her husband's eponymous 2013 NBC sitcom), Tracy, who also serves on the board of directors of the Michael J. Fox Foundation for Parkinson's Research, cowrote it with Corky and her sisters, Lori and Dana; brother Michael penned the foreword. But even while clocking long hours over the stove, the Pollan women stuck to their sit-down-and-eat-together philosophy. "Every day at one o'clock, a gourmet lunch," Tracy says.

That Tracy is an accomplished multitasker was demonstrated when she invited ELLE into her kitchen at the family's house in Quogue, New York, in the Hamptons. (She and her husband live mainly in New York City but spend the warmer months out east. They also have a home in northwestern Connecticut.) Today, twins Aquinnah and Schuyler, 19, home from college, hang out with their brother, Sam, 25, who works in New York City at a travel start-up. (The youngest, Esmé, 12, is away at summer camp.) When they're in the city, Tracy says, Sam "comes by quite a bit" to have dinner. The extended family too gets together for more than just holidays: Tracy's sisters and parents live nearby, and Michael and his wife, the painter Judith Belzer, who live in California, often stay over when in town.

Tracy's kitchen is a serious cook's dream: a great big Viking range and plenty of counter space, all of it the backdrop today for the mingled aromas of garlic and chiles. Then, there's the guacamole. "Did you try it? Was it good?" Tracy asks. (It is.) After setting it out with tortilla chips and crudités,

Jonny Vallant. Pollan wears: Giambattista Valli dress and Tory Burch sandals. Her own bracelet. Stylist's own belt. For details, see Shopping Guide

including sliced beets and jicama, she turns her attention to the main dishes: a simple arugula salad, salmon with tangy salsa verde, French lentils, and Grand Marnier cake—some of the sisters' favorites, all in the cookbook. Step by step, the meal becomes a family affair: Fox pops by to toss the arugula. Sam mans the Cuisinart for the salsa verde. Aquinnah and Schuyler prep the cake glaze. (Meanwhile, Esmé calls from camp; a friend has sprung her for the evening. Tracy's first question: "Where are you going to dinner?")

Tracy says she inherited her less-stress, more-fun approach to cooking from her mother. Growing up in suburban Long Island, she says, "our Thanksgiving meals were just standout amazing." Birthdays, too: "She let us design our menu. For me, she made this crazy-good duck à l'orange and French onion soup and gâteau St. Honoré." Thanks to Corky, Michael Pollan says, "I think of cooking as normal, the human default—something fewer and fewer people do these days." His birthday pick? Flourless chocolate cake and chicken Kiev that "oozed herby

butter." ("I don't know why no one makes that anymore," he says. "Probably the fatophobes killed it off.")

When asked if having relatives famous for their culinary know-how makes it intimidating to cook for them, Tracy sounds surprised. "I never ever feel that way," she says. "My family is so effusive when they like something. There'll be a half-hour conversation about how good it was." Michael Pollan describes their kitchen disagreements as minor: "I'm more tolerant of pink in a chicken thigh, and Tracy likes a busier salad than I do."

Okay, but has she ever flubbed a recipe? Fox gets excited; yes, there was one time. "It was early in my days of cooking," Tracy begins. She spent four hours slaving over vegetable stock for a soup. "I brought the huge pot over to the sink, put the strainer down, and poured all the vegetables and stock into the strainer. My husband walked by, and he says to me, 'It's such a shame to be wasting all that broth.' I realized I hadn't put anything underneath it to catch it. Literally, I just watched all my hard work go down the drain." ●



PAN-SEARED SALMON WITH SALSA VERDE

(Serves four)

Salmon

Four 6 oz skinless salmon fillets
2 tbsp extra virgin olive oil

Sea salt

Freshly ground black pepper
4 lemon wedges

Salsa Verde

1 clove garlic, halved
1 tbsp capers, drained
1 tbsp shallot, roughly chopped
1 tsp Dijon mustard
½ c packed Italian parsley leaves
½ c packed fresh cilantro leaves
½ c packed fresh mint leaves

¼ c fresh chives, finely sliced
½ c extra virgin olive oil
1½ tsp red wine vinegar
1 tbsp fresh lemon juice
2 tbsp water
Sea salt
Freshly ground black pepper

For the salsa verde: In a food processor or blender, combine the garlic, capers, shallot, mustard, parsley, cilantro, mint, and chives. Blend until coarsely chopped. Slowly add olive oil, vinegar, lemon juice, and water, and blend until smooth, stopping to scrape the sides with a rubber spatula as needed. Transfer to a small bowl and season with salt and pepper.

For the salmon: Preheat the oven to 450°. Coat each fillet with 1½ tsp olive oil and season generously with salt and pepper. Place a large, dry oven-safe skillet over medium-high heat. When it is very hot, lay the fillets rounded-side down and cook until a nice, brown crust forms, about three minutes. Carefully flip the fillets and put the skillet in the oven. Cook three to five minutes for a rare center, six to seven minutes for more well-done.

Arrange the fillets on plates and spoon salsa down the center of each. Garnish with lemon wedges, and pass the remaining salsa.



Tracy uses wild Alaskan salmon, in season from mid-May to October.

Organic lemons tend to taste sweeter than bigger conventional ones.

Parsley is a richer source of antioxidants than most veggies.

Tracy likes The Vinegar Factory Mediterranean olive oil (elizabar.com, \$39/bottle)