

## Food returns to Commonplace Coffee; wine fest, tequila launch Saturday

By Gretchen McKay  
Pittsburgh Post-Gazette

It's been two years since Commonplace Coffee cafes have offered customers their own handcrafted muffins, breakfast burritos, sandwiches and other baked goods along with its craft coffees for breakfast and lunch. The good news is they're back.

On Sept. 9, Commonplace Coffee head baker Cari Meil and bakery manager Natalie Prunty reintroduced many of the bakery's most iconic items, including streusel-topped blueberry muffins and chocolate chip cookies dusted with a touch of sea salt.

A coffee shop with a mission, Commonplace Coffee aims to build and foster the community while sourcing its products in a way that supports the supply chain's long-term sustainability.

Food items are baked in Shelocta, Indiana County, where the regional chain launched the first of its seven community-based cafes more than 20 years ago.

There are locations in Garfield, Squirrel Hill, SouthSide Works, the North Side's Mexican War Streets and Rockwell Park in Point Breeze. Its Indiana, Pa., location, which owner TJ Fairchild and his wife, Julie, opened near the Indiana University of Pennsylvania campus in 2003, remains its flagship shop.

Along with its signature cookies and muffins, the menu includes coffee cake, granola, sticky buns, breakfast burritos and sandwiches and rotating seasonal items.

"I'm so excited to bring these baked goods back to



Commonplace Coffee

Commonplace Coffee Bakery has relaunched its food program at its cafes with streusel-topped blueberry muffins and chocolate chip cookies dusted with sea salt.

our Pittsburgh fans, who have been asking about them these past few years," Prunty said in a release.

More info: [commonplace-coffee.com](http://commonplace-coffee.com).

### East Liberty Wine Festival

The East Liberty Wine Festival will take place from 2-6 p.m. Sept. 21 on Broad Street between Highland and Centre avenues. It will feature beverages from five wineries, a distillery, a cidery and a brewery. It will also include local vendors, food trucks and live entertainment by three bands.

General admission tickets to the dog-friendly event cost \$30 if purchased in advance at [tinyurl.com/eastliberty-wine](http://tinyurl.com/eastliberty-wine) and include a souvenir glass, a wine tote and wine tastings. Upgrade to a \$75 VIP ticket and you'll also get access to a pre-event happy hour at Hotel Indigo. They

can also be purchased on the day of for an additional \$5.

For more information, visit [eastlibertychamber.org/wine-festival](http://eastlibertychamber.org/wine-festival).

### Rey Supremo launch party

Also on Sept. 21, former Steeler Maurkice Pouncey will help launch Rey Supremo's line of handcrafted tequila at Pins Mechanical Co. in the South Side.

The event is open to the public and runs from 4-7 p.m. at 407 Cinema Drive. It will include an autograph signing and the chance to play pingpong against the former Steelers center, who played in Pittsburgh for 11 seasons.

There will be two giveaway drawings for attendees — one to win two tickets to the Steelers' home opener at Acrisure Stadium on Sept. 22 and another to win a signed jersey.

## Lidey Heuck to discuss 'Cooking in Real Life'

LIDEY, FROM E-1

others cook effortlessly for family and friends by sharing everything she's learned over the years while developing recipes for The New York Times and her blog, LideyLikes.

On Sept. 25, the Hudson Valley, New York-based recipe developer (and mother-to-be) will offer tips on how to build simple yet memorable recipes and foolproof entertaining advice to make your gathering more fun and less stressful during a conversation and book signing at Pittsburgh Field Club in Fox Chapel.

The event runs from 5-7 p.m. Tickets, which include a signed copy of her cookbook in addition to a variety of small bites and cocktails, cost \$100 and can be purchased at [lideylikes.com/book-tour](http://lideylikes.com/book-tour).

Proceeds will benefit Propel Schools' K-2 Read-

### Cooking in Real Life



Simon & Schuster

"Cooking in Real Life: Delicious & Doable Recipes for Every Day" by Lidey Heuck.

ing Initiative, which the network of public charter schools launched in 2021. It addresses the needs of children entering kindergarten with little to no preparedness for school, and first-grade scholars entering school without vital literacy skills.

## Sumac transforms Turkish chickpea salad and everything else

By Joe Yonan  
The Washington Post

How to describe sumac?

It's awfully tempting to refer to it as lemony, but I think that sells this spice woefully short. Sumac, ground from a berry, is more than tart. It's also a little floral, a little fruity, and a little earthy, maybe something like Meyer lemon mixed with Aleppo pepper. And it possesses a gorgeous deep purple color.

My favorite thing about this Middle Eastern staple, beyond the flavor, is that it's shelf-stable. So even though I use it in plenty of Middle Eastern dishes, sumac is also at home anywhere I would have put a lemon if I hadn't used them all up in something else. Roasted vegetables, tofu, salad dressings, grain salads: I haven't met a dish that couldn't welcome sumac.

Özlem Warren knows the power. "I do have a love affair with sumac," the Turkish cookbook author and teacher tells me in a Zoom interview from her home outside London.

In Turkey, cooks have access to whole sumac berries, and Warren remembers their use in making cordials and a sumac water for flavoring dolma, stuffed vegetables and more.

Warren wrote her beautiful



Quadrille

new book, "Sebze: Vegetarian Recipes From My Turkish Kitchen" (Quadrille, \$40) to counter the misconception that her homeland's cuisine is little more than meat kebabs. And boy, does she succeed, with page after page of such vibrant recipes (cabbage rolls with pomegranate molasses and bulgur; garlicky mushrooms with peppers and olives; coiled phyllo pie with zucchini, dill and feta) that I practically had to read every word before I could decide on what to make first.

One of Warren's favorite uses for ground sumac is to rub it with salt into onions to include in one of Turkey's bean salads. The idea of scrunching and squeezing the red onion slices as they

wilt reminded me of massaging kale into submission for a more tender salad, so I tried her recipe for Chickpea Salad with Sumac Onions. It's just what I'm into these days: a no-cook dish as the heat of August sticks around, and something that can sit for days in the fridge and only get better with time.

Besides, Warren and I share something other than a connection to the Middle East. We both advocate getting your hands dirty when preparing food.

"It's just a very satisfying experience," she says. "When you're touching your food, you're feeling it and understanding the texture. It's a very pleasant experience."

It's also often the most efficient way to achieve a goal. The rubbing action not only wilts the onions; it also infuses them with sumac's delightfully complex flavor, while taming some of their sharpness.

That makes the sumac so important to this dish that, unlike with most recipes, I'm not suggesting any substitutes for it. Could you make it with lemon or vinegar? Could you use a spoon to toss the onions instead of rubbing them? Of course, but you'd be missing out on everything that makes this salad special.

### CHICKPEA SALAD WITH SUMAC ONIONS

PG tested

This refreshing variation on Turkey's classic bean salad, fasulye piyazi, uses chickpeas along with tangy sumac-infused onions. The sumac, which is not just sour but also fruity and a little floral in flavor, is crucial to this dish.

Rubbing the sumac and salt into the onion slices causes them to wilt and pick up maximum flavor, so don't skip it.

Sumac can be found at well-stocked supermarkets, at Middle Eastern, Mediterranean and global specialty stores and online.

- 1 large red onion (10 ounces), halved and thinly sliced
- 2 teaspoons ground sumac, plus more for serving
- ¾ teaspoon fine salt, divided, plus more to taste
- Two (15-ounce) cans no-salt-added chickpeas (3 cups total), drained and rinsed
- 2 medium ripe tomatoes (12 ounces total), cored and cut into ½-inch dice
- 1 red, yellow or orange bell pepper, stemmed, seeded and cut into ½-inch dice
- 3 scallions, trimmed and thinly sliced
- ½ cup lightly packed fresh flat-leaf parsley leaves, chopped
- 3 tablespoons extra-virgin



Tom McCorkle/For The Washington Post

olive oil

2 tablespoons fresh lemon juice (from ½ lemon)

¼ teaspoon freshly ground black pepper

In a large bowl, combine onion, sumac and ¼ teaspoon of the salt. Use your hands to rub the sumac and salt into the onion slices, massaging them until the onions wilt, about 5 minutes.

Add chickpeas, tomatoes, bell pepper, scallions and parsley, and stir to combine.

In a small bowl, whisk to-

gether olive oil, lemon juice, the remaining ½ teaspoon of salt and the pepper until combined. Taste, and season with more salt and pepper as needed.

Pour the dressing over the salad and toss to mix well. Sprinkle with more sumac and serve. Salad can be refrigerated for up to 4 days.

Makes 4-6 servings (about 10 cups)

— adapted from "Sebze: Vegetarian Recipes From My Turkish Kitchen" by Özlem Warren

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