Hartwood there are no induction burners in the back, no ovens in the basement.

In fact, there is no basement. Or walls. The dining area has rough-hewn wood tables with benches open to the night sky; the bar where Henry mixes up Spicy Grapefruit Margaritas is a hut made out of whitewashed branches. It's *Gilligan's Island* by way of *World of Interiors* magazine.

Werner's menu is just as original and straightforward, portraying a New Yorker's abattoir-to-table love of meat and open flames as influenced by the products of Mexico. He buys his produce at the Mercado Municipal in Valladolid, driving 90 minutes to the colonial city deep in the Yucatán jungle in his vintage Jeep Wagoneer. His seafood is never more than a few hours out of the ocean.

At dinner, freshly tanned visitors will find slow-roasted pork belly charred on the grill and served with smoky-sweet pineapple; watermelon grilled for a salad of pea sprouts, *queso fresco*, and pickled radishes; and whole fish scored in the Mexican style, then masterfully grilled (see page 101), and drizzled with olive oil infused with herbs from the market.

The food is flavorful—bold ingredients tied together with smoke, fresh herbs, and the occasional spicy kick. Werner and Henry might have the ideal outdoor kitchen, but you don't need a wood-burning oven or palm trees rustling overhead to make the following dishes. If vacation is a state of mind, firing up the grill will take you there. ■

Hartwood
7.6-km marker, Beach Rd., Tulum, Mexico; hartwoodtulum.com. ***Where to stay in Tulum?*** *See Sourcebook, page 114.*

Spicy Grapefruit Margarita

MAKES 8 *The longer the tequila is infused with the chiles, the hotter it gets.*

- **2 cups plus 2 Tbsp. tequila**
- **1–2 habanero chiles, halved**
- **Kosher salt**
- **6 cups fresh pink grapefruit juice**

Mix tequila and chiles in a large pitcher. Let steep 3 hours, or longer if a spicier tequila is desired. Discard chiles. **DO AHEAD:** Can be made 1 month ahead. Cover; chill.

Pour enough water onto a small plate to cover. Pour enough salt onto another small plate to cover by ¼". Dip rims of eight 12-oz. glasses into water, then into salt to lightly coat; fill with ice. Add grapefruit juice to pitcher with tequila. Fill with ice; stir until cold. Divide drink among glasses.

Mango-Cucumber Wine Cooler

MAKES 6 *Steep cucumber and mango in the wine for three hours or longer for maximum flavor. Once the fruit sinks, the wine is ready.*

- **1½ Tbsp. sugar**
- **1 750-ml bottle Sauvignon Blanc**
- **1 hothouse cucumber, peeled, cut into ¼" rounds**
- **1 mango, pitted, peeled, finely diced**
- **12 sprigs fresh mint, divided**
- **1 cup ginger ale**

Stir sugar and 1½ Tbsp. hot water in a large pitcher until dissolved. Add wine, cucumber, and mango. Remove leaves from 6 sprigs of mint; stir into pitcher. Cover and chill for at least 3 hours and up to 6 hours.

Stir ginger ale into pitcher. Fill 6 large wineglasses with ice. Divide wine cooler among glasses. Garnish with remaining 6 mint sprigs.

Agave-Glazed Pork Belly with Grilled Pineapple

SERVES 6 *You need to start making this dish the day before you serve it, but the crispy, succulent result is well worth the effort.*

- **1 4-lb. pork belly (with or without rib bones)**
- **4 tsp. kosher salt plus more**
- **2 tsp. freshly ground black pepper plus more**
- **6 poblano chiles, stemmed, coarsely chopped**
- **3 habanero chiles, stemmed, sliced into ¼" rounds**
- **3 serrano chiles, stemmed, chopped**
- **1 cup agave syrup (nectar), divided**
- **Vegetable oil**
- **1 ripe pineapple (about 3½ lb.), peeled, cored, cut into ½" rounds**
- **¼ cup apple cider vinegar**

INGREDIENT INFO: All chiles are available at better supermarkets, farmers' markets, and Latin markets. Agave syrup (nectar) is available at better supermarkets and natural foods stores.

Preheat oven to 250°. Season pork belly all over with 4 tsp. salt and 2 tsp. pepper.

Place chiles in a large roasting pan. Place pork belly, skin side down, on top of chiles; drizzle with ½ cup agave. Pour remaining ½ cup agave and 2 cups water into pan. Cover pan tightly with lid or two layers of foil.

Transfer to oven and cook pork for 3 hours, basting with pan juices every hour. Turn pork over. Cook until very tender, about 4 more hours.

Transfer pork to another roasting pan (if bone-in, remove and discard bones). Strain liquid from first roasting pan into a saucepan (there should be about 5½ cups); reserve chiles. Gently boil juices until reduced to about 1¼ cups, 45–50 minutes; add reserved chiles. Remove pan from heat. Let glaze cool; chill.

Meanwhile, cover pork with parchment or waxed paper. Top with a large plate. Place weights, such as large canned goods, on top. Chill overnight.

Reheat glaze. Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Brush grill rack with oil. Grill pineapple until nicely charred, 2–3 minutes per side; place on plates.

Let grill cool to medium heat. Slice pork belly into 1"-thick pieces. Grill until warmed and crisp, about 3 minutes per side. Brush pork with some of the glaze from chile sauce.

To serve, place 2 or 3 pineapple slices on each plate; spoon glaze over, then top with pork belly. Drizzle with vinegar.