

**food**  
network  
**magazine**

**COOK LIKE A STAR!**



**Bobby's**  
BEST  
STEAKS



**Emeril's**  
GARDEN  
PESTO



**Guy's**  
FAMILY  
PICNIC



MAKE  
YOUR OWN  
*ice cream*  
truck treats

# Cook Out!

50 awesome burgers,  
including this

**TACO BURGER**

+ potato salad,  
slaw and more

COULD  
YOU BE  
The Next  
Food  
Network  
Star?



**129**

NEW  
RECIPES

**Easy** Weeknight  
Dinners

Lemonade with a twist! page 154

JUNE 2010 \$3.99



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10 THINGS

# You Need to Know

THIS MONTH

**1** Spicy ice cream is a hot commodity. Ice cream parlors across the country are on a chile kick.

Crushed-up Red Hots candies give some zip to the "Red Hot" Banana ice cream at San Francisco's **Humphry Slocombe** (2790 Harrison St.; [humphryslocombe.com](http://humphryslocombe.com)). "It just seemed like a good idea," says owner Jake Godby.

Customers have to sign a waiver before trying a scoop of **Cold Sweat**—made with Thai chiles, habanero and pequin peppers, and hot sauce—at **Sunni Sky's Homemade Ice Cream** in Angier, NC (8617 Hwy. 55 South; [sunniskys.com](http://sunniskys.com)).



An 11-year-old customer suggested **Barbecue Sauce** as a flavor for the Texas ice cream chain **Amy's** (multiple locations; [amysicecreams.com](http://amysicecreams.com)). It turned out to be so popular that Amy's added it to the permanent rotation.

Gus Rancatore, owner of **Toscanini's** in Cambridge, MA (899 Main St.; [tosci.com](http://tosci.com)), says **cayenne-and-chipotle-infused Aztec Chocolate** is one of his most popular flavors. Now he's introduced a sorbet version and one studded with Hydrox cookies.

More than 3,000 flavors are available at **Max & Mina's** in Queens, NY (71-26 Main St.; [maxandminasicecream.com](http://maxandminasicecream.com)), so it's easy to find some with heat, like **sweet-and-spicy Cajun**.

## 2 Big-name chefs are playing with fire.

Several Food Network stars are opening new grill spots.



Next year, Iron Chef **Masaharu Morimoto** plans to launch *Skewers by Morimoto* in major airport hubs. (His team is eyeing Terminal 5 at LAX for the first location.) The menu will focus on yakitori, traditional grilled Japanese street food.

**Jamie Oliver** and American barbecue expert Adam Perry Lang are opening *Barbecoa* in London this October, with plans to expand across Europe. The duo will focus on "live-fire" global cuisine, like pit-roasted meat, Brazilian churrasco and bread baked in 900° tandoor ovens.



**Emeril Lagasse** is letting customers design their own burgers at *Burgers and More* at the Sands Casino Resort in Bethlehem, PA (77 *Sands Blvd.*; [emerils.com](http://emerils.com)). For \$14, you choose your bun, your meat (prime chuck, brisket or grass-fed beef) and your favorite mix of 25 cheeses, sauces and toppings, like balsamic-braised onions and andouille sausage.

Philadelphia is the latest location for **Bobby Flay's** *Bobby's Burger Palace* chain (3925 *Walnut St.*; [bobbysburgerpalace.com](http://bobbysburgerpalace.com)). Classic items from the previous four locations, such as the *Crunchburger* (topped with potato chips), are available, but Philly is the only place where you can get your onion-and-hot-pepper-topped Philadelphia Burger finished "with Whiz."



Iron Chef **Michael Symon** is topping burgers with every kind of meat imaginable at his new Cleveland burger joint, *B Spot* (two locations; [bspotburgers.com](http://bspotburgers.com)). Best bet: the pastrami-and-slaw-topped *Fat Doug*, which won the ultracompetitive *Burger Bash* at this year's Food Network South Beach Wine & Food Festival.

## 3 The new question for wine buyers: glass or plastic?

Soda makers made the move from glass to plastic bottles years ago, and now vintners are catching on: **Fog Mountain Merlot** (\$12) is the first California wine available in lightweight plastic bottles. The bottles look like standard ones, but because the plastic is thinner than glass, they actually hold 33 percent more wine. Meanwhile, **Think Wine**, imported from Portugal, is available in aluminum bottles (\$9). It's ideal for summer: The aluminum bottle cools down five times faster than a glass one, so your rosé will be chilled before your burgers are off the grill.

*It's made of plastic but looks like glass!*



## 4



At your next dinner party, crank up the music and invite lots of people: Scientists have discovered that **sound heightens our perceptions of taste and smell**, which could be one reason food always tastes better in restaurants.

SOURCE: JOURNAL OF NEUROSCIENCE

**5** Soda is back in fashion.  
Soft-drink cans and bottles are getting second lives as jewelry and accessories:



Aluminum-can bottoms and pull-tabs give this handmade **Recycled Can Concho Clutch** from Escama Studio a tough exterior. \$145; momastore.org



You know your **Recycled Tin Cuff Bracelets** will be made with found materials because the manufacturer can't guarantee a specific brand: You get whatever is available when you order. \$9 each; cspost.com



These **Coca-Cola Bottle Earrings** come in two sizes: small glass rings (pictured), made from the mouths of two bottles, or larger 2-inch earrings, made from bottle bottoms. \$56 to \$68; smartglassjewelry.com

**6**

You can inhale your chocolate.

Maybe this is why French women don't get fat: The French are digging a new one-calorie "breathable" chocolate called **Le Whif**. The "inhalers," now available in the United States (\$2.50 each; lewhif.com), release chocolate-scented air when you take a puff. We'll admit, it's not as satisfying as biting into a candy bar, but it's ideal for dieters who need a chocolate fix. Also available: coffee-flavored inhalers that release as much caffeine as a shot of espresso.



*This chocolate is calorie-free!*



**7**

Pro wrestling and tacos are a great match.

It was bound to happen: Taqueria owners, inspired by the cult-favorite film *Nacho Libre*, are decking their walls with the Mexican pro-wrestling garb that Jack Black made famous in the States. Luchador masks and capes line the walls at spots like San Diego's **Lucha Libre Gourmet Taco Shop** (1810 West Washington St.; tacosmackdown.com), New York City's **Cascabel Taqueria** (152 2nd Ave.; nyctacos.com) and Philadelphia's **Distrito** (3945 Chestnut St.; distritorestaurant.com), owned by Iron Chef Jose Garces. "It's just a very festive, carnival-like atmosphere," Jose says.



Mexican wrestling gear lines the walls at (from top left) Lucha Libre Gourmet Taco Shop, Cascabel Taqueria and Distrito.

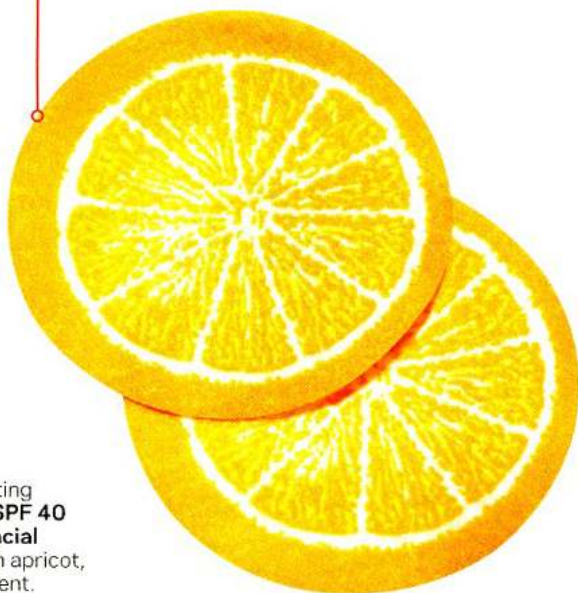
## 8 You don't have to smell like fake coconut this season.

Try a few new flavors of summer skin care.



Strong sunblocks can sting sensitive skin, but this **SPF 40 Josie Maran Protect facial sunscreen**, infused with apricot, has a gentle feel and scent. \$32 for 2 ounces; [sephora.com](http://sephora.com)

New **Earth Therapeutics Rejuvenal-C Orange Eye Pads**, which protect against skin damage after a day in the sun, are made with orange extract, so they smell as good as a Creamsicle. \$6 for 10 pads; [earththerapeutics.com](http://earththerapeutics.com)



Some balms contain chemicals that leave your lips tasting like sunscreen, but all-natural **Burt's Bees Sun Protecting Lip Balm** tastes only of passion fruit. \$4 each; at drugstores



## 9 Raw eggs are getting a once-over.

Good news for Caesar salad fans—or anyone who's nervous about raw eggs and salmonella: This summer, the FDA is cracking down and mandating that every large farm test its poultry and store eggs properly during transportation to avoid contamination. (Smaller farms, with fewer than 50,000 birds, have until 2012 to comply.) Many farms have done this voluntarily for years, but the FDA will now require proof of testing. The United Egg Producers organization says that with the new regulations in place, your chance of encountering a bad egg is about once every 84 years.

## 10 Some Food Network stars are landing new gigs.

Food Network's new sister station, Cooking Channel, launches May 31 with a whole new batch of food shows, plus some of your favorite Food Network stars, including Bobby Flay, Emeril Lagasse, Rachael Ray and Michael Symon. "It's going to be different for me—more relaxed, more food-focused and very technique-driven," Bobby says about his new show, *Brunch @ Bobby's*. The network wants you to help call the shots as Cooking Channel grows. Visit [facebook.com](http://facebook.com) and [twitter.com](http://twitter.com), and say what you think.

