

FOOD & WINE

JUNE 2010

best grilling recipes ever
fast healthy classic creative



Grilled glazed-salmon sandwiches with bacon, delicious with rosé

RECIPE P. 120

great foodie
vacations
paris, hawaii,
national parks

natural wines
finding the winners



wood-burning oven

Chef Stephanie Sokolove cooks everything from whole fish to stuffed lobsters in her \$17,000 Wood Stone pizza oven, fueled by gas or wood. woodstonehome.com. A less expensive option: a wood-burning oven from Forno Bravo. From \$2,050; fornobravo.com.

Pretzel-Crusted Crab Cakes

ACTIVE: 25 MIN; TOTAL: 1 HR 30 MIN

4 SERVINGS

Instead of bread crumbs, chef Stephanie Sokolove uses crushed pretzels to bind and crust her chunky crab cakes. She sometimes bakes them in her outdoor oven.

$\frac{1}{2}$ cup mayonnaise

1 large egg

1 tablespoon Dijon mustard

$\frac{1}{4}$ teaspoon Old Bay seasoning

$\frac{1}{4}$ teaspoon sweet paprika

3 scallions, green parts only,
thinly sliced

1 pound lump crabmeat,
picked over for shell

$\frac{3}{4}$ cup finely ground hard pretzels
(from $\frac{1}{2}$ pound pretzels)

2 tablespoons unsalted butter

1 tablespoon vegetable oil

1. In a bowl, whisk the mayonnaise with the egg, mustard, Old Bay, paprika and scallions. Fold in the crabmeat and $\frac{1}{2}$ cup of the pretzels. Refrigerate the crab mixture for 1 hour, until the pretzels are moist.

2. Preheat the oven to 400°. Form the crab mixture into eight 2½-inch patties. Coat the crab cakes with the remaining $\frac{1}{4}$ cup of ground pretzels. In an ovenproof non-stick skillet, melt the butter in the oil. Add the crab cakes and cook over moderately high heat until browned on the bottom, about 3 minutes. Turn the crab cakes and transfer the skillet to the oven. Bake the crab cakes for about 5 minutes, until they are browned all over, then serve.

SERVE WITH Mayonnaise whisked with roasted garlic and mustard.

MAKE AHEAD The crabmeat mixture can be refrigerated overnight.

WINE Crisp, apple-and-pear-scented Pinot Blanc: 2008 Elk Cove.

STYLE

Smart Ideas for Outdoor Living

Whether the budget is small (a \$20 dustpan) or generous (a \$3,000 dining table), here are some modern new ways to transform an outdoor space.

ONE GREAT DESIGN IDEA CAN SOMETIMES TRANSFORM AN outdoor kitchen. On this page, for instance, is the Cape Cod kitchen that landscape-architecture firm Horiuchi Solien designed for Stephanie Sokolove, chef and owner of Stephanie's on Newbury and Stephi's on Tremont in Boston. In an inspired decision, the architects chose sandy-hued Brazilian quartzite for the flooring and Indian granite for the countertops to echo the colors of the beach. "American bluestone, slate and granite are too cold and gray," Kris Horiuchi says. "We wanted warmth." Turn the page for more transformative style ideas. 508-540-5320. —Christine Quinlan

weatherproof cabinets

Atlantis Outdoor Kitchens makes cabinets using weatherproof materials such as teak, cypress and bamboo (right). Available in both stock and custom sizes. From \$517 per cabinet; 877-223-4537 or outdoorkitchensbyatlantis.com.



double-duty tray

The new bamboo "Fat Tray" by Helsinki designer Harri Koskinen for Alessi has high edges, so glasses and plates can't slide off. The divider is adjustable, and the lid doubles as a serving tray. \$146; 212-941-7300 or alessi.com.

Best Modern Outdoor Style

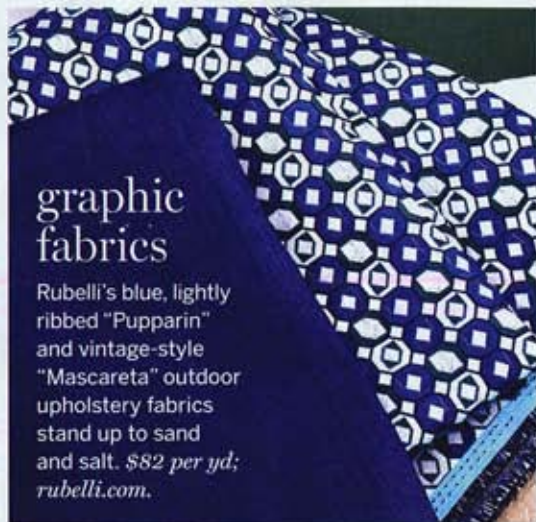
eco dining table

Los Angeles's KAA Design Group created gorgeous, eco-minded outdoor furniture for their new line, HOM Escape in Style. This "Rusa" dining table is made from sustainable machiche, a tropical hardwood similar to teak. The pedestal legs work with any seating, including benches. \$2,975; 877-960-4466 or homlifestyle.com.



graphic fabrics

Rubelli's blue, lightly ribbed "Pupparin" and vintage-style "Mascareta" outdoor upholstery fabrics stand up to sand and salt. \$82 per yd; rubelli.com.



good & clean

Alice Supply Co.—named for the wisecracking housekeeper from TV's *The Brady Bunch*—creates fun, colorful designs like this nautical-inspired dustpan and brush. From \$20 each; alicesupplyco.com.

fish knife

Shun's Pure Komachi 2 Series fish knife has a ridged spine for scaling and a nonstick coating. The knife is part of a color-coded line designed to prevent the cross-contamination of raw and cooked foods. \$12; chefsresource.com.



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