

YOU ASKED FOR IT! MORE LIGHTENED-UP RECIPES THAN EVER (P. 75)

DOUBLE
ISSUE

EVERY DAY

with RACHAEL RAY

100% grilling!

burgers
pizza
chicken
steak
ribs

The Best Grill
for YOU

SUMMER HOT LIST

Faster Recipes!
Cooler Parties!
and more!

JUNE/JULY 2010



U.S. \$3.99

♻️ RECYCLED PAPER

SUPERMARKET CHEAT SHEET

How to Save
When to Splurge

482
RECIPES,
TIPS &
TRICKS

4th of July
SPECIAL
Best Eats
Every State

feed a crowd
without
breaking a sweat



all-new
**30-MINUTE
MEALS**

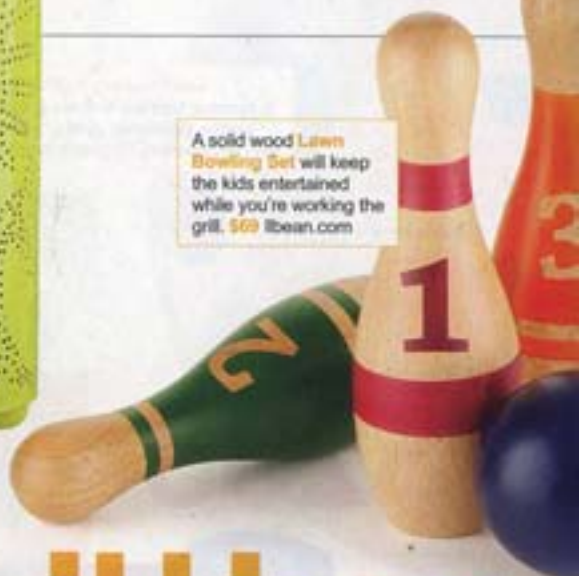


Dress up disposable plates and cutlery with these graphic **Kram Paper Napkins**. \$2 for 50 ikea.com for stores

A **Hot Neutral Hurricane Shade**, sold in five colors, casts the perfect glow for cozy outdoor evenings. \$30 mxyplzyk.com



A solid wood **Lawn Bowling Set** will keep the kids entertained while you're working the grill. \$69 lbean.com



The brushed-chrome **Zwilling J.A. Henckels Twin Five-Piece BBQ Set** comes with a chic canvas carrying case. \$99 zwillingonline.com



EVERY DAY faves grilling

Keep the seaside revelry going by flipping to our set-it-and-forget-it seafood boil party on page 156.

Ahoy, matey! This **Rowboat Cooler** can hold drinks for the party or pool toys for the kids. \$139 potterybarn.com



All-natural **Grill Honey** brightens foods fresh off the flame with a hint of sweetness. \$12 savannahbee.com



The **m Grill Tabletop Gas Grill with Speakers** has a built-in MP3 connection. How cool is that? \$144 walmart.com



It's time to branch out: A silicone **Twiggy Basting Brush** is right at home by the campfire. \$10 amazon.com



As the sun begins to set, put out a few **Design Ideas Pebble Lights** for instant mood lighting. \$5 800-426-6394



Stir-ry meats and veggies in an **Outlet Copper Grill Wok**—it can withstand extreme heat. \$27 tibelotshops.com



Guy Fieri

Let's take this outside: The Food Network host and author of *More Diners, Drive-ins and Dives* gives Rach an all-access backyard pass to his grill.

PHOTOGRAPHY BY JAMES BAIGRIE

RACHAEL RAY: Hey, Guy! Thanks for letting us hang out in your backyard today. I have a feeling you spend a lot of time out here, rain or shine. Am I right?

GUY FIERI: I'm a five-seasons griller! Did you know I added a new season? Living in Cali, I'm cooking in the yard all the time. I don't care what the weather is like. My hair is impervious to any kind of dampness, so I don't have too much to worry about.

RR: What do you love about grilling?

GF: There's nothing that can replicate the smoky flavor of char, so when I've got the hankering for it, I tell my wife that I'm taking care of dinner. I have three different types of barbecues—a coal, gas and smoker—so I can experiment a lot.

RR: I see that you love grilling salads as much as I do. I put heads of romaine, radicchio or endive on the heat, but I still get some funny looks because it's not mainstream yet. Is there anything new that you would encourage us to try on the grill?

GF: It's not really new, but stone fruits like peaches and apricots work really well. But make sure you're cooking at the right temperature—a cold grill will slow up the flavor and a scorching-hot one will mask it. Also, your grate should be nice and clean. You don't want bits of charred meat in your dessert.



guy's fave tools



My pride and joy is my Vidalia 6-foot grill.



Outset tongs are sturdy and have a good grip.



Good tunes on the Ecast online jukebox are a must.



I like a variety of meats, like portershouse, chops and sausage.

95%

100%

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