



tools of the trade

1. Weber 2501 All-Purpose Kabob Set (\$25, weber.com) The problem with typical cylindrical skewers is that food slips off them. This Weber set has six stainless-steel, rectangular skewers that keep your morsels of food in place. And they snap into a rack, to make rotation easy. **2. Curtis Lloyd Collection barbecue tools** (\$25 to \$30 per piece, chefstools.com) The more you use your grill tools, the more you'll want contemporary looks to be balanced with left and good grips—as they are with this set, which has rich walnut handles and oversize, stainless-steel designs. **3. Callisons Seasoned Skewers** (\$8 for 10, seasonedskewers.com) Available in a number of varieties, like Thai coconut lime, these skewers will infuse your kebab or satay with flavor from the inside out, without mess or prep work. **4. Eva Solo Grill Basting Brush** (\$40, unicahome.com) Eva Solo designs some of the world's best utensils. The Danish company's basting brush is made of hard-wearing stainless steel—both the handle and the bristles—so it will last indefinitely and won't leave brush hairs in your food. **5. Outset Chrome Fish Basket** with rosewood handle (\$10, amazon.com) Remember: Fish flesh is delicate. This shapely basket will ensure even cooking, easy flipping, and no fish skin clinging to the grill.

