

FOOD & WINE

JUNE 2006

grilling greats

best burgers, fastest rubs, top grills
and latest tools + 25 new drinks

BBQ guru
Steven
Raichlen's
tastiest ribs
& more

world's best beers
meet their food match

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U.S. \$4.50 CAN. \$5.50

AOL KEYWORD: FOOD & WINE

Dustin Hoffman's personal chef, Yossi Faigenblat, has a new kitchen-products line, **CHEF YOSSI**, which includes burn cream made with tea-tree oil (\$16; chefyossi.com).



Equipped with a nifty light, the new **LUMATONG**, by grill expert Steven Raichlen, is excellent for nighttime grilling (\$20; bestofbarbecue.com).



Taming the Flame author Elizabeth Karmel's new **GRILL FRIENDS SILICONE MOP** has 167 flexible silicone bristles to help spread sauce evenly (\$12; grillfriends.com).

9 PICKS FOR THE grill master



Steven Raichlen's **DOUBLE PRONG BAMBOO SKEWERS** prevent kebabs from spinning or slipping (from \$8 for 16; bestofbarbecue.com).

best new fire starters

- 1. OVAL PLANKS** Delicately fragrant white cedar and golden birch planks (\$13 for two planks; mainecookingwoods.com).
- 2. BINCHOTAN CHARCOAL** A low-smoke charcoal used in Japanese

- robata grilling (\$13 for 500 gm of briquettes at Korin; 800-626-2172).
- 3. BARREL CHIPS** Made from small pieces of the barrels used to age bourbon (\$7 for 2 lbs; northwoodsmokeofmn.com).

- 4. BAMBOO CHARCOAL** A clean-burning charcoal (\$5 for 100 gm of briquettes at Korin; 800-626-2172).
- 5. GROOVED CHARCOAL** Kingsford's Sure Fire Grooves light quickly (\$3 for 4½ lbs; kingsford.com).

PHOTOGRAPHS: FORMULA Z/S;
FOOD STYLIST: FRANK MENTESANA (SKEWERS)