



**Indoor Smoker**  
The cleverly designed Camerons Stovetop Smoker gives meat, chicken, and fish an authentic smoky barbecue flavor—in your apartment (\$49.98 at Zabar's; 212-787-2000).

## SIZZLING GADGETS

*From smokers to charcoal, the hottest grilling gear.*



**Gas Grill**  
The 40,000-BTU Broilmaster Super P Series has separate systems for direct and indirect cooking, so you can smoke a pork shoulder or just char six buffalo steaks (\$1,500 at Big Apple Barbeque; 718-204-1166).



**Basting Brush**  
The Grill Friends silicone basting brush is long (fourteen inches) and ergonomically angled. Best of all, the bristles don't stick to your chicken (\$9.95 at A Cook's Companion; 718-852-6901).



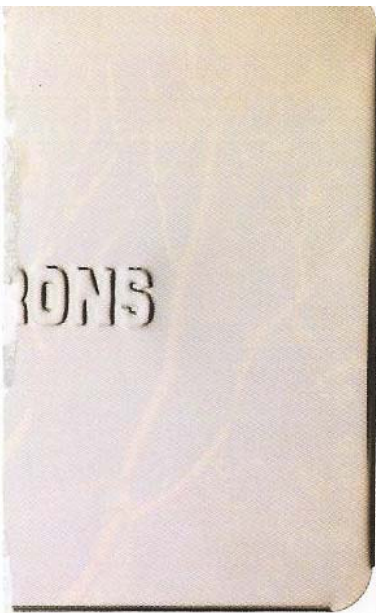
**Tongs**  
Oxo's locking tongs are strong and precise (for turning a porterhouse or baby asparagus) and sixteen inches long (for preventing burns) (\$11.98 at Zabar's; 212-787-2000).



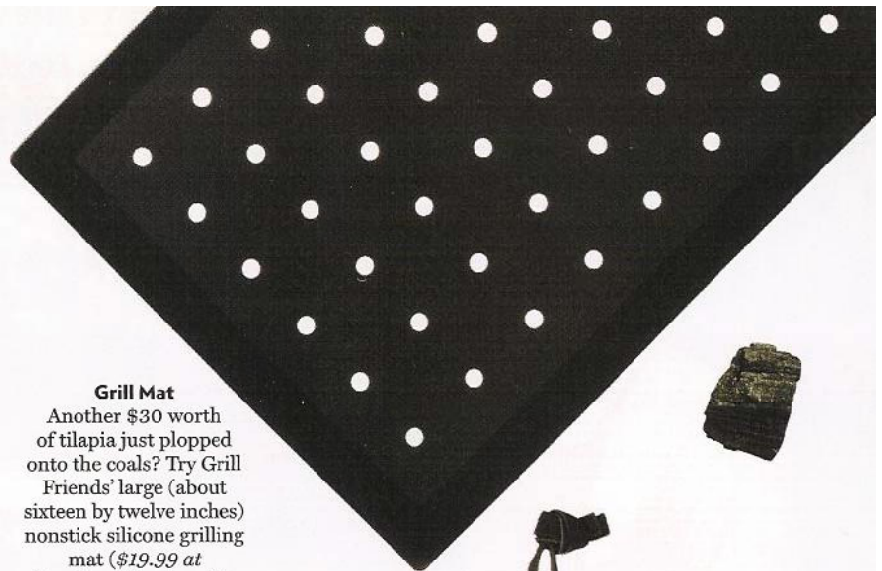
**Barbecue Turner**  
Oxo's stainless-steel turner doesn't just flip burgers; the serrated edge cuts meat to test doneness (\$10.95 at Broadway Panhandler; 212-966-3434).



**Indoor Grill**  
If you must grill inside, Le Creuset's 13-by-8.5-inch cast-iron grill is big enough to handle long kebabs or four steaks at a time, and the ridges create pretty grill marks (\$69.99 at Bloomingdale's; 212-705-2238).



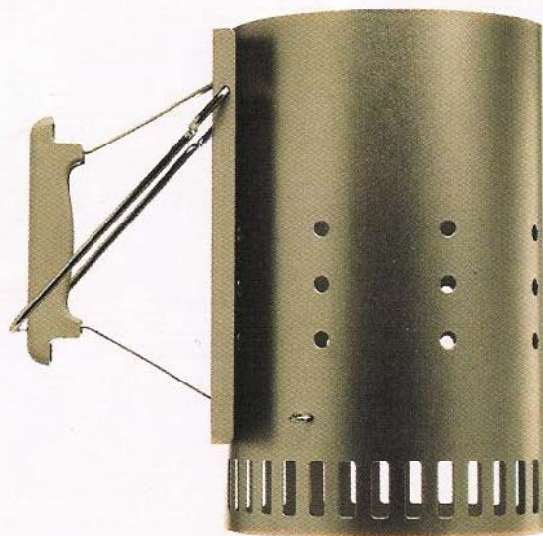
**Charcoal**  
Peoples Woods' natural lump charcoal lights in half the time of briquettes and reaches a higher temperature, which helps seal in juices and impart flavor (\$10.95; 800-729-5800).



**Grill Mat**  
Another \$30 worth of tilapia just plopped onto the coals? Try Grill Friends' large (about sixteen by twelve inches) nonstick silicone grilling mat (\$19.99 at Broadway Panhandler; 212-966-3434).



**Grill Brush**  
Clean grates keep food from sticking and prevent flare-ups. Grilling guru Steven Raichlen's long-handled, oversize brass-bristle model gets the job done fast (\$16.95 at Broadway Panhandler; 212-966-3434).



**Chimney Starter**  
The Weber chimney starter's cylindrical shape promotes a fast burn. Fill it, light it, and you'll have reliably hot coals in ten minutes, with no lighter fluid—or swearing (\$16.99 at Gracious Home; 212-517-6300).



**Heavy-Duty Oven Mitts**  
Lamson Sharpton's elbow-length heavy-duty suede oven mitts are strong enough to protect you from high heat, but supple enough to handle tongs and the like (\$26.99 each at Gracious Home; 212 517-6300).



**Charcoal Grill**  
Styled after the Japanese *kamado*, the ceramic Primo grill and smoker seals in heat, so the steaks you present on the cypress table will be extra juicy (\$800, with table \$1,300, at the Fireplace Patio Shoppe; 914-337-5301).

