

75 TASTY RECIPES FOR FIRED-UP FLAVOR

chile
PEPPER

THE ZESTY LIFE

21 TOP NEW
GADGETS

BACON
A ♥ STORY

COMFORT
FOOD

American Heat: The Country's Best Zest

Coast to Coast Spice:

Hot Spots for Chileheads
from California to
Massachusetts

Savor the Southwest

Salsa Trails, Recipes
& More

18 Ways to Spice Up Movie Night

Rubs 101: Blazing Blends You'll Love

Your Guide to Too Many Tomatoes

SEPTEMBER 2009 \$4.95 US



www.chilepepper.com

Roasted Rack of Lamb
with Lentils and
Two Peppercorn-Cinnamon Sauce



Colorado

Camerons Professional Cookware Stovetop Smoker

Popular with those who don't have a smoker, as it can be used on the grill or stovetop to produce an authentic, smokin' flavor. \$49.95; cameronscookware.com; 888-563-0227

Outlet Steak Thermometers

So you like your Cajun-rubbed steak rare, while Junior prefers well-done and mom wants hers somewhere in the middle? No problem—these individual mini-thermometers give a real-time reading so each steak is done right. \$21.99; outsetinc.com; 888-696-8873

Maverick Redi Check Pro Electronic Food Probe

This thermometer is as instant read as they get. It displays the degree of doneness as well as the temperature of the food. \$26.99; maverickhousewares.com; 732-417-9666

Fusion Brands' Food Loop Flame

Toss away butcher's twine and toothpicks! Suitable for either oven or grill use, the Food Loop cinches around food for easy trussing or keeping in a stuffing. \$19.99; fusionbrands.com

Steve Raichlen's Signature Marinade Turbocharger

No wonder this device is so popular—no need to marinate the night before with this tool developed for quick tenderizing and fast-tracking marinades to penetrate for extra flavor galore. \$25.99; store.grilling4all.com; 866-682-2060

What: Barbecue Mercantile

Where: 2619 W. Colorado Ave., Colorado Springs, Colorado; 718-578-0305
bbqmercantile.com

Why: Who wouldn't fall in love with a store dedicated to all things barbecue? In addition to selling products, store workers also lavish advice on how to become an expert grill. Owner Kathy Bousquet said the following products are the tops at her store because they're top-quality: "People are eating at home more because of the economy, and these products just make it easier because they are reliable."