

CookFresh Blueberries, Corn, Melons, Peaches, Eggplant, Plantains

fine Cooking

How to make **Grilled Vegetables**
Plus 18 ways to use them

New Steamers
Worth getting to know

Succulent, slow-roasted **SUMMER TOMATOES**

Semifreddo
Better than ice cream

A traveler's guide to **Cooking**

AUG/SEP 2013 \$4.99
www.finecooking.com

Great Finds

Our latest buys for the kitchen and table. BY DEBYLA SCHLACK



Catch This Ketchup

Ketchup tastes grown up when it's made with sun-dried tomatoes. It packs a wallop of tomato flavor with a peppery, vinegary kick. Use it on burgers and dogs during grilling season, or add a hint of summer to meatloaf. \$4.99 for 16 oz.; trainafoods.com; 209-892-5472.



That's a Wrap

This reusable alternative to plastic wrap is made from muslin coated with antibacterial beeswax and jojoba. Soften the beeswax with the warmth of your hand, and mold the sheet to cover dishes and wrap food. One caveat: They can be washed only in cool water, so we wouldn't use them with meat. \$16 for a set of three sizes; beeswrap.com.



Bottle Service

Make a great cocktail away from your home bar with the Bar10der. It comprises a knife, bottle opener, cork screw, muddler, reamer, stirrer, strainer, zester, channel knife, and jigger. Nondrinkers will also find it handy—think fresh lemonade garnished with a perfect citrus twist. \$39.99; thebar10der.com.