

425

18 Unique Food Experiences
Host a Cookie Exchange
Meet Local Food Bloggers

the
**FOOD LOVER'S
ISSUE**

**10 BEST
HAPPY HOURS**

**COOK WITH
YOUR KIDS**

**THE EASTSIDE'S
TOP CHEFS**

**GREAT WINES
UNDER \$25**

***CHEESE 101**
Your ultimate guide
to stinky, spreadable
and sharp

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GET IT!

by 425 staff

If you love spending time in your kitchen, these cool finds will make your time even more enjoyable. And if you're not already a kitchen star, you will be with a couple of these items added to your arsenal of kitchen tools!

A PERSONAL CHEF Usually before you slow cook beef you have to brown it in another pan first for best results. Now you can brown meats, sauté vegetables, steam and slow cook all in this Cuisinart Multicooker. It can cook, simmer and keep food warm for up to 24 hours. It's like a personal chef! Available at Williams-Sonoma, \$199.

PRETTIER CAST-IRON POTS

These handmade Staub La Mer Cocottes are not only pretty, they are durable. Use the traditional French cast-iron pots on any heat source for your hearty stews, braised beef, casseroles and more. The durable pots won't fade, chip or rust and are dishwasher safe. Available in this color only at Sur La Table, \$99-\$270.

A BETTER WAY TO COOK

If you can boil water you can cook some amazing meals with this SousVide Supreme Red Demi Water Bath. All you do is vacuum seal your meal and drop it into the machine. It cooks vegetables to tender perfection, steaks to order and leaves chicken juicy and full of flavor. Available at Sur La Table, \$299.95. >>

