

# HOT TIPS FOR A COOL SUMMER

122 RECIPES, DRINKS,  
TRIPS & TRICKS TO MAKE  
YOUR SEASON SIZZLE

# Gourmet

THE MAGAZINE OF GOOD LIVING

## HOT

WORLD'S HOTTEST  
CHILE PEPPER PAGE 54  
VEGETARIAN COOKING  
BEEKEEPING  
MINI TOMATO SLIDERS  
SPICY SHRIMP BOIL  
JALAPENO POPPERS  
INDIAN SHRIMP CURRY  
DEVILED DRUMSTICKS

## COOL

WORLD'S COOLEST  
CHEESECAKE PAGE 105  
MANGO GINGER FLOATS  
ROAD TRIP TO MONGOLIA  
MEALS IN A JAR  
ICY WATERMELON BARS  
EASY TIRAMISU  
BERRY CASSIS SUNDAES  
PECAN PEACH PARFAITS



AUGUST 2008

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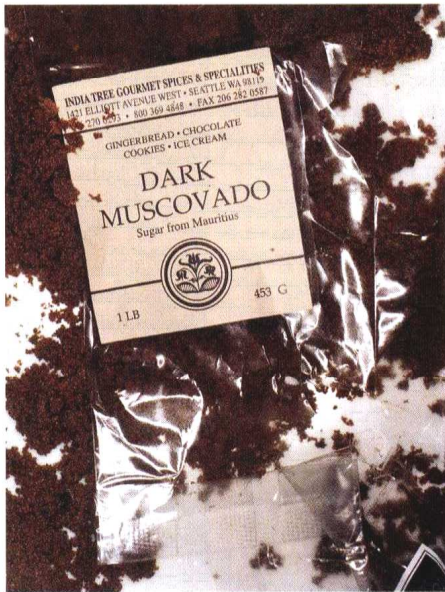
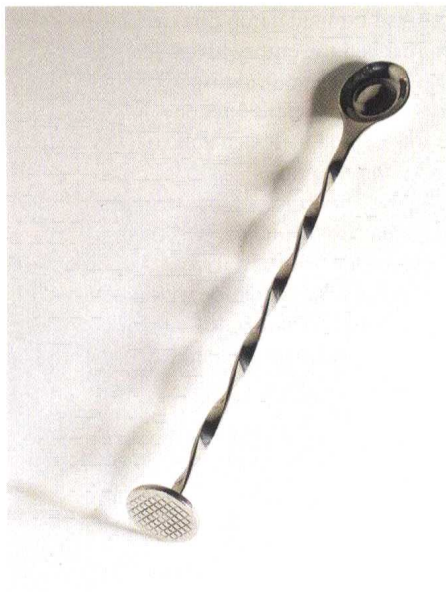
08



**FRESH FROM THE FARM**  
WHAT TO COOK, WHERE TO EAT  
PLUS: HOW TO IMPROVE ANY PICNIC

CHEESECAKE  
WITH MINTED  
BLACKBERRIES

# GOOD LIVING OBSESSIONS



CLOCKWISE FROM TOP LEFT

**URBAN BAR SPOON** "The muddler on this spoon is perfect for gently crushing herbs. Until recently, it was impossible to find this model in the U.S., but thanks to David Nepove, a.k.a. Mr. Mojito, we can now be as civilized as the Brits." (\$25; [mistermojito.com](http://mistermojito.com)) —James Rodewald

**INDIA TREE DARK MUSCOVADO CANE SUGAR** "It's from Mauritius and has a really rich molasses flavor with much more depth than ordinary dark brown sugar. I love it on steel-cut oats in the morning." (\$16 for four 1-lb packages; [amazon.com](http://amazon.com)) —Ruth Cousineau

**Q TONIC** "Tonic gets a bad rap because it's always this fake stuff. But one night at Freemans—my local watering hole—I tasted the real McCoy. Or a souped-up version: It's sweetened with agave, and it tastes amazing." (\$2.50 for a 6.3-oz bottle; [kegworks.com](http://kegworks.com)) —Maggie Ruggiero

**TEA-OVER-ICE BREWING PITCHERS** "This design, for the season's essential cold drink, is more architectural tower than prissy teapot." (\$42; [teaforte.com](http://teaforte.com)) —Christian L. Wright

[formaggiokitchen.com](http://formaggiokitchen.com)) —John Willoughby

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**HUY FONG SRIRACHA SAUCE** "It gives me a double rush: the high of sweet ketchup that I craved as a child, and the rich jolt of garlic that makes me want to douse pretty much every dish I eat with it." (\$3.89 for a 17-oz bottle; [importfood.com](http://importfood.com)) —K.D.

