

# FOOD & WINE

FEBRUARY 2007

## simple hearty dishes

sensational squash soup chicken & biscuits  
slow-roasted pork fabulous potato frittata

tasting room special:  
10 best \$10 wines

PAGE 72



Butternut  
squash soup with  
apple &  
smoked cheddar  
PAGE 115

U.S. \$4.50 CAN. \$5.50



ultimate refrigerator buying guide

WWW.FOODANDWINE.COM AOL KEYWORD: FOOD & WINE

PAGE 45

# tasting & testing

## top 10 test kitchen discoveries



1.



2.



3.



4.



5.



1. New artisanal **soy sauce** from Kishibori Shoyu is slow-fermented in cider barrels; the result is a rich, complex brew.
2. Adina's delicious **fruit juice blends**, flavored with hibiscus and ginger, support a good cause: The hibiscus comes from a women's co-op in Senegal.
3. Kaiser Bakeware's oversize La Forme **loaf pans** are made of steel, for great crust, and lined with a nonstick coating.
4. Thanks to 33 layers of steel, Calphalon's **Katana knives** are supersharp. The polyresin-coated handles feel good in the hand.
5. Sandstone Farms' crunchy, spicy **pickled asparagus** from Idaho would be perfect in a Bloody Mary.
6. With vintage cocktails in mind, mixologist Ryan Magarian collaborated on the junipery, classic Dutch-style **Aviation Gin**.
7. The cast-aluminum interior of All-Clad's new **slow-cooker** goes directly on the stovetop for browning or sautéing before simmering.
8. Denver's Continental Sausage makes fantastic **brats and sausages**. The wild-game links (elk, buffalo, wild boar) taste best.
9. **Kentucky country ham** from Holloway Hams is cured for nine months, then smoked over a hickory fire, resulting in intensely piggy pork that almost shreds rather than slices.
10. Chef Adam Perry Lang turned us on to the palm-size **Grill Kicker**, which turns any grill or sealable container into a smoker.

—Nick Fauchald

7. Great for stews and braises

