



magazine

Fun Food All Summer



BURGER OF THE YEAR



LEGENDARY BERRY PIE



POMEGRANATE ICED TEA

ENTER OUR \$500 GUESSING GAME! PAGE 136

Grill everything!

72 new cookout recipes

 Ina's Amazing Lobster Rolls

5-Ingredient Picnic Sides

Hot Dog Salad (It's a thing!)



JUNE 2019 \$5.99



0 273551 7

F A S T A N D FLAVORFUL

Summer entertaining is a piece of cake with Instant Pot®.

Spend less time preparing for your party and more time enjoying it—
make quick and delicious dishes with Instant Pot®.



TIP: Prepare your cheesecake in advance, giving it time to chill and leaving your Instant Pot® free for your main dish.

KEY LIME CHEESECAKE WITH GINGER COOKIE CRUST

INGREDIENTS

- 5 oz. ginger snap wafer cookies, or vanilla wafer cookies
- 1/3 cup pecans
- 1/2 cup plus 3 Tbsp. sugar, divided
- 4 Tbsp. butter, melted and cooled
- 14 oz. regular cream cheese, at room temperature
- 1/2 tsp. pure vanilla extract
- Grated zest of 1 lime or Key lime
- 1/3 cup sour cream, at room temperature
- 1/3 cup Key lime juice, freshly squeezed or bottled
- 1 egg plus 2 egg yolks, at room temperature

DIRECTIONS

STEP 1: In food processor, process cookies, pecans and 2 Tbsp. sugar until fine. Add butter. Process to blend. Transfer to 7-inch springform pan. Press mixture firmly over bottom and 3/4 up sides of pan. **STEP 2:** Wipe clean processor bowl. Process cream cheese, vanilla, zest and remaining sugar, 20 seconds. Add remaining ingredients. Process 15 seconds. Pour into pan. Cover pan with lightly greased aluminum foil, sealing edges firmly. **STEP 3:** Add 1 1/2 cups water to the pressure cooking pot. Invert the Instant Pot trivet so the legs face upward. Place pan on top and use trivet handles to gently lower the rack and pan into the pressure cooking pot. Lock the lid in place. Select High Pressure 'Normal' and set timer for 25 minutes. When beep sounds, turn off pressure cooker. Let pressure release naturally, 15–20 minutes. When valve drops, carefully remove lid. Remove cheesecake and discard foil. The center will be slightly jiggly. Place pan on wire rack to cool 1 hour. Refrigerate 3 hours or overnight. *Serve chilled, topped with fresh berries.*

Active Time: 30 mins • Total Time: 50 mins • Serves: 8



Instant Pot

MASTER YOUR MULTICOOKER

Instant Pot® Duo is the #1 selling multi-cooker. Perfect for pressure-cooking, it can also be used for slow cooking, steaming, sautéing and making yogurt. It takes the place of up to seven kitchen appliances!

Cut food into uniform sized pieces for even cooking.

Keep two Instant Pot sealing rings on hand—one for sweet and one for savory dishes.

Cooking dried beans—just be sure to cover them with two inches of water and not to exceed the ½ of cooking pot capacity so that they have room to expand.

For perfect rice, use 1:1 rice:water volume ratio. After it's done cooking, wait 10 min before releasing the steam. Open the lid, and fluff with a fork.



FOR MORE RECIPES
AND TIPS, VISIT
INSTANTPOT.COM

Don't just tea.

TEAVANA™/MC



Delight in every layer of Peach Green Tea,
from flavors like sweet peach to lemon verbena to a
surprising, refreshing twist of invigorating mint.

— CRAFT ICED TEA —

Contents

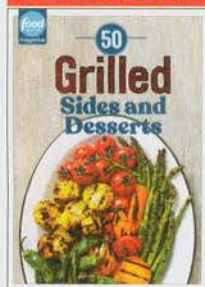
JUNE 2019

Find six twists
on iced tea on
page 59!



- 6 Recipe Index
- 8 To Your Health
- 12 Editor's Letter
- 14 Calendar
- 134 Great Shot!

BONUS INSERT



←
Page
100



30



96

In the Know

- 17 **Dinner in a Drink** • We turned a taco into a cocktail!
- 19 **Food News** • And America's top doughnut city is...
- 22 **Star Diary** • Tyler Florence tells us what he eats in a day.
- 24 **A Rainbow of Paper Plates**
Give your party a pop of color with this cute tableware.
- 26 **What Chefs Buy at Trader Joe's**
Stock up on the pros' favorite finds.
- 30 **Star Kitchen** • Step inside Marc Murphy's modern Manhattan kitchen.
- 38 **Stars at Home** • Scott Conant shows us his Arizona dream house.

Fun Cooking

- 45 **Steak Out** • This red velvet cake looks just like a flank steak.
- 46 **Stick to It!** • We turned some of your favorite sandwiches into kebabs.
- 54 **What a Star!** • We invented a snack just for Guy Fieri. Find out why!
- 59 **Mix Up Your Iced Tea** • Make a big batch in fun new flavors.
- 62 **Build a Beach House**
A gingerbread master puts his skills to work on a summer home.

Cover photograph by Ralph Smith
Food styling: Susan Spungen
Prop styling: Paola Andrea



118



24

Weeknight Cooking

- 65 **Weeknight Dinners** • Try our test kitchen's latest batch of family meals.
- 82 **Inside the Test Kitchen** • Pick up some expert tips from our recipe developers.
- 85 **The Whole Enchilada** • You can cook this Tex-Mex staple on the grill!
- 86 **All In!** • We used an Instant Pot to make the easiest chicken dinner ever.
- 88 **Salads in a Snap** • You only need five ingredients for these recipes.

Weekend Cooking

- 92 **Leading Roll** • Kick off your summer with Ina Garten's delicious lobster rolls.
- 94 **Beer, Bacon and Burgers** • Give Dad just what he wants for Father's Day!
- 100 **50 Grilled Sides and Desserts**
When the grill's hot, you might as well cook everything on it!
- 102 **Flip for It** • Make a pineapple upside-down cake with ice cream in the middle.

Party Time

- 105 **The Little Things** • Sprinkles make a great favor for any party.
- 106 **That's Amore!** • Katie Lee shares pictures—and a menu—from her dreamy Italian wedding.
- 112 **Love Is Sweet** • See what kind of cake Duff Goldman designed for his own wedding.
- 114 **Just a Spoonful** • Try a classic catering trick and serve your apps on a spoon!
- 117 **Something New** • These three surprising wedding "cakes" are serious showstoppers.
- 120 **How the Stars Got Married**
Food Network chefs tell us about their wedding day.



On the Road

- 123 **The Truck Stops Here** • A new Latin American food hall is coming to Washington, DC.
- 124 **America's Best Theme Park Treats**
Create some favorite amusement park bites right at home.
- 130 **Ready for Take-Off** • TWA is back, as a glam 1960s-style hotel.

Contest

- 136 **Who's Counting?** • Guess how many pieces of saltwater taffy are in the jar and you could win \$500!



Coors
LIGHT



LAGERED
COLD



FILTERED
COLD



PACKAGED
COLD

ENJOYED COLD.

CELEBRATE RESPONSIBLY

©2019 COORS BREWING COMPANY, GOLDEN, CO. BEER

Recipe Index

APPETIZERS



54 Chile Relleno Dip with Star Chips



96 Beer-Battered Onion Rings



114 BLT Gazpacho



114 Prosciutto and Melon



114 Lamb Meatballs



114 Fried Mozzarella



115 Mini Stuffed Shells



115 Southwestern Tuna



115 Patatas Bravas



115 Korean Barbecue



115 Hot Chicken

MEAT AND POULTRY



48 Philly Cheesesteak Kebabs



52 Meatball and Eggplant Parm Kebabs



78 Thai Steak with Noodles



96 Maple Bacon Double Cheeseburgers



68 Greek Pork Chops with Potatoes



78 Chicago Hot Dog Salad



66 Grilled Pork Tenderloin with Black Rice



74 Monte Cristos with Baby Greens



47 Chicken Banh Mi Kebabs



70 Skillet Chicken with Escarole



76 Grilled Chicken with Strawberry Salsa



85 Foil-Packet Chicken Enchiladas



86 Instant Pot Herbed Whole Chicken



50 Turkey Club Kebabs



70 Middle Eastern Turkey Patties

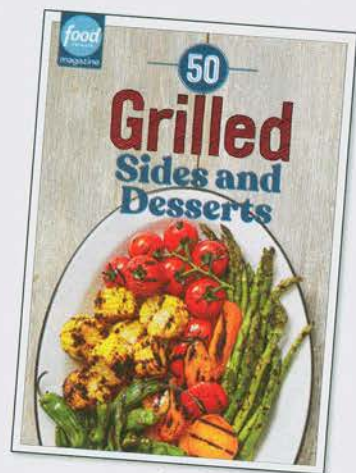
PASTA



66 Fusilli Primavera



108 Fresh Basil Pasta with Eggplant and Tomato



Find dozens more recipes in the booklet on page 100!

FISH AND SEAFOOD



68 Cover Recipe Grilled Shrimp-Pineapple Fajitas



74 Seared Scallops with Creamed Corn



76 Fish Milanese with Summer Squash



93 Warm Lobster Rolls



109 Grilled Prawns

SIDES



80 Grilled Vegetable Couscous



80 Whole-Wheat Cheese Biscuits



80 Honey-Miso Glazed Eggplant



80 Snap Peas with Everything



88 Coconut-Mango Coleslaw



88 Caesar Veggie Pasta Salad



89 Ranch Broccoli-Fennel Slaw



89 Carrot-Snow Pea Salad



89 Tex-Mex Cauliflower Rice Salad



96 Ranch Salad Boats with Bacon



100 Chili-Lime Grilled Avocados



100 Grilled Summer Squash



100 Lemon-Parmesan Grilled Baby Carrots



100 Spicy-Sweet Grilled Cantaloupe



100 Grilled Sesame Scallions



100 Grilled Peaches with Ricotta Salata and Basil



100 Grilled Ranch Potato Wedges



107 Arugula and Tomato Salad

DRINKS



12 Thai Basil Daiquiri



17 Taco Cocktail



60 Green Tea Arnold Palmer



60 Blueberry-Basil Iced Tea



60 Pomegranate-Mint Iced Tea



61 Strawberry-Chamomile Iced Tea with Gin



61 Peach-Earl Grey Iced Tea with Bourbon



61 Hibiscus-Ginger Iced Tea with Rum



110 Prosecco and Lemon Sorbet Cocktail



128 Butterbeer



132 Royal Ambassador Cocktail

DESSERTS



45 Steak Cake



63 Graham Cracker Beach Huts



98 Beer-Spiked Brownies with Pecan Icing



100 Foil-Packet Cherries



103 Pineapple Upside-Down Ice Cream Cake



111 Mini Lemon Sponge Cakes



124 Apple Fries



125 Boysenberry Pie



126 Pineapple Soft Serve



127 Cinnamon Bread

Give a retro dessert a cool makeover!

To Your Health

Here's what's extra good for you in this issue.

DINNERS UNDER 500 CALORIES



GRILLED PORK TENDERLOIN WITH BLACK RICE
PAGE 66

CALORIES: 470



FUSILLI PRIMAVERA
PAGE 66

CALORIES: 460



SEARED SCALLOPS WITH CREAMED CORN
PAGE 74

CALORIES: 470

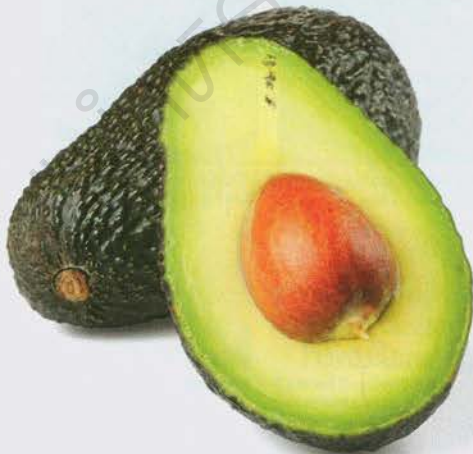


GRILLED CHICKEN WITH STRAWBERRY SALSA
PAGE 76

CALORIES: 370

Looking Good

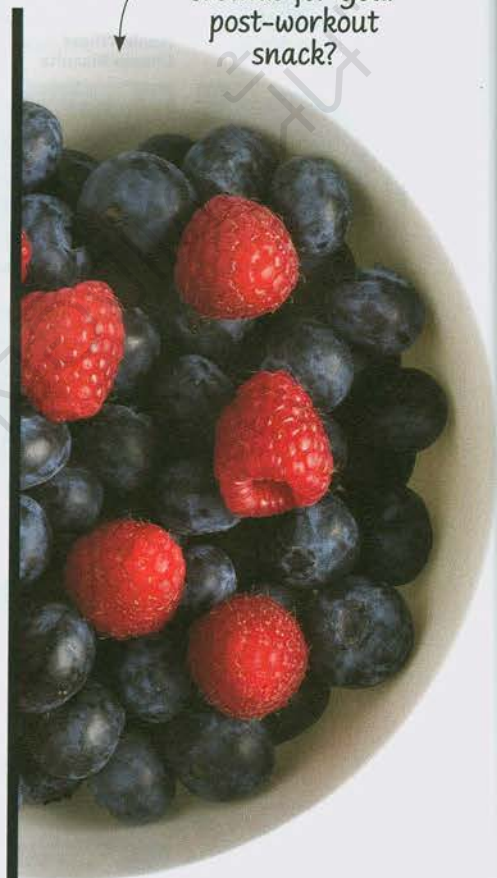
The key to clear skin could be in your kitchen: According to new research published by the Academy of Nutrition and Dietetics, eating low-carb foods with a low glycemic index rating can decrease concentrations of a hormone believed to cause acne. Try a low-carb dinner tonight: skillet chicken with escarole (page 70).



Wake Up to Avocados

Avocado breakfasts are trendy for good reason: Researchers at the Illinois Institute of Technology found that overweight people who replaced carb-heavy breakfast foods with at least half of an avocado reduced their blood-sugar levels and improved blood-vessel flexibility.

Would you pick this or a brownie for your post-workout snack?



Get Ahead of Your Cravings

Before hitting the gym, think of something healthy to eat afterward. A new study published in the journal *Nutrients* found that participants who picked a post-workout snack right after they finished exercising were about 40 percent more likely to go for a brownie (over an apple or no snack) than those who made their selection in advance.

DIG IN TO LUNCH

Heat things up today with every warm, bubbling, oh-so-creamy bite of Vermont White Cheddar Mac & Cheese. 14g of satisfying protein per serving.



Lean
cuisine
MARKETPLACE

Vermont White
Cheddar
Mac & Cheese

MADE WITH
ORGANIC PASTA





Instantly foaming, impossibly light



Dove



shower foam

deepmoisture foaming body wash



Experience Dove Instant Foaming Body Wash

It's an impossibly light, airy foam that instantly lathers right out of the bottle. The weightless moisture provides the light feel you want in a body wash and the care you need. Now available in NEW Relaxing Lavender.

100% gentle cleansers • 24-hour softness • 250 pumps per bottle



Happily Ever After

I'd like to put forth a notion about weddings: I think almost everyone who has had one would like a do-over. I don't mean a different spouse, of course. I mean a tweak here or there. Like, maybe my sister wouldn't put eight bridesmaids in matching seafoam-green dresses if she could do it again, and maybe my other sister would hire a real pastry chef to make her cake instead of asking me to do it, because I decorated it with twigs. That kind of thing.

We put together a special wedding section for this issue, and when I read through the stars' wedding details (page 120), I couldn't help but wonder how they feel about their songs and cakes and menus all these years later. Food Network stars Duff Goldman and Katie Lee both got married in the last year (not to each other!) and they had spectacular receptions, so I assume neither of them would change a thing—just yet. But I got married in 2008, and enough time has passed to make me reconsider so many things. I'd rework the guest list for sure, because I invited some people I haven't really seen since. I'd farm out the making of the favors, instead of ripping up my hands punching hundreds of M's and W's out of Rice Krispies Treats with metal cookie cutters. And I wouldn't serve an ice cream cake as a wedding cake, because ice cream can't sit out on display (doh!), so our friend had to make a fake cake and keep the real one in the freezer.

Looking back, though, we did a few things right, like barbecue. And James Brown. And really good cocktails. The drinks were thanks to my brother-in-law Dave Arnold, who was then just tinkering but has since written a 400-page book on the science of cocktails and opened a cutting-edge New York City cocktail bar called Existing Conditions.

I'd marry Wylie all over again if I could, and I'd serve Dave's Thai Basil Daiquiri—with no regrets.

Maile

Maile Carpenter
 Editor in Chief
 @MaileCarpenter
 @Maile_FNMag



With Wylie on our wedding day in 2008



THAI BASIL DAIQUIRI

MAKES: 2

- 4 ounces white rum
- 14 large Thai basil leaves
- 1½ ounces fresh lime juice, strained
- 1½ ounces simple syrup
- Pinch of salt

Combine the rum and basil leaves in a blender (make sure the leaves are fully covered before you start blending; if they aren't, add the lime juice for this step). Blend slowly to break up the herbs, then blend on high for a few seconds. Strain the mixture through a fine-mesh sieve into a shaker and add the lime juice, simple syrup and salt. Add ice, shake and strain into 2 chilled coupe glasses.

GOURNAY CHEESE

A little bread.
A little cheese.
A lot of Wow.



SUN

MON

TUE

WED

THU

FRI

June



1 It's National Trails Day. Help clean up a hiking trail today and pack a tropical snack mix: mixed nuts, dried papaya and coconut flakes.



2 Try a new mimosa for brunch: Pour equal parts prosecco and guava nectar into glasses.

3

4 Legend has it that Roquefort cheese was created in a French cave on this day in 1070. Pair some with ripe peaches for a snack.

5



6 The first drive-in theater opened on this day in 1933. Put on an old movie and make a popcorn mix. Find 50 versions at foodnetwork.com/50popcorns.



8

9 Hit your favorite food truck for dinner, then catch Tyler Florence on *The Great Food Truck Race* tonight at 9 p.m. ET.



10 Meatless Monday! Dice cremini mushrooms and sauté in olive oil with chili powder and salt. Use in place of ground beef for tacos.

11 *E.T.* premiered on this day in 1982. Make Reese's Pieces shakes: Blend 1 pint vanilla ice cream and ¼ cup milk. Add ¼ cup Reese's Pieces and pulse.

12



13

14 Serve a fun app for Flag Day: Bake tiny burgers in a mini-muffin tin; sandwich between waffle fries with ketchup and a flag toothpick.

15



16 Happy Father's Day! Freeze shandy ice pops for a cookout: Mix lager with lemonade and lemon zest. Pour into ice pop molds and freeze.



18



19 The comic strip *Garfield* debuted 41 years ago today. Make the cat's favorite food: lasagna! Find a grilled version at foodnetwork.com/grilledlasagna.

20



21 Summer is officially here! Time for ice cream sandwiches: Scoop vanilla ice cream between pound cake slices; roll the edges in cereal.

22

24



25 We're halfway to Christmas! Celebrate with peppermint butter: Grind candy canes in a food processor; mix with butter and spread on toast.

26 The first Harry Potter book was released on this day in 1997. Whip up your own butterbeer—turn to page 128 for the recipe.



27 *Chopped* judge Marcus Samuelsson's audio series *Our Harlem* is out today on Audible. Download it to hear his food tour!



28

29 Michigan's National Cherry Festival starts today! Get in the spirit: Dip cherries in melted dark chocolate. Let set.



30 Try a coffee-shop drink with the Sunday paper: Blend ½ cup each milk and espresso with 1 cup crushed ice and sugar to taste. Top with whipped cream.



MINI BURGER: RALPH SMITH; FOOD STYLING: BARRETT WASHBURNE; POPCORN TRAIL MIX: CHOCOLATE-COVERED CHERRIES AND COFFEE DRINK: LEVI BROWN; MIMOSA: KANG KIM; ROQUEFORT CHEESE, MUSHROOMS, ICE POP, CANDY CANE AND PLAIN CHERRY: GETTY IMAGES; E.T.: ALAMY; LASAGNA: ANTONIS ACHILLEOS; ICE CREAM SANDWICH: RYAN DAUSCH.



M E, MYSELF
& BELGIAN CHOCOLATE



MAGNUM
ice cream



MADE IN TRENTINO, ITALY.



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1366/2013
CAMPAGNA FINANZIATA ACCORDO
TO EU REG. NO. 1306/2013

TRENTINO



DRINK MEZZACORONA RESPONSIBLY

The essence of Northern Italy's Alpine micro-climates is captured in this rich wine that transports you to Trentino with just one taste. An elegant expression of our beautiful land.



CELEBRATE YOUR MEZZACORONA MOMENT.



Certified sustainable quality, from the vineyards to the wine.

.....
www.mezzacorona.it @mezzacoronawine
#WeAreMezzacorona #MadeInTrentinoItaly



in the know



Dinner in a Drink

Bartenders often borrow ingredients from the kitchen, but now they're making cocktails that taste like full-blown entrées: You can try a *cacio e pepe* martini (vodka, gouda-infused vermouth and a syrup made from peppery pasta water) at Better Sorts Social Club in Boston. Or you can order tacos al pastor in the form of a drink at Bar Sótano, a new speakeasy beneath Chicago's Frontera Grill. Steal the idea for your next party and serve this fun taco cocktail from our test kitchen.

TACO COCKTAIL

Puree $\frac{1}{2}$ cup each tomato juice and beef broth, 6 nacho-flavored chips, $\frac{1}{4}$ cup cilantro, 4 jalapeño slices, $\frac{1}{2}$ teaspoon ancho chile powder and $\frac{1}{4}$ teaspoon ground cumin; strain through a fine-mesh sieve. For each cocktail, combine 2 ounces of the tomato mixture, 1 ounce tequila, $\frac{1}{2}$ ounce mezcal, $\frac{1}{4}$ ounce lime juice and a pinch of salt in a shaker with ice. Shake, then strain into an ice-filled glass rimmed with ground nacho-flavored chips mixed with more chile powder and cumin; top with Mexican lager. Garnish with cilantro, limes, jalapeños and/or radishes.

A new magazine from
Ree Drummond!



**Subscribe
today!**

Special offer!

Go to special.thepioneerwomanmagazine.com

food news



When companies rank America's best places to live, most look at details like cost of living and crime rates. Researchers at Sperling's BestPlaces took a different approach: They analyzed the number of doughnut shops.

Good news for New Englanders: The seven cities with the most shops per capita were in Rhode Island, Massachusetts and Connecticut; Providence-Warwick, RI, came in first place. For the full list, visit bestplaces.net.



BEER AND BEYOND

For the past 175 years, Pabst Blue Ribbon has meant one thing: beer. But declining sales have inspired the makers of PBR to consider all sorts of spin-off beverages. PBR introduced a nonalcoholic beer earlier this year, and this summer the company is releasing PBR Whiskey; PBR Hard Coffee, a canned malt-based latte; and PBR Stronger Seltzer, a lime-flavored hard seltzer.

Nearly three-quarters of Americans aren't eating a traditional breakfast, lunch and dinner anymore, according to a national survey. The new standard: two square meals and three mini-meals made up of snacks like cheese and nuts.

THE
SMOOTHEST
WAY TO

PB&J



BE SMOOTH LIKE
SKIPPY
BRAND



NOW IN THE
FREEZER AISLE!

in the know

From Ice to Icing

Tara Lipinski and **Johnny Weir**—the dynamic duo of Olympic figure skating—are back to host the second season of *Wedding Cake Championship* this month. We caught up with the hosts to see if this season will be as dramatic as the first.

Catch
*Wedding Cake
Championship*
Mondays at
10 p.m. ET
starting
June 3.

What makes the competition so tough?

JW: The time limit. The contestants are creating four-, five-, six-tier wedding cakes. It's typically a two- or three-day process, but they've only got five hours.

TL: The Southern California heat. I hold my breath when it's humid. I hate to see icing drip off a cake.

How does this show compare to a competition on the ice?

TL: We see a lot of drama in figure skating, and it's the same on this show. Every day something went wrong for one of the teams. There were tears.

Johnny, you're known for your amazing wardrobe. What's your favorite outfit we'll see this season?

JW: In one episode I wear a full-on floral jacket, sheer dress and leather pants. You can't bring that to the Olympics!



New on the Shelf

Look for these products
in stores this month.

Cape Cod Summer Potato Chips

This limited-edition pepper and lemon flavor hits shelves Memorial Day weekend. \$4



Reddi-wip Barista Series

Pretend you work in a coffee shop with these foaming creamers and make fancy drinks at home. \$4; launching in the Southwest this month and nationwide in September

Silk Oat Yeah Oatmilk Yogurt Alternative

The hottest dairy substitute of 2019 is now available in yogurt form. \$2



Waste Not

Hellmann's and Häagen-Dazs are bringing back the milkman—or something like him, anyway. Through a program called Loop, the brands and dozens of others are testing reusable steel and glass containers for stuff we use every day: cereal, condiments and ice cream, plus nonfood items like shampoo. Customers leave empty containers on their doorstep and Loop returns them refilled within 24 hours. The service launches at the end of May in New York, New Jersey and Pennsylvania. loopstore.com

Your lunch.
Kids lunch.
Same lunch.



Serving
Suggestion.



BE SMOOTH LIKE
SKIPPY
BRAND

Star Diary

Tyler Florence reveals his secret afternoon pick-me-up (it's not coffee).



Tyler's favorite delivery order: spicy ahi tuna salad



6:15 a.m. I wake up. We start early in my house to get the kids ready for school. I make coffee (always Equator, my favorite in the world) and breakfast. Today it's scrambled eggs with sliced avocado and bacon. Since I'm home and not on the road, I drive my 10-year-old, Dorothy, and 12-year-old, Hayden, to school.



8 a.m. I work out in my home gym. Right now I'm all about Peloton. I drink a ton of water while I ride to stay hydrated.

9:15 a.m. I have a meeting with my production company crew to set up our shooting schedule for my Food Network digital series, *Great Food Truck Race: The Extra Mile*, and to talk about other projects. Right now we are deep into promoting my documentary, *Uncrushable*, about the 2017 Northern California wildfires. We're screening it at film festivals and in theaters around the country.

12:15 p.m. The team and I always vote on what we want to eat for lunch when we have meetings or a shoot at my house (which is often!). We decide on Blue Barn, a local deli, and I get my go-to, the spicy ahi tuna salad, which comes with avocado, mango, snow peas and soba noodles. Whenever I have a meeting in San Francisco, I have lunch at my restaurant Wayfare Tavern, and not just because it's my place. We make a mean fried chicken!



1 p.m. Back to work in my home office. This afternoon I have a bunch of calls—I work with several clients on marketing and promotional videos. I chew some NeuroGum, which is a nootropic blend of caffeine, L-theanine and B vitamins that's gluten-free, sugar-free, the works. It's like a pure, clean form of energy, and it helps me with focus and clarity. I always have a pack around because it gives me that extra push I sometimes need to get through my day.



3:45 p.m. The kids are home, so I slow down a bit to help out. Hayden takes piano and music-composing lessons and Dorothy is on a competitive dance team, so they always need a lot of dropping off and picking up.

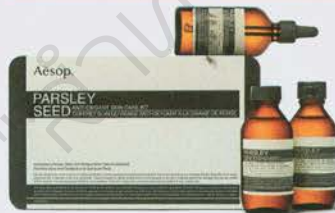
6 p.m. Once everyone is home, my wife, Tolan, and I make dinner while the kids finish their homework and tuck the animals into the barn for the night. We have goats, bunnies and chickens, plus dogs and cats inside. Tonight I cook turkey meatloaf, plus I make mashed potatoes and a salad.



7 p.m. Sometimes we'll watch a movie before the kids go to bed, but tonight I'm playing *Fortnite* with Hayden and his friends. I know, I know, most parents hate this video game, but I like it because I can play on the road, too, so it's something that keeps Hayden and me connected while I'm filming. He likes it because he and his friends always beat me.

9 p.m. The kids are in bed and Tolan and I catch up on the news. I'm going, going, going all the time, so by the end of the day I'm exhausted. We're usually asleep by 10!

What Gets Tyler Through the Day



Parsley Seed Anti-Oxidant Skin Care Kit
"Because of all the air miles I rack up, my skin takes a beating. Using a good skin-care product is essential."
\$160; aesop.com



The New York Times app
"I'm a current-events and politics junkie, so checking this app is part of my daily routine."
Free (iOS, Android)



Shinola notebook
"I keep mine within reach at all times. My whole family uses them, and we give them as teacher gifts." *Large Hard Linen Journal*, \$24; shinola.com



AirPods
"These are Apple's best new technology since the iPhone. I basically forget they're in my ears, and I'm always prepared for a call."
\$159; apple.com

BACON AND EGGS: SHUTTERSTOCK; AVOCADO AND FRIED CHICKEN: RYAN DAUSCH; PIANO: GETTY IMAGES; MASHED POTATOES: LEVI BROWN

HILLSHIRE FARM® TURKEY
IS SLOW ROASTED FOR HOURS.
AND DEVoured IN SECONDS.



At Hillshire Farm®, right after we carve our deliciously seasoned turkey, we double seal every slice for freshness. Which leads to the best Turkey, Arugula & Tomato sandwich you've ever tasted. Visit HillshireFarm.com for more sandwich inspiration.

A Rainbow of Paper Plates

Cute summer plates come in every color under the sun!



Red Polka Dot
9" plate, \$3 for eight;
partycity.com



Metallic Orange Ikat
6¾" plate, \$2.50 for eight;
partycity.com



Orange Chevron
7" plate, \$3 for eight;
shindigz.com



Peachy Vibes
9" plate, \$8 for 12;
bashpartygoods.com



Bright Flower
7¼" plate, \$5.50 for a mixed
set of eight; merimeri.com



Lemon
Meri Meri 6¾" x 9¾" plate, \$7.50
for eight; shopsweetlulu.com



Yellow Gingham
7½" plate, \$5.50 for 12;
merimeri.com



Cactus Shaped
Meri Meri 8" x 10" plate,
\$7 for 12; shopsweetlulu.com



Splatterware
10½" plate, \$6 for eight;
casparionline.com



Blue Geometric
9" plate, \$3 for eight;
orientaltrading.com



Mystic Stripe
9" plate, \$8 for 12;
bashpartygoods.com



Bermuda Blue Foil Stripe
8¾" plate, \$4.50 for eight;
shindigz.com



Red Lips
6" x 10" plate, \$7 for eight;
merimeri.com



Red Poppy
8½" plate, \$3 for eight;
partycity.com



Red Gingham
9" plate, \$6.50 for 24;
orientaltrading.com



Red Stripe
9½" plate, \$8.50 for eight;
shop.ohhappyday.com



Neon Citrus
7" plate, \$5.50 for a mixed
set of eight; merimeri.com



Neon Orange Marble
9" plate, \$8.50 for eight;
shop.ohhappyday.com



Lemon
Meri Meri 9" plate, \$8.50 for
eight; shop.ohhappyday.com



Sun
7" plate, \$5.50 for 12;
merimeri.com



Tropicale
7½" plate, \$6.50 for 8;
daydreamsociety.com



Cloud
9" plate, \$6 for eight;
thepartydialect.com



Palm Leaf
Meri Meri 8" x 9" plate, \$8.50 for
eight; shop.ohhappyday.com



**Manhattan Dark Green
Watercolor**
9¾" plate, \$7.50 for eight;
harlowandgrey.com



Camellias
8" plate, \$4.50 for eight;
casparionline.com



Watermelon
9" plate, \$8.50 for 10;
shop.ohhappyday.com

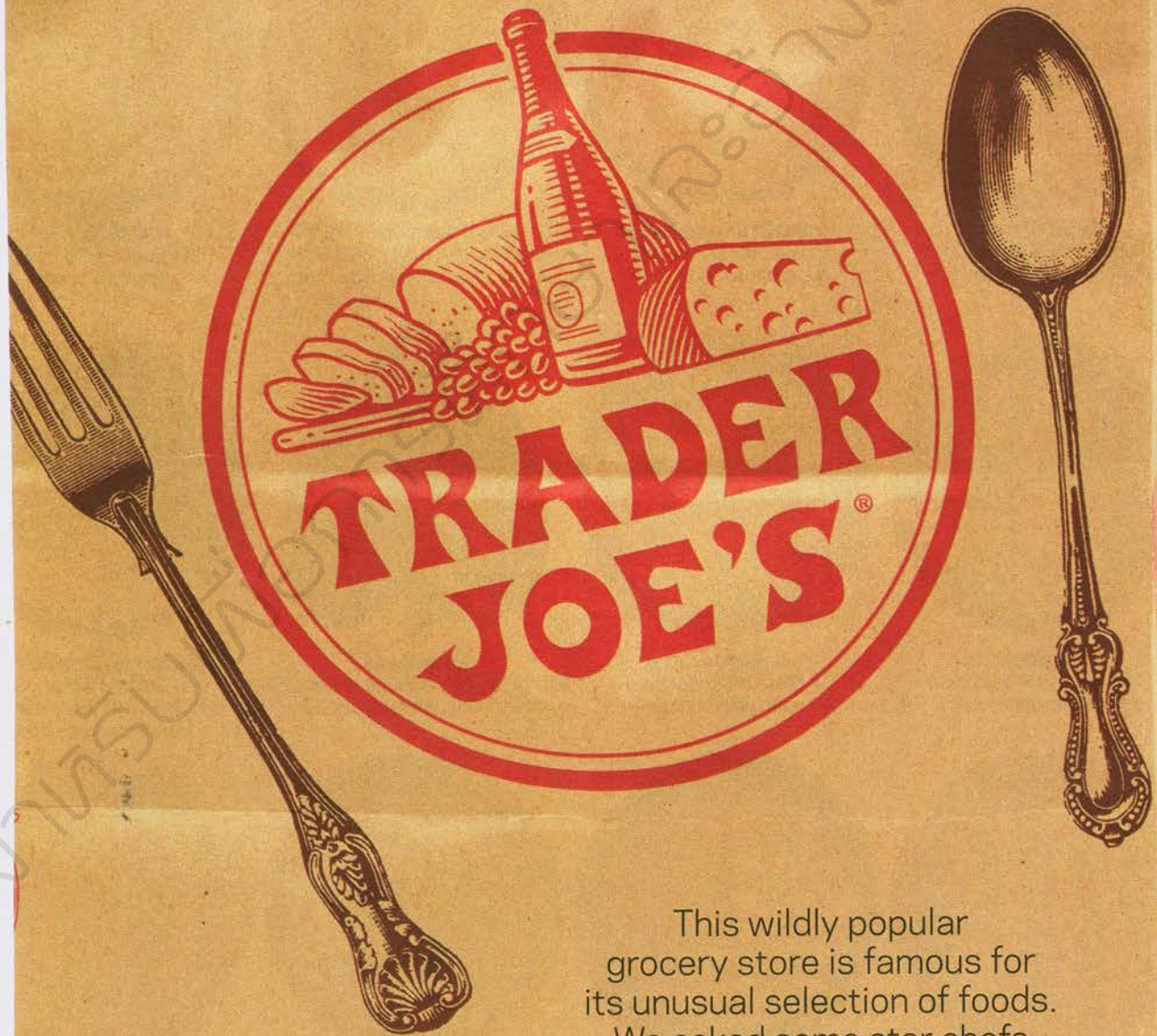


Small Strawberry
7" plate, \$6 for eight;
shopsweetlulu.com



Swan
Meri Meri 9" x 9½" plate, \$7.50
for eight; shopsweetlulu.com

What Chefs Buy at



This wildly popular grocery store is famous for its unusual selection of foods. We asked some star chefs to name their favorites.

Even the most loyal Trader Joe's fans admit the grocery store is a bit of a mystery: the constant ringing of bells, the bizarrely cheap cheese, the super-cheerful employees who look like they're en route to a tiki party. None of this, other than cheap cheese, sounds like a formula for building a massively successful grocery-store chain, but the 52-year-old company has a cult following that just keeps growing. Today the self-described "neighborhood grocery store" has nearly 500 locations across the country, and it's planning to open at least 30 new stores per year. If your town doesn't have a Trader Joe's yet, someone's probably petitioning for it. Americans can't seem to get enough of TJ's unique collection of foods. Entire blogs and social media pages are dedicated to favorite products (like cauliflower gnocchi and everything bagel seasoning) and discontinued ones (see page 29). For some reason, Trader Joe's fans love talking about what they buy at Trader Joe's, and chefs are no exception. Here's what the pros are buying.

Anne Burrell



"Trader Joe's does great olive oil. Their top-of-the-line stuff, like the **100% Greek Kalamata Extra Virgin Olive Oil**, is perfect for finishing dishes."



"I'm addicted to the **Speculoos Cookie Butter**. I've used it in sauce for bread pudding and in filling for king cake."

Mike Brewer
Copper Vine, New Orleans



"We love the **Tarte d'Alsace**, a take on tarte flambée. We ignore the cooking instructions and heat it on a pizza stone."

Sayat and Laura Ozyilmaz
Noosh, San Francisco



"When I work long hours without eating, the **Dark Chocolate Covered Almonds** fuel me."

Rodney Scott
Rodney Scott's Whole Hog BBQ, Charleston, SC



"The **Organic Balsamic & Fig Dressing** is great on salads, and I love using it as a marinade for grilled pork chops."

Matt Abdo
Pig Beach, Brooklyn

Nancy Fuller



"Fresh is best, unless you're stressed! The **Pastry Bites with Feta Cheese & Caramelized Onions** are one of my favorite apps for cocktail parties."



"I crush the **Bamba Peanut Snacks** over pad thai or just eat them like cereal—don't judge!"

Spike Mendelsohn
Vim & Victor, Springfield, VA

Jeff Mauro



"The **Hot & Sweet Jalapeños** are perfectly balanced and crisp—they're great on everything."



"My family loves the **Broccoli & Kale Pizza Crust**. We add shaved cauliflower, sumac-dressed kale and goat cheese."

Jeramie Robison
City Hall Bistro, Dallas

Taste Familiar?

About 80 percent of Trader Joe's products are sold under the store's private label, which helps keep prices low. Trader Joe's is notoriously tight-lipped about its suppliers, but shoppers and former employees speculate that some well-known companies are making products for the store. If you think the pita chips, pretzel slims, yogurt and hummus taste a lot like their brand-name counterparts, it might not be a coincidence.

in the know



"The **Red Pepper Spread with Eggplant and Garlic** is a fabulous dip for unexpected guests."

Brian Riggbach
The Mockingbird,
Nashville



"The **Gluten Free Norwegian Crispbread** is a great base for canapés or avocado toast."

Franklin Becker
La Central,
New York City

Katie Lee



"I'm obsessed with the frozen **Just Coconut Chunks** for smoothies. So satisfying!"



"I'm a sucker for a good dip, and Trader Joe's makes the best **Creamy Spinach & Artichoke Dip** I've ever had."

Camille Cogswell
Zahav, Philadelphia



"I've been making a dried portobello powder from scratch in my restaurants for years, but now I skip that step at home and use the **Mushroom & Company Multipurpose Umami Seasoning Blend**."

Christopher Gross
Geordie's, Phoenix



"I can inhale a bag of the **iMango! Mango! Fruit & Yogurt Gummy Candies** in one sitting."

Natalie Saben
Pacific Standard Time,
Chicago



"With some fresh vegetables, the **Spinach & Kale Greek Yogurt Dip** is the perfect healthy snack after a long shift."

Leigh Omilinsky
Bellemore,
Chicago



"I use the **Mirepoix** (prechopped carrots, onions and celery) to get a slow-cooker soup going or prepare a Bolognese."

Jose Guerrero
ViewHouse Eatery,
Bar & Rooftop,
Denver

SPINACH & KALE DIP: RALPH SMITH

THREE MORE
RIGHT TWIX® TO CRAVE &
THREE MORE
LEFT TWIX® TO DETEST.





"I love getting Trader Joe's care packages from loved ones. I turn the **Chocolate Brooklyn Babka** into French toast."

Lisa Marie White
Thompson,
Nashville

Molly Yeh



"I top smoothies and oatmeal with the **Super Seed & Ancient Grain Blend**. It looks like earthy sprinkles!"



"I sauté the **Cauliflower Gnocchi** in oil and butter. When the butter browns a bit, I add a squeeze of lemon juice, freshly grated parmesan and flaked sea salt."

Tyler Anderson
Millwright's Restaurant and Tavern,
Simsbury, CT

Gone But Not Forgotten

Trader Joe's doesn't have a big selection (about 3,000 items versus up to 50,000 for a typical market). But shoppers can find new things each week—condiments, pastas from abroad or trendy treats like Pancake Bread. The downside to finding something great is that it can disappear as quickly as it showed up. These beloved snacks got the boot.



MORE FLAVORS. SAME SIDES.

Star Kitchen

Chopped judge Marc Murphy designed his New York City apartment kitchen for serious use.

Marc Murphy is used to working in big open kitchens, both at his restaurants and in the downtown Manhattan loft where he and his family lived for 12 years. So when the chef and his wife, Pam, decided to move to a prewar Upper West Side apartment with their kids Campbell, 16, and Callen, 12, they had to completely rework the space for their family. “Most prewar apartments have the kitchen far away from everything, which is not how we live,” Pam says. They decided to gut the apartment, and after an 18-month renovation, they ended up with this sleek kitchen—equipped with three Wolf ovens for entertaining. In the new configuration the room opens into the den, so Marc can be a part of the fun whether he’s cooking for a crowd (the Murphys are famous for throwing great parties) or just making pancakes for the kids. “This area is the focal point for our family,” he says.



Storage space

Marc and Pam installed floor-to-ceiling lacquered cabinets so they could keep the countertops clear. It's a lot of storage, but as Marc points out, "No matter how much space you have, you always end up filling it."

Island living

Marc likes putting food out buffet-style so everyone can grab what they like. He can serve lots of dishes at once on this oversize island.

Set in stone

Marble is great for pastry work, but Pam hates how easily it stains. She says that next time they redo a kitchen, they'll choose something lower-maintenance, like quartz.



Spice stash


Marc collects spices from his travels, like this batch from a recent trip to Israel, which includes za'atar and ras el hanout.



Bar seating

The Murphys often eat at the breakfast bar, especially in the morning. Even on busy days they'll gather here for a bowl of cereal or plate of avocado toast, one of Marc's favorites.

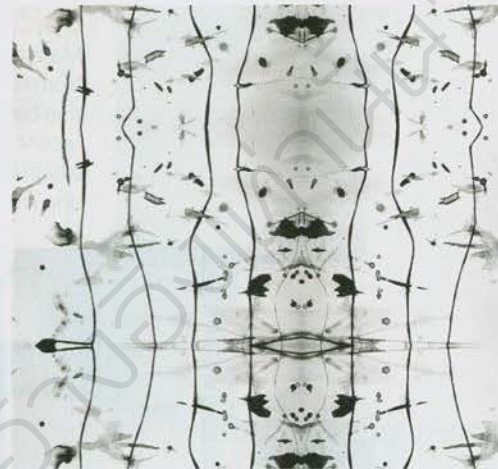


Turn the page to get Marc's look. 

in the know

Get the Look

Pick up some of Marc's finds for your own kitchen.



Pam is such a big fan of the design studio Eskayel that she installed this wallpaper in her office, den and kitchen. The pattern, **Splatter Spell**, adds a little contrast to the otherwise all-white kitchen. From \$114 per panel; eskayel.com



From

OOOF!

to

aaah.

Eliminate the "ooof" of tough laundry odors and breathe in the clean with ARM & HAMMER™ plus OxiClean™ with Odor Blasters. **THE CLEAN YOU NEED AT A FRACTION OF THE COST!**

per load vs. the leading detergent.

KEEP OUT OF REACH OF CHILDREN





The couple chose **Knoll Bertoia Bar Stools** for their wire design; the seats are surprisingly comfy. \$1,178; dwr.com

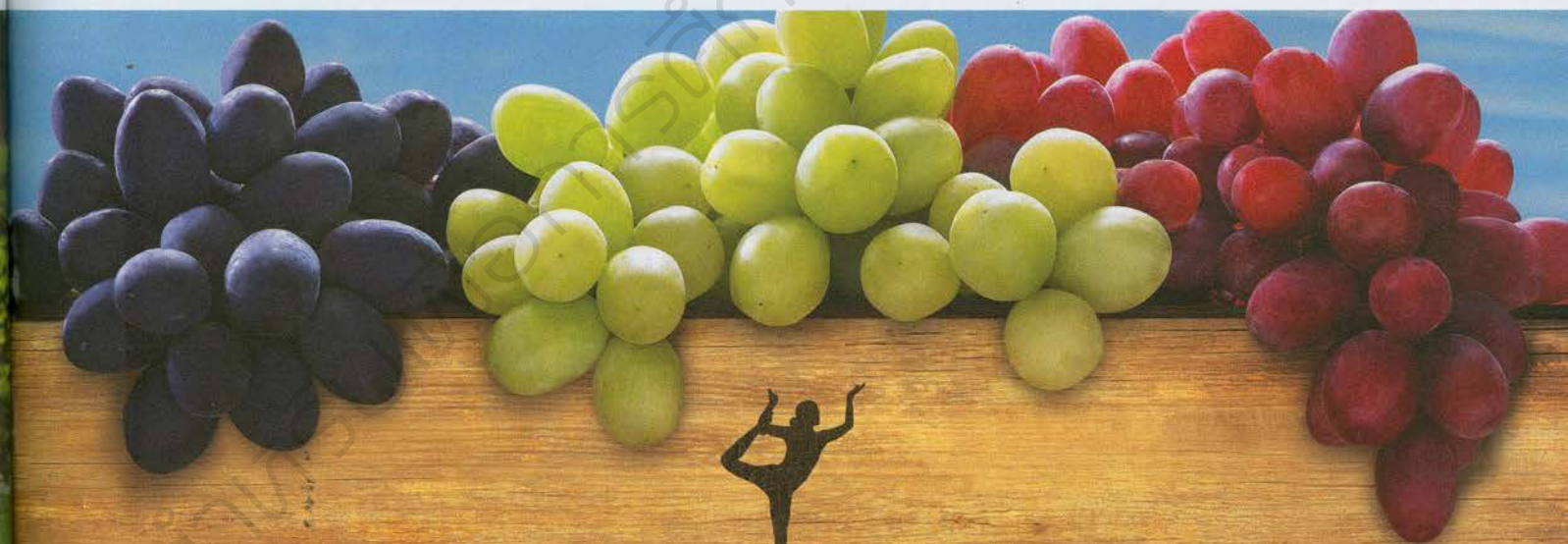
A friend gave Pam this **Cheese and Crackers Serving Board** for her birthday because she loves ampersands. \$48; uncommongoods.com



Pam scoured the web for cool modern fixtures to hang throughout the house. This **Sigmund Pendant** looks similar to the one in their kitchen. \$348; serenaandlily.com



The Murphys own **Duralex Picardie Glasses** in nearly every size. From \$14 for six; williams-sonoma.com



THE FLEXIBLE SNACK.

When you want an anytime snack, go with a bunch of healthy. Go with grapes from California.



GO WITH
GRAPES.

A NATURAL SOURCE OF
ANTIOXIDANTS
— NO FAT • NO CHOLESTEROL —

GrapesfromCalifornia.com

HUMIRA®

adalimumab



What's your Body Of Proof?

Who is HUMIRA for?¹

HUMIRA is a prescription medicine used to treat adults with moderate to severe chronic plaque psoriasis who are ready for systemic therapy or phototherapy, and are under the care of a doctor who will decide if other systemic therapies are less appropriate.

Important Safety Information About HUMIRA® (adalimumab)²

What is the most important information I should know about HUMIRA?

• **Serious infections.** HUMIRA can lower your ability to fight infections. **Serious infections have happened in people taking HUMIRA. These serious infections include tuberculosis (TB) and infections caused by viruses, fungi, or bacteria that have spread throughout the body. Some people have died from these infections.** Your doctor should test you for TB before starting HUMIRA, and check you closely for signs and symptoms of TB during treatment with HUMIRA, even if your TB test was negative.

• **Cancer.** For children and adults taking TNF blockers, including HUMIRA, the chance of getting lymphoma or other cancers may increase. There have been cases of unusual cancers in children, teenagers, and young adults using TNF blockers. Some people have developed a rare type of cancer called hepatosplenic T-cell lymphoma. This type of cancer often results in death. If using TNF blockers including HUMIRA, your chance of getting two types of skin cancer (basal cell and squamous cell) may increase. These types are generally not life-threatening if treated; tell your doctor if you have a bump or open sore that doesn't heal.

Tell your doctor about all of your health conditions, including if you:

- Think you have an infection or are being treated for infection. You should not start HUMIRA if you have any kind of infection unless your doctor says it is okay.
- Have symptoms of an infection, such as: fever, sweats, chills, muscle aches, cough, shortness of breath, blood in phlegm,

weight loss, warm, red or painful skin, sores on your body, diarrhea, stomach pain, burning when you urinate, urinating more often than normal, or feeling very tired.

- Get a lot of infections or infections that keep coming back.
- Have diabetes.
- Have TB or have been in close contact with someone with TB, or were born in, lived in, or traveled where there is more risk for getting TB.
- Live or have lived in an area (such as the Ohio and Mississippi River valleys) where there is an increased risk for getting certain kinds of fungal infections, such as histoplasmosis. These infections may happen or become more severe if you use HUMIRA. Ask your doctor if you are unsure if you have lived in these areas.
- Have or have had hepatitis B.
- Are scheduled for major surgery.
- Have or have had cancer.

Reference: 1. HUMIRA Injection [package insert]. North Chicago, IL: AbbVie Inc.

²Based on IMS NPA data: Total HUMIRA prescriptions written by dermatologists from 6/6/2014 to 6/10/2016 vs. Enbrel®, Stelara®, Simponi®, Cimzia®, Otezla®, Cosentyx®, and Taltz®. All trademarks are properties of their respective owners.

³Approved for adults with plaque psoriasis in 2008.

⁴Source: information derived using proprietary methodology by AbbVie from PatientSource™ data provided by Symphony Health, January 2008–December 2015.

abbvie

Numbers speak more to me when clearer skin is part of the equation.

Skin Clearance That Can Last

In clinical trials, most adults taking HUMIRA were clear or almost clear. Many saw **75% and even 90% clearance** in just 4 months. Of people who achieved 75% clearance, most maintained it a full year after starting treatment.

300,000 Treated Over 10 Years

For over **10 years**, dermatologists have prescribed HUMIRA,[†] with more than **300,000 patients** treated.[‡]

Works From Within

HUMIRA targets and blocks a specific source of inflammation on the inside, contributing to clearer skin on the outside.

Your results may vary.

ASK YOUR DERMATOLOGIST ABOUT HUMIRA.

- Have numbness or tingling or a nervous system disease, such as multiple sclerosis or Guillain-Barré syndrome.
- Have or had heart failure.
- Have recently received or are scheduled to receive a vaccine. HUMIRA patients may receive vaccines, except for live vaccines. Children should be brought up to date on all vaccines before starting HUMIRA.
- Are allergic to rubber, latex, or any HUMIRA ingredients.
- Are pregnant, planning to become pregnant, breastfeeding, or planning to breastfeed.
- Have a baby and you were using HUMIRA during your pregnancy. Tell your baby's doctor before your baby receives any vaccines.
- Take any other medicines. You should not take HUMIRA with ORENCIA[®] (abatacept), KINERET[®] (anakinra), REMICADE[®] (infliximab), ENBREL[®] (etanercept), CIMZIA[®] (certolizumab pegol), or SIMPONI[®] (golimumab). Tell your doctor if you have ever used

RITUXAN[®] (rituximab), IMURAN[®] (azathioprine), or PURINETHOL[®] (mercaptopurine, 6-MP).

Call your doctor right away if you have an infection or any symptoms of an infection while on HUMIRA.

HUMIRA can cause other serious side effects, including:

- Hepatitis B infection in carriers of the virus.
- Allergic reactions.
- Nervous system problems.
- Blood problems (decreased blood cells that help fight infections or stop bleeding).
- Heart failure (new or worsening).
- Immune reactions including a lupus-like syndrome.
- Liver problems. These problems can lead to liver failure and death.
- Psoriasis (new or worsening).

Common side effects of HUMIRA include injection site reactions (pain, redness, rash, swelling, itching, or bruising), upper respiratory infections (sinus infections), headaches, rash, and nausea.

These are not all of the possible side effects with HUMIRA. For more information, talk to your health care provider.

HUMIRA is given by injection under the skin.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch or call 1-800-FDA-1088.

If you cannot afford your medication, contact: www.pparx.org for assistance.

Visit HUMIRA.com or call 1.800.4HUMIRA

Please see the following pages for important product information for patients.



HUMIRA® (Hu-MARE-ah) (adalimumab) injection

CONSUMER BRIEF SUMMARY CONSULT PACKAGE INSERT FOR FULL PRESCRIBING INFORMATION

Patient Information

Read the Medication Guide that comes with HUMIRA before you start taking it and each time you get a refill. There may be new information. This brief summary does not take the place of talking with your doctor about your medical condition or treatment.

What is the most important information I should know about HUMIRA?

HUMIRA is a medicine that affects your immune system. HUMIRA can lower the ability of your immune system to fight infections. **Serious infections have happened in people taking HUMIRA. These serious infections include tuberculosis (TB) and infections caused by viruses, fungi or bacteria that have spread throughout the body. Some people have died from these infections.**

- Your doctor should test you for TB before starting HUMIRA.
- Your doctor should check you closely for signs and symptoms of TB during treatment with HUMIRA.

You should not start taking HUMIRA if you have any kind of infection unless your doctor says it is okay.

Before starting HUMIRA, tell your doctor if you:

- think you have an infection or have symptoms of infection such as:
 - fever, sweats, or chills
 - muscle aches
 - cough
 - shortness of breath
 - blood in phlegm
 - warm, red, or painful skin or sores on your body
 - diarrhea or stomach pain
 - burning when you urinate or urinate more often than normal
 - feel very tired
 - weight loss
- are being treated for an infection
- get a lot of infections or have infections that keep coming back
- have diabetes
- have TB, or have been in close contact with someone with TB
- were born in, lived in, or traveled to countries where there is more risk for getting TB. Ask your doctor if you are not sure.
- live or have lived in certain parts of the country (such as the Ohio and Mississippi River valleys) where there is an increased risk for getting certain kinds of fungal infections (histoplasmosis, coccidioidomycosis, or blastomycosis). These infections may happen or become more severe if you use HUMIRA. Ask your doctor if you do not know if you have lived in an area where these infections are common.
- have or have had hepatitis B
- use the medicine ORENCIA® (abatacept), KINERET® (anakinra), RITUXAN® (rituximab), IMURAN® (azathioprine), or PURINETHOL® (6-mercaptopurine, 6-MP).
- are scheduled to have major surgery

After starting HUMIRA, call your doctor right away if you have an infection, or any sign of an infection.

HUMIRA can make you more likely to get infections or make any infection that you may have worse.

Cancer

- For children and adults taking TNF-blockers, including HUMIRA, the chances of getting cancer may increase.
- There have been cases of unusual cancers in children, teenagers, and young adults using TNF-blockers.

- People with RA, especially more serious RA, may have a higher chance of getting a kind of cancer called lymphoma.
- If you use TNF blockers including HUMIRA your chance of getting two types of skin cancer may increase (basal cell cancer and squamous cell cancer of the skin). These types of cancer are generally not life-threatening if treated. Tell your doctor if you have a bump or open sore that does not heal.
- Some people receiving TNF blockers including HUMIRA developed a rare type of cancer called hepatosplenic T-cell lymphoma. This type of cancer often results in death. Most of these people were male teenagers or young men. Also, most people were being treated for Crohn's disease or ulcerative colitis with another medicine called IMURAN® (azathioprine) or PURINETHOL® (6-mercaptopurine, 6-MP).

What is HUMIRA?

HUMIRA is a medicine called a Tumor Necrosis Factor (TNF) blocker. HUMIRA is used:

- To reduce the signs and symptoms of:
 - **moderate to severe rheumatoid arthritis (RA) in adults.** HUMIRA can be used alone, with methotrexate, or with certain other medicines.
 - **moderate to severe polyarticular juvenile idiopathic arthritis (JIA) in children 2 years and older.** HUMIRA can be used alone, with methotrexate, or with certain other medicines.
 - **psoriatic arthritis (PsA) in adults.** HUMIRA can be used alone or with certain other medicines.
 - **ankylosing spondylitis (AS) in adults.**
 - **moderate to severe Crohn's disease (CD) in adults** when other treatments have not worked well enough.
 - **moderate to severe Crohn's disease (CD) in children 6 years and older** when other treatments have not worked well enough.
 - **moderate to severe hidradenitis suppurativa (HS) in people 12 years and older.**
- In adults, to help get **moderate to severe ulcerative colitis (UC)** under control (induce remission) and keep it under control (sustain remission) when certain other medicines have not worked well enough. It is not known if HUMIRA is effective in people who stopped responding to or could not tolerate TNF-blocker medicines.
- **To treat moderate to severe chronic (lasting a long time) plaque psoriasis (Ps) in adults** who have the condition in many areas of their body and who may benefit from taking injections or pills (systemic therapy) or phototherapy (treatment using ultraviolet light alone or with pills).
- **To treat non-infectious intermediate, posterior, and panuveitis in adults and children 2 years of age and older.**

What should I tell my doctor before taking HUMIRA?

HUMIRA may not be right for you. Before starting HUMIRA, tell your doctor about all of your health conditions, including if you:

- have an infection. See "What is the most important information I should know about HUMIRA?"
- have or have had cancer.
- have any numbness or tingling or have a disease that affects your nervous system such as multiple sclerosis or Guillain-Barré syndrome.
- have or had heart failure.
- have recently received or are scheduled to receive a vaccine. You may receive vaccines, except for live vaccines while using HUMIRA. Children should be brought up to date with all vaccines before starting HUMIRA.
- are allergic to rubber or latex. Tell your doctor if you have any allergies to rubber or latex.
 - The needle cover for the HUMIRA Pen 40 mg/0.8 mL, HUMIRA 40 mg/0.8 mL prefilled syringe, HUMIRA 20 mg/0.4 mL prefilled syringe, and HUMIRA 10 mg/0.2 mL prefilled syringe may contain natural rubber or latex.
 - The black needle cover for the HUMIRA Pen 80 mg/0.8 mL, HUMIRA 80 mg/0.8 mL prefilled syringe, HUMIRA Pen 40 mg/0.4 mL, HUMIRA 40 mg/0.4 mL prefilled syringe, HUMIRA 20 mg/0.2 mL prefilled syringe, HUMIRA 10 mg/0.1 mL prefilled syringe and the vial stopper on the HUMIRA institutional use vial are not made with natural rubber or latex.
- are allergic to HUMIRA or to any of its ingredients. See the end of this Medication Guide for a list of ingredients in HUMIRA.
- are pregnant or plan to become pregnant, breastfeeding or plan to breastfeed. You and your doctor should decide if you should take HUMIRA while you are pregnant or breastfeeding.
- have a baby and you were using HUMIRA during your pregnancy. Tell your baby's doctor before your baby receives any vaccines.

Tell your doctor about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Especially tell your doctor if you use:

- ORENCIA® (abatacept), KINERET® (anakinra), REMICADE® (infliximab), ENBREL® (etanercept), CIMZIA® (certolizumab pegol) or SIMPONI® (golimumab), because you should not use HUMIRA while you are also using one of these medicines.
- RITUXAN® (rituximab). Your doctor may not want to give you HUMIRA if you have received RITUXAN® (rituximab) recently.
- IMURAN® (azathioprine) or PURINETHOL® (6-mercaptopurine, 6-MP).

Keep a list of your medicines with you to show your doctor and pharmacist each time you get a new medicine.

How should I take HUMIRA?

- HUMIRA is given by an injection under the skin. Your doctor will tell you how often to take an injection of HUMIRA. This is based on your condition to be treated. **Do not inject HUMIRA more often than you were prescribed.**
- See the **Instructions for Use** inside the carton for complete instructions for the right way to prepare and inject HUMIRA.

- Make sure you have been shown how to inject HUMIRA before you do it yourself. You can call your doctor or 1-800-4HUMIRA (1-800-448-6472) if you have any questions about giving yourself an injection. Someone you know can also help you with your injection after they have been shown how to prepare and inject HUMIRA.
- **Do not** try to inject HUMIRA yourself until you have been shown the right way to give the injections. If your doctor decides that you or a caregiver may be able to give your injections of HUMIRA at home, you should receive training on the right way to prepare and inject HUMIRA.
- Do not miss any doses of HUMIRA unless your doctor says it is okay. If you forget to take HUMIRA, inject a dose as soon as you remember. Then, take your next dose at your regular scheduled time. This will put you back on schedule. In case you are not sure when to inject HUMIRA, call your doctor or pharmacist.
- If you take more HUMIRA than you were told to take, call your doctor.

What are the possible side effects of HUMIRA?

HUMIRA can cause serious side effects, including:

See "What is the most important information I should know about HUMIRA?"

• Serious Infections.

Your doctor will examine you for TB and perform a test to see if you have TB. If your doctor feels that you are at risk for TB, you may be treated with medicine for TB before you begin treatment with HUMIRA and during treatment with HUMIRA. Even if your TB test is negative your doctor should carefully monitor you for TB infections while you are taking HUMIRA. People who had a negative TB skin test before receiving HUMIRA have developed active TB. Tell your doctor if you have any of the following symptoms while taking or after taking HUMIRA:

- cough that does not go away
- low grade fever
- weight loss
- loss of body fat and muscle (wasting)
- **Hepatitis B infection in people who carry the virus in their blood.**
If you are a carrier of the hepatitis B virus (a virus that affects the liver), the virus can become active while you use HUMIRA. Your doctor should do blood tests before you start treatment, while you are using HUMIRA, and for several months

after you stop treatment with HUMIRA. Tell your doctor if you have any of the following symptoms of a possible hepatitis B infection:

- muscle aches
- clay-colored bowel movements
- feel very tired
- fever
- dark urine
- chills
- skin or eyes look yellow
- stomach discomfort
- little or no appetite
- skin rash
- vomiting
- **Allergic reactions.** Allergic reactions can happen in people who use HUMIRA. Call your doctor or get medical help right away if you have any of these symptoms of a serious allergic reaction:
 - hives
 - swelling of your face, eyes, lips or mouth
 - trouble breathing
- **Nervous system problems.** Signs and symptoms of a nervous system problem include: numbness or tingling, problems with your vision, weakness in your arms or legs, and dizziness.
- **Blood problems.** Your body may not make enough of the blood cells that help fight infections or help to stop bleeding. Symptoms include a fever that does not go away, bruising or bleeding very easily, or looking very pale.
- **New heart failure or worsening of heart failure you already have. Call your doctor right away** if you get new worsening symptoms of heart failure while taking HUMIRA, including:
 - shortness of breath
 - swelling of your ankles or feet
 - sudden weight gain
- **Immune reactions including a lupus-like syndrome.** Symptoms include chest discomfort or pain that does not go away, shortness of breath, joint pain, or a rash on your cheeks or arms that gets worse in the sun. Symptoms may improve when you stop HUMIRA.
- **Liver Problems.** Liver problems can happen in people who use TNF-blocker medicines. These problems can lead to liver failure and death. Call your doctor right away if you have any of these symptoms:
 - feel very tired
 - skin or eyes look yellow
 - poor appetite or vomiting
 - pain on the right side of your stomach (abdomen)
- **Psoriasis.** Some people using HUMIRA had new psoriasis or worsening of psoriasis they already had. Tell your doctor if you develop red scaly patches or raised bumps that are filled with pus. Your doctor may decide to stop your treatment with HUMIRA.

Call your doctor or get medical care right away if you develop any of the above symptoms. Your treatment with HUMIRA may be stopped.

Common side effects with HUMIRA include:

- injection site reactions: redness, rash, swelling, itching, or bruising. These symptoms usually will go away within a few days. Call your doctor right away if you have pain, redness or swelling around the injection site that does not go away within a few days or gets worse.
- upper respiratory infections (including sinus infections).
- headaches.
- rash.

These are not all the possible side effects with HUMIRA. Tell your doctor if you have any side effect that bothers you or that does not go away. Ask your doctor or pharmacist for more information.

Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

General information about the safe and effective use of HUMIRA.

Medicines are sometimes prescribed for purposes other than those listed in a Medication Guide. Do not use HUMIRA for a condition for which it was not prescribed. Do not give HUMIRA to other people, even if they have the same condition. It may harm them.

This brief summary summarizes the most important information about HUMIRA. If you would like more information, talk with your doctor. You can ask your pharmacist or doctor for information about HUMIRA that is written for health professionals. For more information go to www.HUMIRA.com or you can enroll in a patient support program by calling 1-800-4HUMIRA (1-800-448-6472).

Manufactured by:

AbbVie Inc.

North Chicago, IL 60064, U.S.A.

US License Number 1889

Ref: 03-B772/20028639 Revised October, 2018

LAB-1387 MASTER

US-HUMD-182086

abbvie




Stars at Home

Scott Conant

Lifelong East Coaster Scott Conant gives us a tour of his Arizona dream home.





Scott Conant and his wife, Meltem, were so eager to leave New York City a few years ago, they bought this 4,000-square-foot house without ever setting foot in it. “I wanted to avoid those New York winters,” the *Best Baker in America* host says. “I move quick. I make a decision and I’m just like, ‘Let’s get it done.’” So the two longtime New Yorkers researched real estate in Arizona (a short flight from Las Vegas, where Scott now runs Masso Osteria) and committed to this Scottsdale home after seeing photos of it online. The couple already had the furniture to fill it: They’d been stockpiling pieces from around the world, waiting for the right house to come along for their family, including girls Ayla, 9, and Karya, 6. “There’s such a peaceful vibe here,” Scott says. “Our friends from New York always want to come visit.”

Chinet.
classic white.

here's the scoop

the more toppings,
the better. good thing
Chinet® Classic White™
bowls are made to
handle your sundae best.



mychinet.com.

in the know

Get the Look

Add some of Scott's finds to your own home.



A wood mandala, similar to this **Round Lotus Panel Inlay Wall Decor**, hangs above Scott and Meltem's bed. \$127; overstock.com



In the master bedroom, the dressers serve as both places for storage and nightstands. This **Navy Campaign 3-Drawer Dresser** is big enough to do the same. \$699; crateandbarrel.com



Meltem found many of her favorite crystals at the Tucson Gem and Mineral Show. Start your own collection with this **Calicde Geode on Stand**. \$60; zgallerie.com



This **Harter Vanity Stool** has a similar look to the one in the family's living room. \$299; wayfair.com



Presented by THE CHINET® BRAND

make it a

SUNDAE FUNDAY

Sometimes the sweetest memories are created when you least expect it. So, stop what you're doing—or what you're planning—and spend some surprise QT making sundaes with the ones you love. Use whatever you've got on hand, from breakfast granola to cherries in the fridge. **The Chinet® Brand** helps you make it easy and fuss-free (that means absolutely no cleanup) so you can savor every second—and bite!

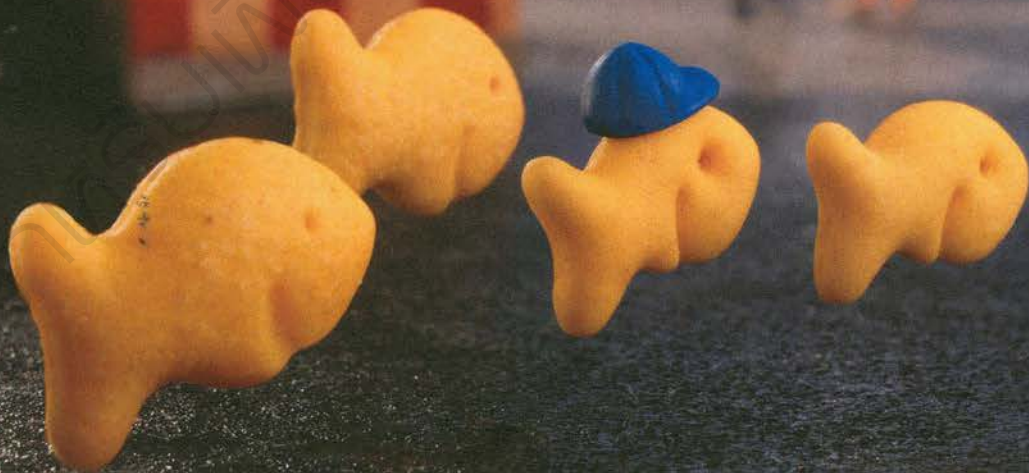
B.Y.O. INSPIRATION

Using the wackiest, silliest, yummiest toppings can be part of the fun. Give your child some disposable **Chinet® Cut Crystal®** tumblers and spoons and send them on a treasure hunt through the kitchen or their secret stash of treats. Sprinkles, caramel sauce, nuts, cherries... anything goes for a moment you won't ever forget.

Put it all together with your favorite ice cream or fro-yo flavors in **Chinet® Classic White™** bowls. Premium strength means no worries about spills or leaks and a classic design makes them a staple for your pantry and any occasion, big or small.

VISIT MYCHINET.COM FOR RECIPES AND IDEAS THAT MAKE ANY DAY EXTRA-SPECIAL.

When the fair arrives in town,
They all go pay a visit!
It brings its magic for a few short nights
And no one wants to miss it!



Inspired by the Keheoe Family
of Lake in the Hills, IL

Baked with 100% real cheddar cheese.
The Snack That Smiles Back®



fun cooking



Coarse sugar
looks like
kosher salt!

Steak Out!

You won't need to fire up the grill for this steak—it's red velvet cake! To make it, bake a boxed cake in a 9-by-13-inch pan and let cool. Remove from the pan, then trim off the domed top with a long serrated knife and slice the cake crosswise into three rectangles (to make three "steaks"). Frost the tops and sides with chocolate frosting, then coat in ground chocolate graham crackers. Flip each cake onto a cutting board; frost the bottom and coat with more crumbs. Use black decorating gel to pipe grill marks. Freeze the cakes for at least 1 hour, then thinly slice. Sprinkle with coarse sugar.

Stick to It!

We turned four classic sandwiches into fun cookout kebabs.





CHICKEN BANH MI KEBABS

ACTIVE: 1 hr 15 min | TOTAL: 5 hr | SERVES: 4 to 6

FOR THE KEBABS

- 3 cloves garlic
- 1 small shallot, quartered
- 1 1½-inch piece ginger, peeled and cut into large pieces
- 2 stalks lemongrass, trimmed and chopped
- ¼ cup fresh cilantro (leaves and tender stems)
- Grated zest and juice of 1 lime
- ¼ cup fish sauce
- 2 tablespoons soy sauce
- 2 tablespoons sugar
- 1 tablespoon vegetable oil, plus more for the grill
- 2 pounds skinless, boneless chicken thighs, cut into 2-inch pieces
- ½ small daikon radish, peeled, halved and thinly sliced
- 4 jalapeño peppers, each cut into 8 pieces
- Kosher salt

FOR THE PICKLED VEGETABLES

- ¾ cup rice wine vinegar
- ¼ cup sugar
- Kosher salt
- 2 carrots, cut into matchsticks
- ½ seedless cucumber, cut into matchsticks
- ½ cup fresh cilantro

FOR THE SPICY MAYONNAISE

- ½ cup mayonnaise
- Grated zest and juice of ½ lime
- 1½ teaspoons Sriracha
- Kosher salt
- Chopped fresh cilantro, Thai basil, split baguette pieces and lime wedges, for serving

- 1.** Make the kebabs: Combine the garlic, shallot, ginger, lemongrass and cilantro in a food processor and pulse until finely chopped. Add the lime zest and juice, fish sauce, soy sauce, sugar and vegetable oil and process until a coarse paste forms. Put the chicken in a large bowl and add the ginger paste; toss to coat. Cover and refrigerate 4 to 6 hours.
- 2.** Meanwhile, make the pickled vegetables: Bring the vinegar, ¼ cup water, the sugar and 1 teaspoon salt to a simmer in a small saucepan over medium heat, stirring, until the sugar and salt dissolve. Let cool slightly. Combine the carrots and cucumber in a small bowl and pour the brine over the top; press the vegetables to submerge. Refrigerate until chilled, 1 to 4 hours. Drain, then stir in the cilantro.
- 3.** Make the spicy mayonnaise: Stir the mayonnaise, lime zest and juice and Sriracha in a small bowl; season with salt. Refrigerate until ready to serve.
- 4.** Preheat a grill to medium. Drain the chicken, brushing off any large pieces of the ginger paste. Thread the chicken, daikon and jalapeños onto ten 12-inch skewers. Season with salt.
- 5.** Brush the grill grates with vegetable oil. Grill the kebabs, turning often, until the chicken is cooked through and well marked, 12 to 15 minutes. Remove to a platter and sprinkle with cilantro and Thai basil. Serve in baguettes with the pickled vegetables, spicy mayonnaise and lime wedges.

If you use wooden skewers, soak them in water for at least 30 minutes so they won't burn.



PHILLY CHEESESTEAK KEBABS

ACTIVE: 1 hr | TOTAL: 1 hr | SERVES: 4 to 6

- 2½ pounds sirloin steak, trimmed and cut into 1-inch cubes
- ¼ cup extra-virgin olive oil
- 2 cloves garlic, minced
- 1 teaspoon dried Italian seasoning
- Kosher salt and freshly ground pepper
- 1 sweet onion, cut into 1-inch pieces
- 1 large green bell pepper, seeded and cut into 1-inch pieces
- 8 ounces button mushrooms, trimmed and halved (or quartered if large)
- Vegetable oil, for the grill
- ¾ cup yellow cheese sauce (such as Cheez Whiz)
- Hoagie rolls, sliced hot cherry peppers and hot sauce, for topping

- 1.** Toss the steak with 2 tablespoons olive oil, the garlic, ½ teaspoon Italian seasoning, 1¼ teaspoons salt and a few grinds of pepper in a medium bowl. Let marinate 30 minutes at room temperature.
- 2.** Meanwhile, preheat a grill to medium high. Toss the onion, bell pepper and mushrooms with the remaining 2 tablespoons olive oil and ½ teaspoon Italian seasoning, ½ teaspoon salt and a few grinds of pepper in a large bowl. Thread the steak and vegetables onto ten 12-inch skewers.
- 3.** Brush the grill grates with vegetable oil. Grill the kebabs, turning often, until well marked, 5 to 7 minutes. Remove to a platter.
- 4.** Microwave the cheese sauce in 30-second intervals until pourable. Drizzle over the kebabs. Serve in rolls with cherry peppers and hot sauce.



The melt that stops meltdowns.



For the win win



TURKEY CLUB KEBABS

ACTIVE: 1 hr | TOTAL: 1 hr | SERVES: 4 to 6

FOR THE KEBABS

- 2 pounds skinless, boneless turkey breast, cut into 2-inch cubes
- 1 tablespoon vegetable oil, plus more for the grill
- 1 teaspoon grated lemon zest
- 1 teaspoon paprika
- Kosher salt and freshly ground pepper
- 12 slices bacon

FOR THE DRESSING

- 1 cup mayonnaise
- $\frac{3}{4}$ cup buttermilk
- 2 tablespoons fresh lemon juice
- 2 tablespoons chopped fresh parsley
- Kosher salt and freshly ground pepper
- Split French bread rolls, Little Gem lettuce and halved grape tomatoes, for serving

1. Make the kebabs: Combine the turkey, vegetable oil, lemon zest, paprika and 1 teaspoon each salt and pepper in a large bowl; toss to coat.
2. Preheat a grill to medium. Thread the turkey onto six 12-inch skewers. Wrap 2 bacon slices around each skewer, overlapping slightly, to cover the turkey.
3. Brush the grill grates with vegetable oil. Grill the kebabs, turning often, until the turkey is cooked through and the bacon is crisp, about 25 minutes.
4. Meanwhile, make the dressing: Combine the mayonnaise, buttermilk, lemon juice and parsley in a small bowl; season with salt and pepper.
5. Serve the kebabs in rolls with lettuce and tomatoes; drizzle with the dressing.





MAKING THE
BEST
FOR OVER
100 YEARS



MEATBALL AND EGGPLANT PARM KEBABS

ACTIVE: 55 min | TOTAL: 1½ hr | SERVES: 4 to 6

FOR THE MARINARA SAUCE

- 2 tablespoons extra-virgin olive oil
- 6 cloves garlic, thinly sliced
- ½ teaspoon dried oregano
- 1 28-ounce can whole peeled San Marzano tomatoes, crushed by hand
- Kosher salt and freshly ground pepper

FOR THE MEATBALLS

- 1 pound ground beef
- 8 ounces hot Italian sausage, casings removed
- ½ cup shredded mozzarella cheese
- ½ cup grated parmesan cheese
- ¼ cup breadcrumbs
- ¼ cup finely chopped fresh parsley
- 2 cloves garlic, grated
- ¼ cup milk
- 1 large egg
- Kosher salt and freshly ground pepper

FOR THE KEBABS

- 2 small Japanese eggplants, sliced ½ inch thick
- 3 cups broccoli florets
- 3 tablespoons extra-virgin olive oil, plus more for the grill
- Kosher salt and freshly ground pepper
- 8 ounces mozzarella cheese, thinly sliced, then cut into 1-inch squares
- Toasted Italian rolls, grated parmesan cheese and red pepper flakes, for serving

1. Make the marinara sauce: Heat the olive oil in a medium saucepan over medium-high heat. Add the sliced garlic and cook, stirring, until lightly golden, 2 to 3 minutes. Stir in the oregano, then add the tomatoes, ½ teaspoon salt and a few grinds of pepper. Bring to a boil, then reduce the heat to a gentle simmer and cook, stirring occasionally, until thickened, 12 to 15 minutes. Season with salt and pepper. Cover and set aside until ready to serve. (For a smoother sauce, puree with an immersion blender.)

2. Meanwhile, make the meatballs: Combine the beef, sausage, shredded mozzarella, parmesan, breadcrumbs, parsley, grated garlic, milk, egg, 1 teaspoon salt and a few grinds of pepper in a large bowl; mix with your hands until combined. Form into 1½-inch meatballs (about 24).

3. Make the kebabs: Preheat a grill to medium high. Combine the eggplants, broccoli, olive oil, 1 teaspoon salt and a few grinds of pepper in a large bowl; toss to coat. Thread the meatballs, eggplant and broccoli onto eight 12-inch skewers.

4. Brush the grill grates with olive oil. Grill the kebabs, covered and turning occasionally, until the meatballs are cooked through and marked and the vegetables are charred around the edges, about 15 minutes; drape a slice of mozzarella over each meatball during the last minute of cooking. Remove to a platter. Reheat the marinara sauce if needed. Serve the kebabs in rolls with the marinara sauce, parmesan and red pepper flakes.





ASTOR UPHOLSTERED
VELVET COUNTER STOOL



WESTWOOD GLASS TOP
DINING TABLE



ELLIS WIRE COUNTER STOOL

AVAILABLE AT

wayfair
amazon.com



@foodnetworkmagpromo

TAG US ON INSTAGRAM!

We love to see Food Network Magazine recipes come to life on your Instagram! Follow and tag **@foodnetworkmagpromo** in all of your delicious recreations for the chance to be featured on our profile. From backyard BBQs to summer salads and beachside popsicles, we want to see how you celebrate summer!



JOANNA CRUMLEY
Hubbard, OR

WINNER
SWEET + SIMPLE
DESSERTS

**REESE'S™
PIECE O' BLISS FUDGE**

Active Prep Time: 20 minutes • Servings: 24
Total Time: 2 hours and 5 minutes

INGREDIENTS

- 1 package (16 ounces) Pillsbury™ Big Deluxe™ Reese's™ mini pieces refrigerated peanut butter cookies (12 cookies)
- ½ cup butter, cut into 8 slices
- ¼ cup packed brown sugar
- ¼ cup plus 1 tablespoon unsweetened baking cocoa
- ¼ cup milk
- ¾ cups powdered sugar
- 1 teaspoon vanilla
- 2 packages (1.5 ounces each) Reese's™ Stuffed with Pieces peanut butter cups, each cut into 8 wedges

DIRECTIONS

- 1 Preheat oven to 350°.
- 2 Place cookie dough rounds in bottom of ungreased 8-inch square pan. Bake 22 to 24 minutes or until edges are deep golden brown. Cool 10 minutes.
- 3 To make fudge layer, place butter in medium microwavable bowl. Microwave uncovered on high 45 to 60 seconds or until melted. Add brown sugar, cocoa and milk; stir with whisk until well blended. Microwave 1½ to 2½ minutes or until mixture comes to a boil, stirring every 30 seconds until smooth. Add powdered sugar and vanilla; mix well.
- 4 Pour fudge mixture over baked crust; spread evenly. Sprinkle with candy wedge pieces. Cool 10 minutes.
- 5 Cover and refrigerate 1 to 1½ hours or until set. To serve, cut into 6 rows by 4 rows. Store covered in refrigerator.



What a Star!



Guy Fieri is getting a star on the Hollywood Walk of Fame, and we whipped up a snack to celebrate.



Of all the big moments Guy Fieri has had as a famous chef, none can compare to finding out he was receiving a star on the Hollywood Walk of Fame. “My manager

called me when he knew I was in the middle of something. I said, “This better be good.” It was: Guy is only the third chef to receive a star (about 30 celebrities are chosen each year for the honor). He’s in great company: Bobby Flay and Wolfgang Puck have the other two, and at the ceremony in May, Julia Child was awarded a star posthumously. Many of Guy’s friends and colleagues have reached out to congratulate him, but he says the best compliment of all came from his dad. “True to form, he said, ‘Well, Guy, when it’s in cement, it’s forever.’” You can see Guy’s star in person on Hollywood Boulevard between Argyle Avenue and Gower Street.



CHILE RELLENO DIP WITH STAR CHIPS

ACTIVE: 25 min | TOTAL: 1 hr 15 min | SERVES: 6 to 8

36 round wonton or gyoza wrappers
Vegetable oil, for brushing
Kosher salt
2 poblano chile peppers
1 4-ounce can green chiles, drained
1 8-ounce package cream cheese, at room temperature
1¼ cups shredded Mexican cheese blend
¼ cup plus 2 tablespoons hot enchilada sauce
Chopped pickled jalapeños, for topping

1. Position racks in the upper and lower thirds of the oven and preheat to 350°. Line 2 baking sheets with parchment paper. Cut out 3-inch stars from the wonton wrappers using a cookie cutter; lightly brush both sides with vegetable oil and arrange on the prepared baking sheets. Sprinkle with salt. Bake, switching the pans halfway through, until the chips are golden brown and crisp, 12 to 15 minutes; let cool on the baking sheets.
2. Preheat the broiler. Put the poblanos on a separate baking sheet and broil, turning once, until charred, 10 to 12 minutes. Transfer to a bowl, cover with plastic wrap and let sit 10 minutes. Peel off the skin and remove the stems and seeds. Roughly chop the poblanos.
3. Combine the poblanos, canned chiles, cream cheese, ½ cup shredded cheese and ¼ cup enchilada sauce in a large bowl. Beat with a mixer on medium-high speed until smooth, 2 to 3 minutes. Transfer to a shallow 1½-quart baking dish and top with the remaining 2 tablespoons enchilada sauce and ¾ cup shredded cheese. Bake until the dip is bubbling, about 20 minutes. Top with pickled jalapeños and serve with the star chips.



ECZEMA: UNDER CONTROL. HER ROOM: NOT SO MUCH.

DUPIXENT is an innovation in the treatment of moderate-to-severe eczema (atopic dermatitis) for teens ages 12-17.

HELP
HEAL
YOUR
SKIN
FROM
WITHIN



Actor portrayal, individual results may vary.

DUPIXENT is a first-of-its-kind treatment that reduces inflammation beneath the surface of the skin. It is not a steroid or cream.

In a 16-week clinical trial, significantly more teens ages 12-17 taking DUPIXENT:

- Saw clear or almost clear skin (24% vs 2% in those not taking it)
- Had 75% skin improvement (42% vs 8% in those not taking it)
- Experienced noticeable itch reduction (37% vs 5% in those not taking it)

DUPIXENT[®]
(dupilumab) Injection
200mg • 300mg

TALK TO AN ECZEMA SPECIALIST ABOUT DUPIXENT. TO LEARN MORE, VISIT DUPIXENT.COM.

INDICATION

DUPIXENT is a prescription medicine used to treat people 12 years and older with moderate-to-severe atopic dermatitis (eczema) that is not well controlled with prescription therapies used on the skin (topical), or who cannot use topical therapies. DUPIXENT can be used with or without topical corticosteroids. It is not known if DUPIXENT is safe and effective in children with atopic dermatitis under 12 years of age.

IMPORTANT SAFETY INFORMATION

Do not use if you are allergic to dupilumab or to any of the ingredients in DUPIXENT.

Before using DUPIXENT, tell your healthcare provider about all your medical conditions, including if you:

- have eye problems
- have a parasitic (helminth) infection
- are taking oral, topical, or inhaled corticosteroid medicines. **Do not** stop taking

your corticosteroid medicines unless instructed by your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back.

- are scheduled to receive any vaccinations. You should not receive a "live vaccine" if you are treated with DUPIXENT.
- are pregnant or plan to become pregnant. It is not known whether DUPIXENT will harm your unborn baby.
- are breastfeeding or plan to breastfeed. It is not known whether DUPIXENT passes into your breast milk.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins and herbal supplements. If you are taking asthma medicines, do not change or stop your asthma medicine without talking to your healthcare provider.

DUPIXENT can cause serious side effects, including:

- **Allergic reactions (hypersensitivity), including a severe reaction known as anaphylaxis.** Stop using DUPIXENT and tell your healthcare provider or get emergency help right away if you get any of the following symptoms: breathing problems, fever, general ill feeling, swollen lymph nodes, swelling of the face, mouth and tongue, hives, itching, fainting, dizziness, feeling lightheaded (low blood pressure), joint pain, or skin rash.
- **Eye problems.** Tell your healthcare provider if you have any new or worsening eye problems, including eye pain or changes in vision.

The most common side effects include injection site reactions, eye and eyelid inflammation, including redness, swelling and itching, pain in the throat (oropharyngeal pain) and cold sores in your mouth or on your lips.

Tell your healthcare provider if you have any side effect that bothers you or that does not go away. These are not all the possible side effects of DUPIXENT. Call your doctor for medical advice about side effects. You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

Use DUPIXENT exactly as prescribed. DUPIXENT is given as an injection under the skin (subcutaneous injection). If your healthcare provider decides that you or a caregiver can give DUPIXENT injections, you or your caregiver should receive training on the right way to prepare and inject DUPIXENT. **Do not** try to inject DUPIXENT until you have been shown the right way by your healthcare provider. In adolescents 12 years of age and older, it is recommended that DUPIXENT be administered by or under supervision of an adult.

Please see accompanying Brief Summary on next page.

**Brief Summary of Important Patient Information about DUPIXENT® (dupilumab) Rx Only
(DU-pix'-ent)
injection, for subcutaneous use**

What is DUPIXENT?

- DUPIXENT is a prescription medicine used:
 - to treat people aged 12 years and older with moderate-to-severe atopic dermatitis (eczema) that is not well controlled with prescription therapies used on the skin (topical), or who cannot use topical therapies. DUPIXENT can be used with or without topical corticosteroids.
 - with other asthma medicines for the **maintenance treatment of moderate-to-severe asthma** in people aged 12 years and older whose asthma is not controlled with their current asthma medicines. DUPIXENT helps prevent severe asthma attacks (exacerbations) and can improve your breathing. DUPIXENT may also help reduce the amount of oral corticosteroids you need while preventing severe asthma attacks and improving your breathing.
- DUPIXENT works by blocking two proteins that contribute to a type of inflammation that plays a major role in atopic dermatitis and asthma.
- DUPIXENT is not used to treat sudden breathing problems
- It is not known if DUPIXENT is safe and effective in children with atopic dermatitis under 12 years of age.
- It is not known if DUPIXENT is safe and effective in children with asthma under 12 years of age.

Who should not use DUPIXENT?

Do not use DUPIXENT if you are allergic to dupilumab or to any of the ingredients in DUPIXENT. See the end of this summary of information for a complete list of ingredients in DUPIXENT.

What should I tell my healthcare provider before using DUPIXENT?

Before using DUPIXENT, tell your healthcare provider about all your medical conditions, including if you:

- have eye problems (if you also have atopic dermatitis)
- have a parasitic (helminth) infection
- are taking oral, topical, or inhaled corticosteroid medicines. **Do not** stop taking your corticosteroid medicines unless instructed by your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back.
- are scheduled to receive any vaccinations. You should not receive a “live vaccine” if you are treated with DUPIXENT.
- are pregnant or plan to become pregnant. It is not known whether DUPIXENT will harm your unborn baby.

Pregnancy Registry. There is a pregnancy registry for women who take DUPIXENT during pregnancy. The purpose of this registry is to collect information about your health and your baby's health. You can talk to your healthcare provider or contact 1-877-311-8972 or go to <https://motherandbaby.org/ongoing-study/dupilumab/> to enroll in this registry or get more information.

- are breastfeeding or plan to breastfeed. It is not known whether DUPIXENT passes into your breast milk.

Tell your healthcare provider about all of the medicines you take including prescription and over-the-counter medicines, vitamins, and herbal supplements. If you have asthma and are taking asthma medicines, do not change or stop your asthma medicine without talking to your healthcare provider.

How should I use DUPIXENT?

- **See the detailed “Instructions for Use” that comes with DUPIXENT for information on how to prepare and inject DUPIXENT and how to properly store and throw away (dispose of) used DUPIXENT pre-filled syringes.**
- Use DUPIXENT exactly as prescribed by your healthcare provider.
- DUPIXENT comes as a single-dose pre-filled syringe with needle shield.
- DUPIXENT is given as an injection under the skin (subcutaneous injection).
- If your healthcare provider decides that you or a caregiver can give the injections of DUPIXENT, you or your caregiver should receive training on the right way to prepare and inject DUPIXENT. **Do not** try to inject DUPIXENT until you have been shown the right way by your healthcare provider. In adolescents 12 years of age and older, it is recommended that DUPIXENT be administered by or under supervision of an adult.
- If you miss a dose of DUPIXENT, give the injection within 7 days from the missed dose, then continue with the original schedule. If the missed dose is not given within 7 days, wait until the next scheduled dose to give your DUPIXENT injection.
- If you inject more DUPIXENT than prescribed, call your healthcare provider right away.

- Your healthcare provider may prescribe other medicines to use with DUPIXENT. Use the other prescribed medicines exactly as your healthcare provider tells you to.
- Stop using DUPIXENT and tell your healthcare provider or get emergency help right away if you get any of the following symptoms: breathing problems, fever, general ill feeling, swollen lymph nodes, swelling of the face, mouth and tongue, hives, itching, fainting, dizziness, feeling lightheaded (low blood pressure), joint pain, or skin rash.

What are the possible side effects of DUPIXENT?

DUPIXENT can cause serious side effects, including:

- **Allergic reactions (hypersensitivity), including a severe reaction known as anaphylaxis.** Stop using DUPIXENT and tell your healthcare provider or get emergency help right away if you get any of the following symptoms: breathing problems, fever, general ill feeling, swollen lymph nodes, swelling of the face, mouth and tongue, hives, itching, fainting, dizziness, feeling lightheaded (low blood pressure), joint pain, or skin rash.
- **Eye problems.** If you have atopic dermatitis, tell your healthcare provider if you have any new or worsening eye problems, including eye pain or changes in vision.
- **Inflammation in your blood vessels:** Rarely, this can happen in people with asthma who receive DUPIXENT. This may happen in people who also take a steroid medicine by mouth that is being stopped or the dose is being lowered. It is not known whether this is caused by DUPIXENT. Tell your healthcare provider right away if you have: rash, shortness of breath, persistent fever, chest pain, or a feeling of pins and needles or numbness of your arms or legs.

The most common side effects of DUPIXENT include: injection site reactions, pain in the throat (oropharyngeal pain) and cold sores in your mouth or on your lips. Eye and eyelid inflammation, including redness, swelling and itching have been seen in patients who have atopic dermatitis. Tell your healthcare provider if you have any side effect that bothers you or that does not go away.

These are not all of the possible side effects of DUPIXENT. Call your doctor for medical advice about side effects. You may report side effects to FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

General information about the safe and effective use of DUPIXENT.

Medicines are sometimes prescribed for purposes other than those listed in a Patient Information leaflet. Do not use DUPIXENT for a condition for which it was not prescribed. Do not give DUPIXENT to other people, even if they have the same symptoms that you have. It may harm them.

This is a summary of the most important information about DUPIXENT. If you would like more information, talk with your healthcare provider. You can ask your pharmacist or healthcare provider for more information about DUPIXENT that is written for healthcare professionals.

For more information about DUPIXENT, go to www.DUPIXENT.com or call 1-844-DUPIXENT (1-844-387-4936)

What are the ingredients in DUPIXENT?

Active ingredient: dupilumab

Inactive ingredients: L-arginine hydrochloride, L-histidine, polysorbate 80, sodium acetate, sucrose, and water for injection

Manufactured by: Regeneron Pharmaceuticals, Inc., Tarrytown, NY 10591
U.S. License # 1760; Marketed by sanofi-aventis U.S. LLC, (Bridgewater, NJ 08807) and Regeneron Pharmaceuticals, Inc. (Tarrytown, NY 10591)
DUPIXENT is a registered trademark of Sanofi Biotechnology / ©2019 Regeneron Pharmaceuticals, Inc. / sanofi-aventis U.S. LLC. All rights reserved.
Issue Date: March 2019

news feed

@foodnetmagpromo
@foodnetworkmagpromo

foodnetmag.com



FOOD NETWORK™ MELAMINE DINNERWARE

Upgrade your paper plates for melamine dinnerware that you can use both indoors and out. With a festive medallion pattern, it's also reusable, durable and dishwasher-safe.



FOOD NETWORK™ ACRYLIC GLASSWARE

Raise a glass to this acrylic glassware. Not only is it durable enough to use indoors and out, it'll put a fresh spin on your summer tablescape.

Want to cook up something delicious? Shop the full collection at:
kohls.com/foodnetwork

food + KOHL'S
let's cook better. together.



THE BETTER OMEGA-3

iWi Omega-3 is made from pure algae to give your body THE POWER PLANT to fuel your heart, health and mind. Sustainably farmed in the USA, iWi algae Omega-3 provides 50% more absorption than fish or krill oil with no aftertaste. It's the better choice for you and the environment.

iwilife.com



SLIDE INTO SUMMER GRILLING WITH KING'S HAWAIIAN®

and enter for the chance to WIN a grand prize package featuring:

- A premium gas grill
- KING'S HAWAIIAN® cutting board, apron and BBQ set
- Grilling cookbook, thermometer & griddle
- \$500 toward summer groceries
- A 1 year supply of KING'S HAWAIIAN® product

Five runners-up will receive a KING'S HAWAIIAN® branded grill set, surfboard cutting board and a 1 year supply of KING'S HAWAIIAN® product.

Visit:

foodnetmag.com/summergrillingsweeps
to enter.



NO PURCHASE NECESSARY TO ENTER OR WIN. Summer Grilling Sweepstakes. Sponsored by Hearst Magazine Media, Inc. Beginning 4/16/19 at 12:01 AM (ET) through 8/31/19 at 11:59 PM (ET), go to foodnetmag.com/summergrillingsweeps on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. One Grand Prize Winner will receive a grand prize grilling package valued at \$4,000, which includes a gas grill, grilling accessories, KING'S HAWAIIAN® BBQ set, a 1 year supply of KING'S HAWAIIAN® product, \$500 for summer groceries and more. Five runners-up will receive a grilling package valued at \$160, which includes a KING'S HAWAIIAN® BBQ set and a 1 year supply of KING'S HAWAIIAN® product. Important Notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Odds of winning will depend upon the total number of eligible entries received. Open to the legal residents of the 50 United States and the District of Columbia, who have reached the age of majority in their state or territory of residence at time of entry. Void in Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at foodnetmag.com/summergrillingsweeps.



THERE ARE NO SHORTCUTS TO MAKING EXCEPTIONAL ICED TEA.

As a Tea Master, I insist that our tea leaves are gently rolled
and brewed in smaller batches for smooth, delicious iced tea.




Alex White, Pure Leaf Tea Master



©2019 PURE LEAF and the PURE LEAF logo are registered trademarks of the Unilever Group of Companies used under license.

Pure Leaf.
Our Thing is Tea.



Mix up
your
**ICED
TEA**

Brew a big batch—in a new flavor!

ICED TEA Mocktails

GREEN TEA ARNOLD PALMER

Bring 4 cups water to a boil with $\frac{3}{4}$ cup sugar; stir to dissolve. Let cool 5 minutes. Add 8 green tea bags and steep 5 minutes. Remove the tea bags and gently squeeze out the liquid; pour the tea into a pitcher. Stir in 3 cups cold water and $\frac{1}{2}$ cup fresh lemon juice (from 3 lemons). Chill. Serve over ice with lemon slices.

BLUEBERRY-BASIL ICED TEA

Bring 4 cups water to a boil with 1 cup each blueberries and fresh basil and 5 tablespoons sugar; stir to dissolve the sugar. Let cool 5 minutes. Add 12 white tea bags and steep 5 minutes. Strain through a fine-mesh sieve into a pitcher, gently pressing on the solids. Stir in 3 cups cold water. Chill. Serve over ice with blueberries and basil sprigs.

POMEGRANATE-MINT ICED TEA

Bring $3\frac{1}{2}$ cups water to a boil. Remove from the heat, add 4 peppermint tea bags and steep 3 minutes. Remove the tea bags and gently squeeze out the liquid; pour the tea into a pitcher. Stir in 3 cups cold water, $1\frac{1}{2}$ cups pomegranate juice and $\frac{1}{4}$ cup honey. Chill. Serve over ice with mint leaves.



Each recipe
makes
6 to 8 drinks.

ICED TEA Cocktails

STRAWBERRY-CHAMOMILE ICED TEA WITH GIN

Bring 4 cups water to a boil with 1 cup sliced strawberries and $\frac{1}{2}$ cup sugar; stir to dissolve the sugar. Remove from the heat, add 12 chamomile tea bags and steep 5 minutes. Strain through a fine-mesh sieve into a pitcher, gently pressing on the solids. Stir in 3 cups cold water and 1 cup gin. Chill. Serve over ice with strawberry slices.

PEACH-EARL GREY ICED TEA WITH BOURBON

Bring 3 cups water to a boil. Remove from the heat, add 8 Earl Grey tea bags and steep 6 minutes. Remove the tea bags and gently squeeze out the liquid; pour the tea into a pitcher. Stir in 2 cups each cold water and peach nectar, 1 cup bourbon, $\frac{1}{4}$ cup peach schnapps, 2 tablespoons each sugar and lemon juice and 1 sliced peach. Chill. Serve over ice.

HIBISCUS-GINGER ICED TEA WITH RUM

Bring $3\frac{1}{2}$ cups water to a boil with $\frac{1}{2}$ cup coarsely grated peeled fresh ginger and $\frac{3}{4}$ cup sugar; stir to dissolve the sugar. Remove from the heat, add $\frac{3}{4}$ cup dried hibiscus flowers and steep 6 minutes. Strain through a fine-mesh sieve into a pitcher, gently pressing on the solids. Stir in 3 cups cold water, 1 cup dark rum and $\frac{1}{2}$ cup fresh lemon juice. Chill. Serve over ice.



Build a Beach House

What does a gingerbread-house expert do in the summer? Take a look.



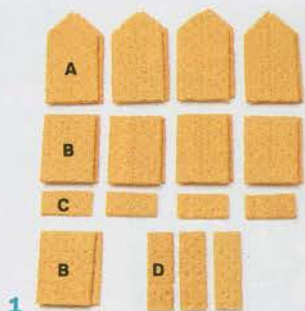
after pastry chef Steve Konopelski took home the \$25,000 grand prize for his gingerbread construction skills in last fall's *Haunted Gingerbread Showdown*, he put the money toward a real-life building project: a new roof for a bed-and-breakfast he and his husband own in Denton, MD. He also treated himself to a getaway to Mexico, a trip that inspired him to build these colorful candy-coated huts. "I got into a vacationy mood while I was putting this together," says Steve. "It's like I extended my trip with candy!" Try making some yourself: It's a great project for a summer day!



How to Make a Beach Hut

You'll need

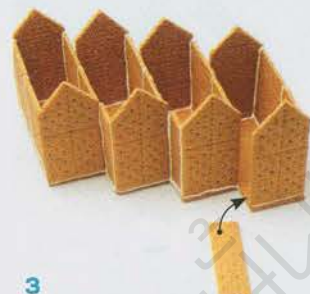
- 32 graham crackers
- 2 cups white candy melts, melted
- 16 Rice Krispies Treats Mini-Squares
- 3 packages Cherry Punch SweetTarts Ropes
- 4 bars Blue Raspberry Airheads
- 2 packages orange gum
- 25 pieces green licorice
- 20 pink sugar wafer cookies
- 12 Kit Kat Miniatures
- 16 sour Starburst Minis
- 4 vanilla tea cookies
- 1 yellow fruit roll
- 25 to 30 pretzel snaps
- 1 cup green candy melts, melted (plus 2 unmelted)
- 16 to 20 Rolo candies
- ½ cup brown candy melts, melted
- 20 to 25 Froot Loops
- 11-ounce box vanilla wafer cookies, ground



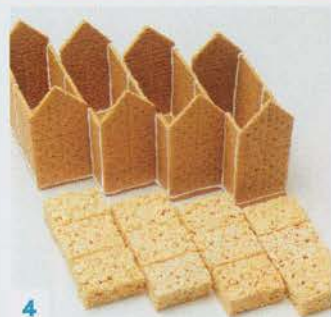
1 Use a small serrated knife to trim 8 graham crackers so that the top one-quarter comes to a point (A). Cut off a one-quarter rectangle from 10 more graham crackers (B). Save 4 of the quarters (C). Cut off one-quarter from 2 more crackers, then cut the big pieces in half lengthwise—you'll need 3 of these narrow pieces (D).



2 Arrange 4 whole graham crackers side by side, placing each about a quarter-cracker length in front of the other as shown; attach with white candy melts. Attach an (A) piece to the back edge of each cracker and use 2 (B) pieces to form the sides of each. Hold each piece in place until it is secure.



3 Attach the remaining 4 (A) crackers onto the fronts. Use the 3 (D) pieces in the gaps between the front walls and the sides. Let the candy melts set completely.



4 Make the foundation: Arrange 12 Rice Krispies Treats in the shape of the base of the huts, trimming as needed. Spread white candy melts on top of the treats and carefully place the graham structure on top.



5 Working on a small area at a time, spread white candy melts on the outside of the huts, then cover completely with red SweetTarts Ropes, blue Airheads, orange gum and green licorice, trimming to fit.



6 Make the roofs: Attach a whole graham cracker for the 2 outermost roof panels using candy melts. Trim 6 more graham crackers lengthwise for the remaining panels; attach. Pull apart the pink wafer cookies into thinner pieces, then shingle them onto the roofs, attaching with candy melts.



7 Make the stairs: Trim 4 Rice Krispies Treats to the same size as the (C) graham cracker pieces. Attach a (C) piece to each Treat with candy melts and place one in front of each hut. Arrange 3 Kit Kats upside down in front of each to look like steps.



8 Make the doors: Attach 4 sour Starburst Minis to each of the 4 vanilla tea cookies. Attach the cookies to the huts. Trim the fruit roll to make 4 welcome mats. Attach pretzel snaps to the sides of the huts and steps.



9 Make the palm trees: Pipe about 10 three-inch-long leaves onto parchment with melted green candy melts. Let the leaves set completely.



10 Stack 8 to 10 Rolos next to the huts, securing each with brown candy melts; attach an unmelted green candy melt to the top. Once the trunk is set, attach the leaves using melted green candy melts. Repeat to make another tree.



11 Cut the Froot Loops in half; attach them to the top of the roofs. Sprinkle the ground wafer cookies all over the surface to look like sand.

Summer memories add up.

Cast iron cooks everything.

This pan does double duty (literally). Use it to grill your favorite eats, or flip it over to cook on a smooth surface (which is perfect for pancakes).

Melamine for easy entertaining.

Upgrade the paper plates to melamine, which is reusable and durable enough for indoor and outdoor use.



+ KOHL'S®

let's cook better. together.

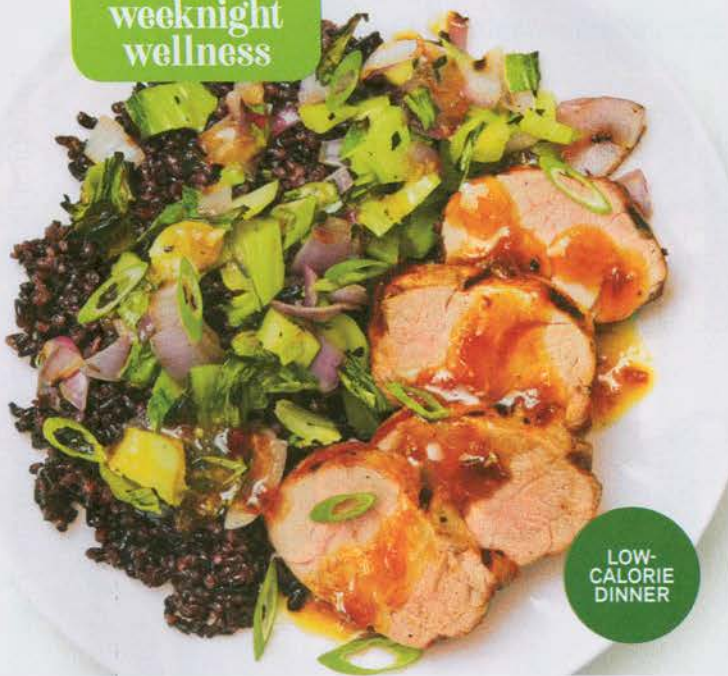
Want to cook up something delicious? Shop the full collection at Kohls.com/FoodNetwork.

weeknight cooking



We served all the meals in this section, including this grilled chicken, on our Food Network + Kohl's dinnerware. Find the collection at kohls.com.

weeknight
wellness



GRILLED PORK TENDERLOIN WITH BLACK RICE

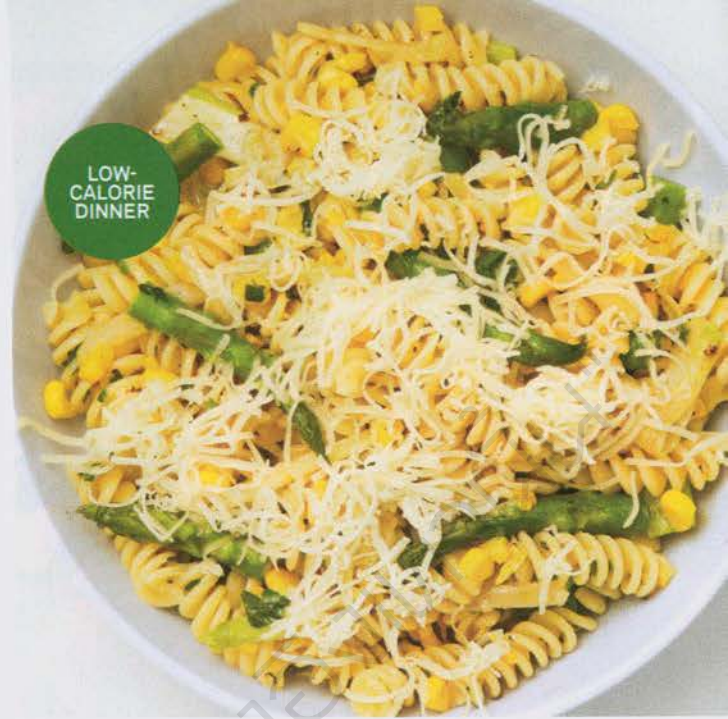
ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- 1 cup black rice
- 1 red onion, cut into ½-inch-thick rounds
- 1 pork tenderloin (about 1 pound)
- 2 tablespoons vegetable oil, plus more for the grill
- Kosher salt and freshly ground pepper
- ½ cup plum sauce
- 2 tablespoons rice vinegar
- 2 teaspoons chili sesame oil
- 1 teaspoon finely grated fresh ginger
- 1 pound baby bok choy (6 to 8 pieces), outer leaves removed, halved lengthwise

Sliced scallions, for topping

- 1.** Preheat a grill to medium high. Cook the rice as the label directs; set aside. Meanwhile, brush the red onion and pork with 1 tablespoon vegetable oil; season with salt and pepper. Mix the plum sauce, 1 tablespoon vinegar, 1 teaspoon chili sesame oil and the ginger in a small bowl; remove half the sauce to a separate bowl and set aside.
- 2.** Oil the grill grates. Grill the red onion and pork, covered and turning occasionally, until the onion is tender, about 10 minutes; remove the onion to a plate. Brush the pork with the plum sauce mixture and continue grilling, covered, until a thermometer inserted into the middle registers 140° to 145°, 5 to 10 more minutes. Let rest 5 minutes, then slice.
- 3.** Meanwhile, put the bok choy in a large microwave-safe bowl, cover and microwave until crisp-tender, 2 to 4 minutes. Drain and toss with the remaining 1 tablespoon vegetable oil; season with salt and pepper. Grill, turning, until charred, 2 to 3 minutes. Roughly chop the bok choy and onion.
- 4.** Fluff the rice; divide among plates. Top with the vegetables and serve with the pork. Stir the remaining 1 tablespoon vinegar and 1 teaspoon chili sesame oil into the reserved sauce. Spoon over the meat and vegetables; top with sliced scallions.

Per serving: Calories 470; Fat 14 g (Saturated 2 g); Cholesterol 64 mg; Sodium 449 mg; Carbohydrate 56 g; Fiber 4 g; Sugars 3 g; Protein 28 g



FUSILLI PRIMAVERA

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- Kosher salt
- 9 ounces fusilli (about 3½ cups)
- 1 bunch thin asparagus (about 1 pound), cut into 1½-inch pieces
- 2 ears of corn, shucked
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 3 cloves garlic, smashed
- ½ head fennel, cored and thinly sliced
- Freshly ground pepper
- ¼ cup chopped fresh parsley
- 3 tablespoons shredded asiago cheese, plus more for topping
- 1 tablespoon chopped fresh tarragon
- 1 tablespoon unsalted butter

- 1.** Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dente, adding the asparagus during the last minute of cooking. Reserve 1½ cups cooking water, then drain the pasta and asparagus.
- 2.** Meanwhile, slice the corn kernels off the cobs. Run the back side of the knife down the cob over a bowl to remove any corn milk. You should get about 2 tablespoons.
- 3.** Heat the olive oil in a large nonstick skillet over medium-high heat. Add the garlic, fennel, ¼ teaspoon salt and a few grinds of pepper; cook until the fennel is browned in spots and tender, about 4 minutes. Add the corn kernels and corn milk and another ¼ teaspoon salt and cook, stirring occasionally, until the corn is tender, about 2 minutes.
- 4.** Add the pasta and 1 cup cooking water to the skillet and cook, stirring, about 1 minute. Remove from the heat and stir in the parsley, cheese, tarragon and butter until creamy, adding more cooking water as needed to loosen; season with salt and pepper.
- 5.** Divide the pasta among bowls. Top with more cheese and pepper; drizzle with olive oil.

Per serving: Calories 460; Fat 17 g (Saturated 5 g); Cholesterol 14 mg; Sodium 474 mg; Carbohydrate 65 g; Fiber 6 g; Sugars 10 g; Protein 15 g

Make your shallots sing, chilis pop, chives soar and shrimp dance.

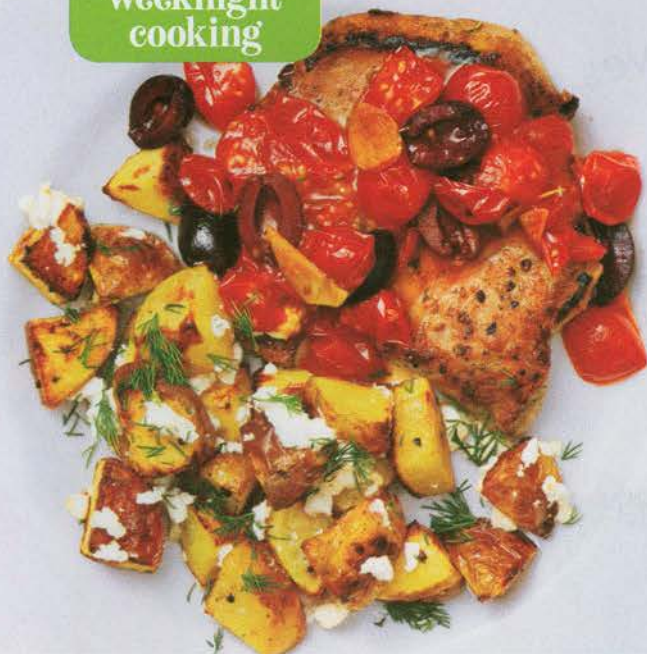
Make every meal exceptional.



MASTERS OF PASTA

Elevate every meal with Collezione. Bronze cut for a texture that perfectly holds sauces every time.





GREEK PORK CHOPS WITH POTATOES

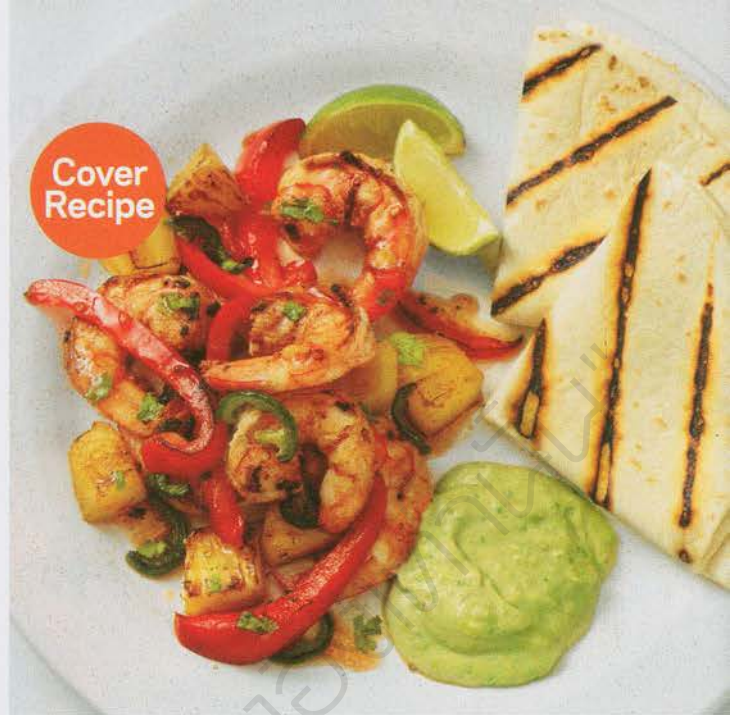
ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1½ pounds Yukon Gold potatoes, cut into 1-inch cubes
- 5 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 4 boneless pork chops (¾ inch thick; about 1½ pounds)
- 1 teaspoon dried oregano
- 1½ cups halved cherry tomatoes
- 2 cloves garlic, thinly sliced
- ¼ cup dry white wine
- 12 pitted kalamata olives, halved
- ¼ teaspoon sugar
- ⅓ cup crumbled feta cheese
- ¼ cup chopped fresh dill

- 1.** Put a baking sheet in the oven and preheat to 475°. Toss the potatoes with 2 tablespoons olive oil, ½ teaspoon salt and a few grinds of pepper. Spread out on the hot baking sheet and roast, flipping halfway through, until browned and tender, about 25 minutes.
- 2.** Meanwhile, make 3 shallow cuts in the fat on the side of the pork chops to prevent curling. Rub the pork with ¼ teaspoon oregano and season with salt and pepper. Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Add the pork and cook until just cooked through, 2 to 3 minutes per side. Remove to a large plate.
- 3.** Add the tomatoes, garlic and remaining ¼ teaspoon oregano to the skillet. Cook, stirring, until the tomatoes soften, about 2 minutes. Add the wine and cook until mostly dry, 1 to 2 minutes. Add ¼ cup water and cook, lightly crushing the tomatoes, until slightly thickened, 1 to 2 minutes. Stir in the olives, sugar and any juices from the plate of pork; season with salt and pepper.
- 4.** When the potatoes are done, sprinkle with the feta and let soften for a minute. Sprinkle with the dill and gently toss. Divide the potatoes and pork among plates. Spoon the tomato sauce over the pork and drizzle with the remaining 1 tablespoon olive oil.

Per serving: Calories 700; Fat 47 g (Saturated 13 g); Cholesterol 113 mg; Sodium 774 mg; Carbohydrate 31 g; Fiber 4 g; Sugars 4 g; Protein 39 g

Cover
Recipe



GRILLED SHRIMP-PINEAPPLE FAJITAS

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1 avocado
- ⅓ cup sour cream
- 2 jalapeño peppers (1 chopped, 1 whole)
- 1 cup fresh cilantro, chopped
- 4 teaspoons fresh lime juice, plus wedges for serving
- Kosher salt and freshly ground pepper
- ¼ cup vegetable oil, plus more for the grill
- 1 pound peeled and deveined large shrimp
- 2½ teaspoons fajita seasoning
- 2 bell peppers (red and/or orange), sliced
- 3 thickly sliced fresh pineapple rings
- 8 small flour tortillas

- 1.** Halve the avocado and scoop into a food processor. Add the sour cream, chopped jalapeño, ½ cup cilantro and 2 teaspoons lime juice; process until smooth. Season with salt and pepper.
- 2.** Heat a grill to medium high and oil the grates. Toss the shrimp with 2 tablespoons vegetable oil, 2 teaspoons fajita seasoning, the remaining 2 teaspoons lime juice, a big pinch of salt and a few grinds of pepper in a large bowl. Thread the shrimp onto skewers, leaving a little space between each shrimp. Toss the bell peppers, pineapple and whole jalapeño with the remaining 2 tablespoons vegetable oil, ½ teaspoon fajita seasoning, 2 pinches of salt and a few grinds of pepper in another large bowl.
- 3.** Grill the shrimp until cooked through, 2 to 3 minutes per side; transfer to a large bowl. Grill the pineapple and tortillas until well marked, 1 to 2 minutes per side. Transfer to a cutting board.
- 4.** Place the bell peppers and whole jalapeño in a grill basket and grill, flipping, until charred, 5 to 6 minutes. Chop the pineapple and add to the shrimp. Thinly slice the jalapeño (remove the seeds for less heat). Add to the shrimp along with the bell peppers and remaining ½ cup cilantro; season with salt if needed and toss.
- 5.** Divide the shrimp mixture among plates. Serve with the tortillas, avocado sauce and lime wedges.

Per serving: Calories 540; Fat 30 g (Saturated 5 g); Cholesterol 191 mg; Sodium 1,432 mg; Carbohydrate 42 g; Fiber 7 g; Sugars 9 g; Protein 25 g



Say hello
to Paté With Vegetables

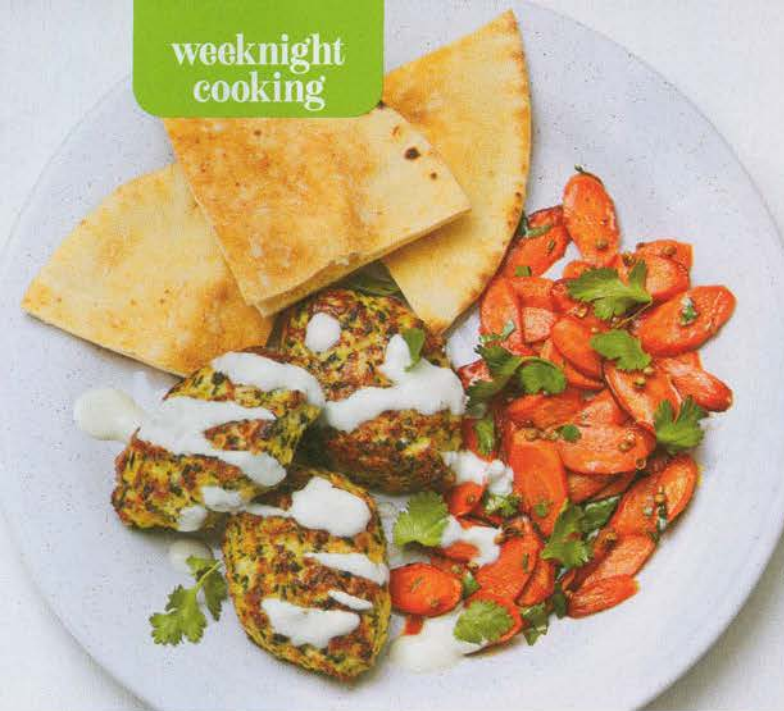


Three new grain-free patés. Two veggies in each. One more way to show your love.

Purina trademarks are owned by Société des Produits Nestlé S.A.

 **PURINA**

Your Pet, Our Passion.



MIDDLE EASTERN TURKEY PATTIES

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 3 6-inch pitas, quartered
- $\frac{1}{4}$ red onion, roughly chopped
- $1\frac{1}{4}$ pounds ground turkey
- 1 10-ounce package frozen chopped spinach, thawed and squeezed dry
- 2 teaspoons ras el hanout (Moroccan seasoning)
- Kosher salt and freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon coriander seeds
- 1 pound carrots, thinly sliced on the diagonal
- $\frac{1}{3}$ cup chopped fresh cilantro, plus more for topping
- Juice of $\frac{1}{2}$ orange
- $\frac{1}{4}$ cup plain whole-milk yogurt, stirred

Plain yogurt makes a great sauce—just stir it well to thin it out. Bonus: Yogurt is full of healthy bacteria, which is good for digestion.

1. Preheat the broiler. Process 2 pita quarters in a food processor to make coarse crumbs. Add the red onion and pulse until finely chopped. Add the turkey, spinach, ras el hanout, 1 teaspoon salt and a few grinds of pepper; pulse until combined. Form the mixture into twelve 4-inch-long, $\frac{1}{2}$ -inch-thick oval patties on a baking sheet. Brush the patties with 1 tablespoon olive oil; season with salt and pepper. Broil until lightly golden and cooked through, about 6 minutes.

2. Meanwhile, crush the coriander seeds with the flat side of a knife. Heat a large nonstick skillet over medium-high heat; add the remaining 2 tablespoons olive oil. Add the carrots and coriander and cook, stirring occasionally, until the carrots are tender, 7 to 9 minutes. Remove from the heat and stir in the cilantro and orange juice; season with salt and pepper.

3. Divide the turkey patties, carrots and the remaining pita quarters among plates. Top the patties with the yogurt and sprinkle the dish with more cilantro.

Per serving: Calories 500; Fat 23 g (Saturated 5 g); Cholesterol 97 mg; Sodium 1,192 mg; Carbohydrate 40 g; Fiber 6 g; Sugars 9 g; Protein 37 g



SKILLET CHICKEN WITH ESCAROLE

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

- 3 tablespoons extra-virgin olive oil
- 8 skin-on, bone-in chicken thighs (about 2½ pounds)
- Kosher salt and freshly ground pepper
- 1 large head escarole
- 4 cloves garlic
- 4 sprigs thyme
- 1 cup low-sodium chicken broth
- 3 tablespoons capers in brine, drained
- 1 tablespoon unsalted butter
- Juice of $\frac{1}{2}$ lemon
- Chopped fresh parsley, for topping

1. Preheat the oven to 450°. Heat the olive oil in a large ovenproof skillet over medium-high heat. Season the chicken with salt and pepper and add skin-side down to the skillet. Cook until the skin browns, about 10 minutes. Flip the chicken, transfer the skillet to the oven and roast until cooked through, 10 to 12 minutes.

2. Meanwhile, trim the escarole, tear into pieces and rinse well. Thinly slice the garlic.

3. Remove the chicken to a plate. Discard all but 3 tablespoons fat from the skillet; return the skillet to medium-high heat. Add the garlic and cook until golden, about 1 minute. Add half of the escarole and cook, tossing, until wilted, about 1 minute. Add the remaining escarole and cook, tossing, until wilted, 1 minute; season with salt and pepper. Add the thyme and chicken broth and bring to a simmer. Cook until reduced by half, about 3 minutes. Add the capers, butter and lemon juice. Cook, swirling the pan, until the butter is melted. Discard the thyme sprigs.

4. Divide the chicken thighs and escarole mixture among plates. Sprinkle with parsley.

Per serving: Calories 540; Fat 37 g (Saturated 11 g); Cholesterol 229 mg; Sodium 779 mg; Carbohydrate 8 g; Fiber 6 g; Sugars 1 g; Protein 41 g

For adults with Irritable Bowel Syndrome with Constipation (IBS-C) or Chronic Idiopathic Constipation (CIC).

Linzess[®]
(linaclotide) capsules
72 mcg • 145 mcg • 290 mcg

I'M DOING IT ALL

- Water**
- Fiber**
- Exercise**

BUT MY CONSTIPATION KEEPS COMING BACK, SO I TALKED TO MY DOCTOR AND SAID

YESSS! LINZESS[®]

LINZESS is the #1 prescribed branded IBS-C/CIC treatment. It's not a laxative. It works differently. It helps relieve recurring constipation and belly pain and lets you have more frequent and complete bowel movements. Ask your doctor about adding LINZESS. To learn more visit LINZESS.com

What is LINZESS?

LINZESS[®] (linaclotide) is a prescription medication used in adults to treat irritable bowel syndrome with constipation (IBS-C) and chronic idiopathic constipation (CIC). "Idiopathic" means the cause of the constipation is unknown. **It is not known if LINZESS is safe and effective in children less than 18 years of age.**

IMPORTANT RISK INFORMATION

- **Do not give LINZESS to children who are less than 6 years of age. It may harm them.** LINZESS can cause severe diarrhea and your child could get severe dehydration (loss of a large amount of body water and salt).
- **You should not give LINZESS to children 6 years to less than 18 years of age. It may harm them.**
- Do not take LINZESS if a doctor has told you that you have a bowel blockage (intestinal obstruction).

Before you take LINZESS, tell your doctor about your medical conditions, including if you are:

- Pregnant or plan to become pregnant. It is not known if LINZESS will harm your unborn baby.
- Breastfeeding or plan to breastfeed. It is not known if LINZESS passes into your breast milk.

Tell your doctor about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Side Effects

LINZESS can cause serious side effects, including diarrhea, the most common side effect, which can sometimes be severe. Diarrhea often begins within the first 2 weeks of LINZESS treatment. **Stop taking LINZESS and call your doctor right away if you get severe diarrhea during treatment with LINZESS.**

Other common side effects of LINZESS include gas, stomach-area (abdominal) pain, swelling, or a feeling of fullness or pressure in your abdomen (distension). **Call your doctor or go to the nearest hospital emergency room right away if you develop unusual or severe stomach-area (abdominal) pain, especially if you also have bright red, bloody stools or black stools that look like tar.**

These are not all the possible side effects of LINZESS. For more information, ask your doctor or pharmacist.

Please see Brief Summary of Medication Guide on the adjacent page.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.FDA.gov/medwatch or call 1-800-FDA-1088.

Allergan

Ironwood
IRONWOOD PHARMACEUTICALS
CAMBRIDGE MA 02142

**Brief Summary of
Medication Guide
LINZESS® (lin-ZESS)
Capsules**

Linzess[®]
(linaclotide) capsules
72 mcg • 145 mcg • 290 mcg

This information does not take the place of talking to your doctor about your medical condition or your treatment.

What is LINZESS?

LINZESS is a prescription medicine used in adults to treat:

- irritable bowel syndrome with constipation (IBS-C).
- a type of constipation called chronic idiopathic constipation (CIC). "Idiopathic" means the cause of the constipation is unknown.

It is not known if LINZESS is safe and effective in children less than 18 years of age.

What is the most important information I should know about LINZESS?

- Do not give LINZESS to children who are less than 6 years of age. It may harm them.
- You should not give LINZESS to children 6 years to less than 18 years of age. It may harm them.

Who should not take LINZESS?

- **Do not give LINZESS to children who are less than 6 years of age.** LINZESS can cause severe diarrhea and your child could get severe dehydration (loss of a large amount of body water and salt).
- Do not take LINZESS if a doctor has told you that you have a bowel blockage (intestinal obstruction).

Before you take LINZESS, tell your doctor about your medical conditions, including if you:

- are pregnant or plan to become pregnant. It is not known if LINZESS will harm your unborn baby.
- are breastfeeding or plan to breastfeed. It is not known if LINZESS passes into your breast milk. Talk with your doctor about the best way to feed your baby if you take LINZESS.

Tell your doctor about all the medicines you take, including prescription and over-the-counter medicines, vitamins and herbal supplements.

How should I take LINZESS?

- Take LINZESS exactly as your doctor tells you to take it.
- Take LINZESS 1 time each day on an empty stomach, at least 30 minutes before your first meal of the day. You should also wait 30 minutes before eating a meal if you take LINZESS with applesauce or mixed with water.
- If you miss a dose, skip the missed dose. Just take the next dose at your regular time. Do not take 2 doses at the same time.
- LINZESS capsules should be swallowed whole. Do not crush or chew LINZESS.
 - Adults who cannot swallow LINZESS capsules whole may open the LINZESS capsule and sprinkle the LINZESS beads over applesauce or mix LINZESS with bottled water before swallowing.

It is not known if LINZESS is safe and effective when sprinkled on other foods or mixed with other liquids.

See the complete LINZESS Medication Guide for instructions on taking LINZESS in applesauce, in water, or in a nasogastric or gastrostomy feeding tube.

What are the possible side effects of LINZESS?

LINZESS can cause serious side effects, including:

- See "What is the most important information I should know about LINZESS?"
- **Diarrhea is the most common side effect of LINZESS, and it can sometimes be severe.**
 - Diarrhea often begins within the first 2 weeks of LINZESS treatment.
 - **Stop taking LINZESS and call your doctor right away if you get severe diarrhea during treatment with LINZESS.**

Other common side effects of LINZESS include:

- gas
- stomach-area (abdomen) pain
- swelling, or a feeling of fullness or pressure in your abdomen (distention)

Call your doctor or go to the nearest hospital emergency room right away, if you develop unusual or severe stomach-area (abdomen) pain, especially if you also have bright red, bloody stools or black stools that look like tar.

These are not all the possible side effects of LINZESS.

Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

How should I store LINZESS?

- Store LINZESS at room temperature between 68°F to 77°F (20°C to 25°C).
- Keep LINZESS in the bottle that it comes in.
- The LINZESS bottle contains a desiccant packet to help keep your medicine dry (protect it from moisture). Do not remove the desiccant packet from the bottle.
- Keep the bottle of LINZESS tightly closed and in a dry place.

Keep LINZESS and all medicines out of the reach of children.

Need more information?

- The risk information provided here is not complete. It summarizes the most important information about LINZESS. If you would like more information, talk with your doctor.
- For the FDA-approved product labeling or for more information, go to www.LINZESS.com or call 1-800-433-8871.



© 2017 Allergan and Ironwood Pharmaceuticals, Inc. All rights reserved.

Allergan® and its design are trademarks of Allergan, Inc.

Ironwood® and its three-leaf design are registered trademarks of Ironwood Pharmaceuticals, Inc.

LINZESS® and its design are registered trademarks of Ironwood Pharmaceuticals, Inc.

Based on PI LIN105169-F-01/17

LIN105168_v2 03/17



CHICAGO BOTANIC GARDEN

Fresh from the Garden



Garden Chef Series

Where noted chefs show you creative ways to cook with garden-fresh ingredients. You'll sample their seasonal recipes in an open-air amphitheater, just steps away from bountiful fruit and vegetable gardens. Treat yourself to a day of inspiration and beauty in the height of the growing season at the Chicago Botanic Garden.

Weekends

May 25 – October 6

Generously supported by



chicagobotanic.org/chef

MONTE CRISTOS WITH BABY GREENS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 8 thick slices white bread
- 2 tablespoons dijon mustard
- ¼ cup raspberry preserves
- ½ cup shredded gruyère cheese
- 1 cup shredded monterey jack cheese (about 4 ounces)
- 8 deli slices smoked ham (about 6 ounces)
- 3 large eggs
- ⅓ cup whole milk
- Kosher salt and freshly ground pepper
- 3 tablespoons unsalted butter
- 6 cups baby greens (about 4 ounces)
- 1 tablespoon white balsamic vinegar

1. Preheat the oven to 350°. Spread 4 bread slices with the mustard and the other 4 with the preserves. Toss both cheeses in a bowl, then divide half the mixture among the mustard-covered bread. Top with the ham, then the remaining cheese and the preserves-covered bread. Press each sandwich slightly. Whisk the eggs, milk, ½ teaspoon salt and a few grinds of pepper in a baking dish.

2. Melt 1½ tablespoons butter in a large nonstick skillet over medium-high heat until just starting to brown. Dip 2 sandwiches in the egg mixture, turning to coat. Let the excess drip off, then transfer to the hot skillet and cook until browned and crisp, about 2 minutes per side. Transfer the sandwiches to a rack set on a baking sheet. Wipe out the skillet, add the remaining 1½ tablespoons butter and cook the remaining 2 sandwiches. Transfer to the rack, then transfer the baking sheet to the oven to melt the cheese completely, about 5 minutes.

3. Meanwhile, toss the greens with the vinegar, a pinch of salt and a few grinds of pepper. Serve with the sandwiches.

Per serving: Calories 620; Fat 30 g (Saturated 15 g); Cholesterol 227 mg; Sodium 1,534 mg; Carbohydrate 57 g; Fiber 2 g; Sugars 19 g; Protein 31 g

SEARED SCALLOPS WITH CREAMED CORN

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 6 ears of corn, shucked
- ¼ cup red wine vinegar
- 1 tablespoon sugar
- Kosher salt
- 1 red onion (½ thinly sliced, ½ diced)
- 3 tablespoons vegetable oil
- 1 12-ounce can 2% evaporated milk (about 1½ cups)
- Freshly ground pepper
- 1½ pounds large scallops, "foot" muscles removed, patted dry
- 2 small vine-ripened tomatoes, diced
- ½ cup fresh basil, thinly sliced
- ½ cup fresh parsley, torn

1. Slice the kernels off 4 ears of corn. Grate the remaining 2 ears on the large holes of a box grater.

2. Bring ½ cup water, the vinegar, sugar and a big pinch of salt to a boil in a small saucepan over high heat. Remove from the heat; add the sliced red onion and set aside to pickle, at least 10 minutes.

3. Meanwhile, heat 1 tablespoon vegetable oil in a medium saucepan over medium-high heat. Add the diced red onion and cook, stirring occasionally, until softened, about 4 minutes. Add the corn kernels and cook, stirring, 2 minutes. Reduce the heat to medium and add the evaporated milk and grated corn. Simmer until thick, 5 to 7 minutes; season with salt and pepper. Cover and keep warm over low heat.

4. Heat the remaining 2 tablespoons vegetable oil in a large nonstick skillet over high heat. Season the scallops with salt and pepper. Add to the skillet and cook, undisturbed, until browned on the bottom, about 3 minutes. Flip and cook until cooked through, about 1 more minute.

5. Divide the corn among bowls and top with the scallops. Drain the pickled onion, reserving 2 teaspoons of the liquid. Toss the onion and liquid with the tomatoes, basil and parsley; season with salt. Add to each bowl.

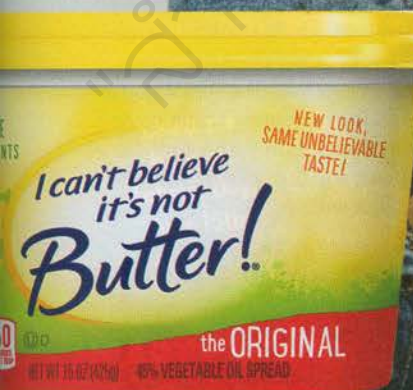
Per serving: Calories 470; Fat 15 g (Saturated 3 g); Cholesterol 41 mg; Sodium 903 mg; Carbohydrate 55 g; Fiber 4 g; Sugars 21 g; Protein 32 g



ALL TASTE. NO DRAMA.

Unbelievable buttery
taste. 60 calories. 70% less
saturated fat than butter.*

*1Tbsp: 2g sat fat, 6g
total fat; 60 cal. Butter
7g sat fat



#SpreadNoDrama
with I Can't Believe It's Not Butter!®

weeknight
cooking



FISH MILANESE WITH SUMMER SQUASH

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 4 sole or flounder fillets (about 1½ pounds)
- Kosher salt and freshly ground pepper
- 1 cup all-purpose flour
- 2 large eggs, beaten
- 2 cups panko
- ½ cup mayonnaise
- 3 tablespoons buttermilk
- Juice of ½ lemon, plus wedges for serving
- 3 scallions, thinly sliced (greens reserved for topping)
- 1 large zucchini
- 1 large yellow squash
- 2 tablespoons white wine vinegar or champagne vinegar
- 2 tablespoons vegetable oil, plus more for frying

- 1.** Season the fish with salt and pepper. Put the flour, eggs and panko in separate shallow dishes. Dredge the fish in the flour, then dip in the egg, letting the excess drip off, then coat in the panko. Transfer to a plate.
- 2.** Make the dressing: Stir the mayonnaise, buttermilk, lemon juice, scallions and a pinch of salt in a small bowl. Refrigerate until ready to serve.
- 3.** Trim the ends of the zucchini and yellow squash and halve crosswise. Shave lengthwise into thin ribbons with a mandoline or vegetable peeler. Toss in a large bowl with the vinegar and vegetable oil; season with salt and pepper.
- 4.** Heat ½ inch vegetable oil in a large skillet over medium-high heat. Add the fish and fry, rotating the skillet occasionally, until the fish is browned around the edges, 3 to 4 minutes. Carefully flip and fry until browned on the other side, 2 to 3 minutes. Transfer to a rack set on a baking sheet and season with salt.
- 5.** Divide the fish and vegetables among plates. Top the fish with the dressing; sprinkle with the scallion greens. Serve with lemon wedges.

Per serving: Calories 680; Fat 40 g (Saturated 6 g); Cholesterol 169 mg; Sodium 944 mg; Carbohydrate 52 g; Fiber 4 g; Sugars 5 g; Protein 29 g



LOW-
CALORIE
DINNER

GRILLED CHICKEN AND SWEET POTATOES WITH STRAWBERRY SALSA

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 4 small sweet potatoes
- 2 tablespoons extra-virgin olive oil, plus more for the grill
- Kosher salt and freshly ground pepper
- 3 skinless, boneless chicken breasts (about 8 ounces each)
- 1 teaspoon ancho chile powder
- ½ teaspoon ground cumin
- 8 strawberries, finely chopped
- 1 yellow bell pepper, finely chopped
- 1 jalapeño pepper, finely chopped (leave in some seeds for heat)
- 2 scallions, chopped
- ½ cup chopped fresh cilantro
- Juice of 1 lime, plus wedges for serving

- 1.** Preheat a grill to medium. Microwave the sweet potatoes until soft, 7 to 9 minutes. Let cool slightly, then brush with 1 teaspoon olive oil; season with salt and pepper. Meanwhile, toss the chicken with 1 tablespoon olive oil, the chile powder, cumin and a big pinch each of salt and pepper.
- 2.** Make the salsa: Combine the strawberries, bell pepper, jalapeño and half each of the scallions and cilantro in a medium bowl. Add the lime juice and season with salt and pepper. Toss well and set aside until juicy.
- 3.** Oil the grill grates and add the sweet potatoes and chicken. Grill, covered, turning, until the sweet potatoes are tender and charred and the chicken is cooked through, 15 minutes for the sweet potatoes and 16 to 20 minutes for the chicken.
- 4.** Split open the sweet potatoes. Drizzle with the remaining 2 teaspoons olive oil, sprinkle with the remaining scallions and cilantro and season with salt and pepper; fluff with a fork. Serve the chicken with the sweet potatoes; top the chicken with the strawberry salsa and serve with lime wedges.

Per serving: Calories 370; Fat 12 g (Saturated 2 g); Cholesterol 94 mg; Sodium 316 mg; Carbohydrate 29 g; Fiber 7 g; Sugars 9 g; Protein 37 g

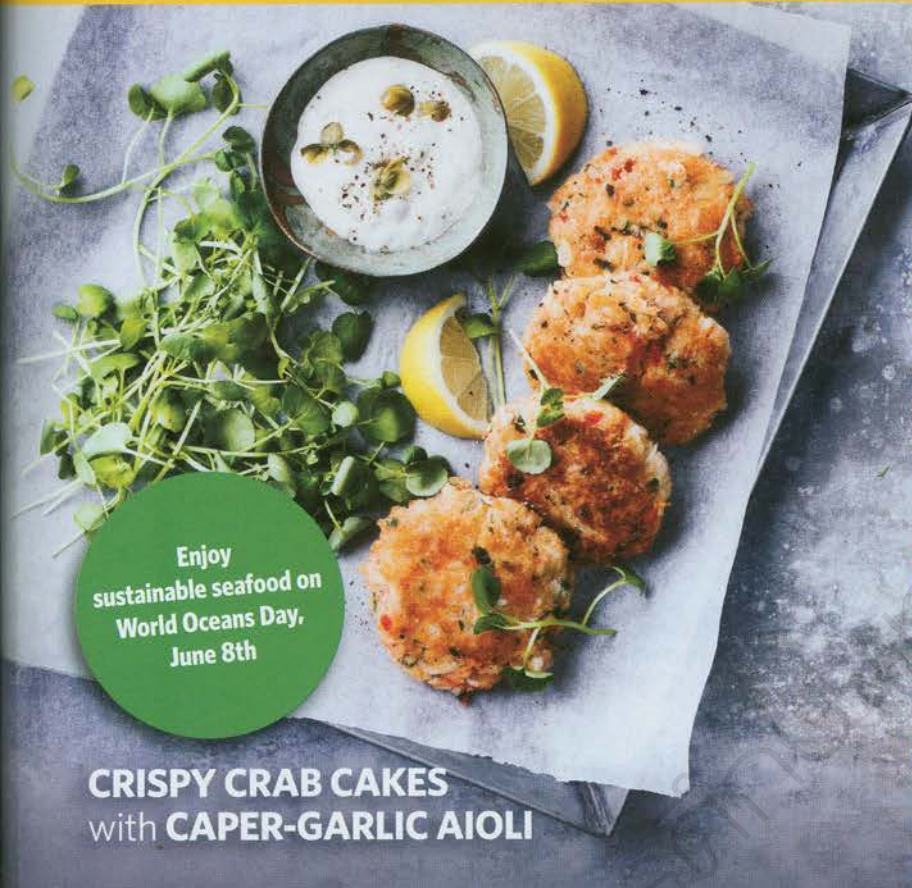
PRESENTED BY



HOST HAPPY

Our Secret Seafood Ingredient!

Host a seafood feast and let your culinary creativity pop. Just invite Glad® with Febreze freshness to the party, too. You'll be happy to serve seafood dishes when tough odors are neutralized and cleanup's a (fresh) breeze.



Enjoy sustainable seafood on World Oceans Day, June 8th

CRISPY CRAB CAKES with CAPER-GARLIC AIOLI



Celebrate National Lobster Day, June 15th

HEARTY SEAFOOD POT with CHORIZO



Febreze and the Febreze logo are the trademarks of The Procter & Gamble Company used under license by The Glad Products Company. Glad and the Glad logo are trademarks of The Procter & Gamble Company used under license by The Glad Products Company.

Every bag tells a story. What's yours?



Be happy, it's Glad.™

with
Gain
scent

Febreze
freshness

ODOR
5 DAY
CONTROL



Glad® with Febreze™ freshness neutralizes the toughest odors with the irresistible scent of Gain.



Febreze and the Febreze logo are the trademarks of The Procter & Gamble Company used under license by The Glad Products Company. Gain and the Gain logo are trademarks of The Procter & Gamble Company used under license by The Glad Products Company.

Every bag tells a story.
What's yours?



Be happy, it's Glad.™

CHICAGO HOT DOG SALAD

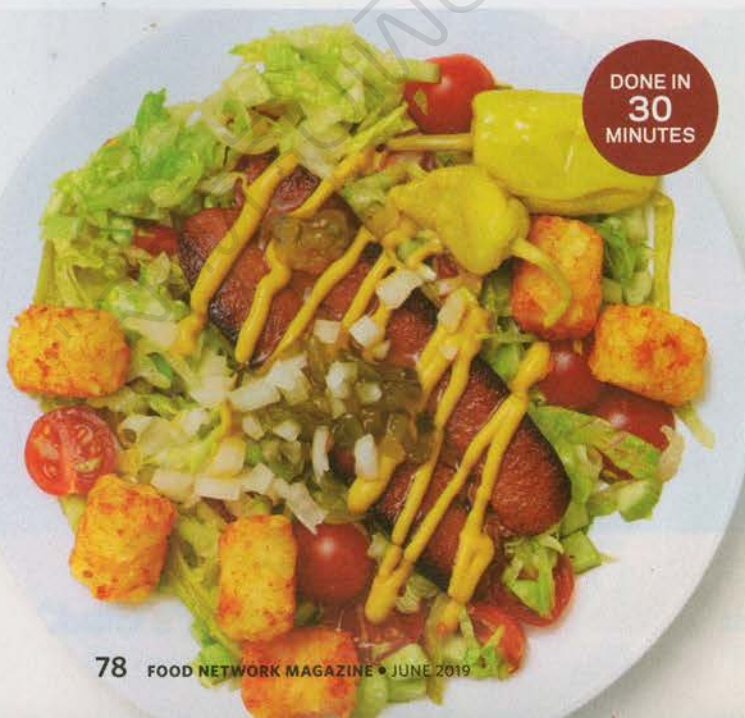
ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 12 ounces frozen potato puffs
- ½ teaspoon celery salt, plus more to taste
- 2 tablespoons apple cider vinegar
- 1 tablespoon yellow mustard, plus more for topping
- ¼ cup vegetable oil
- 1 head iceberg lettuce, shredded
- 1 cucumber, peeled, quartered lengthwise and chopped
- 1½ cups grape tomatoes, halved
- 12 pickled pepperoncini (4 stemmed and thinly sliced, 8 left whole)
- 4 hot dogs
- ½ small sweet onion, diced

Sweet relish, for topping

1. Bake the potato puffs as the label directs. Sprinkle with ½ teaspoon celery salt.
2. Meanwhile, whisk the vinegar and mustard in a large bowl. Whisk in 3 tablespoons vegetable oil until smooth. Add the lettuce, cucumber, tomatoes and sliced pepperoncini; season with celery salt to taste. Toss to combine.
3. Slice the hot dogs lengthwise about three-quarters of the way through; open like a book. Heat the remaining 1 tablespoon vegetable oil in a large skillet over medium-high heat. Add the hot dogs cut-side down. Cook until browned and crisp, 2 to 3 minutes. Flip and cook until browned on the other side, about 2 minutes.
4. Divide the salad among plates; top each with a hot dog. Drizzle some mustard on the hot dogs, then top with the onion and relish. Add the potato puffs and whole pepperoncini.

Per serving: Calories 530; Fat 37 g (Saturated 9 g); Cholesterol 35 mg; Sodium 1,625 mg; Carbohydrate 41 g; Fiber 5 g; Sugars 12 g; Protein 12 g



DONE IN
30
MINUTES

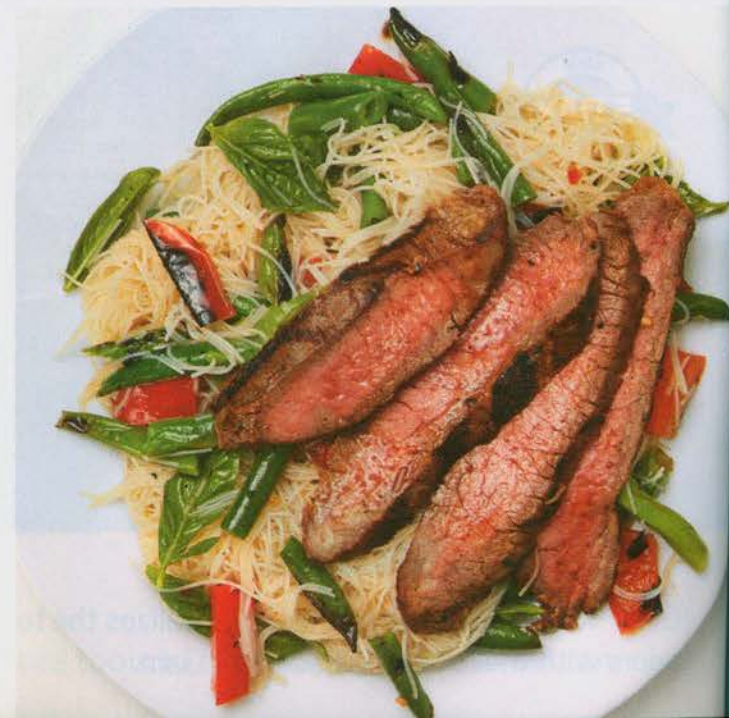
THAI STEAK WITH NOODLES

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1½ pounds flank steak
- 5 tablespoons vegetable oil, plus more for the grill
- 4 tablespoons Thai red curry paste
- 6 ounces rice vermicelli
- 2 red bell peppers, sliced into thick strips
- 12 ounces green beans, trimmed
- Kosher salt and freshly ground pepper
- ¼ cup fresh lime juice (from 2 to 3 limes)
- 2 tablespoons packed light brown sugar
- 2 teaspoons fish sauce
- 1 teaspoon Asian chili-garlic sauce
- 1 cup fresh basil

1. Bring a large pot of water to a boil. Meanwhile, preheat a grill to medium high and line one side with foil. Pound the steak between 2 pieces of plastic wrap until ¼ inch thick; cut in half lengthwise. Stir 1 tablespoon vegetable oil and the curry paste in a small bowl and spread all over the steak.
2. Add the rice noodles to the boiling water and cook as the label directs. Drain and rinse under cold water; shake off the excess water. Snip the noodles into pieces with kitchen shears.
3. Brush the uncovered side of the grill with vegetable oil. Toss the bell peppers and green beans with 1 tablespoon vegetable oil, ½ teaspoon salt and a few grinds of pepper and place on the foil. Grill the vegetables, stirring, until charred, about 10 minutes. Meanwhile, season the steak with salt and pepper and cook on the other side of the grill until marked, 4 to 5 minutes per side for medium rare; transfer to a cutting board. Chop the vegetables.
4. Whisk the remaining 3 tablespoons vegetable oil with the lime juice, brown sugar, fish sauce, chili-garlic sauce and 2 tablespoons water in a large bowl. Add the rice noodles, vegetables and basil; season with salt and pepper and toss. Divide among plates. Thinly slice the steak and add to the plates.

Per serving: Calories 650; Fat 31 g (Saturated 6 g); Cholesterol 103 mg; Sodium 974 mg; Carbohydrate 54 g; Fiber 4 g; Sugars 13 g; Protein 40 g





The inspirAsian



The Secret ↗



Sticky-Sweet Chicken Skewers: Start with Kikkoman® Teriyaki Marinade & Sauce, then add a few flavorful accents, like apricot preserves, lime juice, ginger and garlic. Marinate chicken, skewer, grill and serve with a smile and tons of napkins. More easy recipes at KikkomanUSA.com

Oscar Mayer

NATURAL,
DELICIOUS,
OSCAR MAYER.
EASIEST
HEADLINE
EVER.



NO ARTIFICIAL
INGREDIENTS.
NO ANTIBIOTICS.
EVER.

© 2019 Kraft Foods

weeknight
cooking

Healthy Sides



GRILLED VEGETABLE COUSCOUS

Toss 1 small **leek** (halved lengthwise, dark green top discarded) and 8 ounces torn **oyster mushrooms** with **olive oil**; season with **salt** and **pepper**. Grill over medium-high heat, flipping, until charred, 6 to 8 minutes. Slice the leeks and the mushrooms. Cook 1 cup **couscous** as the label directs; fluff with a fork. Stir in the grilled vegetables and $\frac{1}{4}$ cup chopped **parsley**. Top with toasted **sliced almonds**.



HONEY-MISO GLAZED EGGPLANT

Halve 2 to 3 **Japanese eggplants** lengthwise and crosswise. Brush both sides with 2 tablespoons **olive oil**. Place skin-side down on a foil-lined baking sheet. Roast at 400° until tender, about 15 minutes. Whisk 2 tablespoons each **white miso paste** and **honey** and 1 teaspoon **sesame oil**. Flip the eggplant, brush with the glaze and broil until lightly charred, about 4 minutes. Top with sliced **scallions** and **cilantro**.



WHOLE-WHEAT CHEESE BISCUITS

Whisk 1 cup **whole-wheat flour**, $\frac{2}{3}$ cup **all-purpose flour**, 1 tablespoon each chopped **parsley** and **chives**, 2 teaspoons **baking powder** and $\frac{3}{4}$ teaspoon **kosher salt** in a large bowl. Cut in 6 tablespoons diced cold **butter**, then half of a 5.2-ounce package **garlic-and-herb cheese** until pea-size pieces form. Stir in $\frac{3}{8}$ cup **half-and-half** with a fork. Pat into a 4-by-8-inch rectangle; cut into 8 squares. Bake at 450° until lightly browned, 15 to 17 minutes.



SNAP PEAS WITH EVERYTHING

Whisk 3 tablespoons **plain yogurt**, 1 tablespoon **olive oil** and 1 teaspoon grated **lemon zest** in a large bowl. Cook 1 pound **sugar snap peas** in salted boiling water until crisp-tender, about 2 minutes; drain. Toss with the yogurt mixture; season with **salt** and **pepper**. Top with 1 tablespoon **everything seasoning**.

THE PACK SAYS
ON-THE-GO.
OSCAR MAYER SAYS
DELICIOUS.



NO ARTIFICIAL INGREDIENTS. UP TO 18G OF PROTEIN.

always

MY FIT™

HOWEVER
YOU SLEEP,
YOU'RE
PROTECTED.



A 75% larger back* provides up to 10 hours of protection, so you can sleep through the night.

*vs. Always Ultra Thin Regular with wings.
© Procter & Gamble, Inc., 2019

always

weeknight
cooking

INSIDE THE

Test Kitchen

Our chefs dish out healthy cooking tips from their latest batch of recipes.



TRY A NEW RICE

If you're tired of the same old white or brown rice, give black rice a go. It's rich in antioxidants and fiber—and it looks cool, too. We love its strong nutty flavor with the grilled pork tenderloin on page 66.

RETHINK YOUR BERRIES

"Once summer comes, I try to keep fresh berries in my fridge all the time. But because they get mushy quickly, I need to invent new ways to use them, like the strawberry salsa on page 76. Sweet summer berries taste great with chiles, herbs, vinegar and citrus, so they're perfect for salsas. Try creating your own combo!"



Melissa Gaman
Recipe Developer



DECONSTRUCT DINNER!

On page 78 we morphed a classic Chicago-style hot dog into a salad with a mustard vinaigrette. You can turn almost any dish into a salad: Pile a stir-fry on top of Asian greens, serve pulled pork on a bed of shredded cabbage, or make a hamburger salad and dress it with a mix of ketchup and mayo.



60% OF WOMEN ARE WEARING THE WRONG SIZE PAD. ALL OF THEM CAN CHANGE THAT.

Discover Always My Fit™, a range of five different pad sizes.
Try the next size up for up to **20% better coverage day or night.**



Sorry, Pup!



© 2019 Reynolds Consumer Products, LLC. This is the good stuff, is a trademark of Reynolds Consumer Products, LLC.



ALL GRILL, NO SPILL

Durable, reliable Reynolds Wrap® aluminum foil goes right from the grill to the table without ripping, spilling, or dropping a bite.

this is the good stuff™

SNAP THE CODE AND VISIT
REYNOLDSKITCHENS.COM/GRILLING
FOR RECIPES AND TIPS.



A YEAR OF GRILLING

IN PARTNERSHIP WITH

Reynolds Wrap

The Whole Enchilada

Make an easy Tex-Mex dinner on the grill!



PRO GRILLING TIP

Cheese can stick to foil on the grill. Be sure to use nonstick foil—and put the food on the nonstick side!

FOIL-PACKET CHICKEN ENCHILADAS

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- 2 tablespoons extra-virgin olive oil
- 1 10-ounce can mild enchilada sauce (about 1½ cups)
- 2 cups shredded rotisserie chicken (about 8 ounces)
- 8 ounces shredded pepper jack cheese (about 2 cups)
- 1 15-ounce can refried black beans
- 1 cup frozen fire-roasted corn, thawed
- 1 teaspoon dried oregano
- Kosher salt and freshly ground pepper
- 12 6-inch corn tortillas
- Sour cream and fresh cilantro, for topping
- Lime wedges, for serving

- 1.** Preheat a grill to medium high. Lay out four 18-inch-long sheets of heavy-duty nonstick foil on a work surface. Brush the foil with the olive oil (this will help the enchiladas get crisp on the bottom). Spread 1 tablespoon enchilada sauce in the center of each sheet.
- 2.** Combine the chicken, 1 cup cheese, the refried beans, corn, oregano, 2 tablespoons enchilada sauce, a pinch of salt and a few grinds of pepper in a large bowl.
- 3.** Stack the tortillas and wrap them in a damp paper towel. Microwave until warm and pliable, 15 to 30 seconds. Lay out the tortillas on a clean surface. Divide the chicken filling among the tortillas (about ¼ cup each) and roll up. Place 3 enchiladas seam-side down on each sheet of foil, arranging them on top of the sauce. Spoon 3 more tablespoons enchilada sauce over each trio of enchiladas, then sprinkle evenly with the remaining 1 cup cheese. Bring the two short ends of the foil together and fold twice to seal; fold in the sides to form a packet.
- 4.** Grill the foil packets seam-side up until the cheese has melted and the enchiladas are warmed through and crisp on the bottom, about 7 minutes.
- 5.** Meanwhile, heat the remaining enchilada sauce in a small saucepan or in the microwave. Carefully open the foil packets and top with the warm enchilada sauce, sour cream and cilantro. Serve with lime wedges.

All In!

Cook a whole chicken in your Instant Pot.

Finish this chicken under the broiler to crisp up the skin, or serve it straight out of the Instant Pot and just remove the skin.

INSTANT POT HERBED WHOLE CHICKEN

ACTIVE: 45 min | TOTAL: 1 hr 20 min | SERVES: 4

- 5 tablespoons unsalted butter, at room temperature
- 1 teaspoon finely chopped fresh rosemary, plus 2 small sprigs
- $\frac{1}{2}$ teaspoon finely chopped fresh thyme, plus 2 sprigs
- 1 teaspoon grated lemon zest, plus 2 lemon wedges
- 1 clove garlic, chopped
- Kosher salt and freshly ground pepper
- 1 whole chicken (about 3 $\frac{1}{2}$ pounds)
- 1 small onion, halved
- 1 bay leaf
- 2 tablespoons all-purpose flour

1. Mix 4 tablespoons butter, the chopped rosemary and thyme, lemon zest, garlic, $\frac{1}{4}$ teaspoon salt and 2 grinds of pepper in a small bowl. Pat the chicken dry and generously season inside and out with salt and pepper. Gently loosen the skin from the meat on the breasts and thighs, and stuff the herb butter under the skin. Stuff the cavity with the onion, rosemary sprigs and lemon wedges. Tie the legs together with twine.

2. Put 1 cup water, the bay leaf and thyme sprigs in a 6-quart Instant Pot. Place the steam rack in the pot with the long handles positioned up to make it easy to pull out the chicken later. Place the chicken breast-side up on the rack. Put on and lock the lid; make sure the steam valve is in the sealing position. Set the pot to pressure-cook on high for 21 minutes. When the time is up, let the pressure release naturally, about 15 minutes. Turn off the pot and remove the lid. Carefully lift out the chicken on the rack and transfer the rack to a baking sheet to catch any juices. Let the chicken rest 15 minutes.

3. Meanwhile, make the gravy: Pour the cooking liquid into a measuring cup; discard the bay leaf and thyme sprigs. Spoon off as much fat as possible into a small bowl. Rinse and dry the inner pot. Set the Instant Pot to sauté on high. When the pot registers hot, add the flour and 2 tablespoons of the reserved fat and cook, whisking frequently, until the flour turns caramel brown, 3 to 4 minutes. Gradually whisk in the reserved cooking liquid; continue whisking until there are no lumps. Bring to a boil, then simmer until thickened, about 5 minutes. Season with salt and pepper.

4. Preheat the broiler. Cut the chicken into pieces, cutting the breasts off the bone, and place on a baking sheet. Brush with the remaining 1 tablespoon butter and broil until the skin is browned and crisp, 3 to 4 minutes. Serve with the gravy.

IN PARTNERSHIP WITH

Instant Pot

**SIMPLY NATURAL
REAL MEAT AS THE #1 INGREDIENT
MEATY AND CRUNCHY TREATS**

NEW



**REAL CHICKEN
#1 INGREDIENT**



**REAL CHICKEN
#1 INGREDIENT**



**REAL BEEF
#1 INGREDIENT**

“My dogs are part of the family, and my simple, natural dog treats are a wholesome way for me to show how much I love them.”

-Ree Drummond, The Pioneer Woman 

PURINA Your Pet, Our Passion.®

AVAILABLE AT YOUR LOCAL
Supercenter * AND
WALMART.COM

Sam's Club
SAMSCLUB.COM

Purina trademarks are owned by Société des Produits Nestlé S.A. Any other marks are property of their respective owners. Printed in USA.

5-INGREDIENT

SALADS IN A

Snap

Toss together one of these easy sides for your next cookout.



COCONUT-MANGO COLESLAW

Whisk $\frac{3}{4}$ cup canned **coconut milk** with the juice of 3 **limes**. Add one 14-ounce bag **coleslaw mix**, 1 **mango** (cut into matchsticks) and 1 cup chopped roasted salted **peanuts**; toss and season with salt and pepper.

CAESAR VEGGIE PASTA SALAD

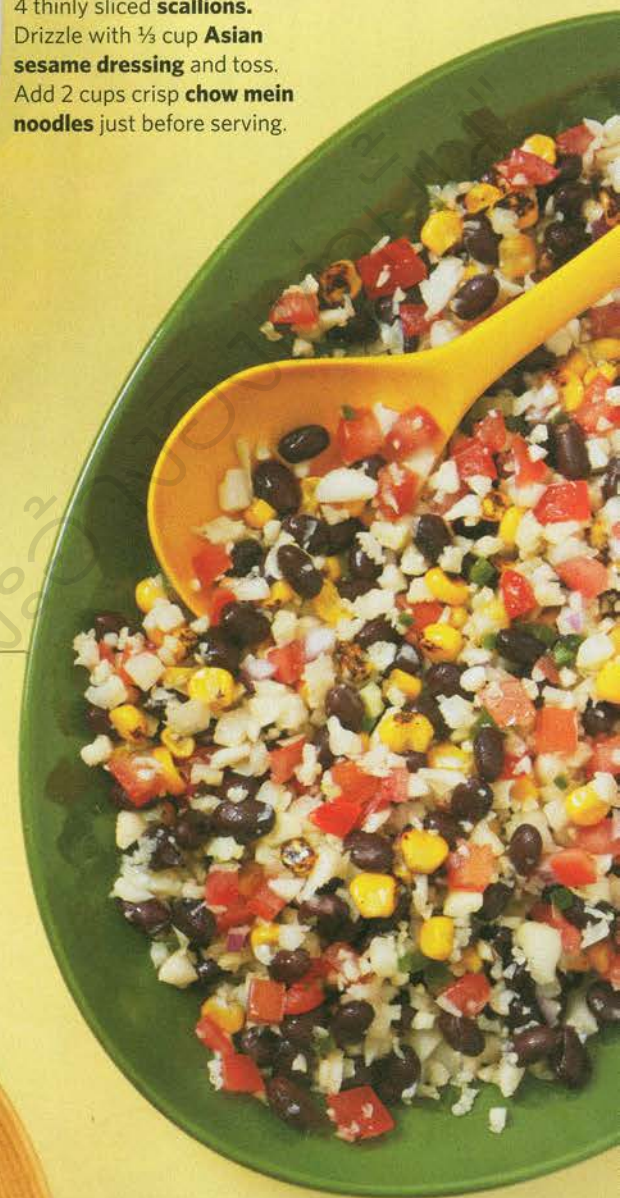
Toss one 10-ounce bag shredded **Brussels sprouts** and **kale salad mix** with 8 ounces cooled cooked **bow-tie pasta**. Drizzle with $\frac{3}{4}$ cup **Caesar vinaigrette** and toss. Add 2 cups crushed **pita chips** and 2 ounces shaved **parmesan** just before serving.





CARROT-SNOW PEA SALAD

Toss one 10-ounce bag shredded **carrots**, 2 cups julienned **snow peas** and 4 thinly sliced **scallions**. Drizzle with $\frac{1}{2}$ cup **Asian sesame dressing** and toss. Add 2 cups crisp **chow mein noodles** just before serving.



TEX-MEX CAULIFLOWER RICE SALAD

Heat 2 tablespoons **olive oil** in a large skillet over medium heat. Add one 16-ounce bag **riced cauliflower** (4 cups) and season with salt and pepper. Cook, tossing, until crisp-tender, about 1 minute. Stir in 1 cup thawed frozen **fire-roasted corn**. Spread out on a plate and let cool. Toss in a serving dish with one 15-ounce can **black beans** (drained and rinsed) and 1 cup **pico de gallo** (drained), adding 2 to 4 tablespoons of the pico de gallo liquid as needed.

RANCH BROCCOLI-FENNEL SLAW

Toss one 12-ounce bag **broccoli slaw mix** with $1\frac{1}{2}$ cups halved **red grapes**, 1 thinly sliced **fennel bulb** and $\frac{1}{2}$ cup each chopped fennel fronds and roasted salted **sunflower seeds**. Drizzle with $\frac{3}{4}$ cup **avocado ranch dressing** and toss.



PHOTO: KALAN SWITINE ALBANO, PROP STYLING: STEPHANIE YEH

A glass bottle is tilted, pouring a thick stream of white milk into a blue and green container of Kraft Natural Cheese. The milk is captured mid-pour, creating a large splash that fills the top half of the frame. The container is filled with shredded yellow mozzarella cheese. The background is a solid dark blue.

Kraft

**Made
from milk
without
the added
hormone
rbST.***

It's cheese as it should be.



Kraft

Natural Cheese

YEARS of
100
QUALITY

Mozzarella

SHREDDED LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE

*Kraft Natural Cheese is made with milk from cows that have not been treated with rbST. No significant difference has been shown between milk derived from rbST-treated and non-rbST-treated cows. Excludes Parmesan, Asiago, Romano, Touch of Philadelphia and Kraft processed cheese.

© 2019 Kraft Foods

weekend cooking



Wise Crack

It's not hard to break down a lobster to make Ina Garten's amazing lobster rolls (page 92). After you boil the lobsters, twist off the claws and break off the tail. Pull off the flippers and use your thumb to push out the tail meat in one piece. Then crack the claws with a lobster cracker or the blunt side of a knife.

PHOTO: RALPH SMITH; FOOD STYLING: CHRISTINE ALBANO

Leading

Taste Ina Garten's warm lobster rolls and you might never go back to the cold ones.

Roll

When I was in Paris a few years ago, the amazing chef Gregory Marchand from the Frenchie restaurants made me a warm lobster roll on homemade brioche rolls, with beurre blanc (a warm butter sauce) spooned on top. OMG, was that good! I started thinking about how much more delicious warm lobster is than cold lobster, so I came home and played around with warm lobster rolls, American-style. Instead of filling the buns with cold lobster salad, as I would for classic New England lobster rolls, I sautéed the lobster and some celery in butter, then I added lots of fresh lemon juice. When I was done, I had turned an old-fashioned lobster roll into something even more delicious—and so much easier to make! I hope you love these as much as I do.



xxx Ina



WARM LOBSTER ROLLS

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 6

Perfect Poached Lobster (see below) or

1 pound cooked lobster meat

5 tablespoons unsalted butter, divided

 $\frac{1}{2}$ cup small-diced celery

Kosher salt and freshly ground black pepper

 $\frac{1}{2}$ teaspoon minced fresh dill,
plus extra for garnish $\frac{1}{2}$ teaspoon minced fresh parsley

Juice of 1 lemon

6 top-sliced hot dog buns, such as
Pepperidge Farm

1. Cut the lobster meat in large ($\frac{3}{4}$ -inch) dice. Heat 3 tablespoons of the butter in a medium (10-inch) sauté pan over medium-high heat. Add the lobster, celery, 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper and cook, stirring occasionally, for 2 to 3 minutes, until just heated through. Off the heat, sprinkle the lobster with the dill, parsley and half of the lemon juice. Stir well.

2. Meanwhile, heat the remaining 2 tablespoons of butter in a large (12-inch) sauté pan, until the butter sizzles. Place the rolls in the pan on their sides (you are toasting the outsides, not the insides) and cook over medium-high heat for 2 minutes on each side, until nicely browned.

3. Place the rolls, cut-side up, on a platter. Divide the lobster mixture among the 6 rolls and sprinkle with extra dill, salt and the remaining lemon juice. Serve hot while the rolls are crisp on the outside and the lobster filling is hot.

PERFECT POACHED LOBSTER

ACTIVE: 15 min | TOTAL: 40 min

MAKES: 1 pound cooked lobster meat

Kosher salt

2 (2-pound) lobsters (see tip)

Fill a very large (18- to 20-quart) stockpot $\frac{3}{4}$ full with water, add 2 tablespoons of salt, cover and bring to a full rolling boil. Immerse the lobsters in the water and cook for 10 minutes, until an instant-read thermometer inserted into the middle of the underside of a tail registers 140°. (Don't worry if the water doesn't come back to a boil.) Remove the lobsters with tongs and set aside until cool enough to handle. Remove the lobster meat from the shell, including the claws.

PRO TIP

I ask the seafood shop to kill the lobsters for me, but they must be cooked very soon afterward. To do it at home, place the tip of a large chef's knife exactly where the head and tail connect and plunge it quickly into the lobster. You'll sever the spinal cord and the lobster won't suffer.

Beer, BACON and Burgers

What more could
Dad want for
Father's Day?

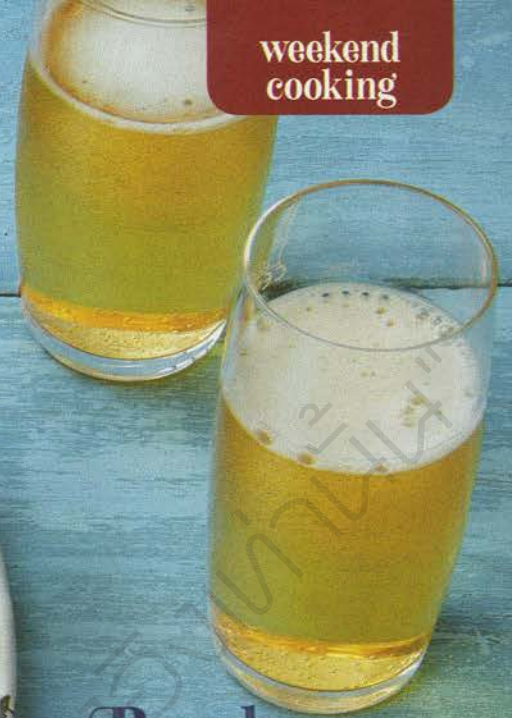


Maple Bacon,
Double Cheeseburgers

weekend
cooking



Ranch,
Salad Boats
with Bacon.



Beer-Battered,
Onion Rings





MAPLE BACON DOUBLE CHEESEBURGERS

ACTIVE: 1 hr | TOTAL: 1 hr | MAKES: 6

- 3 pounds ground beef chuck
- Vegetable oil, for the grill
- 12 slices bacon, halved
- 3 tablespoons pure maple syrup
- Coarsely ground pepper
- 6 sesame hamburger buns, split
- $\frac{1}{4}$ cup mayonnaise
- 2 tablespoons ketchup
- 2 teaspoons spicy brown mustard
- 1 teaspoon Louisiana-style hot sauce
- Kosher salt
- 12 slices colby jack cheese
- Pickle chips, for topping

1. Form the ground beef into 12 thin patties, about 4½ inches wide. Place on a baking sheet and refrigerate for at least 30 minutes to firm up. Preheat a grill to high and lightly oil the grates.

2. Meanwhile, put the bacon in a large nonstick skillet (it's OK if the slices overlap—they'll shrink). Turn the heat to medium and cook, turning occasionally, until browned and crisp, 15 to 20 minutes. Remove the bacon to a plate. Pour the drippings into a bowl and reserve.

3. Return the bacon to the skillet in a single layer. Drizzle with the maple syrup and sprinkle with 1 teaspoon pepper. Cook over medium heat, turning the bacon to coat in the syrup, until glazed, about 1 minute; remove to a plate to cool. Brush the cut sides of the buns with some of the bacon drippings. Mix the mayonnaise, ketchup, mustard and hot sauce in a small bowl.

4. Season the patties with salt and pepper on both sides. Working in batches, grill the patties until marked on the bottom, 2 minutes, then flip and top each with a slice of cheese. Cover and cook 30 more seconds for medium doneness. Toast the buns on the grill.

5. Assemble the burgers: Spread the mayonnaise sauce on the buns. Fill with the pickles, patties (2 per burger) and bacon.

RANCH SALAD BOATS WITH BACON

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 6

- $\frac{1}{4}$ cup buttermilk
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{4}$ cup mayonnaise
- 3 tablespoons chopped fresh chives
- 3 tablespoons chopped fresh dill
- 2 teaspoons fresh lemon juice
- 1 to 2 dashes hot sauce
- Kosher salt and freshly ground pepper
- 4 slices thick-cut bacon, cut into $\frac{1}{2}$ -inch pieces
- 12 romaine lettuce heart leaves
- $1\frac{1}{2}$ cups cherry tomatoes, quartered
- 2 radishes, thinly sliced
- 1 Persian cucumber, thinly sliced

1. Make the dressing: Combine the buttermilk, sour cream, mayonnaise, 2 tablespoons each chives and dill, the lemon juice and hot sauce in a blender. Blend until very smooth. Season with salt and pepper. Refrigerate until ready to use.

2. Cook the bacon in a medium skillet over medium heat, stirring occasionally, until browned and crisp, 5 to 7 minutes. Remove with a slotted spoon to a paper towel-lined plate to drain.

3. To serve, arrange the lettuce leaves on a platter and top with the tomatoes, radishes, cucumber and bacon. Season with salt and pepper. Drizzle most of the dressing over the salad and serve the remaining dressing on the side. Sprinkle with the remaining 1 tablespoon each chives and dill.

BEER-BATTERED ONION RINGS

ACTIVE: 30 min | TOTAL: 45 min | SERVES: 6

- Vegetable oil, for deep-frying
- $1\frac{1}{2}$ cups all-purpose flour
- $1\frac{1}{4}$ cups rice flour
- $2\frac{1}{2}$ teaspoons baking powder
- 1 tablespoon Montreal steak seasoning (not low-sodium)
- Kosher salt and freshly ground pepper
- 1 12-ounce bottle Belgian white beer, chilled
- $\frac{1}{2}$ cup seltzer, chilled
- 2 sweet onions (such as Vidalia), sliced into $\frac{1}{2}$ -inch-thick rings

1. Heat 3 inches of vegetable oil in a large Dutch oven or heavy-bottomed pot over medium-high heat until a deep-fry thermometer registers 365°. Meanwhile, preheat the oven to 200° and set a rack on a rimmed baking sheet.

2. Whisk 1 cup all-purpose flour, the rice flour, baking powder, steak seasoning, $\frac{1}{2}$ teaspoon salt and a few grinds of pepper in a large bowl. Whisk in the beer and seltzer until mostly smooth. Let sit 5 minutes to thicken. Place the remaining $\frac{1}{2}$ cup all-purpose flour in a shallow bowl.

3. Working in about five batches, dredge the onion rings in the flour, then dip in the beer batter, letting the excess drip off. Fry until crisp and golden brown, flipping occasionally, 3 to 4 minutes. Remove to the rack using a slotted spoon, season with salt and keep warm in the oven while you fry the remaining batches.

THIS IS NOT JUST A BLT. IT'S A BLTLC.

THAT'S THE POWER OF REAL.



100% vs 51%

Put "Tender Loving Care" in every bite with Sargento® Slices.

Always 100% real, natural cheese.

Not 51%, which is all pasteurized process cheese food is required to contain.



WE'RE
REAL CHEESE
PEOPLE®



BEER-SPIKED BROWNIES WITH PECAN ICING

ACTIVE: 30 min | TOTAL: 1½ hr (plus cooling) | MAKES: 12 to 16

FOR THE BROWNIES

Cooking spray

- 1 12-ounce bottle brown ale
- 2 sticks unsalted butter
- 1 4-ounce bar semisweet chocolate, chopped
- 2 cups granulated sugar
- 4 large eggs
- 1½ cups all-purpose flour
- ⅓ cup unsweetened cocoa powder
- ½ teaspoon salt
- 1 cup semisweet chocolate chips

FOR THE GLAZE AND ICING

- ¼ cup plus 2 tablespoons brown ale
- Pinch of granulated sugar
- 1 stick unsalted butter
- 1 cup finely chopped pecans
- Pinch of salt
- 2 tablespoons unsweetened cocoa powder
- 2 cups confectioners' sugar

1. Make the brownies: Preheat the oven to 350°. Line a 9-by-13-inch baking dish with foil, leaving a 2-inch overhang on the two short ends; coat with cooking spray. Bring the beer to a simmer in a large saucepan over medium heat and cook until reduced to about ⅓ cup, about 15 minutes. Pour into a bowl and set aside.

2. Wipe out the saucepan and add the butter and chopped chocolate. Cook over medium-low heat, stirring, until smooth. Remove from the heat and let cool slightly, about 5 minutes. Add the granulated sugar and eggs and stir until glossy and smooth. Stir in the reduced beer. Add the flour, cocoa powder and salt and stir until no lumps remain. Stir in the chocolate chips.

3. Pour the batter into the prepared pan. Bake until a toothpick inserted into the middle comes out clean, 30 to 35 minutes. Transfer the pan to a rack. Meanwhile, make the glaze: Mix 2 tablespoons beer with the granulated sugar in a small bowl until the sugar is dissolved; spoon or brush over the warm brownies and set aside.

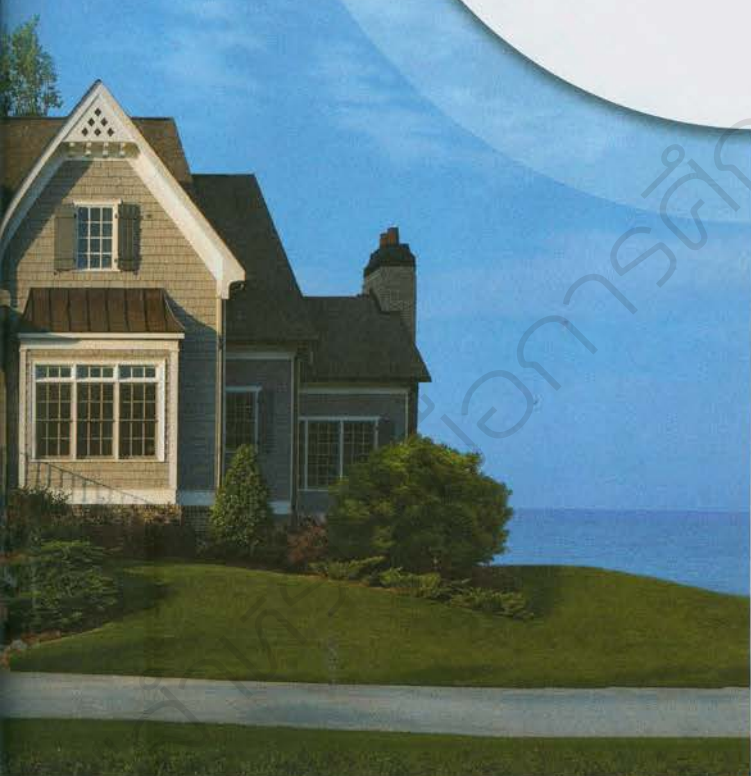
4. Make the icing: Combine the butter, all but 2 tablespoons pecans and the salt in a medium saucepan over medium heat. Cook, stirring, until the butter is melted and the nuts are lightly toasted, about 5 minutes. Add the cocoa powder and stir until smooth. Remove from the heat and add the confectioners' sugar in two batches, alternating with the remaining ¼ cup beer. Stir until smooth, then pour over the warm brownies and gently spread. Sprinkle with the remaining 2 tablespoons pecans. Let cool completely. Lift the brownies out of the pan using the foil overhang and cut into pieces.

GEICO®



**COMBINE
HOME & AUTO**

insurance and you could save.



geico.com | 1-800-947-AUTO | Local Office



Some discounts, coverages, payment plans and features are not available in all states, in all GEICO companies, or in all situations. Boat and PWC coverages are underwritten by GEICO Marine Insurance Company. Homeowners, renters and condo coverages are written through non-affiliated insurance companies and are secured through the GEICO Insurance Agency, Inc. Motorcycle and ATV coverages are underwritten by GEICO Indemnity Company. GEICO is a registered service mark of Government Employees Insurance Company, Washington, DC 20076; a Berkshire Hathaway Inc. subsidiary. © 2018 GEICO

50

Grilled Sides and Desserts

Add these easy recipes
to your cookout rotation!

Summer
Squash
No. 18



Lemon-
Parmesan
Baby Carrots
No. 3



Chili-Lime
Avocados
No. 32



**Peaches with
Ricotta Salata
and Basil**
No. 50



**Spicy-Sweet
Cantaloupe**
No. 35



**Ranch
Potato
Wedges**
No. 15



**Sesame
Scallions**
No. 8



A grilling tray is great for thin veggies like these scallions. Check out our Food Network + Kohl's Grilling Topper Tray (\$20) at kohls.com.



**Foil-Packet
Cherries**
No. 44



Flip for It

This pineapple upside-down cake comes with an extra treat—a layer of ice cream!





PINEAPPLE UPSIDE-DOWN ICE CREAM CAKE

ACTIVE: 1½ hr | TOTAL: 6½ hr | SERVES: 8 to 10

FOR THE ICE CREAM LAYER

- 2 pints dulce de leche ice cream, softened

FOR THE PINEAPPLE TOPPING

- 1 tablespoon unsalted butter, plus more for the pan
- ½ cup granulated sugar
- ½ cup water
- 6 ¼-inch-thick fresh pineapple rings (1 left whole and the rest cut in half)
- 6 maraschino cherries, stemmed and halved

FOR THE CAKE

- 1¾ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ¾ cup whole milk
- ¾ cup sour cream
- 1 teaspoon vanilla bean paste
- 1 stick unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs

FOR THE PINEAPPLE COMPOTE


- 1 cup chopped dried pineapple
- ½ cup pineapple juice
- 2 tablespoons packed light brown sugar
- Juice of ½ lemon
- ½ cup water
- Pinch of kosher salt
- ¼ teaspoon vanilla bean paste

1. Prepare the ice cream layer: Line a 9-inch round cake pan with plastic wrap. Spread the ice cream in the pan using an offset spatula to create a smooth, even layer. Freeze until very firm, about 2 hours.
2. Make the pineapple topping: Preheat the oven to 350°. Butter the sides of another 9-inch round cake pan. Stir the granulated sugar and water in a medium saucepan over medium heat until the sugar dissolves. Cook, gently swirling the pan but not stirring, until the mixture is light brown, 6 to 10 minutes. Remove the pan from the heat and carefully whisk in the butter. Pour the caramel into the prepared cake pan, quickly swirling to coat the bottom before the caramel hardens (use a rubber spatula if needed to push the caramel to the edges). Lay the whole pineapple slice in the center of the caramel, then lay the remaining half slices around the whole slice, all facing the same direction. Place 1 maraschino cherry half cut-side up in the center of each slice.
3. Make the cake: Whisk the flour, baking powder, baking soda and salt in a large bowl. Whisk the milk, sour cream and vanilla bean paste in a liquid measuring cup until smooth. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 4 minutes. Beat in the eggs, one at a time, until well combined. Reduce the speed to medium low and beat in the flour mixture in three additions, alternating with the milk mixture, until combined. Scrape the bowl with a rubber spatula, then increase the speed to medium high and beat 30 more seconds.
4. Pour the batter over the pineapple topping in the pan and spread in an even layer. Bake until well browned and a toothpick inserted into the center comes out clean, 55 minutes to 1 hour. Run a knife around the cake to loosen, then transfer to a rack and let the cake cool in the pan, 30 minutes. Invert the cake onto the rack to cool completely.
5. Meanwhile, make the pineapple compote: Combine the dried pineapple, pineapple juice, brown sugar, lemon juice, water and salt in a saucepan. Bring to a simmer over medium heat and cook until the pineapple is soft and the liquid is syrupy, 8 to 12 minutes. Remove from the heat and stir in the vanilla bean paste. Transfer the mixture to a food processor and pulse until the pineapple is finely chopped. Let cool.
6. Assemble the cake: Clean the 9-inch round cake pan and line with plastic wrap, leaving a 2-inch overhang all around. Slice the cake in half horizontally with a long serrated knife. Place the half without the pineapple cut-side up in the pan. Top with the pineapple compote and spread evenly. Unwrap the frozen ice cream disk and carefully place on top of the compote. Place the remaining cake half, pineapple-side up, on top of the ice cream. Cover with plastic wrap and freeze until firm, at least 4 hours or overnight. Remove the cake from the pan, using the plastic wrap to help; transfer to a platter. Let the cake sit at room temperature for 10 minutes before slicing.

you don't expect your cottage cheese
to have loads of ingredients.

NEITHER DO WE.



 Most other cottage cheese brands can have up to 10 ingredients. Daisy is made with simple, wholesome ingredients: **cultured skim milk, cream and salt.**

party time

SPECIAL

Wedding

SECTION

The Little Things

This section is filled with wedding ideas from Food Network stars, starting with this sweet one from Molly Yeh: The *Girl Meets Farm* star and sprinkles enthusiast had her wedding guests throw rainbow sprinkles instead of rice. Steal the idea and create your own mix. It makes a great favor at any party!

That's *Amore!*

Katie Lee married the love of her life on Italy's Amalfi Coast. Here are some recipes inspired by their magical night.



About 15 years ago, *The Kitchen* cohost Katie Lee fell deeply in love—with a restaurant. “I was on a trip to Capri and I stopped at this place called Lo Scoglio da Tommaso on the Amalfi Coast. Between the freshness of the seafood and the panoramic view of the Mediterranean, it was the best lunch of my life,” she says. Katie took her boyfriend, Ryan Biegel, to Lo Scoglio in 2016, and he fell for the place just as she had. So when the two got engaged a couple of years later, they knew exactly where they wanted to host their September wedding. On the big day, the couple and 40 guests walked to the restaurant’s covered deck, which a florist had transformed into a lemon grove with greenery and twinkling lights. Everyone feasted on salad, grilled shrimp, pasta and cake, and danced until 1 a.m., when they changed into bathing suits and dove into the sea. “Watching our guests’ faces and sharing everything with them—it took my breath away,” recalls Katie. “The wedding was more than I could have ever hoped for.”



Rucola e Pomodorini

ARUGULA AND TOMATO SALAD

ACTIVE: 10 min | TOTAL: 20 min
SERVES: 6

- 8 campari or other cocktail tomatoes, quartered
- 1 pint yellow and/or orange cherry tomatoes, halved
- 1 teaspoon aged balsamic vinegar, plus more for drizzling
- Kosher salt and freshly ground black pepper
- 5 ounces baby arugula (about 8 cups)
- 1 teaspoon extra-virgin olive oil, plus more for drizzling
- Shaved parmesan cheese, for topping

1. Toss the tomatoes with the balsamic vinegar, $\frac{1}{4}$ teaspoon salt and a few grinds of pepper in a medium bowl. Set aside until juicy, about 5 minutes. Toss the arugula with the olive oil, a pinch of salt and a few grinds of pepper in a large bowl.
2. Spread the arugula on a platter. Spoon the tomatoes and their juices on top, then drizzle with more olive oil and vinegar. Top with parmesan.





“Scialatielli is a typical pasta in the region—it’s thicker and more dumpling-like than regular noodles, and the basil in the dough gives it a nice flavor.”



Scialatielli *Aum Aum*

FRESH BASIL PASTA WITH EGGPLANT AND TOMATO

ACTIVE: 1 hr | TOTAL: 3 hr | SERVES: 6

FOR THE PASTA

- 2½ cups all-purpose flour, plus more for dusting
- ½ cup fine semolina flour
- ¼ cup finely chopped fresh basil
- 2 tablespoons finely grated parmesan cheese
- 2 tablespoons finely grated pecorino romano cheese
- Kosher salt
- ¾ cup whole milk
- 2 large eggs
- 2 tablespoons extra-virgin olive oil

FOR THE SAUCE

- 1 large eggplant (about 1½ pounds), cut into 1-inch chunks
- ½ cup extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 5 cloves garlic, smashed
- Pinch of red pepper flakes
- 1 28-ounce can whole peeled Italian tomatoes, crushed with your hands
- 1 tablespoon chopped fresh basil, plus ½ cup torn leaves
- 8 ounces fresh mozzarella cheese, cut into ½-inch cubes
- Grated pecorino romano cheese, for topping

1. Make the pasta: Whisk both flours, the basil, both cheeses and 1 teaspoon salt in a large bowl. Whisk the milk, eggs and olive oil in a separate bowl, then pour into the flour mixture and stir with a fork until the dough comes together. Knead the dough on a floured surface with floured hands until smooth and elastic, about 5 minutes, adding more flour as needed so the dough is soft but not sticky. Wrap in plastic wrap; let rest at room temperature for 2 hours.
2. Cut the dough into quarters. Working with one piece at a time (keep the rest wrapped in plastic), roll the dough through a pasta machine on the thickest setting. Continue rolling the dough through progressively thinner settings, dusting with flour as needed, until it is about ¼ inch thick. Using a knife, cut the sheet of dough into 4-by-¾-inch noodles. Dust the noodles with more flour, then scatter on a parchment-lined baking sheet. Repeat with the remaining dough. Cover the pasta with a kitchen towel and set aside until ready to cook or refrigerate up to 4 hours.
3. Make the sauce: Preheat the oven to 450°. Toss the eggplant, ¼ cup olive oil, 1 teaspoon salt and a few grinds of pepper in a large bowl. Spread on a baking sheet and roast, stirring once or twice, until tender and browned, 35 to 40 minutes. Remove to a plate and set aside.
4. Meanwhile, heat 2 tablespoons olive oil with the garlic and red pepper flakes in a medium saucepan over medium heat. Cook until the garlic is tender and golden, about 4 minutes. Add the tomatoes, then add 1 cup water to the empty can and add to the saucepan. Bring to a simmer and cook, stirring occasionally, until the sauce is thickened, 35 to 40 minutes. Remove from the heat, stir in the chopped basil and season with salt and pepper.
5. Bring a large pot of generously salted water to a boil. Add the pasta and cook until it floats to the top and is tender, 3 to 4 minutes. Reserve ½ cup cooking water; drain the pasta and return to the pot. Add the sauce and cook over medium heat, stirring, until coated, about 1 minute. Remove from the heat and stir in the remaining 2 tablespoons olive oil, three-quarters of the eggplant, the mozzarella and ¼ cup torn basil. Add the reserved cooking water as needed to loosen. Transfer to a large shallow bowl. Top with the remaining eggplant and ¼ cup torn basil; sprinkle with pecorino.

Gamberoni alla Griglia

GRILLED PRAWNS

ACTIVE: 25 min | TOTAL: 30 min | SERVES: 6 to 8

Extra-virgin olive oil, for the grill and for brushing
2½ pounds large head-on, shell-on shrimp
Fine sea salt
Lemon wedges, for serving

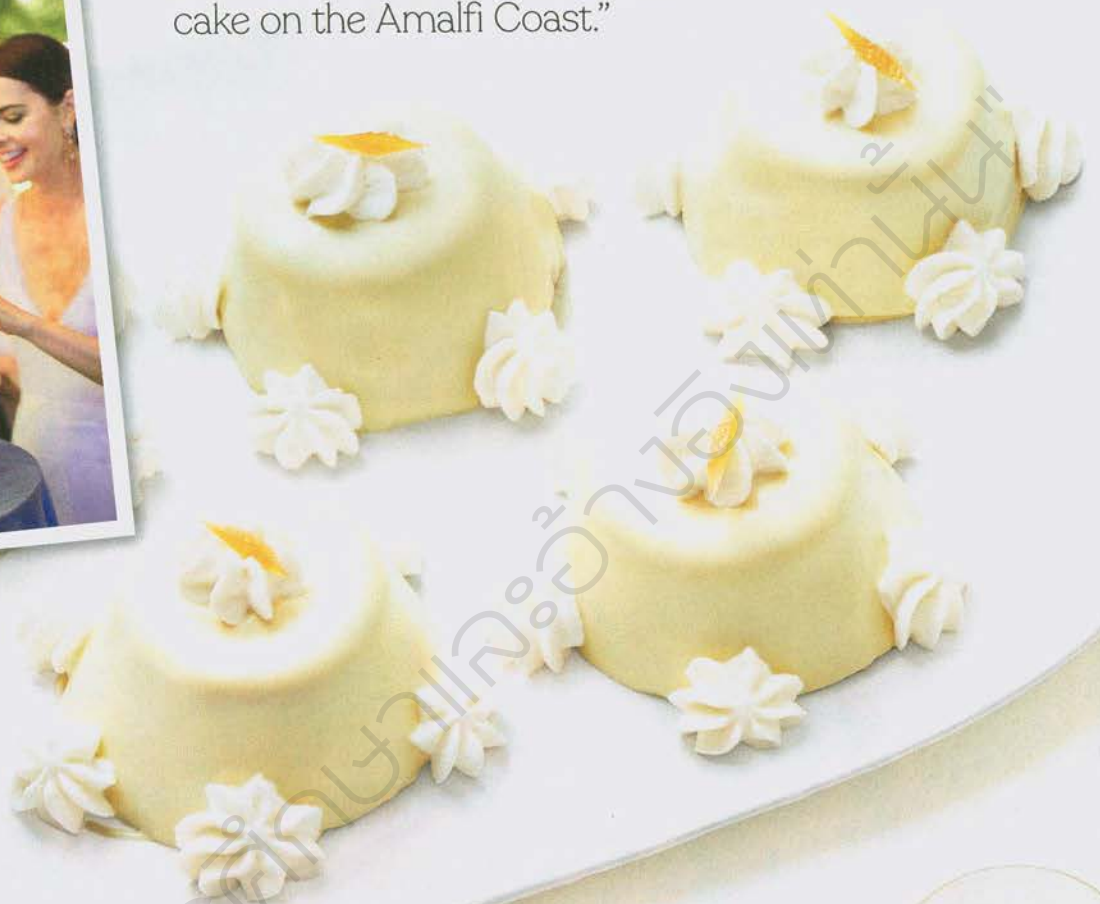
1. Preheat a grill to medium high and oil the grates. Devein the shrimp: Cut through the shell along the back of the shrimp with kitchen shears to expose the vein. Use the edge of the shears or the tip of a paring knife to remove the vein, leaving the shell intact.

2. Brush the shrimp with olive oil. Grill until the shells are pink and lightly charred, 2 to 3 minutes per side (any exposed meat should be opaque). Remove the shrimp to a platter and sprinkle with sea salt. Serve with lemon wedges.





“Delizia al limone is a dome-shaped lemon sponge cake that’s filled with a lemon cream. It’s a traditional cake on the Amalfi Coast.”



Agroppino **PROSECCO AND LEMON SORBET COCKTAIL**

ACTIVE: 5 min
TOTAL: 5 min
SERVES: 6 to 8

- 1 750-ml bottle chilled prosecco
- 1 cup chilled vodka
- 1 pint lemon sorbet
- Lemon slices, for garnish

1. Combine the prosecco and vodka in a pitcher. Place one or two small scoops of lemon sorbet in each of 6 to 8 champagne flutes.
2. Pour the drink over the sorbet. Garnish with lemon slices.



Delizia al Limone

MINI LEMON SPONGE CAKES

ACTIVE: 1 hr 20 min | TOTAL: 5 hr 45 min | MAKES: 6

FOR THE CAKES

- 2 tablespoons unsalted butter, melted, plus more for the pan
- 1 cup cake flour, plus more for the pan
- 4 large eggs, separated, at room temperature
- $\frac{2}{3}$ cup sugar
- 1 teaspoon pure vanilla extract
- Finely grated zest of 2 lemons
- $\frac{1}{8}$ teaspoon salt

FOR THE FILLING AND GLAZE

- $\frac{1}{4}$ cups plus 5 to 6 tablespoons whole milk
- $\frac{1}{4}$ cup sugar
- 3 large egg yolks
- 2 tablespoons cornstarch
- $\frac{1}{8}$ teaspoon salt
- 1 tablespoon unsalted butter
- $\frac{1}{2}$ teaspoon pure vanilla extract
- $\frac{1}{3}$ cup lemon curd
- 1 tablespoon limoncello
- 1 tablespoon fresh lemon juice
- $\frac{1}{2}$ cup heavy cream

FOR THE LEMON SYRUP

- $\frac{2}{3}$ cup water
- $\frac{1}{3}$ cup sugar
- Finely grated zest of 1 lemon
- $\frac{1}{3}$ cup limoncello

FOR THE GARNISHES

- $\frac{1}{2}$ cup heavy cream
- 2 teaspoons sugar
- Candied lemon peel, for topping

1. Make the cakes: Preheat the oven to 350°. Butter and flour a 6-cup jumbo muffin pan. Beat the egg yolks, $\frac{1}{3}$ cup sugar, the vanilla and lemon zest in a large bowl with a mixer on medium-high speed until pale, fluffy and doubled in volume, 3 to 6 minutes. Meanwhile, bring a medium saucepan with a few inches of water to a simmer, then turn off the heat. Combine the egg whites and salt in a large heatproof bowl and place on top of the saucepan (do not let the bowl touch the water). With clean dry beaters, beat the egg whites on medium speed until soft peaks form, about 1 minute, then increase the speed to medium high and gradually add the remaining $\frac{1}{3}$ cup sugar; continue beating until stiff peaks form, 2 to 3 more minutes. If the mixture gets too hot, remove the bowl from the pan.

2. Gently fold the egg whites into the yolk mixture with a rubber spatula in four batches, sifting in the flour in alternating batches. It's OK if some streaks remain—do not overmix. Remove $\frac{1}{2}$ cup of the batter to a small bowl and whisk in the melted butter, then gently fold back into the batter. Divide the batter among the muffin cups. Bake until the centers spring back when pressed, 18 to 20 minutes. Let cool 5 minutes in the pan on a rack, then loosen with a paring knife and remove to the rack to cool completely.

3. Meanwhile, make the filling: Place a fine-mesh sieve in a medium bowl and set in a larger bowl of ice water. Whisk $\frac{1}{4}$ cup milk, 2 tablespoons sugar, the egg yolks and cornstarch in a separate medium bowl until smooth. Heat 1 cup milk, 2 tablespoons sugar and the salt in a small saucepan over medium heat until steaming, whisking to dissolve the sugar. Whisking constantly, gradually pour the hot milk into the egg yolk mixture. Return the mixture to the saucepan and cook, whisking frequently, until thickened, 2 to 3 minutes, then continue whisking for 30 more seconds. Remove from the heat and stir in the butter and vanilla. Immediately strain into the bowl set in the ice water and let cool, stirring occasionally, until lukewarm. Remove from the ice water, press a piece of plastic wrap directly on the surface of the filling and refrigerate until completely cooled. When ready to assemble the cakes, whisk in the lemon curd, limoncello and lemon juice. Whip the heavy cream in a medium bowl until stiff peaks form and fold into the filling.

4. Make the lemon syrup: Combine the water, sugar and lemon zest in a small saucepan. Bring to a boil, stirring to dissolve the sugar, then remove from the heat. Stir in the limoncello. Let the syrup cool.

5. Fill the cakes: Trim the domed tops of the cakes to make them level (this will be the bottom). With a paring knife, cut a $1\frac{1}{2}$ -inch-wide hole in the cakes; scoop out some of the inside to make a cavity, reserving the scraps. Brush the insides with some of the lemon syrup, then fill with the lemon filling, reserving the rest of the filling for the glaze. Close the hole with the cake scraps. Brush the cakes all over with the syrup until all the syrup is used.

6. Glaze the cakes: Place the cakes trimmed-side down on a rack set on a baking sheet. Whisk 5 to 6 tablespoons milk into the reserved lemon filling until pourable. Spoon over each cake to completely cover. Transfer to a platter and refrigerate, uncovered, at least 4 hours or overnight.

7. Garnish the cakes: Beat the heavy cream and sugar in a medium bowl until stiff peaks form. Transfer the whipped cream to a piping bag fitted with a star tip and pipe around and on top of each cake. Top with candied lemon peel.



“The sgrappino woke everyone up after the meal and got them ready for dancing!”

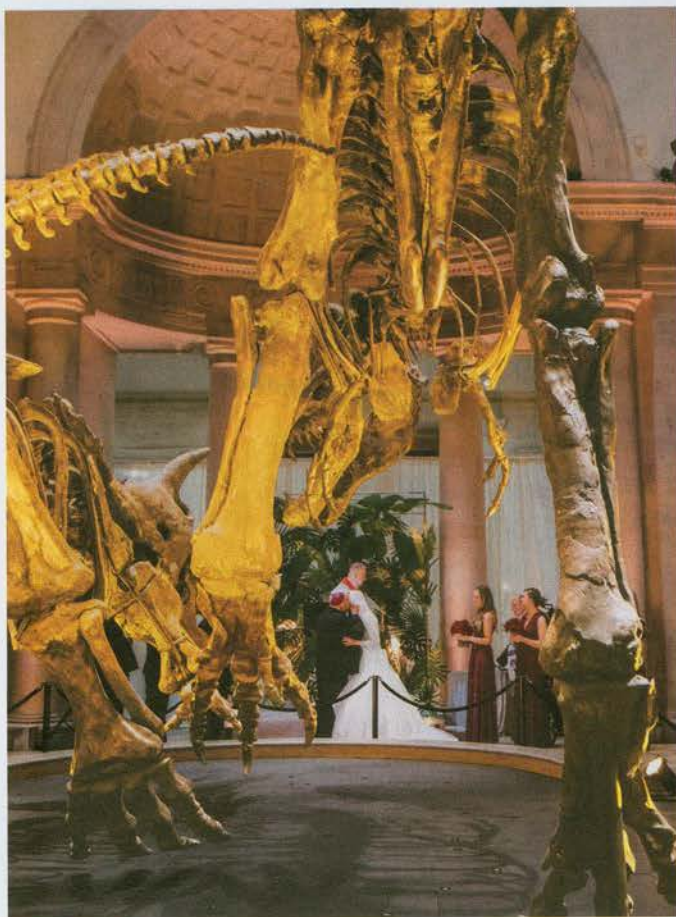


Love is Sweet

What happens when a pastry chef marries the woman of his dreams? The cake is incredible—and there's lots of it!

Anyone who has seen Duff Goldman put fireworks in a cake or build an elephant out of modeling chocolate knows that he likes things *extreme*. So when he started planning his wedding this past January to Johnna Colbry, he had to think big. "I didn't want something generic," he says. Ultimately, the couple decided to get married amid dinosaur bones at Los Angeles's Natural History Museum, inviting some of their Food Network friends, including Alex Guarnaschelli, to join them. Johnna helped pick the venue—and had the final say on Duff's suit. ("Man, was I happy when she said my shoes would be Converse," he says.) But the food was all Duff. "I kept it fun and casual: L.A. street tacos, Kansas City barbecue, cookies made by our guests." And of course, cake—three of them, designed by the groom himself. "Johnna and I weren't looking for photo ops," he says. "We just wanted everybody to be like, Wow, these kids are insanely in love—and this is the best wedding I've ever been to."





Dem bones

The ceremony took place in the museum's foyer, where a T. rex skeleton is on display. About 250 guests attended. ("Actually, it was more like 270—a lot of my friends crashed!" Duff says.)



What a zoo!

Duff and Johnna are animal lovers, so they treated their guests—and themselves—to a petting zoo. "Honestly, I just wanted to pet a pony on my wedding day," Duff admits.



Pretzels for all

Geof Manthorne, Duff's executive chef at Charm City Cakes in Baltimore, turned him on to soft pretzels. Duff requested them for the cocktail hour, along with mustard and beer cheese for dipping.

Let Them Eat...



Meat and potatoes

"I've been planning this for years," says Duff of his epic creation: scrapple on the top, then shawarma, meatloaf and meatballs, iced with mashed potatoes!



Underwater

Duff made a version of this floating cake, decorated with sea dragons, on his show *Buddy vs. Duff*, and Johnna requested it for the wedding.



Classic beauty

The piping on the couple's traditional six-tier cake looked just like the lace on Johnna's dress. Inside: red velvet cake with brown-butter buttercream.

JUST A Spoonful

Steal a trick from wedding caterers and serve your party apps on a spoon!

BLT GAZPACHO

Melt 2 tablespoons butter with 1 smashed garlic clove. Add 1 cubed bread slice and brown; drain on paper towels. Puree 1 vine-ripened tomato with 1½ teaspoons sherry vinegar and 2 tablespoons olive oil; season with salt and pepper. Serve in spoons with the croutons, lettuce and cooked bacon.



LAMB MEATBALLS

Mix 8 ounces ground lamb, ¼ cup each breadcrumbs and chopped parsley, 1 grated shallot, 1 grated garlic clove, 1 egg yolk, ½ teaspoon each coriander, cumin and kosher salt and ¼ teaspoon each allspice and cinnamon. Form into 20 small meatballs. Broil on an oiled baking sheet, 4 to 5 minutes. Mix ½ cup plain Greek yogurt, 1 teaspoon lemon zest, and salt and pepper. Serve in spoons with the meatballs and pomegranate seeds.



PROSCIUTTO AND MELON

Toss ½ cup each diced cantaloupe and honeydew with ⅓ cup diced cucumber, 2 tablespoons chopped basil and 1 tablespoon white balsamic vinegar; season with salt and red pepper flakes. Let stand 30 minutes. Serve in spoons with prosciutto; drizzle with olive oil.

FRIED MOZZARELLA

Mix 1 cup breadcrumbs with ½ cup parmesan. Dredge 20 mini mozzarella balls (patted dry) in flour, dip in beaten egg, then coat with the breadcrumbs. Refrigerate 20 minutes. Deep-fry in batches in 350° vegetable oil until golden, 3 minutes. Serve in spoons with warm marinara sauce; sprinkle with parmesan and basil.



You can buy spoons similar to these online; just search for "appetizer spoons." Each recipe fills 20 spoons.

➤ SOUTHWESTERN TUNA

Cut 1 tuna steak into 1-inch-wide strips; season with salt and rub with 1 teaspoon ancho chile powder and $\frac{1}{2}$ teaspoon coriander. Sear in olive oil over high heat, 15 to 20 seconds per side; slice. Mix $\frac{1}{2}$ cup cooked corn with $\frac{1}{4}$ cup each diced grape tomatoes and chopped cilantro, 1 minced shallot, 1 tablespoon lime juice and salt. Mash $\frac{1}{2}$ avocado with 1 teaspoon lime juice; season with salt. Serve in spoons with the salsa, tuna and sliced serranos.



➤ PATATAS BRAVAS

Cook 2 diced plum tomatoes in olive oil until softened, 2 to 3 minutes. Add 1 chopped garlic clove, $\frac{1}{2}$ teaspoon each chopped thyme and smoked paprika and a pinch of red pepper flakes; cook 3 to 4 minutes. In a separate skillet, fry $\frac{1}{2}$ pound cubed small Yukon Gold potatoes in olive oil until tender and golden, 4 to 8 minutes. Drain on paper towels; sprinkle with salt. Serve the potatoes in spoons with the tomato sauce; drizzle with garlic mayonnaise.



➤ MINI STUFFED SHELLS

Puree $\frac{1}{4}$ cup cooked frozen peas with $\frac{1}{3}$ cup ricotta, 1 $\frac{1}{2}$ teaspoons parmesan, $\frac{1}{2}$ teaspoon lemon zest, and salt and pepper. Cook 20 large (not jumbo) pasta shells; drain, reserving 3 tablespoons cooking water. Pipe the pea mixture into the shells. Melt 3 tablespoons butter with the reserved cooking water in a skillet. Add the shells, cover and warm through, 1 to 2 minutes. Transfer to spoons. Stir 1 tablespoon chopped mint into the pan sauce; spoon over the shells.



➤ KOREAN BARBECUE

Whisk 2 tablespoons soy sauce, 2 teaspoons each toasted sesame oil and brown sugar and 1 minced garlic clove. Add 1 New York strip steak (trimmed and halved lengthwise); marinate 1 hour. Grill over medium-high heat, turning, 3 to 5 minutes. Let rest 5 minutes, then slice. Mix 1 tablespoon mayonnaise with 2 teaspoons Korean chile paste. Serve the steak in spoons with the spicy mayonnaise; sprinkle with toasted sesame seeds and scallions.



➤ HOT CHICKEN

Cut 1 large skinless, boneless chicken breast into twenty 1-inch cubes; season with salt and pepper. Whisk 1 egg with 2 tablespoons buttermilk. Mix $\frac{1}{2}$ cup panko with $\frac{1}{4}$ cup flour; season with salt. Dip the chicken in the egg, then the panko. Deep-fry in 365° vegetable oil until browned, 3 minutes; drain on paper towels. Mix $\frac{1}{2}$ stick melted butter with 1 tablespoon hot paprika and 2 teaspoons hot sauce; season with salt. Toss with the chicken. Serve in spoons with pickles.



INTRODUCING THE SPIRITS COLLECTION
CHEERS TO THE PERFECT PAIRING



Your best deserves our best.

That's why we brought together smooth spirits
and velvety ice cream.

Contains less than 0.5% alcohol. Indulge freely.



something

New

Cereal Treat Cake

You'll need to make about 10 batches of Rice Krispies Treats to create this beauty! Make two batches at a time and pack tightly into oiled 6-, 8- and 10-inch square pans. Let cool slightly, then remove and repeat to make a second layer in each size. Frost between the layers and decorate with fresh flowers.

Who said a wedding cake needs to be made of cake?



Doughnut Cake

Doughnut towers are so popular now, and they're great for a DIY wedding. All you need is a tiered dessert stand, a ton of doughnuts (we used about 100 for this one) and some fresh flowers for decorating.



Cheese Cake

This is a serious cheese course—24 pounds' worth! The tower, built from wheels of Red Leicester, Danish Blue, drunken goat cheese, Tuscan sheep's milk cheese and brie, is a new offering at Costco. You just need to place your order three days in advance and dress it up yourself with grapes and greenery. *Sid Wainer & Son Cheese Lover Artisan Wedding Cake, \$440, costco.com*



How the Stars

	Wedding location	Number of guests	Food service	Menu highlights	Type of cake
 JEFF MAURO	Chicago 	325	Coursed out	Late-night hot dogs from Gene & Jude's in Chicago 	Vanilla on vanilla
 REE DRUMMOND	Hillcrest Country Club in Bartlesville, OK	600, yikes!	Two buffets! One was formal and one was like a hoedown.	Beef tenderloin, shrimp and stuffed cherry tomatoes from the formal meal; barbecue with biscuits and gravy from the hoedown	White cake with Swiss buttercream and sugar pearls
 MARC MURPHY	NYC—at my wife's parents' apartment, followed by a party at Crispo restaurant	About 125	Heavy passed hors d'oeuvres and a sushi chef 	Lamb chops, grilled octopus, bone marrow and sushi 	Krispy Kreme doughnut cake
 TRISHA YEARWOOD	Our ranch in Oklahoma	About 70	Buffet and very casual	Boneless fried chicken breasts from Something Special catering in Nashville	A five-tier pound cake with white frosting made by my mom!
 SCOTT CONANT	My wife is Turkish, so we got married on the water in Bodrum, Turkey.	About 150	Coursed out	We had all these meze on the table and served hummus and baba ghanoush.	Turkish baklava 
 MOLLY YEH	"The old shop," which is the oldest building on our farm in Minnesota 	75	Buffet	My mom and I made tons of pies using recipes that my blogger friends developed. There was also a grilled cheese bar. 	Homemade confetti cake that my sister decorated with halvah, marzipan and little wooden eggs.
 GEOFFREY ZAKARIAN	Niagara Falls, NY	250	Seated meal	Rack of veal for the main course	Lemon and fresh raspberry cake from baker Sylvia Weinstock
 MELISSA D'ARABIAN	A tiny 12th-century stone church on a hill in the South of France	90	A sit-down five-course dinner	Mediterranean food, including local spring lamb, goat cheese and seafood	A traditional French croquembouche 

Got Married

Food Network celebs tell us all about their big day.

Deejay or band	Wedding song	Best gift	Best memory	Honeymoon
Band	"You're All I Need to Get By" by Marvin Gaye and Tammi Terrell	Cashola!	The after-party in my cousin's hotel suite!	Bali
Country band, baby	"I Swear" by John Michael Montgomery. "And though I'll make mistakes, I'll never break your heart"—OMG, I tear up when I hear it even now.	The white KitchenAid mixer I have sitting on my kitchen counter to this day	My husband and his friends watching Arizona State beat Nebraska in football in the men's locker room. I understood—it was a big game!	Australia
Deejay	"Ice Cream" by Sarah McLachlan	Spices. My wife's best friend gave us an assortment of Penzeys Spices, which was so useful!	Having all our friends and family together to celebrate	The Hamptons. We spent three months that previous summer traveling through Europe as a pre-moon.
Neither. We got married on December 10, so we played Vince Guaraldi's <i>A Charlie Brown Christmas</i> the whole day.	I walked down the aisle to "Christmas Time Is Here" by Vince Guaraldi.	My mom gave us the topper from her wedding cake.	Exchanging vows with Garth and his girls. (I married the whole family!)	We travel for a living, so we stayed home. Later we took a family honeymoon trip to Hawaii.
Deejay—we gave him a playlist and he didn't play anything we requested!	"My One and Only Love" by Sting	All the Turkish people gave my wife gold bracelets and necklaces, and I got Riedel crystal.	We gave a blessing to loved ones who had passed, and at that moment this amazing breeze kicked up. It gave everyone the chills.	Tahiti
Playlists from our friends	Our first dance was The Bird and the Bee's cover of "How Deep Is Your Love."	Our flock of chickens from Nick's uncle and our friends Luke and Annika	Rather than throw rice, our guests threw sprinkles. We found sprinkles around the farm for years!	Vienna, Salzburg, Lucerne and a little town in the Austrian Alps called Mittersill
Both: Michael Cavisca big band orchestra and deejay Jared Dietch	"Beyond the Sea" by Bobby Darin	Clear skies! The wedding was outdoors.	Turning after our vows to look out at the hometown church where 10 other weddings in our family had taken place	Wheatleigh hotel in Lenox, MA
Both! We had a Beatles cover band interspersed with deejay music.	"Fly Me to the Moon" by Frank Sinatra	Our wedding china—I love it today just as much as I did when we got it.	Walking down the aisle and seeing everyone I love in one place	Our first stop was back to the US to visit my mom's grave, then we went to the Caribbean and Puerto Vallarta.

CHICAGO: SUJSHI; DOUGHNUTS: BAKELAVA; NIAGARA FALLS: MAYER; FOOTBALL: MCLACHLAN; SPICES: WEDDING TOPPER; PALM TREE: CHICKEN AND SINATRA; GETTY IMAGES; HOT DOGS: NICK HOLMES; PIE: RYAN DALUSCH; CROQUENBOUCHE: KARL JUENGE/STUDIO D; SPRINKLES: LEVI BROVYN

Pet insurance for your **busy** tonight 'cause it's my dog's birthday **side.**

Because priorities.

Coverage for pet people
by pet people. Get a quote today.
petinsurance.com • 855-630-7063

For your many sides, there's Nationwide.*
insurance | investments | retirement



Nationwide®
is on your side

Underwritten by Veterinary Pet Insurance Company (CA), Columbus, OH, an A.M. Best A+ rated company (2017); National Casualty Company (all other states), Columbus, OH, an A.M. Best A+ rated company (2017). Agency of Record: DVM Insurance Agency. Nationwide, the Nationwide N and Eagle, and Nationwide is on your side are service marks of Nationwide Mutual Insurance Company. ©2018 Nationwide. 18CON5733b

on the road



A DC food-truck favorite has found its way into a food hall.

WASHINGTON, DC

The Truck Stops Here

Diplomats in Washington, DC, are coming together this month for a cause that all Americans can support: a new food hall. Dedicated to Latin American food and culture,

La Cosecha (“the harvest”) will feature 14 stalls and restaurants, including a Latin American wine shop and the first US outpost of Ali Pacha, an upscale Bolivian vegan restaurant. While many of the chefs are new to DC,

La Cosecha will also host the first brick-and-mortar location of Peruvian Brothers, a beloved DC food truck known for its over-the-top sandwiches, like this Pan con Chicharrón. lacosechadc.com



America's Best THEME PARK TREATS

These signature bites have become almost as famous as the parks that serve them—and now you can make them at home!



LEGOLAND
Winter Haven, FL,
and Carlsbad, CA

Granny's Apple Fries

At Legoland, some of the most popular fries are made from fruit: They're Granny Smith apple slices that are fried and dusted with cinnamon sugar.

The fries taste like apple pie, so dipping them in whipped cream is highly recommended!

APPLE FRIES

ACTIVE: 45 min | TOTAL: 45 min | SERVES: 4

Vegetable oil, for frying

- 4 Granny Smith apples, peeled
- ½ cup cornstarch
- ½ cup plus 2 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- ¾ cup heavy cream
- 1 teaspoon pure vanilla extract

1. Heat 1½ inches of vegetable oil in a large wide pot over medium heat until a deep-fry thermometer registers 300°. Cut the apples into ½-inch-wide sticks to look like fries.
2. Working in two batches, toss the apples in the cornstarch until well coated, shaking off the excess. Fry in the hot oil until softened but still pale, about 2 minutes. Remove with a slotted spoon and transfer to a rack set over a rimmed baking sheet in a single layer; let cool. Let the oil return to 300° between batches.
3. Mix ½ cup sugar and the cinnamon in a shallow bowl; set aside. Beat the heavy cream, vanilla and remaining 2 tablespoons sugar in a medium bowl with a mixer until medium peaks form.
4. Increase the oil temperature to 375°. Working in about three batches, re-fry the apples until crisp and lightly browned, about 1½ minutes. Remove to paper towels to drain briefly, then toss in the cinnamon sugar until well coated. Serve warm with the whipped cream for dipping.



**KNOTT'S
BERRY FARM**
Buena Park, CA

Boysenberry Pie

In the 1930s, Rudolph Boysen was looking for a place to grow a new berry variety when he met the Knotts, who were struggling to make ends meet on their California farm. They teamed up, and soon the Knott family was growing boysenberries, which taste like a cross between a blackberry and a raspberry.

The Knotts' kitchen became the Chicken Dinner Restaurant, and the rest of the property transformed into the theme park we know today. The park honors its history with treats like boysenberry sherbet, cotton candy and this double-crust pie, still made from the Knotts' original recipe.

BOYSENBERRY PIE

ACTIVE: 1 hr | TOTAL: 4 hr 20 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST

- 2½ cups all-purpose flour, plus more for dusting
- 2 tablespoons granulated sugar
- 1 teaspoon salt
- ½ cup cold vegetable shortening
- 1½ sticks (12 tablespoons) cold unsalted butter, cut into small cubes
- 2 tablespoons apple cider vinegar
- ⅓ cup ice water

FOR THE FILLING

- 1 pound frozen boysenberries, thawed, ½ cup liquid reserved
- 1 cup granulated sugar
- 3 tablespoons cornstarch
- Pinch of salt
- Heavy cream, for brushing
- Coarse sugar, for sprinkling

1. Make the crust: Combine the flour, granulated sugar and salt in a food processor; pulse to combine. Add the shortening and pulse a few times until the mixture looks like coarse meal. Add the butter and pulse a few times until pea-size pieces form. Pulse in the vinegar, then pulse in the ice water until the dough starts to come together but is still clumpy (you do not want it to form a ball). Divide the dough in half and form into 2 disks. Wrap each disk in plastic wrap and refrigerate at least 1 hour or overnight.

2. On a lightly floured surface, roll out each disk of dough into a very thin 12-inch round (you can also roll the dough between 2 sheets of lightly floured parchment paper). If the dough is too soft, return to the refrigerator for about 20 minutes. Press 1 round of dough into a 9-inch pie plate. Trim the excess dough, leaving a ½-inch overhang.

3. Make the filling: Combine the boysenberries and liquid, the granulated sugar, cornstarch and salt in a large bowl. Stir until well combined.

4. Pour the berry filling into the prepared pie crust. Place the second round of dough over the pie and trim the excess to match the bottom layer. Fold the overhanging dough under itself and crimp as desired. Cut a few slits in the top crust. Refrigerate at least 1 hour before baking.

5. Put a baking sheet on the middle oven rack and preheat to 425°. Brush the pie with heavy cream and sprinkle with coarse sugar. Put the pie on the hot baking sheet and reduce the oven temperature to 375°. Bake until the crust is deep golden brown and the filling is bubbling, 60 to 75 minutes. Transfer the pie to a rack and let cool at least 4 hours before slicing.





PINEAPPLE SOFT SERVE

ACTIVE: 20 min | TOTAL: 1 hr 50 min
SERVES: 6 to 8

- 1 0.14-ounce package powdered unsweetened pineapple-flavored drink mix (such as Kool-Aid)
- $\frac{1}{2}$ cup granulated sugar
- 1 tablespoon pineapple-flavored gelatin powder (such as Jell-O Island Pineapple)
- 1 20-ounce can pineapple chunks in syrup

1. Bring 1 cup water to a boil in a small saucepan over high heat. Remove from the heat and stir in the pineapple drink mix, sugar and gelatin powder until completely dissolved. Pour into a medium bowl set over a large bowl of ice water and let sit until cold, about 5 minutes.

2. Puree the pineapple chunks and their syrup in a food processor or blender until smooth and frothy, about 2 minutes. Strain through a fine-mesh strainer, pressing with a rubber spatula (discard the pulp). Stir the strained liquid into the gelatin mixture.

3. Transfer the pineapple-gelatin mixture to an ice cream maker and freeze according to the manufacturer's instructions until it is the consistency of soft-serve ice cream, 1 to 1½ hours (stop the machine halfway through and scrape down the sides with a rubber spatula). Transfer to a pastry bag fitted with a 1-inch star tip and pipe into cups. Alternatively, scrape into a plastic container and freeze until firm, then scoop.



WALT DISNEY WORLD AND DISNEYLAND PARK Orlando, FL, and Anaheim, CA

Dole Whip

Since it was introduced 33 years ago, this creamy nondairy pineapple soft serve has gained a cult following inside and outside Disney parks: Fans have created dozens of copycat recipes, and Disney sells stuffed toys, backpacks and clothes inspired by the treat. At the parks you can order it three ways—plain in a cup, as a float with pineapple juice or with a bit of rum as a happy-hour treat.



DOLLYWOOD
Pigeon Forge, TN

Cinnamon Bread

The smell of cinnamon is impossible to miss at Dollywood. It gets stronger as you approach the Grist Mill Bakery, where visitors line up to taste the famous cinnamon bread, sold at the rate of 200 loaves an hour! Some fans top it with apple butter, others prefer a drizzle of glaze, but Dolly Parton is known to simply slather hers with butter while it's warm.



CINNAMON BREAD

ACTIVE: 1 hr | TOTAL: 4 hr | MAKES: 2 loaves

FOR THE DOUGH

- ½ cup warm water (100° to 110°)
- ¾ teaspoon active dry yeast
- 1 tablespoon plus a pinch of granulated sugar
- 1½ cups bread flour
- ½ teaspoon salt
- 2 tablespoons unsalted butter, melted and cooled

Cooking spray

FOR THE TOPPING

- ¼ cup granulated sugar
- ¼ cup packed light brown sugar
- 1 tablespoon ground cinnamon
- 6 tablespoons unsalted butter, melted
- 2 tablespoons light corn syrup

FOR THE GLAZE

- 1¼ cups confectioners' sugar
- Pinch of salt
- 2 tablespoons unsalted butter, melted
- 3 to 5 tablespoons milk

- 1.** Make the dough: Combine the warm water, yeast and a pinch of granulated sugar in a small bowl and let sit until foamy, 5 to 8 minutes. Meanwhile, whisk the bread flour, remaining 1 tablespoon granulated sugar and salt in a stand mixer.
- 2.** Add the yeast mixture and melted butter to the flour mixture. Knead with the dough hook on medium speed until the dough is smooth and elastic, about 8 minutes. Transfer to a bowl coated with cooking spray. Cover tightly with plastic wrap and let rise in a warm place until doubled in size, about 1½ hours.
- 3.** Lightly spray a baking sheet with cooking spray. Punch down the dough and transfer to a work surface; knead a few times. Cut in half and gently shape into two 3-by-6-inch loaves (do not overwork the dough). Place the loaves 3 inches apart on the prepared pan. Lightly spray the loaves with cooking spray and cover with plastic wrap. Let rise in a warm place until puffy, 30 minutes to 1 hour.
- 4.** Make the topping: Whisk the granulated sugar, brown sugar and cinnamon in a small baking dish. Whisk the melted butter and corn syrup in another small baking dish.
- 5.** Preheat the oven to 350°. Line two 9-by-5-inch loaf pans with parchment paper, leaving a 2-inch overhang on all sides. Cut 4 deep slashes across the top of each loaf (the loaves will look deflated). Dip each loaf in the butter-corn syrup mixture, turning to coat, then coat with the cinnamon sugar, making sure to get the sugar in the crevices. Place the loaves in the prepared pans. Drizzle with any remaining butter mixture and sprinkle with any remaining cinnamon sugar. Bake until light brown, 25 to 30 minutes. Lift the bread out of the loaf pans using the parchment overhang and transfer to a rack. Let cool in the paper, about 15 minutes.
- 6.** Meanwhile, make the glaze: Whisk the confectioners' sugar, salt, melted butter and 3 tablespoons milk in a bowl until smooth. Whisk in up to 2 more tablespoons milk as needed to loosen. Drizzle on the warm loaves or serve on the side for dipping.

always
discreet

Better protected.*
Better cared for.



NEW



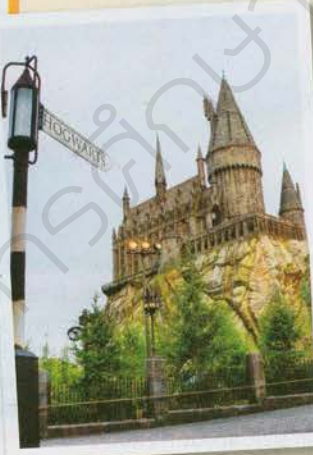
Up to 12 hours of
worry-free
protection.

*Vs. Always Discreet® FormFit® underwear.

Available at
Walmart

© 2019 The Procter & Gamble Company

on the road



UNIVERSAL STUDIOS
Universal City, CA, and Orlando, FL

Butterbeer

If you spend any time at The Wizarding World of Harry Potter, you'll encounter Harry's favorite drink: butterbeer. It has become such a hit, the park now serves it three ways (warm, cold and frozen).

And it's the real deal: According to one park spokesperson, the stars of the Harry Potter films, including Daniel Radcliffe and Emma Watson, said the drink was just as they had imagined it.

BUTTERBEER

ACTIVE: 25 min | TOTAL: 1 hr 25 min | SERVES: 6

- 1 cup packed light brown sugar
- 1 cup cold heavy cream
- 1 tablespoon confectioners' sugar
- 3 tablespoons butterscotch sauce
- Pinch of salt
- ½ teaspoon butter extract
- ¼ teaspoon pure vanilla extract
- 6 cups cold club soda

1. Combine the brown sugar with ½ cup water in a small saucepan over medium-high heat. Cook, stirring occasionally, until the mixture boils and the sugar dissolves, 2 to 3 minutes. Transfer to a small bowl or liquid measuring cup and refrigerate until very cold, about 1 hour.
2. Beat the heavy cream and confectioners' sugar in a large bowl with a mixer on medium-high speed until soft peaks form. Beat in the butterscotch sauce and salt until medium peaks form. Cover and refrigerate until ready to use.
3. Stir the butter extract and vanilla extract into the cold brown sugar syrup. For each drink, combine 1 cup seltzer with 3 to 4 tablespoons of the brown sugar syrup in a chilled glass. Top with the butterscotch whipped cream.



**"Now this is the kind of
bladder protection
my curves have been
waiting for."**



Always Discreet. Incredible protection. Smoother-than-ever fit.

on the road

Ready for Take-Off

TWA's new airline-themed hotel brings back the glamour of the 1960s— and all the great cocktails, too!





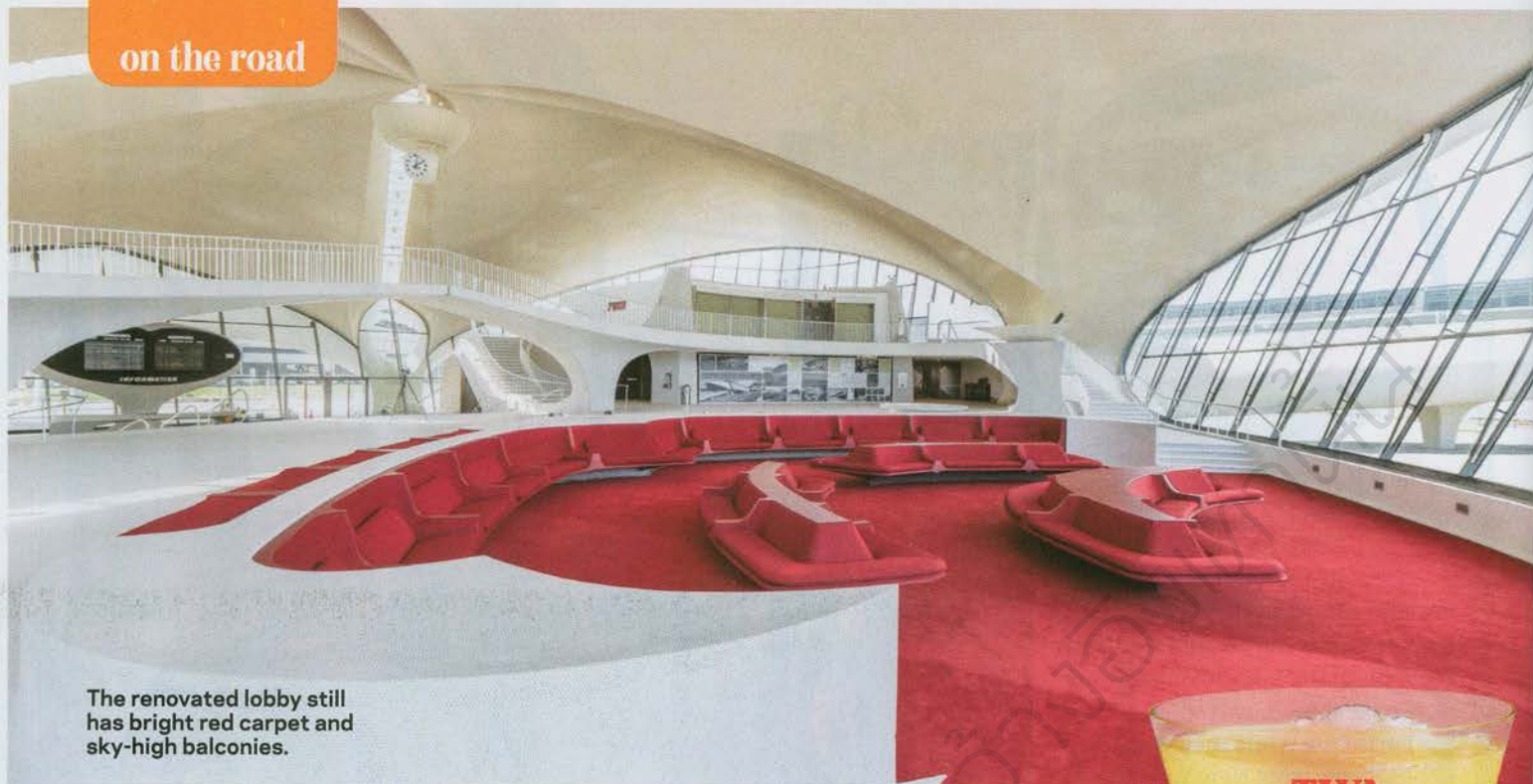
When JFK airport's TWA terminal opened in 1962, it immediately became a hub for glamorous globetrotters. They would sip fancy cocktails at the Lisbon Lounge and dine on elaborate entrées at the Paris Café while they waited to board jets from New York City to faraway destinations like Greece and England. The futuristic building, designed by renowned architect Eero Saarinen, fell out of use in 2001. But it is reopening this month as the spectacularly restored TWA Hotel, and spending a night here might be as close as you'll ever get to traveling back in time. All 512 rooms, plus six restaurants and eight bars, are styled with midcentury furniture and decor, and the drinks and food are inspired by the same menus that drew crowds in the '60s. Take a look. *From \$250 per night; twahotel.com*



You can see all the action, but you won't hear it—the windows are soundproof!



Eero Saarinen's building is famous for its distinctive winged shape.



The renovated lobby still has bright red carpet and sky-high balconies.

First Class Dining

The terminal's new restaurants and bars are the perfect excuse to schedule an extra-long layover when you're passing through New York City's JFK airport. Here are some of our favorite spots.



◆ The Sunken Lounge

The heart of the hotel's 200,000-square-foot lobby is an homage to the great cocktail lounges of the 1960s, and many of the drinks are classics like the Old Fashioned and the Aviation. Every cocktail comes with a swizzle stick representing a onetime TWA destination. Through the floor-to-ceiling windows—the same ones that crowds gathered behind to witness the Beatles' arrival in 1965—you can still catch a glimpse of planes taking off and landing.



◆ Connie Cocktail Bar

From the tarmac just outside the hotel, visitors can board a renovated Lockheed Constellation L-1649A Starliner and settle into an airline seat for a drink. The four-engine propeller-driven aircraft, nicknamed Connie by aviation enthusiasts, was a staple of TWA's fleet in the 1950s and '60s. The servers wear flight-attendant uniforms, and Connie's cockpit has been rebuilt so you can sit in the captain's seat and play with the control panel.



◆ The Paris Café

The Paris Café was one of the main attractions in the original TWA terminal; it was outfitted by industrial designer Raymond Loewy, creator of Coca-Cola's 1955 contoured glass bottle and the 1959 TWA twin-globes logo. The remake is as fabulous as ever—this time, chef Jean-Georges Vongerichten is at the helm. He studied old TWA in-flight meals before he created the menu, drawing inspiration from the high-end dinners the airline served to passengers back in the day, like chicken champagne and short ribs jardinière.



TWA Royal Ambassador Cocktail

Pour 4 ounces orange juice into a champagne flute. Add 1½ ounces Grand Marnier and top with champagne. Add more orange juice or Grand Marnier to taste.

Flight attendants served a drink like this as part of TWA's Royal Ambassador service, its version of first class.

COCKTAIL: RALPH SMITH; FOOD STYLING: BARRETT WASHBURN; SUNKEN LOUNGE: MAX TOUHEY; SWIZZLE STICKS: MIKEY POZARIK; CONNIE BAR: COURTESY MCR; VONGERICHTEN: RYAN DORSETT.



MAKE WEIGHT LOSS A BREEZE

Looking for an easy summer weight loss plan?

Start following the SlimFast Plan today with this summer-ready smoothie featuring a tantalizing taste of the tropics and see results in just one week.†

This delicious recipe is made with SlimFast Advanced Vanilla Cream Smoothie Mix, however, you can choose any of our vanilla mixes and blend it your way!



Piña Colada Smoothie

INGREDIENTS:

- | | |
|--|-----------------------------------|
| 1 scoop SlimFast Advanced Vanilla Cream Smoothie Mix | 1/4 tsp coconut extract |
| 1 cup unsweetened coconut milk | 3 oz plain, fat free greek yogurt |
| 1/4 cup fresh pineapple chunks | 1 cup ice cubes (about 6 or 7) |

Process all ingredients in blender until smooth & enjoy!

242 Calories	21g Protein	Meal Replacement*
-----------------	----------------	----------------------

To get more amazing, free recipes like this delivered straight to your inbox, text us today!

get free recipes
text^ **DELICIOUS** to
44222

† When used as part of the SlimFast Plan (a reduced-calorie diet, regular exercise, and plenty of fluids). Individual results may vary. Average weight lost 1-2 lbs per week. Read label prior to use. Check with your doctor if nursing, pregnant, under 18, or following a doctor prescribed diet. *When prepared as recommended on the label, SlimFast Advanced Nutrition meal replacement smoothies contain 180-200 calories. Additions to smoothies will adjust calorie content and nutritional values. ^Message and data rates may apply. For the SlimFast privacy policy go to slimfast.com/privacy-policy. For terms and conditions go to slimfast.com/legal. © 2019 SlimFast®.

Great Shot!

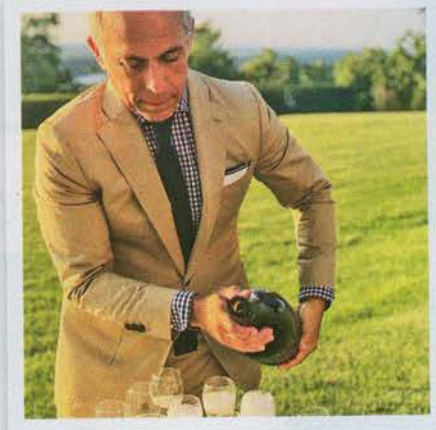
We ♥ these Instagram photos of the stars saying "Cheers!"



Jeff Mauro and **Marc Murphy** share a beer at Marc's summer home in Bridgehampton, NY. @chefmarcmurphy



Trisha Yearwood and friends shake up cocktails with gin, grenadine, club soda and mint-lime syrup. @trishayearwood



Geoffrey Zakarian pops some bubbly for his in-laws' anniversary. @gzchef



Lorraine Pascale enjoys a drink en route to Miami. @lorrainepascale



Nancy Fuller makes a toast with a Campari-champagne cocktail. @fullerfarmer



Katie Lee has rosé on the beach alongside her husband and pup. @katieleekitchen

PET PIC OF THE MONTH!

Shred Mealtime Boredom!



Delicious Shreds made with real meat & fish

Explore over 60 different wet varieties at Friskies.com/Wet



PURINA

Your Pet, Our Passion.



BEST GUESS WINS \$500!

Who's Counting?

Guess how many pieces of salt water taffy are in this jar!

How to enter:

Go to foodnetwork.com/whoscounting and enter your best guess. The winner will receive \$500 and three runners-up will each receive \$50.

NO PURCHASE NECESSARY TO ENTER OR WIN. Food Network Magazine June 2019 Who's Counting Contest. Sponsored by Hearst Magazine Media, Inc. Beginning May 15, 2019, at 12:01 a.m. ET, through June 11, 2019, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/whoscounting on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and a guess of the number of taffies in the jar that appears in the June 2019 issue of Food Network Magazine. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/whoscounting.

RALPH SMITH.

Food Network Magazine (ISSN 1944-723X) is published monthly with combined issues in Jan/Feb and Jul/Aug, 10 times a year by Hearst, 300 West 57th Street, New York, NY 10019 USA. Steven R. Swartz, President & Chief Executive Officer; William R. Hearst III, Chairman; Frank A. Bernack Jr., Executive Vice Chairman; Hearst Magazine Media, Inc.; David Carey, Chairman; Troy Young, President; Debi Chirchella, Executive Vice President; Chief Financial Officer: John A. Rohan, Jr.; Senior Vice President: Food Network Magazine, LLC; "Food Network" and the "Food Network" logo are trademarks of Food Network Magazine, LLC. "Food Network" logo are registered trademarks of Television Food Network, G.P. and are used under license. All rights reserved. Periodicals postage paid at New York, NY, and additional mailing offices. Canada Post International Publications Mail Product (Canadian distribution) sales agreement No. 40012499. Editorial and Advertising Offices: 300 West 57th Street, New York, NY 10019. Subscription prices, USA and possessions: \$36 for 10 issues; Canada, add \$7; all other countries, add \$23. SUBSCRIPTION SERVICES: Food Network Magazine will, upon receipt of a complete subscription order, undertake fulfillment of that order so to provide the first copy for delivery by the Postal Service or alternate carrier within 6 to 14 weeks. For customer service, changes of address, and subscription orders, log on to service.foodnetworkmag.com or write to Customer Service Department, Food Network Magazine, PO Box 6000, Harlan, IA 51593. From time to time, we make our subscriber list available to companies who sell goods and services by mail that we believe would interest our readers. If you would rather not receive such offers via postal mail, please send your current mailing label or exact copy to Mail Preference Service, PO Box 6000, Harlan, IA 51593. You can also visit preferences.hearstmags.com to manage your preferences and opt out of receiving marketing offers by e-mail. Send Canadian returns to Pitney Bowes, PO Box 25542, London, ON N6C 6B2. For subscription orders and inquiries, write to Customer Service Department, Food Network Magazine, PO Box 6000, Harlan, IA 51593, or call 866-587-4653. Food Network Magazine is not responsible for unsolicited manuscripts or art. None will be returned unless accompanied by a self-addressed stamped envelope. Canada BN#R102310943 RT, Vol. 12 No. 5. POSTMASTER: Send all UAA to CFS. (See DMW 707.4.12.9). NON-POSTAL AND MILITARY FACILITIES: Send address corrections to Food Network Magazine, PO Box 6000, Harlan, IA 51593. Printed in USA.



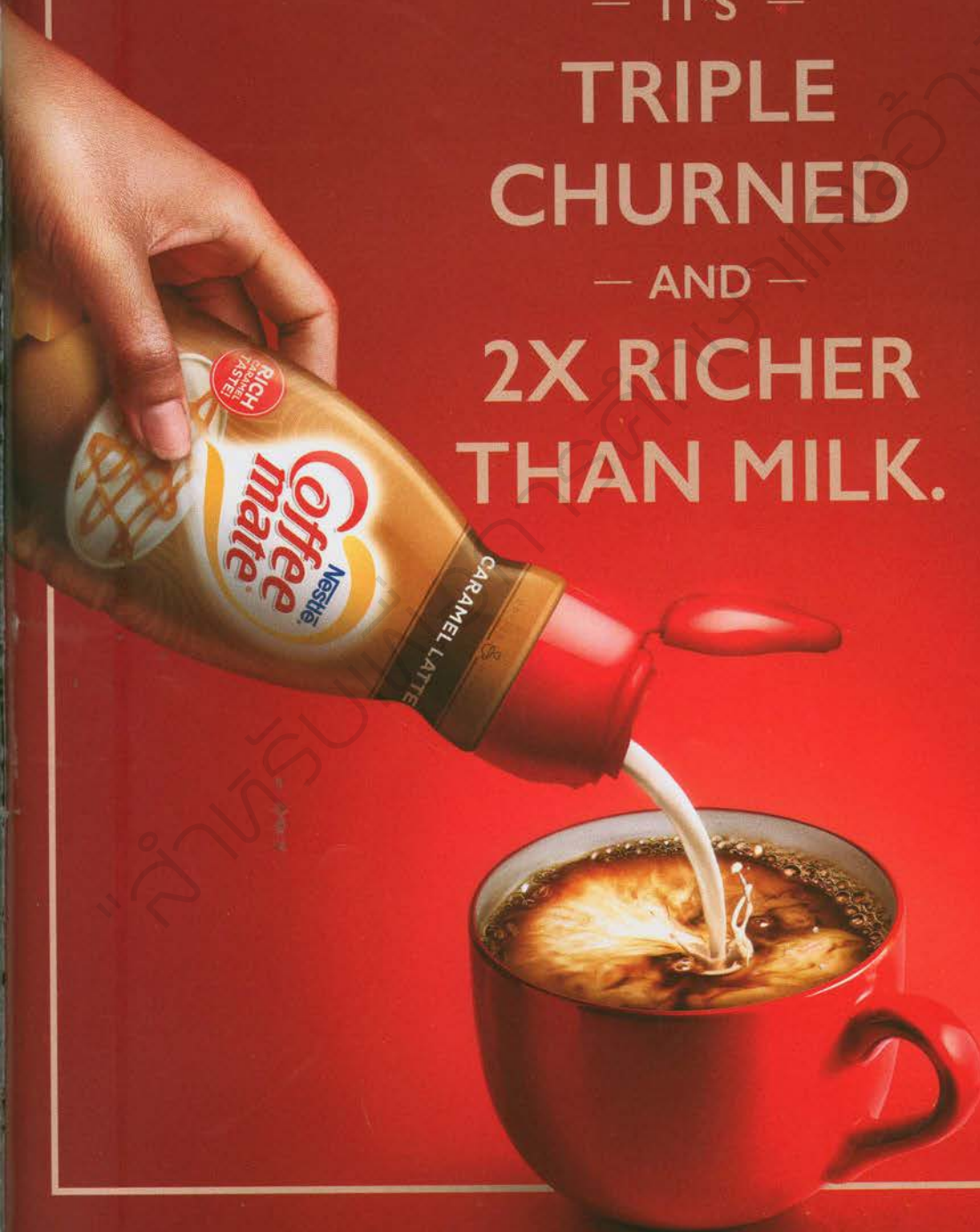
KEEP
CALM

— IT'S —

TRIPLE
CHURNED

— AND —

2X RICHER
THAN MILK.



Coffee's
perfect
mate®

MAYBELLINE® NEW YORK

NYC-PROOF.
UP TO 36HR
LINER IMPACT.

NEW
TATTOO STUDIO™
GEL PENCIL

Tattoo intensity. Waterproof.
Smudge resistant. Fade resistant.
8 shades.

Mical is wearing Deep Onyx.

