

GET HIM GRILLING!

What's the best thing about grilling season? The man of the house actually cooks dinner — outdoors! So wave this page of grilling goodies under his nose and stand back. He'll be starting fires and burning burgers in no time.

A burning question

If your backyard is foggy with smoke, your burgers are flaring on the grill like little atom bombs, and your neighbors are anxiously calling the fire department and hosing down their roofs, what is it that a backyard chef needs most?

More fire!

The culinary torch was designed for pastry chefs who wanted to create a crisp and crackly sugar crust on luscious desserts like *crème brûlée*. But it can be a champ in the backyard, too.

Want a blue-cheese burger where all the cheese doesn't slide down into the coals? Put a cooked burger on a bun, then add the cheese, then melt it with the torch. Perfect.

Same for any item that may have been too far from the fire to get a nice char. Torch it and touch it up. Start your charcoal chimney. Add your initials to a steak. If you're careful, you can even light the heck out of a good cigar.

These butane-fueled devices are widely available where

cooking supplies are sold. This one's about \$40 at Williams-Sonoma.



So cool, it's hot

Get a load of the high-style Element by Fuego! It's the Macintosh of the grilling world, and it makes most other gas grills look like a bunch of clunky PCs.

Introduced only this month, the brand-new Element doesn't rely on good looks alone. For families who don't need an acre of grilling surface, or for condo dwellers who'd like a balcony-sized device, the Element offers gas grilling with thoughtful engineering features as well as 21st century minimalist design.

The Element's dual-zone burners pump out a total of 24,000 BTUs, and the top-of-the-line stainless-steel model (\$599) features a swing-out chestnut-wood prep tray, as well as a lid (with a gauge and vents) that allows for roasting and slow-cooking as well as grilling.

Other models come in powder-coated red, white or gray for as little as \$299; they all have the lid, the cast-iron grilling surface, waterproof controls, a battery igniter and wheels with locking casters. The options are interesting, too — like a \$79 pizza stone.

For info or to order: www.elementbyfuego.com.