

parasol



THE PERFECT PICNIC SANDWICH

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# bon appétit

EAT WELL / SAVOR LIFE

AUGUST 2010

## 70 NEW SUMMER RECIPES

RIB-EYE STEAK with  
TOMATO RELISH

SWEET & TANGY  
COLESLAW

MUSTARD-GRILLED  
CHICKEN with  
FRESH CORN POLENTA

HALIBUT with  
ZUCCHINI SALSA

TOMATO TARTE TATIN

## 15-MINUTE SHRIMP & AVOCADO SALAD

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COOL + CREAMY  
BLACKBERRY,  
LEMON, and  
GINGERSNAP  
CHEESECAKE  
PUDDING

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## GREAT GRILL PARTIES

SAUSAGES,  
KEBABS,  
PIZZAS, and  
MORE

## CORN TOMATOES ZUCCHINI

12 THINGS  
YOU'LL MAKE  
ALL SUMMER

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## HOW SAFE IS YOUR KITCHEN?

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## EASY SWEETS

FROZEN MOCHA  
LATTES

PEACH  
ICE CREAM PIE

30-MINUTE  
BLUEBERRY  
COBBLER

D.I.Y. ICE CREAM  
SANDWICHES



THE HOT 10

## best new cocktail bars

Need proof that the cocktail revolution—defined by nattily dressed bartenders, pre-Prohibition-era settings, and fresh ingredients—isn't just another fleeting trend? It's never been easier to get a well-prepared Manhattan, Old-Fashioned, or other classic in just about every American city. ANDREW KNOWLTON

**bar pleiades** NEW YORK

Cameron Bogue concocts inventive yet approachable cocktails—case in point, his Negroni-like La Terre, made from beet-infused gin, vermouth, Aperol, and grapefruit. *The Surrey*, 20 East 76th Street; 212-772-2600; [danielboulud.com](http://danielboulud.com)