

RIBS! CHOPS! CLAMS! KEBABS! & MUCH, MUCH MORE

# bon appétit

# GRILL



BABY BACK RIBS WITH TAMARIND GLAZE P. 97

59  
WAYS  
TO  
FIRE UP  
YOUR  
SUMMER

JUNE 2017

\$5.99

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THE GRILLING ISSUE

june

## FEATURES

**64  
FIRE UP  
YOUR WEEK**

Because grilling shouldn't just be a weekend thing. We've got last-minute sauces, tricks with aluminum foil, and all the recipes you need to hang outside on a Wednesday. Summer doesn't last forever, people.

BY CHRIS MOROCCO

**74  
IN BLOOM**

At a grill-out in upstate New York, cookbook author Samin Nosrat builds a makeshift cinder-block rig for bone-in rib eye and charred red peppers cooked over an open flame, while guests pick fresh flowers and herbs for a glorious sundown celebration.

BY CHRISTINE MUHLKE

**86  
SHOT IN A BEER**

How about a new kind of cocktail?

BY TRISTAN WILLEY

**88  
FLAVOR  
EXPLOSION**

Harnet Baweja and Nirmal Sava, chefs at London's Gunpowder, are grilling up smoky lamb chops with chutney, punchy shrimp skewers, and other Indian dishes that'll wow your guests.

BY KURT SOLLER

**98  
FOREST TO  
TABLE**

Where do the logs fueling all those wood-fired ovens come from? Julia Kramer gets hot on the trail.

**ON THE COVER**

Nagaland House Ribs with Tamarind Glaze (for recipe, see page 97). Photograph by Peden + Munk. Food styling by Rebecca Jurkevich. Prop styling by Amy Wilson.

PULLING PITS  
TO MAKE  
CHERRY SALSA

P. 74