

Better Homes and Gardens

MAY 2008
BHG.com

BETTER BY DESIGN | Chef's Specialties



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Give your kitchen **STYLE AND FUNCTION** that echo that of your favorite restaurant. **BOOST YOUR SKILLS** with these 12 products every **SERIOUS COOK** needs.



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1 Power-spray a messy sink. Parma ProThree faucet, \$600 (in STAINLESS STEEL); www.danze.com 2 Upgrade to heavy-duty nonstick cookware. CS Nonstick omelet pan, sauce pan and sauté pan, \$85-\$235; calphalon.com 3 Create silky sauces and drinks. Mixo hand blender, \$130; boschappliances.com 4 Toast, broil, or finish a heavenly crème brûlée. Salamander #02099, \$200; chefscatalog.com 5 Throw salad prep a curve. Mixo Pudding prep sink, \$1,000; elkayusa.com 6 Keep cookware handy and top. Base pots and pans rack. DEALER PRICING; decoracabinets.com