

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  
P. 105

## 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

bonappetit.com

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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*