

## A stable serving block

We serve cheese and other finger food on this board because it's both pretty and practical. Pictured upside down to show off its nonslip feet, the board won't slide around on a table or countertop. *Gripperwood Gourmet cutting board, \$19.99 at Target.*

## A squeeze of lime in a bottle

Stonehouse California Olive Oil Company presses limes along with olives, infusing the resulting oil with a bold citrus flavor (that's fruity without being bitter) and a fragrant, zesty scent. Try adding a few drops of this oil to guacamole or using a little in a vinaigrette for a Mexican-inspired chopped salad with corn, tomatoes, and jicama. *Stonehouse California Persian lime oil, \$14 for 17 ounces at Stonehouseoliveoil.com.*



## A turner with a talent for scooping

We really thought we'd seen it all when it came to spatulas, but this turner was a revelation. An extra angled piece on one side of the turner keeps ingredients from sliding off, making it perfect for handling food on the griddle: think potato hash, fried eggs, or even cheesesteaks.

*Backstop turner, \$24, available through Lamson & Goodnow at 800-872-6564.*



## books for cooks

### It's About Time

by Michael Schlow (*Steerforth Press, \$35*)

Chef Michael Schlow does things his own delicious way. At his three award-winning Boston restaurants, for example, he doesn't go the high heat route; instead, he embraces slow cooking: roasting and sautéing meat at very low temperatures. And when you try the recipes for slow-roasted rib-eye steak or roasted chicken with lemon and herbs in Schlow's new book, not only will you discover the wisdom of his method, you'll also meet a great chef who has taken a decidedly different approach to writing his first cookbook.

Like many big deal chefs before him, Schlow certainly could have created a paean to his own genius filled with luscious photos and mind-boggling haute cuisine. But he didn't. Instead, he crafted a thoroughly engaging and useful cookbook that shows



home cooks how easy great food can be. Throughout the book, Schlow stresses the importance of planning ahead and using good ingredients. He offers tools and tricks, a boatload of foolproof recipes, funny stories, and inspiring ideas, all of which gently reinforce his key point: that cooking and eating well begins with using time wisely, both when you're in a hurry and when you're not.

—Kimberly Y. Masibay,  
associate editor