

greatfinds



Flat bamboo skewers make sturdier kebabs

Standard wooden or metal skewers can be tricky for grilling: vegetables and meats can spin around on them, making kebabs unwieldy. We like these wide, flat, 12-inch bamboo skewers from Charcoal Companion because they stabilize skewered meats and vegetables, ensuring more evenly cooked kebabs. *Extra-Wide Bamboo Skewers*, \$4.95 for 25, at Sur La Table (800-243-0852; www.surlatable.com).



Tea-smoked sea salt

We were instantly intrigued by this coarse salt's strikingly deep, smoky aroma, which comes from infusing the salt with smoke from cherry and maple wood, tea, and spices. It's the perfect seasoning for grilled or roasted chicken, fish, or vegetables; we especially liked it with grilled shrimp. *Vann's tea-smoked salt*, \$8 for 4 ounces, at La Cuisine (www.lacuisineus.com; 800-521-1176).



A spicy sauce that's still fruity

This French hot sauce is made with red peppers from the Espelette area. Despite the sauce's heat, the peppers' fruity flavor shines through. Try combining the sauce with a rub for poultry or meats, or stir it into a pan sauce or a summer salsa. *Crème de Piment D'Espelette*, \$8.99 for 90 grams at Chefshop.com (877-337-2491).



BOOK REVIEWS

Cooking coastal cuisine

Coastal Cooking with John Shields (\$32.50) is a cookbook, of course, but also a chronicle of Shields's culinary odyssey through America's waterfront communities. Among the recipes are local favorites like Mission Street Fish Taquitos, Paw Paw's Windmill Point Peel & Eat Shrimp, and Lauderdale-by-the-Sea Grouper Reuben, as well as superlative renditions of Manhattan clam chowder, shrimp creole, and other regional classics.



Simple food, alla romana

You don't have to travel to the Eternal City to eat as the Romans do. Just buy the freshest, tastiest ingredients possible, get out a pasta pot and a skillet, and then let your ingredients run the show. You'll find all the guidance you need in Suzanne Dunaway's delightful new book *Rome at Home* (\$29.95). An American with an insider's knowledge of Rome, she offers a trove of thoughtfully written recipes that can be put together in the time it takes to boil water for pasta.

—Kimberly Y. Masibay, associate editor

