

TAUNTON'S

# C<sup>fine</sup> Cooking

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FOR PEOPLE WHO LOVE TO COOK

## a make-ahead Thanksgiving

3 secrets to juicy turkey

tips for perfect piecrust

how to: hearty bean soups

a new wave of spinach salads

the fastest cinnamon rolls

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Chocolate Espresso Pecan Pie



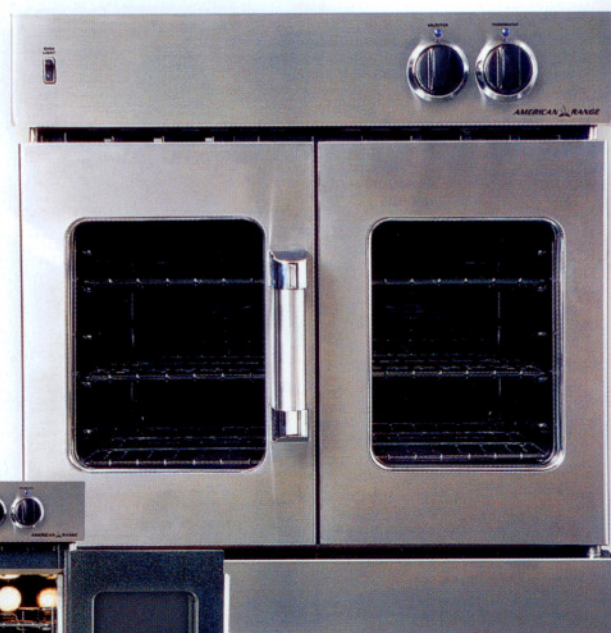
## what's new

### From pro kitchens to yours

Here are two new ideas for your home, copied from restaurant kitchens. Both come from American Range, a company that has just started selling to the residential market after making commercial ranges for 30 years. The range and oven come in 10 colors, and you can find a list of distributors at [AmericanRange.com](http://AmericanRange.com).

#### Step up to a new range

With its back burners 5 inches higher than the front ones, this range offers easier access to sauté pans and small saucepans in the rear. The Step-Up residential range is available in 24- and 30-inch styles with four burners and 36- and 48-inch styles with six burners (shown). The gas range incorporates several professional-grade features, such as a 15,500-BTU infrared broiler burner, a 5.6-cubic-foot oven cavity that uses dual convection motors, and sealed burners. Prices range from \$3,450 for the 24-inch to \$6,500 for the 48-inch model.



#### Easy-open oven

Here's a space-saving alternative to the traditional downward-opening oven door: a French-door wall oven. The two doors open dependently; that is, pulling on one handle opens them both. So instead of hovering over a hot open door and reaching in to baste a turkey or check doneness on a cake, you can step closer to your food and not strain your back. The doors extend just over 15 inches when opened, compared to more than 20 inches for traditional ovens, making these a nice solution for tiny apartments or kitchens with nearby islands or tables. At nearly 30 inches wide, the oven has a cavity of 4.7 cubic feet and sells for about \$3,000.

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