

Food, decor and entertaining ideas

GOOD TASTE

FROM THE EDITORS OF THE KIT



MUST-READS
BEAUTIFUL COOKBOOKS

Dinner starts here
page 7



Celebrate summer

The season for ultimate entertaining has arrived! Get inspired by party pro Suzanne Cohon, discover great wines under \$15 and hit the grill with our delicious recipes

PHOTO: MAY TRUONG



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of great taste

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Dress to impress

Just because you're dining outside doesn't mean you should skimp on style. Elevate your tabletop with these elegant accessories



1. PLACEMAT, \$18, ZARAHOME.COM. 2. PLATTER, \$14, INDIGO.CA. 3. BOWL, \$35, PIMLICOGALLERY.COM. 4. TABLECLOTH, \$36, ZARAHOME.COM. 5. BOWL, \$4, CB2.COM. 6. ACRYLIC GLASS, \$6, CB2.COM. 7. BOWL, \$35, PIMLICOGALLERY.COM. 8. PLATTER, \$275, PIMLICOGALLERY.COM. 9. CORKSCREW, \$15, CB2.COM. 10. PLATE, \$7, ZARAHOME.COM. 11. BOWL, \$65, PIMLICOGALLERY.COM. 12. TABLECLOTH, \$525, PIMLICOGALLERY.COM. 13. FLATWARE, \$40 (3-PIECE SET), CB2.COM. 14. NAPKINS, \$6 (20-PACK), ZARAHOME.COM. 15. SERVING SPOONS, \$125, PIMLICOGALLERY.COM

PANTRY STAPLE

YOU NEED TO TRY: SPICY HARISSA

Riding the coattails of Sriracha and Frank's, harissa is a latecomer to the trendy hot sauce party. But the heady Tunisian paste of dried chilies, garlic and spices (including cumin, coriander and caraway) is already an indispensable condiment across North Africa. In fact, harissa is traditionally used to spice up soups, stews and couscous, and it's a key ingredient in shakshuka, the baked egg dish beloved across the southern Mediterranean.

Now, thanks to the ubiquity of Yotam Ottolenghi's bestselling cookbooks (the version of shakshuka in *Plenty* is not to be missed), harissa is finally entering the mainstream—and that's good news for grillers.

This summer, thin your favourite harissa with olive oil and rub it into chicken or lamb for a robust marinade; use it to boost a dressing for potato salad with fistfuls of chopped cilantro; or whisk it into mayo for an unforgettable burger condiment.

Until recently, the harissa selection was completely dominated by Dea from France or Tunisian El Manara de Djerba—both brands are one-dimensionally hot and acrid on the finish. And Mina, relatively new to the market, is more of a red-pepper sauce—it doesn't contain spices, so it's bland by harissa standards, and the shelf life is short once you open it.

But, happily, the condiment's rising popularity means that more brands are popping up on store shelves. Lately, my go-to harissa is a new product from Entube, a Los-Angeles-based brand. Fragrant with toasty cumin and pleasantly tart from sumac, it has just the right amount of heat. It also contains acerola cherries, an unconventional ingredient from the West Indies that's rich in vitamin C and seemingly endless purported health benefits.

So find the blend that works for you this summer and hit the grill. —Eric Vellend

This summer, thin your favourite harissa with olive oil and rub it into chicken or lamb for a robust marinade



ENTUBE HARISSA, \$8, ENTUBE.LA

WINE

BACKYARD BOTTLES

Four wines under \$15 that are perfect for alfresco sipping

BY ERIC VELLEND



Montalto Pinot Grigio 2014, from \$10

While most Italian Pinot Grigio puts your palate to sleep by the second sip, this Sicilian bottle bucks the trend. A nose of melon, honey and citrus draws you in—and the silky texture and crisp finish keep you coming back for more. This is a terrific wine for the price.

Serve with: an antipasto platter, seafood pasta or grilled scallops

Montes Twins Sauvignon Blanc Chardonnay Viognier 2015, from \$12

Adorned with a Ralph-Steadman-designed label, this Chilean blend is dominated by Sauvignon Blanc, which delivers its patented nose of passion fruit and gooseberries. Chard and Viognier soften the lead grape's shriller tendencies, while fleshing out the finish.

Serve with: grilled asparagus or chicken souvlaki

Solaz Tempranillo Cabernet Sauvignon 2014, from \$11

Made from an 80/20 blend of Tempranillo and Cab, the latest vintage of this taberna red from Spain's Bodegas Osborne is the best Solaz yet. Smoother than John Legend, it delivers aromas of cherries and cedar, juicy plum flavours and food-friendly acidity.

Serve with: grilled eggplant, veggie burgers or spicy sausages

Wakefield Promised Land Shiraz 2014, from \$15

The back label of this Aussie red has thermo-chromatic ink technology, which turns fuchsia when the wine is in the ideal range of 16°C to 18°C. Once you're in the sweet spot, enjoy this rich, balanced Shiraz with dark berry flavours and a hint of cocoa on the finish.

Serve with: cheeseburgers or grilled lamb chops

MEET GOOD TASTE

I'm excited to introduce you to *Good Taste*, a new must-read brought to you by the editors of *The Kit* and award-winning writer Eric Vellend. Consider *Good Taste* your shortcut to the good life: we'll serve up delicious (and easy!) recipes and menu ideas, the scoop on the latest entertaining trends and the coolest cocktails to add extra spirit to your next soirée. We're

also your destination for all things decor, from our curated shopping guides to insider peeks at Canada's most stunning homes.

In this issue, we celebrate summer entertaining with fresh ideas for revamping grilled veggies, a spotlight on essential barbecue tools and a tour of a gorgeous Toronto house.

Look for *Good Taste* regularly in your paper. Hope you enjoy it! Cheers,

Laura
Laura deCarufel, editor-in-chief



GRILLED EGGPLANT WITH ORANGE SAFFRON VINAIGRETTE

GRILLED VEGETABLE ANTIPASTO

GRILLED EGGPLANT WITH CRUNCHY CHICKPEAS & YOGURT RANCH

Garden state

Take grilled veggies to the next level by adding fresh herbs, vibrant dressings and crispy garnishes. From Moroccan-inspired asparagus to a killer Caesar salad, these summer-ready dishes are bold enough to steal the show from any steak

RECIPES BY ERIC VELLEND

GRILLED VEGETABLE ANTIPASTO

Serves 8

This dish highlights three methods for grilling vegetables: direct heat, foil packets and charred whole. It works beautifully as a pre-dinner snack or as an unexpected main event for lunch. Think of this recipe as a jumping-off point and experiment with ingredients.

Pesto

3 cups (750 mL) packed basil leaves
3 tbsp (45 mL) pine nuts
1 clove garlic, grated on rasp
½ cup (125 mL) extra-virgin olive oil
Salt and pepper to taste

Vegetables

1 lb (450 g) shiitake mushrooms, stemmed
2 cloves garlic, thinly sliced
1 tbsp (15 mL) thyme leaves
2 tbsp (30 mL) extra-virgin olive oil, plus more for drizzling
2 tbsp (30 mL) dry white wine
2 bunches green onions, trimmed
2 red bell peppers
2 yellow bell peppers

For serving

1 cup (250 mL) Kalamata olives
2 tins anchovies, drained
1 250-g ball fresh mozzarella
Crusty bread

- To make pesto, place basil, pine nuts and garlic in food processor. Pulse until finely chopped. With motor running, add olive oil in steady stream. Season with salt and pepper. Transfer to airtight container. Press plastic wrap against surface. Refrigerate up to 1 week.
- To prepare shiitakes, place 2 pieces of 12×16-inch (30×45-cm) heavy-duty aluminum foil on counter. Divide mushrooms evenly, placing them on half of the short side of the sheets of foil, leaving at least a 1-inch (2-cm) border. Sprinkle with garlic, thyme, 2 tbsp (30 mL) olive oil and wine. Season with salt and pepper. Fold foil over and crimp edges to form a tight seal.
- To prepare green onions, place on baking sheet, drizzle with some olive oil and season with salt and pepper.
- Preheat grill to high.
- For peppers, place on hottest part of grill. Cook, turning occasionally, until blackened all over, 20 minutes.

Place in bowl. Cover with plastic wrap. Steam 20 minutes. When cool enough to handle, peel, seed and stem. Cut peppers into wide strips. Drizzle with a little olive oil and season with salt and pepper.

6. For mushrooms, place packets on grill. Cook until tender, 7 to 10 minutes. Let stand 5 minutes. Open and cool.

7. For green onions, grill until lightly charred and tender, about 1 minute per side.

8. Before assembling platter, let all ingredients come to room temperature. Place pesto, olives and anchovies in ramekins on platter with prepared vegetables and cheese. Serve with bread.

GRILLED ASPARAGUS WITH ORANGES, MINT & SAFFRON VINAIGRETTE

Serves 4

The deep flavour of warm, grilled asparagus contrasts beautifully with sweet, juicy oranges. Everything can be prepared ahead of time, so it's a quick assembly once the asparagus comes off the heat.

Vinaigrette

½ cup (125 mL) fresh-squeezed orange juice, strained
Small pinch saffron
1 tbsp (15 mL) sherry vinegar
2 tbsp (30 mL) extra-virgin olive oil
Salt and pepper to taste

Salad

2 medium oranges
1 large bunch asparagus, preferably thin
1 tbsp (15 mL) extra-virgin olive oil
¼ cup (60 mL) red onion, thinly sliced
¼ cup (60 mL) mint, roughly chopped

- To make dressing, place orange juice and saffron in small saucepan over medium-high heat. Simmer, watching closely, until reduced to 2 tbsp (30 mL). Transfer to small bowl. Cool completely. Whisk in vinegar and oil. Season with salt and pepper.
- Cut thin slice off of tops and bottoms of oranges. Peel with knife, removing all white pith. Slice oranges into rounds.
- Snap off and discard woody ends of asparagus. Wash in bowl of cold water. Dry on kitchen towel.
- Preheat grill to high. Toss asparagus



GRILLED CAESAR SALAD WITH CRISP PANCETTA & TORN CROUTONS

with olive oil, salt and pepper. Grill, turning occasionally, until nicely charred and tender, 2 to 4 minutes.

5. Arrange asparagus and oranges on serving platter. Drizzle with vinaigrette. Sprinkle with onion and mint.

GRILLED EGGPLANT WITH CRUNCHY CHICKPEAS & YOGURT RANCH

Serves 4 to 6

Small hydroponic eggplants (either globe or graffiti variety) are ideal for this dish. You could also use slender Japanese eggplant. Crunchy chickpeas are an increasingly popular snack food offered by many brands, so choose a flavour (like chipotle) that will work well with the Middle Eastern theme.

Yogurt ranch

1 small clove garlic, grated on rasp
½ cup (125 mL) Greek yogurt
2 tbsp (30 mL) fresh lemon juice
¼ cup (60 mL) extra-virgin olive oil

½ tsp (2 mL) sumac (optional)
Salt and pepper to taste

Eggplant

4 small eggplants, about 7 oz (200 g) each
Extra-virgin olive oil, for brushing
½ cup (125 mL) crunchy chickpea snack
1 fresh red finger chili, thinly sliced
½ cup (125 mL) cilantro leaves

- To make yogurt sauce, whisk garlic, yogurt and lemon juice in mixing bowl. Slowly whisk in olive oil until emulsified. Add sumac, if using, and season with salt and pepper. Transfer to airtight container. Refrigerate up to 5 days.
- Preheat grill to medium-high. Cut eggplants in half lengthwise. Brush with olive oil. Season with salt and pepper. Grill until nicely charred and tender, about 5 to 7 minutes per side. (Lower heat if browning too quickly.) Transfer to serving platter.
- Drizzle eggplants generously with yogurt sauce. Sprinkle with chickpeas, chili and cilantro.

GRILLED CAESAR SALAD WITH CRISP PANCETTA & TORN CROUTONS

Serves 6

If you'd like to make this vegetarian, skip the fish and Worcestershire sauce in the dressing and use a yogurt ranch dressing instead.

Dressing

1 clove garlic, grated on rasp
1½ tbsp (22 mL) Dijon mustard
3 tbsp (45 mL) mayonnaise
¼ cup (60 mL) fresh lemon juice
¼ cup (60 mL) vegetable oil
¼ cup (60 mL) extra-virgin olive oil
1½ tsp (7 mL) Asian fish sauce
½ tsp (2 mL) Worcestershire sauce
½ tsp (2 mL) hot sauce
Salt and pepper to taste

Salad

6 oz (170 g) stale sourdough bread, crusts removed
1 tbsp (15 mL) extra-virgin olive oil

ASPARAGUS
EGGS, MINT &
NAIGRETTE



GRILLED ZUCCHINI WITH
FETA, ALMONDS & DILL

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make this dish
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estershire sauces
season with soy

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rdough bread,
-virgin olive

oil, plus more for brushing
12 thin slices pancetta
3 romaine hearts, halved lengthwise
½ cup (125 mL) Parmigiano-
Reggiano, shaved

1. To make dressing, whisk garlic, mustard, mayo and lemon juice. Slowly whisk in oils until emulsified. Whisk in fish, Worcestershire and hot sauces. Season with salt, if necessary, and pepper. Transfer to airtight container. Refrigerate up to 5 days.
2. To make croutons, preheat oven to 350°F (175°C). Tear bread into rough 1-inch (2-cm) pieces. (It should yield 3 to 4 cups.) Place in bowl. Drizzle with olive oil and season with salt and pepper. Mix. Place on parchment-lined baking sheet. Bake until brown and crisp, 12 minutes. Cool.
3. For pancetta, raise oven to 400°F (200°F). Place pancetta without overlapping on a parchment-lined baking sheet. Bake until brown and crisp,

8 to 10 minutes. Remove from oven and cool slightly. Transfer to paper towel to drain.

4. Preheat grill to high. Brush romaine lightly with olive oil. Grill until lightly charred on outside, but still raw and crisp on inside, about 45 seconds per side. Transfer to serving platter. Season lightly with salt and pepper. Drizzle with some dressing. Sprinkle with croutons, crumbled pancetta and Parmigiano.

GRILLED ZUCCHINI WITH FETA, ALMONDS & DILL

Serves 4 to 6

For a variety of colours and flavours, choose a mix of zucchini, including green, yellow and marrow squash. This dish is equally delicious if you grill the zucchini a few hours ahead of time and let it cool on a baking sheet before serving at room temperature.

1¼ lb (800 g) mixed zucchini, trimmed
2 tbsp (30 mL) extra-virgin olive oil,
divided

Salt and pepper to taste
1 tbsp (15 mL) red wine vinegar
½ cup (125 mL) crumbled sheep's
milk feta
¼ cup (60 mL) roasted almonds,
coarsely chopped
2 tbsp (30 mL) julienned lemon zest
½ cup (125 mL) dill fronds

1. Preheat grill to high. Slice zucchini ½-inch (1-cm) thick on bias. Place in large bowl. Drizzle with 1 tbsp (15 mL) olive oil. Toss. Season with salt and pepper. Toss again.
2. Grill zucchini until nicely charred but still slightly al dente, about 2 minutes per side. Transfer to serving platter.
3. Whisk together remaining 1 tbsp (15 mL) olive oil and vinegar. Drizzle over zucchini. Sprinkle with feta, almonds, lemon zest and dill.

PLAY WITH FIRE

Whether you swear
by gas or by charcoal,
this is the grill gear you
need to know about

BY ERIC VELLEND



Mean grill

Good things come in small packages: This svelte barbecue won't take up a lot of real estate on your balcony—and the side shelves fold down for even more efficiency. Despite its size, it delivers big heat using a patented form of ceramic. The porcelain cast iron grates also guarantee a good sear, and the grease collection system eliminates flare-ups.

CUISINART BBQ, \$500,
CANADIANTIRE.CA



Tool time

Put down the burger press and forget about flavour injectors: When it comes to grill tools, stick to the basics and go for quality over quantity. These stainless steel tools with pakkawood handles are handsome, durable, and everything you need for most backyard cookery. If your 'cue sees a lot of fish, the wide spatula is a must.

TOOLS, \$35 TO \$40 EACH,
CRATEANDBARREL.COM



Flash in the pan

No side burner? No problem. This two-piece set allows you to sauté right on the grill. Use the perforated vegetable pan to char pádrón peppers or make a smoky stir-fry. The other pan, which also doubles as a lid, comes in handy for crisping bacon when banquet burgers are on the menu.

WEBER PAN SET, \$95,
WEBERCANADA.CA



Kettle pushers

For a limited time, Weber is releasing its peerless Master-Touch charcoal grill in four colours, including green and slate (above). Exclusive to Canada, the iconic barbecue features an impressively large cooking space, a hinged grate for smoking and a one-touch cleaning system. Once you go kettle, there's no going back.

WEBER KETTLE, \$300, BBQS.COM



Temp job

While meat thermometers range from basic to Byzantine, the Thermapen is the top choice of chefs and pit-masters all over North America. Durable and waterproof, it gives accurate readings in Celsius or Fahrenheit in three seconds. And, with 1,500 hours on the battery, you'll never eat a dry pork chop again.

THERMAPEN THERMOMETER, \$105,
BBQS.COM

A breath of fresh air

Public relations exec Suzanne Cohon quickly fell in love with this gorgeous house, which backs onto the sloping ravine in Toronto's leafy Rosedale area. There's a cozy, wood-paneled office for her husband, former CFL commissioner Mark Cohon (and his signed game balls); a yard for her daughter to dance in with her friends; and a kitchen with two fridges to accommodate major party prep. Let the fun begin

BY KATHRYN HUDSON | PHOTOGRAPHY BY MAY TRUONG

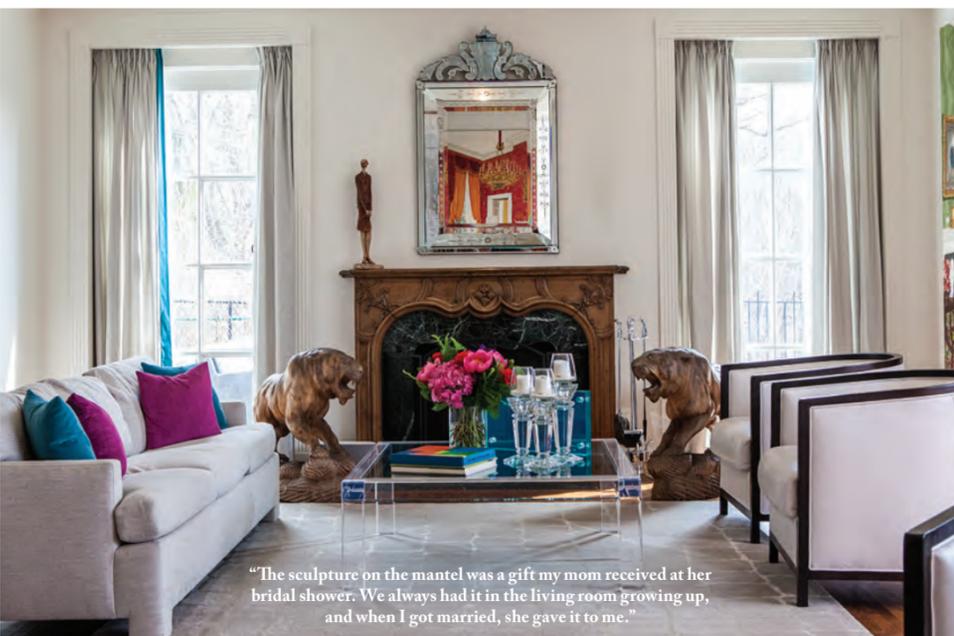


"When we bought the home, it had been beaten up and there was a lot of wear and tear. It needed some rouge and lipstick in a big way. The first thing we did was paint the entire place white (Swiss Coffee by Benjamin Moore), so I had a blank canvas to work with."

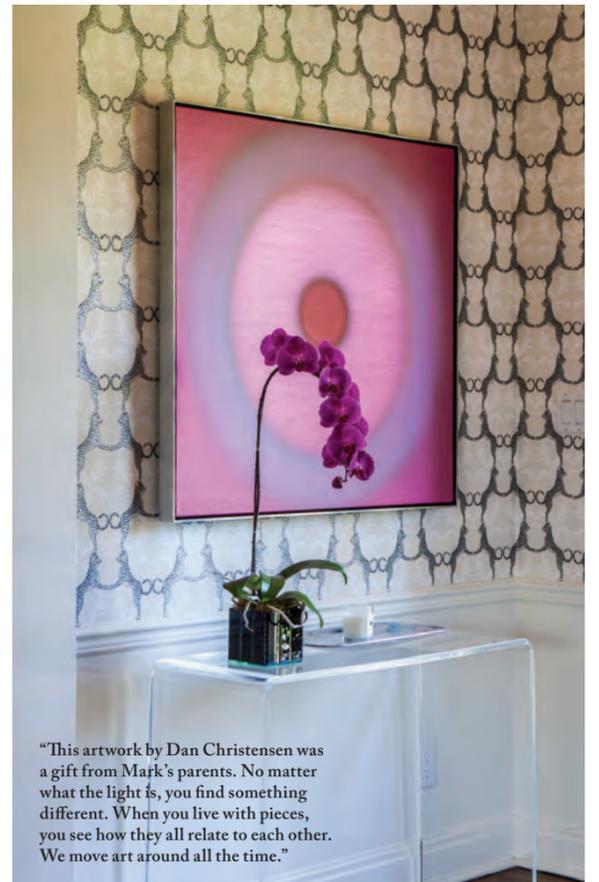


"There's a lot of colour here. Our last home was very contemporary, very Zen. That's great in theory, but it doesn't match who we are as individuals. We love to entertain, we're loud. I realized that what we thought we wanted just didn't match our personality."

Suzanne and Mark Cohon love to entertain in the stately 1950s-era home they moved into just over a year ago—during a Halloween party last fall, the bass brought their wedding crystal crashing down from the living room shelves. That sense of energy radiates through the three-bedroom, six-bath home the couple shares with their 10-year-old daughter. "I love having people over," says Cohon, 42, who founded ASC Public Relations in 2005. "But we're very relaxed about it. For our anniversary, we have a little joke called 'Dom and Dom'—we open nice champagne and order Domino's pizza," she explains with a laugh. After five moves in 14 years (their 15-year-old retriever Pongo has witnessed a lot of packing), the couple was eager to make their collection of family heirloom furnishings work in the space. "We inherited a lot from my in-laws that we reupholstered and recovered," says Cohon, pointing out a squat Lucite coffee table and a dove-grey sofa. They added splashes of colour with fresh flowers and jewel-toned throw pillows. "Architectural Digest says that you have to have layers to draw your eye around a room, so I keep adding layers!" she jokes, playfully patting a pillow.



"The sculpture on the mantel was a gift my mom received at her bridal shower. We always had it in the living room growing up, and when I got married, she gave it to me."

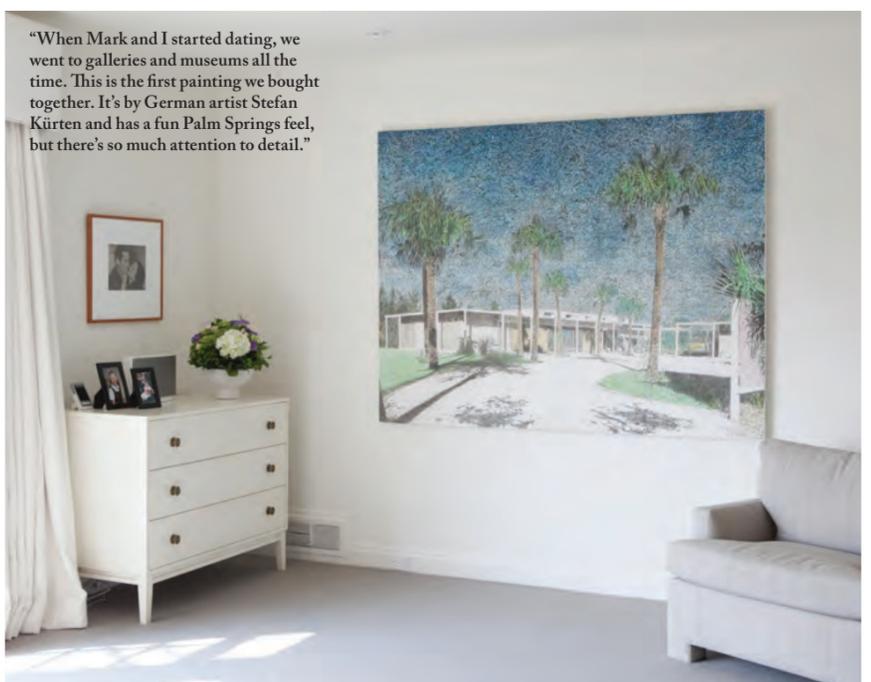


"This artwork by Dan Christensen was a gift from Mark's parents. No matter what the light is, you find something different. When you live with pieces, you see how they all relate to each other. We move art around all the time."

"The light is what sold us on the house. When it's winter, it's so bright that the rooms glow. In the summer, it's like you're floating in a tree house because of the canopy of trees in the ravine. It's unbelievable. We watch deer, foxes and hawks from our windows—right in the city."

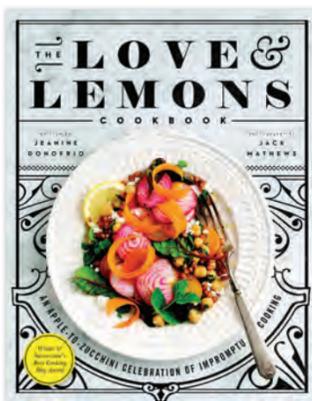


"We brought a lot of the elements with us to this home, like this dining set, but it was our friend designer James Davey who helped put it all together. He said 'You need colour, you need wallpaper, you need to kick it up a bit.' The Cole & Son paper in this room is bold, but I love it."



"When Mark and I started dating, we went to galleries and museums all the time. This is the first painting we bought together. It's by German artist Stefan Kürten and has a fun Palm Springs feel, but there's so much attention to detail."

"Art is the punch in this house," says Cohon of their eclectic art collection that includes charcoal work by Toronto artist Cathy Daley, portraits by New York's influential Alex Katz and large scale oils by Los-Angeles-based artist Kirsten Everberg. Mark Cohon, 50, who is now working with Cirque du Soleil to build an interactive travelling show, has always loved the arts. So in 2004, the couple hired Upper Canada College art professor Marshall Webb to act as their "guide" through the contemporary market. "He pushed us and really transformed the way we look at art," she says. The couple is also hoping to get their daughter excited about creativity. "When she was a baby, Mark used to carry her throughout the house and talk to her about the paintings. It was so cute," says Cohon, pointing out Japanese watercolour on her daughter's bedroom walls. "We're hoping it's like food: Feed her like an adult and she'll eat like one."



A FRESH TAKE

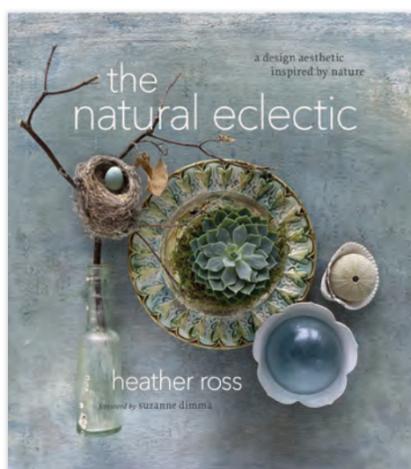
The Love & Lemons Cookbook by Jeanine Donofrio (Viking, \$35)

Vegetarian cookbooks used to be grim documents full of leguminous stews. Today they're more like this terrific tome, packed with fresh ideas and Instagram-ready photos. Author of the hugely popular Love and Lemons blog, Austin-based Jeanine Donofrio delivers a delicious range of recipes with the weekday cook in mind. This summer, try the cucumber, watermelon and mint salad or cold sesame noodles.

GOOD NATURE

The Natural Eclectic by Heather Ross (Figure 1 Publishing, \$43)

This breathtaking book is the first from Heather Ross, a Vancouver-based artist, photographer, stylist, and boutique owner. Combining treasures found while beachcombing and antiquing, she has created a patented style that her fans can actually replicate at home. As she writes in the introduction, "Pay attention to what moves you, collect and cherish the things that inspire you." Inspiring words, indeed.



ALL CONNECTED

The Four Elements of Design by Vicente Wolf (Rizzoli, \$50)

With an international roster of A-list clients and dozens of awards, it's hard to believe that interior designer Vicente Wolf is self-taught. In this chic book, Wolf shares his philosophy that earth, water, air and fire are the building blocks of great design—he also gets behind the camera to illustrate his distinctive style with an inside look at some of the most elegant homes in America.

THE KIT

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BOOK SHELF

Summer is the perfect time to refresh your reading list. Curate your coffee table with the best new books on food, drink and design

BY ERIC VELLEND



BEYOND SUSHI

Tokyo Cult Recipes by Maori Murota (Harper Design, \$44)

The third installment in the Cult Recipes series brings stylist-turned-chef Maori Murota back to her birthplace to celebrate the city's cuisine, both in home kitchens and izakaya bars. The cookbook starts with recipes for building blocks like dashi, the indispensable seaweed broth, and is strong on classics like karaage, the original McNugget. Beyond the recipes, stunning photography brings the sights, sounds and smells of Tokyo's vibrant food scene to life on every page.



DRINK UP

Spritz by Talia Baiocchi and Leslie Pariseau (Ten Speed Press, \$25)

Now that the warm weather is finally here, it's time to enjoy lighter libations such as the refreshing spritz, the classic wine-based cocktail. The authors took a 10-day trek across northern Italy researching the country's most popular cocktail—ciao, Aperol!—and share history, lore and recipes, from the basic formula to interesting variations such as the Scropino, an icy whip of vodka, lemon sorbetto and prosecco.

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