

sauced!

Let this idea marinate: Turn your favorite beverage into **the ultimate basting sauce**.

—ROBERT FIRPO-CAPPIELLO

OREGON

White Wine Marinade

CHEF LAUREL BIEGERT

Chef-owner of Mt. Ashland Inn, Ashland

"I skip the so-called cooking wines and use a great local drinking wine instead," says Biegert. RoxyAnn Pinot Gris (\$17) has notes of pear and grapefruit, but this recipe works with any citrusy white.

BEST FOR firm-fleshed fish like salmon or tuna

→ ¼ cup **soy sauce**, ¼ cup **RoxyAnn Pinot Gris**, 1 teaspoon each finely chopped **garlic** and finely chopped **fresh ginger**

KENTUCKY

Bourbon Marinade

CHEF ALBERT SCHMID

Author of *The Kentucky Bourbon Cookbook*

Bourbon lends a sweet, cinnamonlike flavor to meat, and it marries well with acidic fruit, tangy mustard and salty soy sauce, Schmid says.

BEST FOR pork, white-meat chicken

→ 1 cup **orange marmalade**, ⅓ cup **dijon mustard**, ¼ cup each **bourbon** and **soy sauce**, 2 tablespoons **sesame oil**, 1 tablespoon finely chopped **garlic**

NEW MEXICO

Tequila Marinade

CHEF ERIC DISTEFANO
Coyote Café, Santa Fe

Good tequilas already have a balance of sweetness and acidity, but they taste even better with an extra kick of lime. Splash extra marinade over food just before serving.

BEST FOR shrimp

→ 1 cup **Santa Fe Tequila Company SilverCoin tequila**, 2 thinly sliced **jalapeño chiles**, 1 finely chopped **shallot**, 2 finely chopped **garlic cloves**, ½ cup each **olive oil** and **cilantro leaves**, the juice of 2 **limes**, ¼ cup **honey** and 1 teaspoon **sea salt**

WASHINGTON

Microbrew Marinade

CHEF MARK FULLER
Co-owner of Spring Hill restaurant, Seattle

"Red ales are hoppy and spicy enough to stand up to red meat, garlic and onions," Fuller says. Local versions are likely to have more nuance than mass-produced ones.

BEST FOR beef, dark-meat chicken

→ 7 cups **Chopper's Red Ale** from Georgetown Brewing Company in Seattle, ¾ cup **brown sugar**, ½ cup **coarse salt**, 1 chopped small **onion**, 4 smashed **garlic cloves**, 3 tablespoons **dijon mustard**, leaves from 4 sprigs **thyme**, 1 **bay leaf**, pinch **crushed red pepper**

ARKANSAS

HELPING HANDS

Kids can get more from a cookout than just full tummies if you let them join in the fun, says Faith Anaya, founder of Kids Cook! Arkansas (kidscookarkansas.com). —AMANDA WAAS

Let them measure. Ask them to help portion out spices for rubs or marinades. Just make sure they measure the spices over the sink, not the bowl.

Have them prep veggies. Give them corn ears to shuck, or have them crack the hard bottoms off of asparagus stalks.

Make an assembly line. Burgers are perfect for this, since they have so many layers. Hand out sets of rubber gloves and have the kids help form the hamburger meat into patties.

Eat & Run Grilled Hamburgers

① **VIRGINIA** The owners of the truck Local SixFortySeven (localsixfortyseven.com) call it a "mobile farm-to-fork kitchen." You'll call it often for their **burger** (\$10), cooked on a propane grill and adorned with cheese, pickled green tomato, mayo, stout mustard and ketchup (all homemade). ② **MINNESOTA** The **Heart Attack Burger** (\$9)—slathered with spinach-artichoke dip, thai chile sauce and cheddar—was named for the artichoke hearts in the spread, and began as a treat for the staff at Maverick's Wood Grill (11328 W. River, Champlin, 763-576-8150). ③ **OHIO** The **Fat Doug** (\$8)—piled with slaw, melted swiss and pastrami—is Iron Chef Michael Symon's homage to New York City, and one of the most popular orders at his Cleveland burger joint, B Spot (28699 Chagrin Blvd., Woodmere, 216-292-5567). It also won the People's Choice award at this year's Burger Bash in Miami. (Rach loved it!)



MARYLAND

PIT BEEF n. 1: Top round grilled low and slow until it's crusty outside and juicy inside 2: Meat sliced thin and served on sub rolls with white onions "and as much horseradish sauce as you can stand," says Wayne M. Schafer, owner of Big Fat Daddy's Restaurant and Catering in Baltimore (bigfatdaddys.com) 3: Baltimore's trademark barbecue dish

—ADAM BIBLE

