

Chile-Roasted **Pork Shoulder** p.82
Lacquered **Duck Confit** p.65
Frozen **Chocolate Mousse** p.69

The return
of the
cheese ball!
p.18

How to Throw a Dinner Party,
No Table Required p.76

bon appétit

THE
PARTY
ISSUE!

It's hip
to be
square
p.86

PIZZA

THE SECRET TO MAKING THE EASIEST
CHEESIEST, CRISPIEST PIE AT HOME

Homemade Grandma Pie with Soppressata and Fennel

kENTERTAINING
SPECIAL
SECTION

kitchen aids

Those designer numbers you see on home reno shows? Great to look at, but not always about the cooking. So we got an insider's tour of three food-centric home spaces to see what tips we could borrow for BA's new test kitchen at 1 World Trade Center

by Christine Muhlike

FOOD
WRITER
TED LEE
IN HIS
BROOKLYN
KITCHEN

"We opted for open shelving for the things we use every day. The shelves are unfinished pine planks that I coated with Briwax. We made sure they're deep enough for plates about 14 inches."

Lee, in his natural habitat: at the stove

PHOTOGRAPH BY PAUL BARBERA



▲ A kitchen this high-use requires easy cleanup options. This **CORDLESS VACUUM** is always ready. Dyson DC35. \$300; dyson.com

▼
ABOUT THIS LOOK

Architect Elizabeth Roberts made this hardworking kitchen as seamless as possible. The appliances are all hidden in **Ikea Abstrakt cabinets**, which frees the counters for the task(s) at hand.

1
The Multi-Multitasker

"This thing has to last us till we die," cookbook author **Ted Lee** says. "We went for it!" And so the home kitchen/test kitchen/entertaining space/Cookbook Boot Camp site/photo-video studio was designed so Lee and his wife, artist E.V. Day, could cook every which way.



Outlets were carved into each end for appliances and laptops.

▼ Lee cut the remnants from a Lumber Liquidators butcher block into a variety of smaller modular cutting boards and put adhesive bumpers at the corners on the bottom for stability. Looking for a similar vibe? We love these **BIRCH BOARDS** from Objets Mécaniques. \$78; objetsmecaniques.com

▼ "When we entertain, we stock our pot-filler sink with ice and use it as a bar station. If you empower guests to serve themselves, it gives you so much free time to cook!"

▼ A sleeker version of the \$9 **MOVIE LIGHTS** that Lee rewired. Double swing-arm Tipton sconce, \$229; rhobeyandchild.com

▼
The Splurge

The stovetop has pop-up ventilation, so Lee didn't have to install a hood.



Viking six-burner cooktop, \$2,199, and 35" pop-up downdraft vent (not shown), \$1,129; vikingrange.com

▲ "I love to have people help me prepare food and don't want to have my back to them. With our ten-by-five-foot island, everyone can stand around and help."

"I'm kind of messy, so I wanted to make the kitchen as minimal as possible."

Ted Lee

