

RDFOOD extra

Winning Dishes

FESTIVALS across the country celebrate local eats, from catfish to chiles. Often, a cookoff crowns the best dish with the star ingredient. Visit rd.com/festivalfood for these winning recipes:

The Mushroom Festival, Sept. 11-12, Kennett Square, Pennsylvania, Sandy Ciarrocchi's smoked portobello soup.

Maui Onion Festival, Aug. 7-8, Maui, Hawaii, Denise Es-

pinosa's stuffed onion.

Maine Lobster Festival, Aug. 4-8, Rockland, Maine, Margo Bartelho's saffron lobster puff pastries.

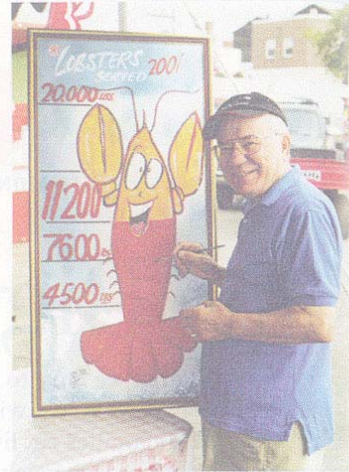
Gilroy Garlic Festival, July 23-25, Gilroy, California, Joann Donangelo's grilled candied-garlic salmon.

Hatch Chile Festival, Sept. 4-5, Hatch, New Mexico, PeeWee

Adams's green chile chicken enchiladas.

National Peanut Festival, Nov. 5-13, Dothan, Alabama, Kaylen Hatcher's creamy peanut butter pie.

LISA MILLER FIELDS



Picnic Spoilers

DON'T LET food poisoning ruin your party. University of Tennessee food scientist Bill Morris offers tips:

- In a cooler, put raw meat in a sealed container at the bottom, salads on top, so meat's bacteria don't leak onto salad.
- Don't put cooked meat back on the plate you used to carry the raw meat out on—that's where bacteria lingers.
- Cooked meat can stay out for an hour; then put it in an ice-filled cooler. Salads last an hour too. (Aluminum bowls keep them cold longer.)

NANCY COVENEY

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SPICE UP YOUR BBQ



Bottled sauces make easy marinades. Shop at ethnicgrocer.com, amazon.com and mohotta.com:

Vernon's Jamaican Jerk Sauce A spicy mix of soy, ginger and all-spice.

Patak's Tandoori Paste A mix of ginger, cumin, tamarind, coriander.

Thai Kitchen Red Curry Paste A hot blend of red chiles, lemongrass, galangal and limes.

La Morena Chipotle Sauce A tomato and chile pepper sauce.

Preserved Meyer Lemon and Rosemary Marinade Blend of oil, vinegars, lemon, sea salt, rosemary and garlic.

MOLLY O'NEILL

PHOTOGRAPHED BY RICHIE HONG