

**ONE-PAN DINNERS** (under \$2!)

TAKE A BITE OUTTA LIFE!®

# EveryDay

with Rachael Ray®

## COOK IT QUICK!

Fresh summer meals in 15, 20 or 30 minutes

make the best  
**SUNDAES,  
SHAKES**  
*and more!*

**CHICKEN  
SALAD  
10 WAYS!**

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**14 Backyard  
Mini-Makeovers**

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*and cheap!*  
**Fun day trips  
& getaways**

Tear-out booklet  
**HEALTHY GRILLING!**  
30 flavor-boosting  
marinades,  
rubs & sauces



Graham  
Cracker-Crusted  
Fried Chicken  
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# faves & saves

BATTLE OF THE COLESLAW ♦ FISH COUNTER Q&A ♦ \$2 STIR-FRIES

## EQUIPMENT CHECK



## Burning question

*Is your kitchen as safe as it should be?*

First of all, if you don't already have a fire extinguisher in your home, you need to rectify that *today*. If you do have one, is it the *right* one? Find out here:

### WHAT KIND OF FIRES DOES IT PUT OUT?

Many homes have an all-purpose ABC extinguisher, like the one shown here. The problem with keeping this type in the kitchen is the chemicals classified as "A" are meant for fires caused by wood, paper and other common combustibles—and may not prevent oil or grease fires from reigniting—yikes! Since more than half of all U.S. kitchen fires are caused by oil and grease, it's best to have a Class BC-only extinguisher near the stove.

**HOW BIG SHOULD IT BE?** Check that your kitchen extinguisher is marked 10-B:C or higher. The "10" means it can handle 25 square feet, what experts consider enough for most kitchens. And be sure you can lift it; bigger isn't better if you can't aim it at the flames. Look for "UL" on the label; it's your insurance that the extinguisher's performance is lab-approved. Finally, it should go without saying: Keep it where you can reach it quickly!

BY LAMBETH HOCHWALD  
PHOTOGRAPH BY TRAVIS RATHBONE