

The World of Barbecue, Grilling, & Spice

July/August 2008

\$4.95

Fiery Foods & BBQ

www.fiery-foods.com

**On the Road
with the Texas Rib Rangers**

Hot Chiles in China

Desserts on the Grill

Summer Food Festivals





By Gwyneth Doland

Backyard Swashbuckler

En guard, barbecue guests! This hilarious grill fork (\$29.95 at firebox.com) is cleverly designed to resemble a musketeer-worthy sword. The package even comes with a cut-out mask so you can menace your friends in anonymity. We're ordering a dozen so



we can settle inter-office disputes in true Fiery Foods & BBQ fashion.

When (Chocolate) Pigs Fly

We've been fans of Mo's Bacon Bar by Vosges Haut-Chocolat (\$7.50 at vosgeschocolate.com) since it was introduced last year. The dark chocolate bar gets its delicious kick from tiny chunks of bacon and a hint of smoked sea salt. It's divine! How could it possibly be improved? Well, now Vosges makes its bacony bar in the shape of a flying pig (\$12). Originally created by the chocolatier as wedding favors for a friend, the porcine chocolates were so popular that they ended up part of the company's catalog. Vosges also makes a dark chocolate bar with



anchos and chipotles; it comes in a variety of shapes.

Mr. Bacon vs. Monsieur Tofu

Got a problem with a vegetarian friend or family member? Don't let a little philosophical difference lead to fisticuffs—battle it out with Bacon and Tofu action figures from Archie McPhee! (We're rooting for bacon, of course.) According to McPhee, "Mr. Bacon stands 5-5/8" tall and fights for everything salty, greasy and meaty. Monsieur Tofu is 3-3/8" tall and represents all things made of coagulated soy milk."

Both figures have bendable arms and legs that can be contorted into any

number of WWF poses and left on a tempeh-loving co-worker's desk! We're going to buy two sets so we can play tag-team. (\$9.95 at Archie McPhee.com)

Win \$50,000 for Your Burger Recipe in the "Build a Better Burger" Cookoff

Last year, a woman named Karen Bernards crushed a handful of Thai-flavored potato chips and mixed them in with ground beef to come up with the Sweet Hot Thai Burger, a recipe that earned her the \$50,000 prize in Sutter Home's Build a Better Burger Contest and Cook-Off.

The contest, sponsored by Sutter Home, the California Avocado Commission, Colavita, the National Cattlemen's Beef Association, ACH Foods, BIC, Heinz, Johnsonville Foods, McIlhenney and Saputo Cheese, has two categories: Beef Burgers and Alternative Burgers. The alternative category rewards burgers with a creative twist; past winners have included a Soy-Glazed Salmon Burger, a Carolina Pork BBQ Burger and a Vitello Focaccia burger made with ground veal on flatbread.

