

**ALL
NEW!**

**FREE RECIPE
BOOKLET**

**CHEAP, TASTY
WEEKENDS**

**GRILLED CHEESE 9
GOOEY, DRIPPY
WAYS** →



TAKE A BITE OUTTA LIFE!

EveryDay

with Rachael Ray

MAY 2011
EveryDay with Rachael Ray
THE MAKEOVER ISSUE!
RACHAELRAYMAG.COM

RECIPES THAT SAVE YOU TIME!

- 102 YUMMY DISHES!
- QUICK & EASY PREP
- NEW SECTION:
FAST IDEAS!

ENJOY the SUNSHINE!

- MUSIC
FESTIVALS
- BACKYARD
PARTIES
- QUIRKY
FOOD TRUCKS

STYLE STEALS

- AGE-DEFYING
MAKEUP
- FASHIONS FOR
ANY BODY

THE

MAKEOVER

easier than ever

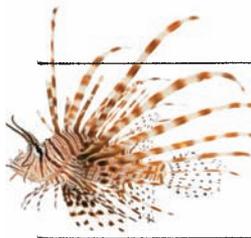
30-MIN MEALS

**Rach's
Step-By-Step
Photos
KEEP YOU
ON TRACK**

ISSUE

check us out!

FOOD & FUN:
*All bigger, better
& still on a dime!*



COMING TO A MENU NEAR YOU:
lionfish!

If you see lionfish on a restaurant specials menu, order it! Chefs are serving it more and more because it's suddenly become crazy plentiful on the East Coast. Supposedly, half a dozen escaped into the Atlantic Ocean in the early '90s, when an aquarium tank broke during a hurricane. They have no natural predators in these waters, so they've been spreading north ever since. Lucky for us, experts say **they're delicious, and eating them will help keep their population in check.** Coastal towns in places like North Carolina and Florida are setting up lionfish "rodeos"—guided dives to catch them (they're easy to scoop up with a quick hand and a butterfly net).

hey, chef...

SO WHAT DOES IT TASTE LIKE?!

"Lionfish is white and flaky, with a bright taste. The small fillets are perfect for ceviche, where they're 'cooked' in lemon juice."



—BARTON SEAVER, AUTHOR OF FOR COD AND COUNTRY

SKEPTIC'S GUIDE TO DIGITAL COOKING

We're paper cookbook people, too. But check it out! You can:

EMAIL WINNING RECIPES to friends and family on the spot.

ENLARGE TYPE to read it across the room (the letters get huge). No more running to check the book!

INSTANTLY LOOK UP TERMS

like "blanch," "temper" or "julienne"—or videos on how to do them—on Google, YouTube and Wikipedia.

use fresh tomatoes

LEAVE NOTES ON ELEMENTS YOU TWEAKED so you can recall them next time without permanently marking pages (the notes shrink and expand at your touch).

ZOOM IN ON FOOD SHOTS

till they're true to life, then compare shapes and sizes in the book to what's happening on your cutting board!

CLEAN UP MODERATE SPILLS

or messes more easily than you think: Just wipe the screen clean with a cloth. No sticky pages!

Nibble on This!

Pink bubble gum flavor might be hard to describe as anything else, but it comes from a surprising spice combination—a fusion of vanilla, wintergreen, peppermint and cassia, a lesser-known (but equally delicious) cousin of cinnamon.