



COOK LIKE A STAR!



Paula's
STEP-BY-STEP
BISCUITS



Bobby's
LEMON
POTATOES



Ree's
PINEAPPLE
CAKE



**FRESH HERB
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Star Kitchen

Barbecue king **Tim Love** built the ultimate meat-lover's kitchen.

PHOTOGRAPH BY JODY HORTON

Tim Love built his backyard kitchen in Fort Worth, TX, with a single goal: throwing great parties. "I wanted to be able to serve 50 people," he says. However, he quickly blew past that estimate and has cooked here for as many as 150. He's equipped for just about anything—pizza parties, crab boils—but he often ends up making a big piece of meat. This is a chef known for putting wild boar and rattlesnake on the menu at his restaurants, after all. Tim sears steaks on his gas grill, smokes ribs on his grandfather's old charcoal grill and roasts whole leg of lamb in his wood-fired oven. Whatever he's making, one thing is always by his side: "When I'm cooking back here, there's a glass of white wine nearby," he says. On days when Tim isn't feeding the masses, the family turns this spot into a snow cone stand (they love their commercial-grade snow cone machine), and they use their backyard as a makeshift driving range, taking aim at a utility pole in the distance. "I'm getting pretty good at hitting it," he says.



Power burner

When Tim is cooking for a crowd, his 54,000 BTU burner comes in handy. He can heat huge pots of water in no time for his signature crawfish and crab boils.



2013 \$3.99



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Grilling gear

Tim keeps his grill stocked with all sorts of accessories, including a press that he uses on fish to crisp the skin, a plancha (griddle) for cooking veggies and a perforated metal box filled with wood chips for smoking meat.

All-day oven

Tim makes pizza in his wood-burning oven, but he also smokes meat here (hickory is his favorite wood). "The oven is great for all-day cooking," he says.

Snow cone station

Tim and his three children, Tannahill, 11, and twins Ella and Anna, 10, are big snow cone fans. They use this machine to shave the ice, then they top it with flavored syrups like fruit punch and root beer.

Turn the page to get
Tim's look.



Get the Look

Pick up some of Tim's finds for your own kitchen.



This stainless-steel **42-inch built-in grill** doubles as a rotisserie oven. \$6,199; lynxgrills.com for information

Tim's grill is built right into his countertop.

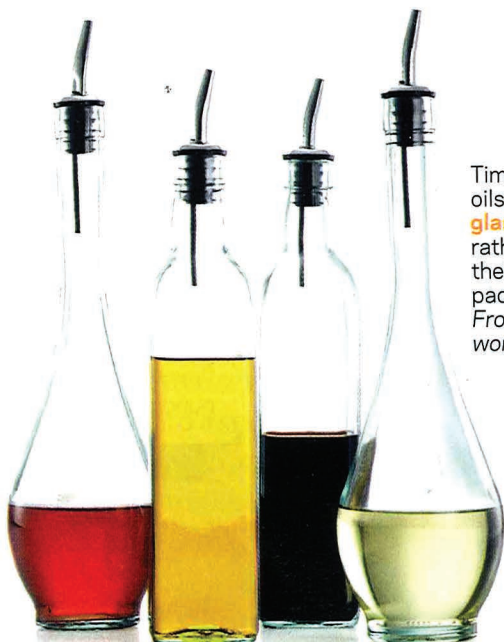
Tim put **hanging lanterns** like these in the backyard so his afternoon cookouts can last into the night. \$99, Designer's Fountain; wayfair.com



This 4-quart **cast-iron braiser** with an enamel finish can stand up to serious burners. \$90, Tramontina; chefscatalog.com



Tim uses his own **spice rubs** for fish, beef and chicken. \$7 each; surlatable.com



Tim stores his oils in these **glass bottles** rather than their original packaging. From \$5 each; worldmarket.com



The chef has a built-in cocktail station with two refrigerators; you can create your own bar with this **outdoor cooler cart**. \$334; kohls.com