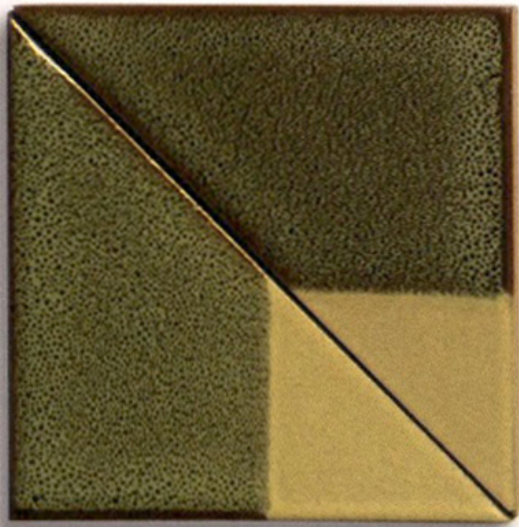
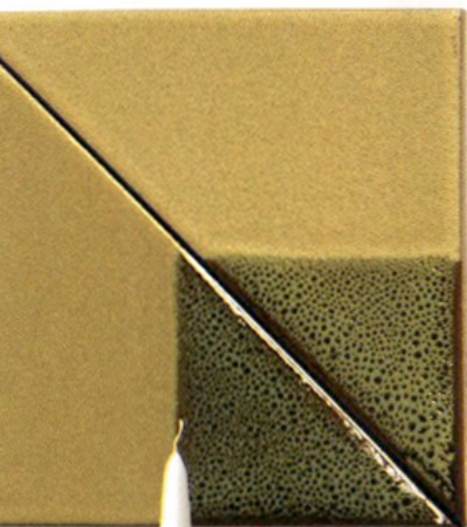




"An outdoor kitchen is more of an entertaining space. Everyone can hang out there. I like to cook as I go—make a little and put it out, let people eat, then make some more. There's something nice and casual and fun about it. When my husband and I bought our house in Chicago, we built an outdoor kitchen before we even bought a couch. Our backyard is decorated with a lot of plants and meant to be a bit of an oasis, so cooking there never feels like a chore. If it's a week-day dinner, it feels even more special."

●  
**STEPHANIE IZARD**  
Executive Chef,  
Girl & the Goat,  
Chicago



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## al fresco kitchen

We've gone way beyond the Weber grill. In keeping with the rise of foodie culture, outdoor kitchens have become increasingly well appointed, balancing arsenals of cooking equipment with plenty of room to entertain. Bon appétit.



OUTSIDE



- 1 "PARADOX" SMART FAN, *Modern Forms*
- 2 HEMP RUG, *Tantuví for Food52*
- 3 WOOD OVEN, *Broberg & Ridderstråle for Röshults*
- 4 KITCHEN CONSOLE, *Urban Bonfire*, shown here with grill and smoker by *Caliber*
- 5 DUAL GLAZE TILES, *Heath Ceramics*
- 6 WOOD CANDLESTICKS, *Farmhouse Pottery*
- 7 "LIDO" TABLE AND CHAIR, *Paola Lenti*