

foodNEWS BY KATIE KEMPLE

SKIP TO LALOO

For a lighter summer treat, try LaLoo's goat's milk ice cream or frozen yogurt. Lower in lactose and fat than products made with cow's milk, they come in cool flavors like Chocolate Cabernet and Capparacina. Natural food stores, \$8.



Infuse veggies and whatever else you wish with smoky flavor by cooking them in this mesh grill-top frying pan. Woven of stainless-steel wire, this pan sears foods while keeping them from slipping into the fire. Plus, the long handle gives a secure grip for tossing food over a hot grill. Dishwasher safe. William Sonoma, \$49.

FamilyCircle



QUICKEST CLOSET ORGANIZING TIPS
8 BEST VITAMINS FOR WOMEN
EASY & FILLING SALAD SUPPERS



Have questions about which seafood is safe to eat and how fishing affects the environment? Visit fishwatch.noaa.gov



SHOW TIME!

Foodie favorite Sara Moulton is back with *Sara's Week-End Meals*, on PBS. The show will demonstrate Sara's rethinking of dinner, featuring fun and tasty entrées. Don't miss the episode "Breakfast for Dinner," "Soup for Supper," and "The Substantial Sandwich." Plus, viewers can explore new flavors and spices with chefs specializing in international cuisines. See local listings for

barbecue sauces out there. Here are the picks that topped the taste



Stubb's Bar-B-Q Sauce, Hickory Bourbon
Thick with a balanced blend of sweet tomato and a touch of natural hickory wood. A punch of real Kentucky bourbon gives it a spicy finish.



Harry & David Original Oregon Trail Sauce
A flavorful combination of sweet honey, tangy horseradish and smoky spices that intensifies the flavor of plain-old steaks and burgers.



World Harbor Buccaneer BBQ Mesquite BBQ
Rich yet mild, chunky texture, powerful notes of smoky mesquite and vinegar. Serves up a tangy, smoky flavor.