

# LUSH LIVING

VOL. 2 ISSUE NO. 2

FALL 2016 ISSUE

*So Long  
Summer,  
Hello Fall!*

MAKE YOUR  
STAINLESS-STEEL SHINE  
AGAIN



EVERY BRAND A  
KITCHEN WOULD  
EVER NEED



RECIPES YOU NEED  
BEFORE YOUR NEXT  
DINNER PARTY

# ESR EXCLUSIVE SALES & RENTALS

LOS ANGELES' #1 RESOURCE FOR  
KITCHEN APPLIANCES SINCE 2007

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# *publisher's note*





# contents

## 6 outdoor kitchen designs

Get some inspiration with ideas and tips to get your backyard kitchen ready for grilling beyond the summer season.

## 8 fall recipes

It's time to start preparing your fall dinner menus for festive parties and holiday gatherings. Let us help you with a set of some of our favorite recipes.

## 12 shine bright!

Everyone loves a little stainless-steel in their kitchens, but overtime it can become rusty and dull. Read our tricks to get your kitchens to shine again!

## 14 set of the season

Set decorator Sinead Clancy knows how to assemble a beautiful modern-day kitchen. Her work for the set on ABC's *Mistresses* features some of the best products from Sub-Zero and Wolf.

## 16 brands & products

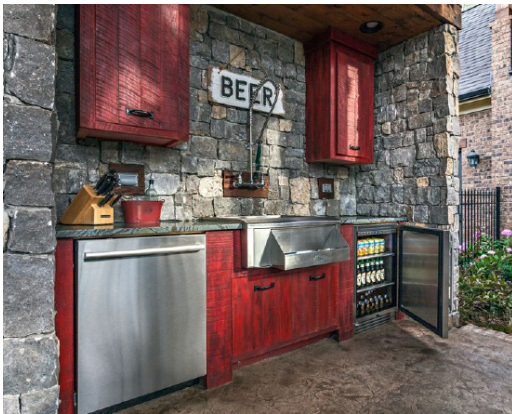
Get inspired by our issue's featured appliance brands and products that will make you start your next kitchen remodel.



# OUTDOOR KITCHEN DESIGNS

## FOR IDEAS AND INSPIRATION

An outdoor kitchen expands your living space and allows you to cook, eat and entertain without having to book a reservation. Spend some time in your backyard BBQ'ing and grilling; a well designed outdoor kitchen should allow you to enjoy cooking outside beyond the summer months.



### 1. Start from the ground up

Establishing the floor layout and material of your outdoor kitchen is key to building the foundation of your space. Durable flooring material, like tiles are easy to clean, pressure wash, and will stand up to lots of traffic.

### 2. Location, location, location

Make sure that smoke from the grill doesn't waft back into the home. Also, consider placing your outdoor kitchen near the entrance to the inside kitchen, if you don't want to travel a long distance while carrying heavy platters from one place to another.

### 3. Appliances will determine the size

Consider how your appliances will fit within the design plan, how much room to allow for each and how they will work with each other. Don't place them too close together to accommodate platters and tools.





#### 4. A place to set and store

You will need places to put items on and plenty of storage. Also, they all must be waterproof and durable to temperature changes. One option is to have stone and steel counters and cabinets, this provides a sleek and modern look.



#### 5. Choose reliable appliances

Purchase appliances that will make it through both rain and sun. Many outdoor kitchens include a grill, a sink, and a small undercounter refrigerator. Some even have a beer tap, smokers, and warming drawers.



#### 6. Add a touch of ambiance

Outdoor kitchen serves as a place to enjoy cooking and eating while entertaining family and guests. Make sure you incorporate features that really make this space the center of your gathering. Chairs, tables and decorative objects can complete the look, as will specialty lighting.



# FALL EATS

Whether you're cooking at home for your family or entertaining for a dinner party, you can't go wrong with this menu of dishes that are perfect for the fall season.

## **honey roasted butternut squash with cranberries and feta**

Start any meal with this refreshing appetizer that blends sweet and savory flavors, as well as vibrant colors, that is pleasant to both taste and sight.

### **Ingredients**

1 large butternut squash, peeled + chopped

A hearty drizzle of olive oil [approx 1-2 tbsp]

Salt, pepper, and garlic powder, to taste

2 cups fresh cranberries

2-3 tbsp honey [or extra, to taste]

1/4 cup finely crumbled feta

Ground cinnamon, to taste [optional]

Fresh or dried parsley, to garnish [optional]

### **How It's Made**

Pre-heat oven to 400 degrees F.

Lightly drizzle or spritz a baking sheet with olive oil.

Add cubed squash to the sheet along with another drizzle of olive oil.

Sprinkle with a light layer of salt, pepper, and garlic powder, based on taste preference.

Roast at 400 F for 25 minutes on the center rack.

At the 25 minute mark, pull out the oven rack, and add your fresh cranberries to the roasting pan.

Return to the oven for 10-15 minutes or until the cranberries have started to soften and burst a bit, resembling really juicy raisins vs fresh firm cranberries.

Remove from oven and add a sprinkle of cinnamon [approx 1/8 - 1/4 tsp depending on preference] along with feta and honey.

Garnish with parsley for a burst of color and dig in while it's hot!



# classic coq au vin

Want to impress your guests?  
This French “Chicken in Wine” dish is a simple recipe that tastes fancy and sophisticated as soon as it hits your mouth. Pair with fluffy mashed potatoes or a slice of french bread to please your palette.

## How It's Made

Preheat oven to 120C/250F.

Heat a tablespoon of olive oil in a large Dutch oven.  
(If you have a cast iron pot it's perfect for it.)

Fry your bacon lardons for 8-10 minutes until browned and remove them to a plate lined with paper towel.

Season your chicken pieces with salt and pepper and brown them in the same pot in batches to avoid overcrowding. Remove to the same plate as bacon. You are not cooking your chicken all the way through, just browning on both sides.

Slice your onions and carrots in medium sized chunks and add them to the pot with salt and pepper, cook over medium heat for 10 minutes, add the garlic and cook for 1 minute longer stirring the whole time not allowing it to burn.

Add your brandy and scrape all the burned bits to incorporate them into your sauce, now add bacon and chicken with all the juices they collected, pour in your wine, chicken stock and thyme sprigs and bring to a boil.

Once boiling, cover with a lid and put it in the oven for 40 minutes.

When chicken is no longer pink mix melted butter with flour and stir in the sauce. Slice mushrooms thickly and add to the pot, taste and adjust the seasoning if needed.

Put back in the oven with the lid off for 10-15 minutes to allow the sauce to thicken.

Serves 4-6



By Julia Frey via [www.vikalinka.com](http://www.vikalinka.com)

## Ingredients

- 1 tbsp. Olive Oil
- 120 gr/4 oz. cubed Pancetta or Bacon lardons
- 8-10 pieces of Chicken thighs and legs
- 1 large onion
- 2 medium Carrots
- 1-2 cloves Garlic (chopped)
- ¼ cup Brandy or Whisky
- 1/2 bottle Red Wine (your choice)
- 1 cup Chicken Stock
- 8-10 sprigs Thyme
- 1 tbsp. Butter
- 1½ tbsp Flour for thickening (could substitute for corn starch for gluten-free version)
- 250 gr/ ½ pound Mushrooms
- Salt and Pepper to taste

# Cheers to Fall!

Everyone loves a yummy drink that can be easily made at home. Try these drink recipes to bring to a holiday party- one for the kids and one for the adults.



## Blackberry & Sage Spritzers

By Gina Eykemans via [thekitchn.com](http://thekitchn.com)

### Ingredients:

**1/2 cup of honey**

**1/2 cup of water**

**3 to 4 fresh sage leaves**

**1 pound fresh blackberries**

**Ice**

**Sparkling water**

**Extra blackberries and sage leaves for garnish (optional)**

Combine the honey and water in a saucepan over medium heat. Stir it together as it heats up. Just before boiling, shut off burner and remove mixture from heat.

Add the whole sage leaves and blackberries to the hot honey mixture and stir. Allow berries to macerate in the honey syrup until mixture has cooled significantly and the berries have broken down a bit.

Pour blackberries and syrup into a blender. Blend the entire mixture (including the sage) on high until it is well combined and looks uniform in color and texture.

Pour mixture through a fine-mesh sieve to remove blackberry seeds. You should have about 2 cups of smooth, thick syrup.

To make spritzers, fill a cup with ice and add some of the syrup. Use two tablespoons for a mild spritzer, or a quarter cup for a sweeter one.

Add sparkling water to top, stir, and garnish with extra blackberries and a bit of sage.



## Mulled Apple Cider Sangria

By Kimberly Sneed via [anightowlblog.com](http://anightowlblog.com)

### Ingredients:

**1 quart apple cider**

**3 tbsp mulling spices**

**1 muslin bag or cheesecloth**

**1 bottle white wine**

**Apple slices**

**Cinnamon sticks for garnish**

Pour your apple cider into a slow cooker on slow or small sauce pan on low heat.

Wrap mulling spices in cheesecloth or muslin bag and drop into apple cider.

Heat on low for 3-4 hours.

For warm sangria, add white wine to mulled cider, serve with apple slices and a cinnamon stick for garnish.

For chilled sangria, let mulled cider cool then move to the refrigerator.

Once cider and wine are chilled, combine and serve over apple slices with a cinnamon stick for garnish.



# pumpkin pecan cobbler

Fall season = pumpkin season. Finish off your meal with a warm and tasty dessert that is full of pumpkin flavor!

## Ingredients

1 cup + 3 tablespoons all purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

3/4 cup granulated sugar

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/2 teaspoon cloves

1/2 cup pumpkin puree

1/4 cup milk

1/4 cup melted butter or vegetable oil

1 1/2 teaspoons vanilla

topping:

1/2 cup granulated sugar

1/2 cup brown sugar

1/4 cup chopped pecans

1 1/2 cups very hot water

Serves 8

## How It's Made

Preheat oven to 350 degrees.

In a medium sized bowl, stir together flour, baking powder, salt, sugar and spices. Set aside.

In a smaller bowl, stir pumpkin, milk, melted butter and vanilla together to combine. Pour wet ingredients into dry ingredients and mix to create a thick batter. Pour into a small 8-inch casserole dish with high sides.

In a separate bowl, stir sugar, brown sugar and pecans together. Spread over the top of the batter evenly. Pour hot water over the entire thing (WITHOUT STIRRING) and bake for 40 minutes or once the middle is set. (Be sure to place on a baking sheet incase it bubbles over.)

Cool 5-10 minutes before serving. Serve with more pecans and vanilla ice cream.





## KITCHEN CLEANING TRICKS FOR YOUR STAINLESS-STEEL APPLIANCES



*Stainless steel is a great choice for kitchens*

# MAKE THEM SHINE BRIGHT

Stainless steel is known for its ability to be a clean surface that resists corrosion and rust. If you've had stainless steel around in your home for very long, you know that it has the potential to live up to its name - dirt, dust, and grime.

## CHOOSE THE RIGHT CLEANER

The biggest mistake people make when cleaning stainless steel is spraying it down with all-purpose cleaner. Instead, opt for a product made especially for the material.

A stainless steel cleaner may be a good option, it can help minimize scratching and remove stains. They also can polish surfaces.

## DON'T OVERDO IT

Pay attention to the manual, following the cleaning and care instructions to the letter. Some new stainless steel appliances are treated with a clear-coat finish at the factory, and some cleaning products can strip or mar that finish.

If you're good to go, apply the cleaner with a microfiber cloth, following the direction of the grain.



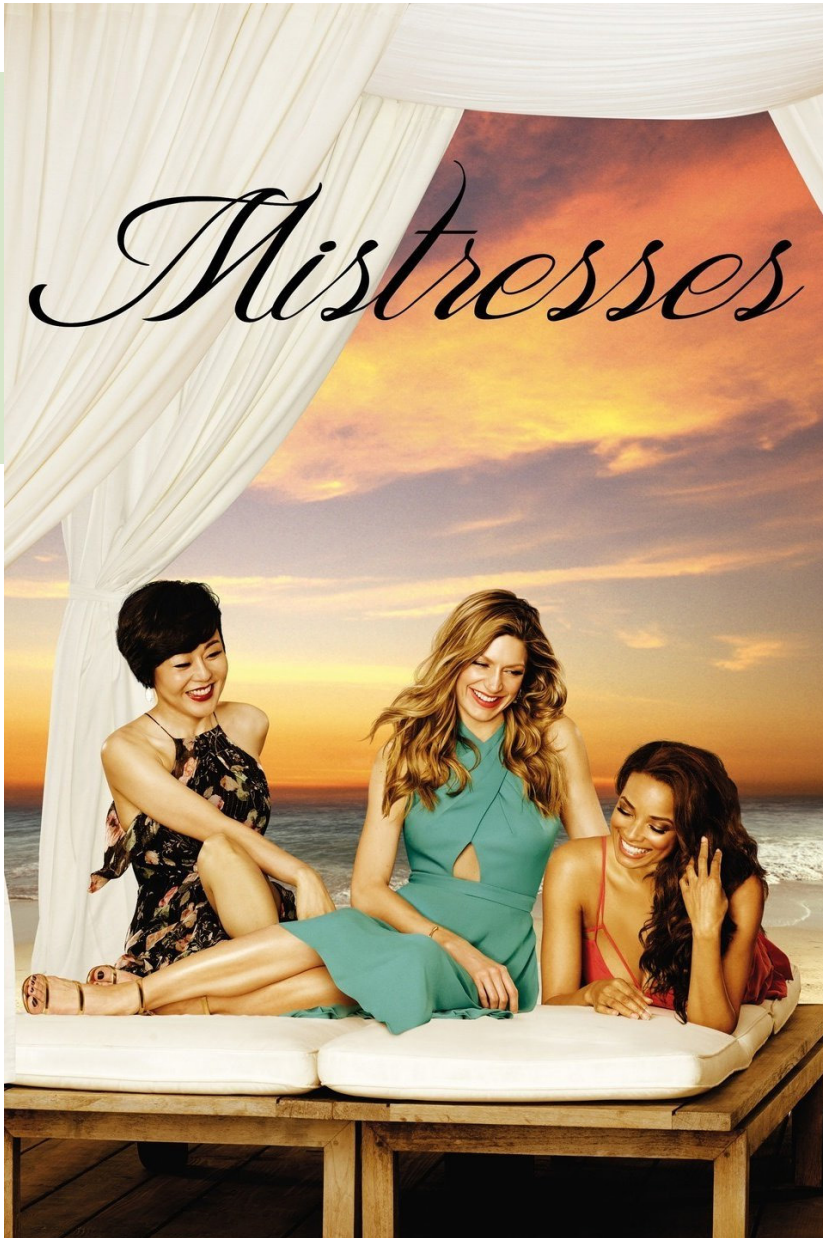


## DIY IT

If you'd prefer to go the natural route, try this recipe from Reichert, the author of *The Joy of Green Cleaning*. Mix 1 cup baking soda, ¼ cup lemon juice, 3 tablespoons borax, and enough plain club soda to make a paste. Apply the mixture with a soft cloth, rinse with more club soda, and polish with a new clean cloth.

## DOUBLE UP FOR TOUGH MESS

To tackle caked-on residue, apply a combination of gentle detergent and warm water with a soft cloth, followed by a stainless steel cleaner. Or try a mixture of baking soda and olive oil, which acts like a soft scrub.



## SET OF THE SEASON

*our pick for decorator  
of the season*

## SINEAD CLANCY

Sinead Clancy's interior design is elegant yet very modern. Sub-Zero and Wolf appliances add a sophisticated touch to every room.

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Joss and Harry's kitchen is shown on above. This beautiful set design is created by Sinead Clancy.



### 30" Double Oven M Series

Model shown DO30PM/S/

Whether your kitchen is traditional, modern or somewhere in between, there's an M series design that will work beautifully with your décor.





## Wolf 36" Sealed Burner Range Top

Model shown SRT366-1

There's nothing compared to Wolf 30" Burner Range top. The features include 4 dual stacked, heavy-duty stainless steel exterior cleans easily and complements other Sub-Zero and Wolf appliances.



## 30" Double Oven M Series

Model shown 648PRO

Its sculpted metal, dual refrigeration and advanced control enhances the design in a new way for home refrigeration.



## Sub-Zero 36" Over/Under French Door

Model shown BI-36UD/S/

Sub-Zero French door refrigerators add a sleek and modern touch to any kitchen.



## Wolf 36" Gas Range

Model shown R366-2

Wolf gas ranges offer standard features such as an infrared oven broiler, convection baking, dual brass surface burners and their signature large red control knobs.





brands  
&  
products





1. MAYTAG



2. MARVEL



3. FRIGIDAIRE



4. KITCHENAID



5. SUB-ZERO

**1. Maytag** refrigerators built to stay cool without breaking a sweat. These refrigerators are made with one thing in mind: dependability.

**2. Marvel** specializes in high capacity refrigerators and freezers designed exclusively for you. Marvel full-size integrated refrigeration solutions are never mass produced. They're made just for you with years of experience, craftsmanship and the highest quality components.

**3. Kitchen-Aid** refrigerators defy time to keep food fresher longer, so your ingredients are ready when you are. These refrigerators store food smarter.

**4. Frigidaire** refrigerators offer quick access to fresh ingredients with organization solutions designed for space optimization. They resist fingerprints and clean easily.

**5. Sub-Zero** pioneered the concept of built-in refrigeration, blending its iconic refrigerators into the world's most beautiful kitchen designs. Think of the PRO 48 as an 800-pound monument to food preservation – equal parts sculpted metal design statement and culinary secret weapon. Freezer on the left. Refrigerator on the right. High performance through and through.

refrigerator

hood



1. WOLF



2. VENT-A-HOOD



3. SHARP



4. DCS

**1. Wolf** Behind the sculpted lines of Wolf hoods, there's a lot of hardnosed thinking. Bright LED lighting with multiple settings illuminates the cooking surface. Powerful multi-speed blowers whisk away smoke and odors.

**2. Vent-A-Hood** Featuring the exclusive Vent-A-Hood Premium Power Lung Blower with the Centrifugal Filter chamber, built together and working as one in a single housing. The Power Lung (K-Series blower) and filter eliminate the dirty, greasy, old-technology mesh screen filters.

**3. Sharp's** Microwave Drawer lets you choose a location that works for your lifestyle. Cooking is easier and faster when the Sharp Microwave Drawer Oven is installed adjacent to your food preparation area: in islands, peninsulas and under the counter.

**4. DCS** microwaves have spacious interiors and the option of a convection model gives you access to professional quality cooking with speed. The Over-the-Range Microwave delivers tem100°F to 450°F.

microwave





1. SUB-ZERO



2. TRUE

*undercounter  
refrigerator*



3. KITCHENAID



4. SUB-ZERO



5. TRUE

**5. True** Fine wine requires precision. True's Dual Zone wine storage system is meticulously designed to preserve your best bottles.

**1. Sub-Zero** refrigeration is anywhere refrigeration. Whether you choose integrated drawers, beverage centers, undercounter refrigerators or ice makers, all units fit seamlessly with the flow of your home and the way you live.

**2. True** Undercounter Refrigerator Drawers are the ideal addition to your home, both indoor and out. They don't simply provide extra storage—they also help organize the way you use your kitchen. Designed to enhance an existing space or to serve as a focal point for your brand new kitchen.

**3. KitchenAid** Undercounter Refrigerators are one cool co-host. Delight your guests and their senses with undercounter refrigerators designed to entertain in style.

**4. Sub-Zero** Better storage for the bottle means more enjoyment in the glass. Sub-Zero wine preservation units act not merely as coolers but as guardians against heat, humidity, vibration and light – the four enemies that can rob wine of its complexity and character.

# range



1. WOLF



2. DCS



3. AGA



4. WHIRLPOOL

**1. Wolf** Give your kitchen an iconic centerpiece. Wolf gas and dual fuel ranges are unmistakable heirs of the cooking instruments that have been the choice of professionals for eight decades – and are now the favorite for discerning home chefs.

**3. Aga** ranges' efficient radiant heat and insulated design minimizes fuel consumption and creates optimal cooking conditions without the drying, direct heat used in traditional ranges. Gentle radiant heat locks in moisture preserving flavor, nutrients and the integrity of the foods being cooked.

**2. DCS** hand-built ranges are powerful enough to reach high temperatures quickly, sealing in flavor, and precise enough to maintain exact temperatures for as long as needed.

**4. Whirlpool** Leave unnecessary meal prep behind with Whirlpool ranges that fit your kitchen and deliver delicious results. True convection cooking helps seal in flavor and juices for perfect results in less time than non-convection ovens.





1. WOLF



2. KITCHENAID



3. FISHER & PAYKEL



4. AGA



5. ASKO

**5. Asko** Design engineers have maximized the loading capacity of ASKO dishwashers. With identical exterior dimensions to a standard dishwasher, you will notice the difference inside.

**1. Wolf** These are the Wolf ovens that took the cooking world by storm, bringing professional performance into the home kitchen. New M Series ovens and time-tested E Series utilize dual convection to control heat and airflow so every dish comes out exactly as you intended.

**2. Kitchen-Aid** wall ovens are as big as your imagination. Let these fuel your culinary passion and inspire your next masterpiece in the kitchen. Even-Heat Technology creates even results, every time.

**3. Fisher & Paykel** Built-in Ovens are designed for a range of cooking styles, with generous capacity, high performance and a full range of functions.

**4. Aga**'s dishwashers are the perfect blend of function and style with their trademark contour design, engineered to fit beautifully into your AGA kitchen.

wall oven dishwasher



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