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**OFF THE SHELF**

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By Renee Enna

**Advertisement**

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Sizzling page-turners

Two cookbooks offer different kinds of grilling inspiration. The Culinary Institute of America's "Grilling" (Lebhar-Friedman, \$35) is almost encyclopedic, offering techniques and tips as well as 175 recipes from appetizers to desserts; breakfast items and Indian naan are here too. Nancy Davidson's "Killer Ribs" (Chronicle, \$16.95) takes a folksier approach, with profiles of rib joints across the country paired with their barbecue masters' recipes--Twin Anchors and The Smoke Daddy are the Illinois offerings, with recipes for slow-roasted ribs and mojo rib rub, respectively. The books are sold at some Barnes & Noble bookstores and online at amazon.com.

Who spiked the Tabasco?

The McIlhenny Co. did--with chipotle. Tasters liked what the smoky chili adds to this ubiquitous pepper sauce and its vinegar-intensive flavor. We tried it on flautas but it will have lots of life in marinades and sauces as well as in myriad foods. A 5-ounce jar costs \$3.10-\$3.60 at supermarkets.

Relish this

Yes, Texas Sassy pickle chips and pickle relish will add sass--thanks to red pepper, vinegar and garlic and just the right amount of sweetness--to sandwiches and salads. Both products have a superfresh flavor and crispy texture. The 15.4-ounce jar of pickle chips costs \$8; the 11-ounce jar of relish is \$6 at Foodstuffs in Evanston, Glencoe, Glenview and Lake Forest or by mail (texas-sassy.com or 866-451-6728). (The end portion of this sentence has been added to this text.)

Tall order

Frieling's Swissgold Iced Tea Maker brings sleek design to the picnic table. A non-reactive, gold-plated tea infuser attaches to the lid for brewing loose iced tea, and can be removed when the tea is done. The plastic, 50-ounce pitcher is 10 1/2 inches tall and comes in orange and blue and costs \$18 at Teavana stores (Water Tower Place, Woodfield Shopping Center in Schaumburg and Northbrook Court) and by mail (teavana.com or 877-374-6583).

## Gourmet grill

Wagyu Steak Burgers from Chicago-based Allen Brothers wowed us with their marbling, flavor and supertender texture. Wagyu, beef cattle that originated in Japan's Kobe region and is now bred in the U.S., is considered among the premier breeds--these burgers didn't convince us otherwise. Mail-order only, the patties are delivered frozen, with varying prices and quantities available: \$80 (24 4-ounce, 16 6-ounce or 12 8-ounce burgers) or \$90 (12 10-ounce burgers): 800-957-0111 or [allenbrothers.com](http://allenbrothers.com).

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