

tasting & testing

10 top test kitchen discoveries



1. New artisanal **soy sauce** from Kishibori Shoyu is slow-fermented in cider barrels; the result is a rich, complex brew (\$10 for 360 ml; deandeluca.com).

2. Adina's delicious **fruit juice blends**, flavored with hibiscus and ginger, support a good cause: The hibiscus comes from a women's co-op in Senegal (\$2.50; adinaworld.com).

3. Kaiser Bakeware's oversize **La Forme loaf pans** are made of steel, for great crust, and lined with a nonstick coating (\$40; kaiserbakeware.com).

4. Thanks to 33 layers of steel, Calphalon's **Katana knives** are supersharp. The polyresin-coated handles feel good in the hand (\$300 per set; calphalon.com).

5. Sandstone Farms' crunchy, spicy **pickled asparagus** from Idaho would be perfect in a Bloody Mary (\$7 for 16 oz; sandstonefarms.com).

6. With vintage cocktails in mind, mixologist Ryan Magarian collaborated on the junipery, classic Dutch-style **Aviation Gin** (\$28; aviationgin.com).

7. The cast-aluminum interior of All-Clad's new **slow-cooker** goes directly on the stovetop for browning or sautéing before simmering (\$250; all-clad.com).

8. Denver's Continental Sausage makes fantastic **brats and sausages**. The wild-game links (elk, buffalo, wild boar) taste best (\$7 per lb; continentalsausage.com).

9. **Kentucky country ham** from Holloway Hams is cured for nine months, then smoked over a hickory fire, resulting in intensely piggy pork that almost shreds rather than slices (\$50 for 7 lbs; hollowayhams.com).

10. Chef Adam Perry Lang turned us on to the palm-size **Grill Kicker**, which turns any grill or sealable container into a smoker (\$7; smokepistol.com). —Nick Fauchald