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NEWSLETTER
JULY 2009

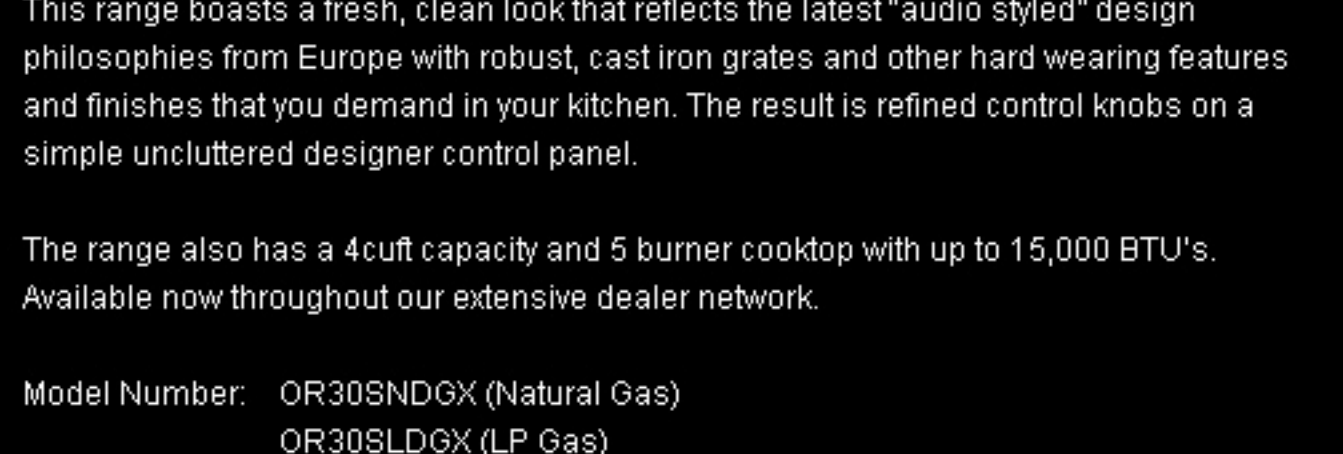
1 Fisher & Paykel Appliances: Partnership with America's Test Kitchen



In October 2008, Fisher & Paykel Appliances and America's Test Kitchen joined forces in a 3 year partnership which enables our DCS by Fisher & Paykel brand to be showcased in both the America's Test Kitchen TV program, and also starting this year, the new TV show Cook's Country TV. Because of this initiative we have a total of over 80 DCS appliances in both TV locations! America's Test Kitchen is watched by over 2 million viewers every single week, and is the most watched cooking show on public television. This top-rated show together with Cook's Country TV, already extremely successful from its initial launch, enhances the powerful performance and precision that only DCS by Fisher & Paykel Appliances achieves, while being put to the test by the best in the business!

Fisher & Paykel Appliances, and DCS by Fisher & Paykel, are extremely proud to be an underwriter for America's Test Kitchen. Our collaboration with such hugely popular but well deserved shows gives us here at Fisher & Paykel the opportunity to further instill our DCS brand of premium quality appliances in the minds of many culinary experts, instructing superior cooking in homes across the country.

2 Introducing the latest addition to our cooking family – the All-Gas, 30" range



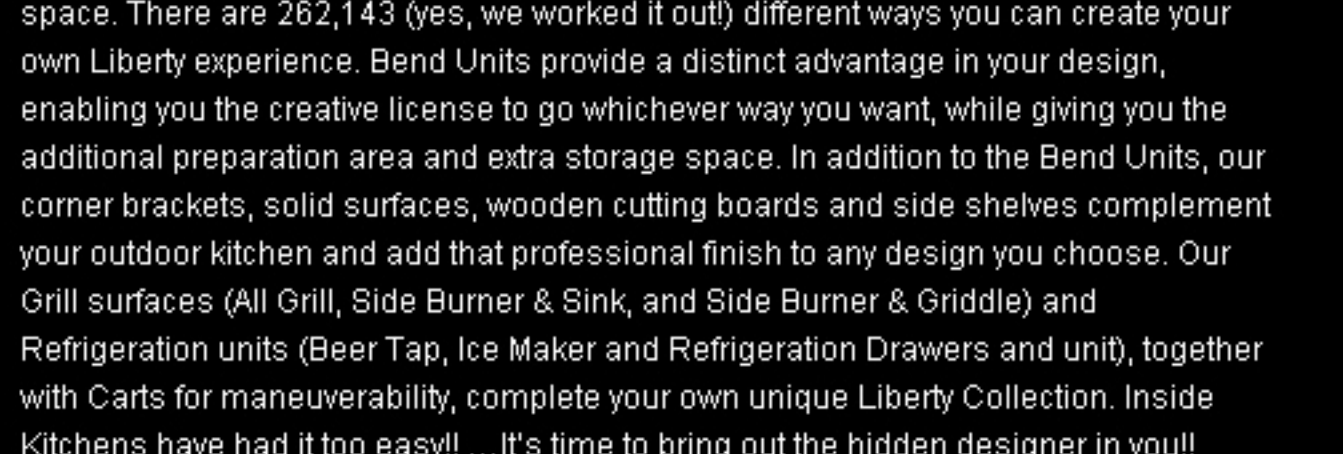
This range boasts a fresh, clean look that reflects the latest "audio styled" design philosophies from Europe with robust, cast iron grates and other hard wearing features and finishes that you demand in your kitchen. The result is refined control knobs on a simple uncluttered designer control panel.

The range also has a 4cuft capacity and 5 burner cooktop with up to 15,000 BTU's. Available now throughout our extensive dealer network.

Model Number: OR30SNDGX (Natural Gas)
OR30SLDGX (LP Gas)

For more information, please visit [here](#).

3 Why Should "inside" kitchens have all the design fun? It's time to let freedom ring...



The Liberty Collection from DCS by Fisher & Paykel allows you to create your very own Outdoor Kitchen exactly the way you envision it, thus enhancing your existing outdoor space. There are 262,143 (yes, we worked it out!) different ways you can create your own Liberty experience. Bend Units provide a distinct advantage in your design, enabling you the creative license to go whichever way you want, while giving you the additional preparation area and extra storage space. In addition to the Bend Units, our corner brackets, solid surfaces, wooden cutting boards and side shelves complement your outdoor kitchen and add that professional finish to any design you choose. Our Grill surfaces (All Grill, Side Burner & Sink, and Side Burner & Griddle) and Refrigeration units (Beer Tap, Ice Maker and Refrigeration Drawers and unit), together with Carts for maneuverability, complete your own unique Liberty Collection. Inside Kitchens have had it too easy! ... It's time to bring out the hidden designer in you!! That's what the Liberty Collection is all about... your choice, your expression. Let Freedom ring!

www.dcsappliances.com

4 Designers, Builders and Architects



Please click below for installation information on our 30" Freestanding Range:

> [30" Freestanding Range Installation Guide](#)

Please click below for installation information on our Liberty collection:

> [Liberty Collection Installation Guide](#)

Need the latest production information, installation instructions and digital brochures please visit www.fisherpaykel.com and www.dcsappliances.com

Use 20-20 design software, Download both brands line-ups [here](#)

America's
TEST KITCHEN

5 Monthly Recipe

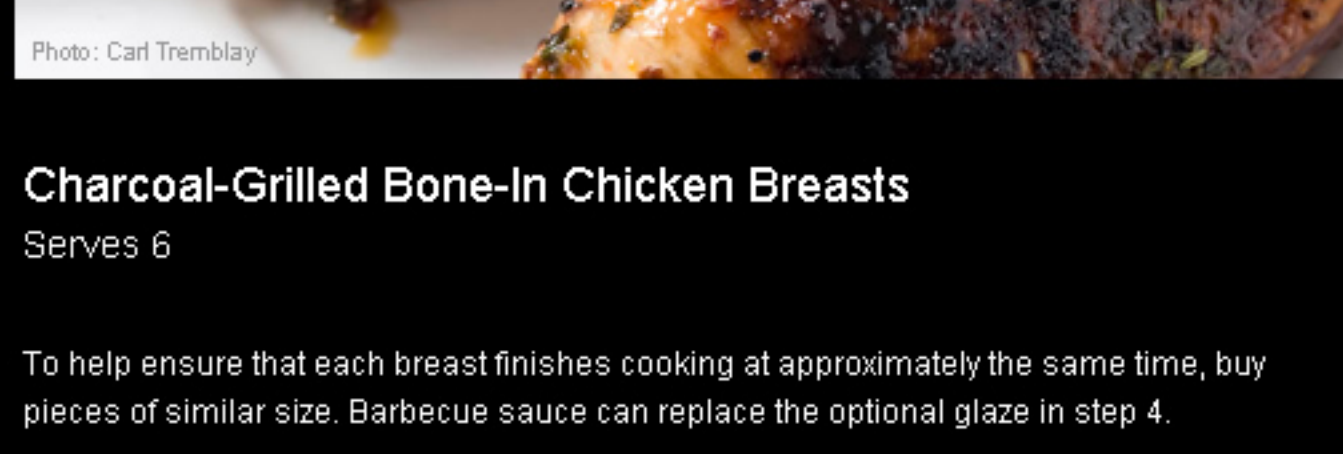


Photo: Carl Tremblay

Charcoal-Grilled Bone-In Chicken Breasts

Serves 6

To help ensure that each breast finishes cooking at approximately the same time, buy pieces of similar size. Barbecue sauce can replace the optional glaze in step 4.

- 1/3 cup table salt
- 6 bone-in, skin-on chicken breast (about 12 ounces each), ribs removed, trimmed of excess fat and skin (see note)
- Ground black pepper
- Vegetable oil for cooking grate
- 1 Recipe glaze (recipes follow, optional)

1. Dissolve salt in 2 quarts cold water in large container. Submerge chicken, cover with plastic wrap, and refrigerate 1 hour. Rinse chicken under cold water and dry thoroughly with paper towels. Season chicken with pepper.

2. Meanwhile, light large chimney starter filled with charcoal (6 quarts, or about 100 briquettes) and allow to burn until coals are fully ignited and partially covered with thin layer of ash, about 20 minutes. Build modified two-level fire by arranging all coals over one half of grill, leaving other half empty. Position cooking grate over coals, cover grill, and let grate heat up, about 5 minutes. Scrape grate clean with grill brush. Dip wad of paper towels in oil; holding wad with tongs, wipe cooking grate. Grill is ready when side with coals is medium-hot (you can hold your hand 5 inches above grate for 3 to 4 seconds).

3. Cook chicken on all sides over hotter part of grill until skin is lightly browned and meat has faint grill marks, 6 to 8 minutes. (If constant flare-ups occur, slide chicken to cooler side of grill and mist fire with water from spray bottle.) Move chicken, skin-side down, to cooler side of grill, with thicker side of breast facing coals, cover grill, and let grate heat up, about 5 minutes. Scrape grate clean with grill brush. Dip wad of paper towels in oil; holding wad with tongs, wipe cooking grate. Grill is ready when side with coals is medium-hot (you can hold your hand 5 inches above grate for 3 to 4 seconds).

4. Brush bone side of chicken with glaze (if using). Move chicken, bone-side down, to hotter side of grill and cook until browned, 4 to 6 minutes. Brush skin side of chicken with glaze; turn chicken over and continue to cook until browned and instant-read thermometer inserted into thickest part of breast registers 160 degrees, 2 to 3 minutes longer. Transfer chicken to plate and let rest, tented with foil, 5 minutes. Serve, passing remaining glaze separately.

Gas-Grilled Bone-In Chicken Breasts

Follow recipe for Charcoal-Grilled Bone-In Chicken Breasts through step 1. Turn all burners to high and heat with lid down until very hot, about 15 minutes. Follow instructions for cleaning and oiling grill in step 2. Leave primary burner on high and turn off other burner(s). Proceed with recipe from step 3, increasing browning time in step 3 to 10 to 14 minutes.

Gas-Grilled Bone-In Chicken Breasts

Stir together 2 tablespoons soy sauce and 1/4 cup maple syrup in small saucepan; bring to simmer over medium-high heat and cook until slightly thickened, 3 to 4 minutes.

Orange-Chipotle Glaze

Makes about 3/4 cup

- 2/3 Cup juice plus 1 teaspoon grated zest from 2 oranges
- 1 Small shallot, minced (about 1 tablespoon)
- 1-2 Chipotle chiles in adobo sauce, minced (1 to 2 tablespoons)
- 2 Teaspoons minced fresh thyme leaves
- 1 Teaspoon light molasses
- 3/4 Teaspoon cornstarch
- Table salt

Combine juice, zest, shallot, chile, and thyme in small saucepan, then whisk in molasses and cornstarch. Simmer mixture over medium heat until thickened, about 5 minutes. Season with salt. Reserve half of glaze for serving and use other half for brushing on chicken in step 4.

Soy-Ginger Glaze

Makes about 1 cup

Reduce the salt in the brine to 1/4 cup when using this glaze.

- 1/3 Cup water
- 1/4 Cup soy sauce
- 2 Tablespoons mirin
- 1 Tablespoon grated fresh ginger
- 2 Medium garlic cloves, minced or pressed through garlic press (about 2 teaspoons)
- 3 Tablespoons sugar
- 3/4 Teaspoon cornstarch
- 2 Small scallions, white and green parts minced

Combine water, soy sauce, mirin, ginger, and garlic in small saucepan, then whisk in sugar and cornstarch. Simmer mixture over medium heat until thickened, about 5 minutes; stir in scallions. Reserve half of glaze for serving and use other half for brushing on chicken in step 4.

Recipe presented by America's Test Kitchen.

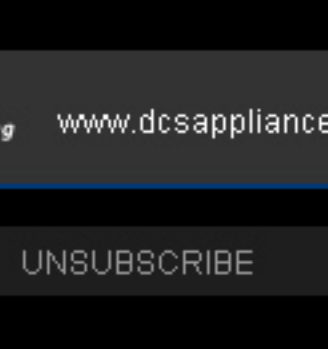
Please visit www.americastestkitchen.com

6 Free Gift

Be one of the first 50 people to click the link below will receive a free copy of this America's Test Kitchen Cook's Country DVD.*

Get the DVD **NOW!**

Be the first 50 and this DVD is yours!



* To be eligible for a free copy of the America's Test Kitchen Cook's Country DVD, completion of the personal details and questions on the entry page is required.