

**ALL  
NEW!**

**FREE RECIPE  
BOOKLET**

**CHEAP, TASTY  
WEEKENDS**

**GRILLED CHEESE** **9** GOOEY,  
DRIPPY  
WAYS →



TAKE A BITE OUTTA LIFE!

# EveryDay

*with Rachael Ray*

## RECIPES THAT SAVE YOU TIME!

- 102 YUMMY DISHES!
- QUICK & EASY PREP
- NEW SECTION:  
FAST IDEAS!

## ENJOY the SUNSHINE!

- MUSIC  
FESTIVALS
- BACKYARD  
PARTIES
- QUIRKY  
FOOD TRUCKS

## STYLE STEALS

- AGE-DEFYING  
MAKEUP
- FASHIONS FOR  
ANY BODY

THE

MAKE  
OVER

*easier than ever*

## 30-MIN MEALS

**Rach's  
Step-By-Step  
Photos  
KEEP YOU  
ON TRACK**

## ISSUE

*check us out!*

**FOOD & FUN:**  
*All bigger, better  
& still on a dime!*

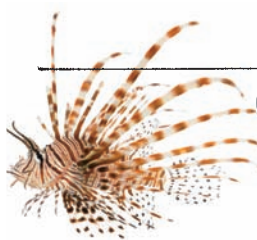
MAY 2011

EveryDay with Rachael Ray

THE MAKEOVER ISSUE!

RACHAELRAYMAG.COM





COMING TO A MENU NEAR YOU:

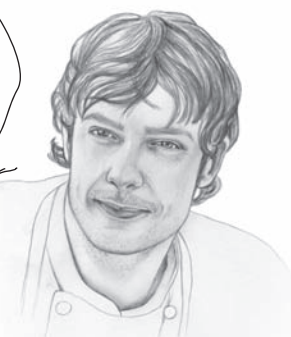
# lionfish!

If you see lionfish on a restaurant specials menu, order it! Chefs are serving it more and more because it's suddenly become crazy plentiful on the East Coast. Supposedly, half a dozen escaped into the Atlantic Ocean in the early '90s, when an aquarium tank broke during a hurricane. They have no natural predators in these waters, so they've been spreading north ever since. Lucky for us, experts say **they're delicious, and eating them will help keep their population in check**. Coastal towns in places like North Carolina and Florida are setting up lionfish "rodeos"—guided dives to catch them (they're easy to scoop up with a quick hand and a butterfly net).

hey, chef...

## SO WHAT DOES IT TASTE LIKE?!

"Lionfish is white and flaky, with a bright taste. The small fillets are perfect for ceviche, where they're 'cooked' in lemon juice."



—BARTON SEAVER, AUTHOR OF FOR COD AND COUNTRY

## SKEPTIC'S GUIDE TO DIGITAL COOKING

We're paper cookbook people, too. But check it out! You can:

**ENLARGE TYPE** to read it across the room (the letters get huge). No more running to check the book!

**INSTANTLY LOOK UP TERMS** like "blanch," "temper" or "julienne"—or videos on how to do them—on Google, YouTube and Wikipedia.

use fresh tomatoes

**LEAVE NOTES ON ELEMENTS YOU TWEAKED** so you can recall them next time without permanently marking pages (the notes shrink and expand at your touch).

**EMAIL WINNING RECIPES** to friends and family on the spot.

email

**ZOOM IN ON FOOD SHOTS** till they're true to life, then compare shapes and sizes in the book to what's happening on your cutting board!

**CLEAN UP MODERATE SPILLS** or messes more easily than you think: Just wipe the screen clean with a cloth. No sticky pages!

Nibble on This!

**Pink bubble gum flavor might be hard to describe as anything else, but it comes from a surprising spice combination—a fusion of vanilla, wintergreen, peppermint and cassia, a lesser-known (but equally delicious) cousin of cinnamon.**