



Lindal Cedar Homes of Seattle photo

dining OUT

To whip up a delicious outdoor kitchen, follow these tips and your guests will be giving their compliments to the chef. BY LISA FIELDS

PICTURE IT: You're hosting a barbecue for friends and family on the deck of your log home, enjoying a beautiful late-summer evening. The only problem? You've missed half the party, dashing to and from the kitchen for extra plates, beverage refills and side dishes.

To avoid this entertaining pitfall, an outdoor kitchen can be a smart backyard upgrade. You'll be able to cook a complete meal while chatting with your guests, not stuck in the house waiting for the corn on the cob to boil.

The best part? An outdoor kitchen adds value and space to your abode. And though you could go hog wild

and design an outdoor kitchen with the latest gadgets and gizmos, a few simple essentials are all you need to transform your deck or patio from ho-hum to yum.

"Outdoor living spaces extend the footprint of your home," says Mark McCoy, a certified kitchen designer with the Jay Rambo Company in Tulsa, Oklahoma. "You'll have a very inviting space for several months of the year."

An open-air kitchen is ideal for any log home, according to Deborah Krasner, author of *The New Outdoor Kitchen*. "It's a natural choice because log homeowners love spending time outside," she says. "The view from your table will be of your beautiful log home."