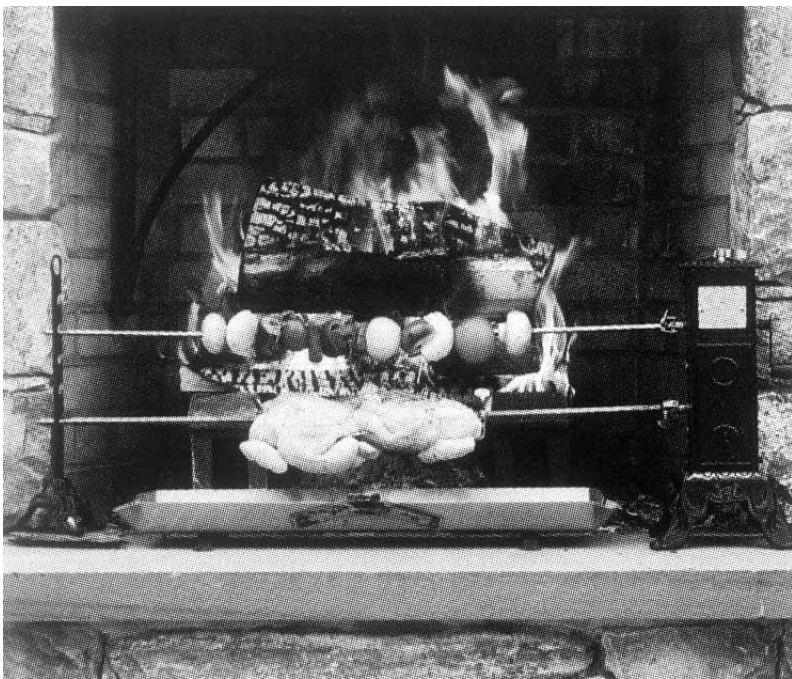


Gourmet

THE MAGAZINE OF GOOD LIVING



A new rotisserie makes hearth cooking easy.

ALL FIRED UP

When former chef Bruce Frankel moved into a house with a fireplace three years ago, it occurred to him that the blazing fire was good for more

than just staving off winter's chill. "it reignited my interest in hearth cooking," he says. A few fire-roasted chickens later, he knew he was onto something delicious.

Thus was born the SpitJack. The basic rotisserie unit comes fully assembled; all you have to do is light a fire, load your meat onto the spit, and place the SpitJack directly in front of the fireplace. (Be sure to put down some foil around the drip pan.) What could be more meditative than watching a roast slowly brown and sizzle while you relax on the couch? But don't forget to set down your wineglass and throw on more logs once in a while – scorching heat is the key to success. \$225 for electric, \$275 for hand cranked (800-755-5509; spitjackcom). –Betsy Block