

Tom Douglas



Photo credit: Ed Anderson

A Note From Tom

My nickname amongst my "boys" is Tankard 5 acquired after a prodigious evening of "sipping" Scotch whiskey on the bonny bonny banks of Loch Lomond, Scotland. I like whiskey of all sorts, Irish, Tennessee, Kentucky and recently the distillations from our local purveyors.

Just like any delicious dinner, whiskey is only as good as the ingredients you put into it. We are thrilled to welcome Woodinville Whiskey Co. to our Dahlia Lounge on June 22nd – and similar to the way our chefs work, their distiller team carefully chooses ingredients grown in the Pacific Northwest. With optimal aging environments in the finest new American oak barrels, Woodinville Whiskey Co. whiskeys have an undeniable swagger, all of which makes this pairing dinner with Chef Kyle Johnson an epic feast that should not be missed! Fun stories and surprises are included – so if you're in need of a great [Father's Day present](#), two tickets to this event (and a designated driver) would make for one happy dad!

I am a grill nut...not a surprise to many of you who've listened to my radio show on KIRO for the last 13 years, or to those who have joined me for dinner at my house. I have three different BBQ grills ensconced in my front yard.

Jackie rolls her eyes at the need, but for me it all makes sense: the Hasty Bake for large meat, whole salmon, or for searing steaks for large groups, the Big Green Egg for super low and slow batches of jerky and other small smoking/roasting projects, and the Weber Performer for rotisserie or roasting birds, beef, ribs and lamb. But now.....only one!

[Weber](#) has come out with a new grill just in time for Father's Day and summer. I was given one to test and as for returning it...not a chance! The old grills have now been duly gifted to nephews and daughter. The new Weber Summit has GAME!! Inch-thick walls on the kettle come with dreamy dampers, and a diffuser plate for great heat control that solves the low-and-slow BBQ riddle. Adjustable grates make for easy steak or chicken searing. A gas starter makes igniting the charcoal a breeze with no residual starter fluid taste. The kettle size will easily cover a full-size rib roast, 20-pound turkey or even a 15-pound salmon. The fit and finish is top notch heavy duty stainless steel, and the kettle top and bottom is nicely hinged so no more wondering what to do with the lid when it is off. This whopper is going to cost you \$2000, but it is built well enough to last 20 years, so \$100 bucks a year the way I look at it. I'm in love!

Cheers,
Tom



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