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HOW TO COOK LIKE THE JETSONS

Trust in Weirdly Named Powders



▶ Xanthan gum sounds like a synthetic rubber, but it's an organic thickener that could save your Thanksgiving. Just a teaspoon or so will bulk up a thin sauce, gravy, or soup but won't make them milky or lumpy like flour. Be sure to stir in xanthan gum with a blender, because it gels quicker than your wrists can whip a whisk.

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Keltrol T630 Xanthan Gum, \$33
le-sanctuaire.com