

dishing

SUMMER / FALL

ISSUE NO. 14

JACKSON HOLE

Try The Bunnery's OSM pancakes, or make them at home like we did with the mix they sell.

PANCAKES

5

WAYS

A Lesson in
Tortilla Making

+ GET A PEEK INSIDE
THE HOME KITCHEN OF
SNAKE RIVER GRILL'S CHEF

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ANKENY ARCHITECTURE AND DESIGN

ankenyarditecture.com

Eat What Grows Here

Lockhart Cattle Co.

Kitchen Views

PHOTOGRAPH BY AARON KRAFT

Jeff and Laura Drew's Rafter J home recently got a kitchen fit to house the chefs who live there.
by Allison Arthur

AS chef and managing partner of the Snake River Grill, Jeff Drew has access to a large working kitchen with room for any and every thing you need. But until recently, the one he shares at home with his wife, Laura, was outdated and pretty basic. Since buying the home close to 20 years ago, the pair hadn't done much to remodel it. With their daughter off at college, the couple decided it was time to build their dream kitchen. Both of the trained chefs (the couple met when Jeff was hired as Laura's line cook in Detroit, Michigan) took an active

role in the project. "It started with a plan to replace the floor (which was a pink tile) but ended up being a major kitchen remodel," Jeff says. They worked on the plans themselves for about six months and hired architect Shawn Ankeny to pull together the final drafts. Ankeny says their first meeting took place in the old kitchen and they discussed new layout options. Then every time they met after that, more cabinets had been taken down and/or moved around so that the Drews could get a feel for the space. "They were very visual and



THE OVERSIZE accordion window opens completely up, creating an inside/outside feeling to the whole room.



I loved working with them.” The snacks Jeff provided sometimes were a perk, too.

To make the most of their budget, the rough layout of the kitchen essentials stayed the same so they didn’t have to redo the electrical and plumbing placements. Laura really wanted to get rid of the old cabinets, and Jeff had his heart set on a new large window that can open entirely and create a sense of an indoor/outdoor space.

Laura put a lot of thought into Jeff’s routine, which involves reading *The New York Times* on Sunday, and created the perfect spot for him to do so: at a built-in banquette with a fireplace.



“We love to cook outside,” Jeff says. To make that even easier, they piped natural gas to their outdoor grill so there is no chance of running out of fuel.

The entire project took about six months, and while they hired a contractor to do most of the work, the Drews helped with the demo and installed the flooring themselves. Ankeny’s contributions were primarily to refine the alignment, order and general “zen” of things and make the space work within some existing boundaries.

Since completing the project last year, Jeff, who is often at Snake River Grill at night, comes home more often for

JEFF AND LAURA picked out the wood for their custom dining table at a farm near Portland, Oregon, where their daughter attends school. They found the colorful fabric for the banquette on houzz.com. They contacted the designer, who had just enough fabric left over from his project to get what they needed upholstered.



dinner. “We are really enjoying the kitchen,” Laura says. Though they don’t generally use it at the same time. “One of us will cook, and one of us will clean,” Jeff says.

The layout works well for the empty nesters. Laura put a lot of thought into Jeff’s routine, which involves reading *The New York Times* on Sunday, and created the perfect spot for him to do so: at a built-in banquette with a fireplace. There is even a water and coffee station nearby so he doesn’t have to go far to get a refill.

The hardest part about the project was not living in it but being able to make final decisions. “I easily spent 120 hours looking at pictures over and over again,” Laura says. The fridge and the countertops were the hardest to choose. “We couldn’t make a decision to save our lives.”

But now that they have, the couple couldn’t be happier. They love to open the window, “crank up the music and sit on the deck all night.”



JEFF DREW'S CORN RELISH

USE THIS RELISH ON ANY GRILLED SEAFOOD. IF THERE ARE ANY LEFTOVERS, ADD A LITTLE BIT OF LEMON JUICE AND OLIVE OIL AND USE IT AS A CHUNKY SALAD DRESSING.

2 OUNCES OLIVE OIL
3/4 CUP RED ONIONS, DICED
1/2 CUP WHITE SUGAR
1 1/2 CUPS RED PEPPERS, MEDIUM DICE
1/2 MEDIUM POBLANO PEPPER, DICED
1 TABLESPOON SALT
2 1/2 CUPS CORN, CUT OFF THE COB
2 TABLESPOONS PARSLEY LEAVES
1/4 CUP BASIL, CHOPPED

>> ADD THE OIL TO A SKILLET OVER MEDIUM HEAT. ADD THE ONIONS AND COOK UNTIL THEY ARE TRANSLUCENT. ADD THE SUGAR AND STIR UNTIL IT IS MELTED BEFORE YOU ADD THE RED PEPPERS AND POBLANO. COOK FOR ABOUT 5 MINUTES, OR UNTIL SLIGHTLY SOFTENED. ADD THE SALT AND TURN OFF THE HEAT. FOLD IN THE CORN AND SPICES AND STIR.

Tip: If the corn is at its peak, serve right away. If it is later in the season and the corn is starchier, let it sit for about 10 minutes before you serve.

