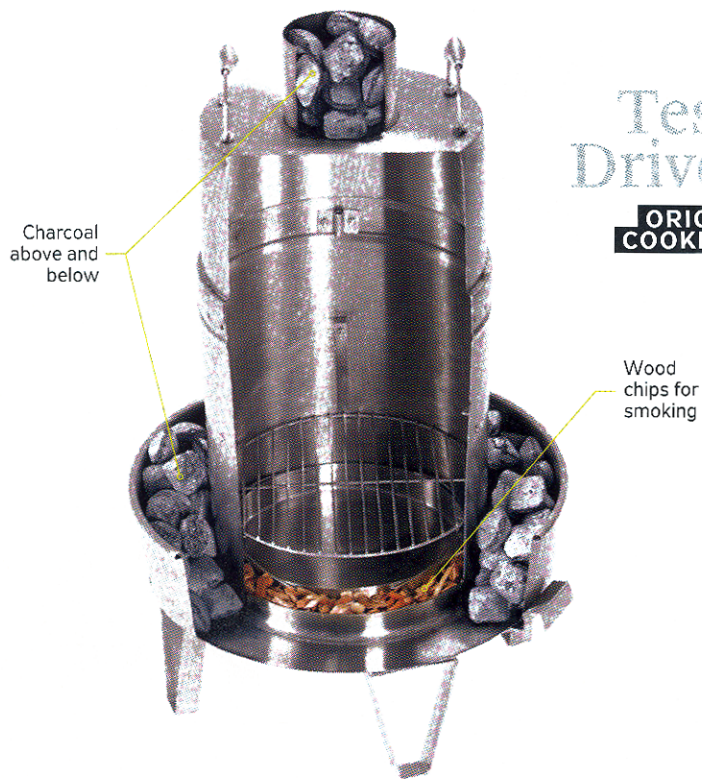


PM UPGRADE /// WISH LIST



Test Drive:

ORION COOKER

There's no more sacred altar for BBQ fanatics than the smoker, which transforms tough cuts of meat into fall-off-the-bone delicacies. So Orion's claim that its **Cooker** (\$150) can smoke six racks of ribs in 75 minutes, compared to 5 hours for a standard water smoker, is nothing short of blasphemy. The secret to Orion's speed-smoking is that the cooking chamber is sealed. Charcoal burns above and below the chamber, circulating air and moisture around the meat, while smoldering wood chips provide smoke for flavor. We conducted a blind taste test, and while our slow-smoked meat had more flavor, every taster preferred the Orion ribs, which were far more tender. And just like that, 5 hours started to sound like a very, very long time. orioncooker.com