

Gasette

A NEW RECIPE FOR Georgia Kitchens

Last year's limited restaurant options forced most Georgians back into their home kitchens. And a funny thing happened along the way: They discovered they like it there.

Now, local designers and appliance retailers are working at a fevered pace to help homeowners create kitchens where they can carry on with their newfound passion for cooking.

TRENDING NOW

Atlanta designer Rosa Moreno of Rosa Moreno Kitchens says the kitchens she's now installing reflect consumers' ongoing concerns for health and safety as well as an adventurous spirit that's expressed with new cooking styles and recipes. Key trends she's seeing:

Touchless Faucets

"Using a touchless faucet means we won't spread bacteria from our hands to the surfaces," Moreno said.

Engineered Quartz Surfaces

Favored for easy maintenance and resistance to heat and germs, engineered quartz is the number one kitchen countertop option. Georgia homeowners favor marble-look quartz.

Natural Gas Appliances

"Traditional gas stoves are the number one option for many because having a visible flame allows you to control the heat output more precisely," Moreno said.

Natural gas cooktops and dual-fuel gas ranges are popular choices. A 36-inch commercial-style range with six burners is the most requested.

SHOPPING TIPS

Retailers nationwide are experiencing record demand for professional-style gas ranges.



Professional-style gas ranges, like this 48-inch model with built-in sous vide, are helping home cooks create their favorite restaurant meals.

Atlanta-area Home Depot, Lowe's and Best Buy stores show natural gas models available for delivery in about two weeks.

Pro-style models from manufacturers like Viking and Wolf will require more patience to acquire. Athens Refrigeration & Appliances in Watkinsville reports that supplies are rebuilding, but expect at least eight weeks for delivery. Some high-end models won't be available until the end of the year.

Walton Gas Communicator Wins National Awards



Savannah Chandler, communications coordinator for Walton Gas, recently received awards in the Cooperative Communicators Association (CCA) contest held in conjunction with the organization's annual Institute. Walton Gas is a subsidiary of the electric cooperative Walton EMC.

Communicators from across the United States and Canada submitted nearly 500 entries in the competition. The awards recognize the best in writing, photography, programs, projects and publications.

Chandler placed in three categories:

- **First place**, Website for WaltonGas.com
- **First place**, Video Series, Walton Gas Educational Series
- **Second place**, Promotional Video for "The Little Things."

Chandler teamed with Between Pixels on the winning entries. The company is a Marietta-based creative agency.



Bite Into a Groove Burger

On Sept. 18 Americans will celebrate National Cheeseburger Day. But at Groove Burgers in Athens, any day is a good one to chow down on a burger crowned with cheesy goodness.

The most popular burger on the menu is the Groove Burger, a take on the traditional cheeseburger. It's an all-beef patty topped with extra sharp cheddar cheese, thick-cut bacon, house-made pickles, signature "groove" sauce, caramelized onions, bibb lettuce and tomatoes served on a toasted yeast bun.

Though the promise of a good hamburger may bring customers in for the first time, the overall dining experience keeps them coming back, said Alex Harris, general manager.

"We don't want to be a cookie-cutter burger place," he said, describing the menu developed by owner Bridger Loftin as "thoughtfully crafted."

In addition to burgers, it includes salads, sandwiches and even traditional meat-and-vegetable plates. Side items such as roasted broccoli, brussels sprouts and Mexican-style roasted corn are offered alongside hand-cut fries.

Many menu items, even the pickles, are made in-house. "We're proud to say our food is made by hand and in house," said Harris.

How the food is cooked is also important.

"Our kitchen couldn't function without gas," Harris said. The restaurant's grill, stovetop and ovens are all fueled by natural gas supplied by Walton Gas.

Groove Burgers

LOCATION: 1791 Oconee Connector in Epps Bridge Centre

HOURS: 11 a.m. to 9 p.m. daily



Toll Free **866-WEMCGAS** (936-2427) or **770-267-2505**

Front Counter Hours
Weekdays, 8 AM to 5 PM

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gas up the stove

Cornbread Skillet Casserole

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| 2 eggs, slightly beaten | 1 cup milk |
| 1 cup yellow cornmeal | 1/4 cup vegetable oil |
| 2 teaspoons baking soda | 1 pound ground beef |
| 1 teaspoon salt | 2 cups shredded cheddar cheese |
| 1 (17 oz) can cream-style corn | 1 large onion, chopped |
| | 2-4 jalapeno peppers, chopped |

Combine eggs, cornmeal, baking soda, salt, cream-style corn, milk and vegetable oil in a bowl and set aside. Cook ground beef until browned, drain well and set aside.

Pour half of cornmeal mixture into a greased 10 1/2-inch cast iron skillet. Sprinkle evenly with beef and top with cheese, onions, and peppers. Pour remaining batter over top. Bake at 350 degrees for 45-50 minutes before serving. Makes 6 servings.

Submitted by Carolyn Barrett of Marietta . Featured recipes are not independently tested, so we must depend on the accuracy of the cooks sending them. Always use safe food handling, preparation and cooking procedures from the recognized experts.



SEND US YOUR RECIPES!
The best entry each month will appear in the Gazette and receive a FREE cookbook.

Send recipe, name, address to:

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