

COOKING AL FRESCO

It's all about the grill for this fun-loving chef

DUANE KELLER

Executive Chef, Potowmack Landing



Even though he's delighted with his new kitchen (right), Keller prefers year-round cooking on his 52-inch Grand Turbo grill, sizzling herb-crusted Delmonico steaks to perfection (above).

He admits that most of the indoor cooking is done by his wife, Jennifer, in their new kitchen, with its brown granite countertops and maple cabinetry. "After you've been in the kitchen all day, I couldn't think of anything better than coming home to her comfort food," he says. "She's a great cook."

The couple frequently entertains in their new home, where the kitchen and adjacent sitting room can easily hold 35. "It's really the centerpiece of the house," he says.

One family member likened the Kellers' new home to a resort, with its cattail-studded lake view. The feeling was intentional.



Signature Restaurant Dish: Horseradish-crusted sea bass with buttermilk mashed potatoes, grilled asparagus and lemon butter sauce

Signature Home Dish: His wife's chicken corn soup. "I bring home her free-range chicken, but she won't even give me the recipe."

Favorite Appliance: Grand Turbo stainless-steel grill

Favorite Kitchen Amenity: Timberlake cabinetry. "We have so much stuff in there, but you wouldn't know it."

A native of Saskatchewan, Canada, Duane Keller likes the great outdoors. So when he and his wife found a lakefront home surrounded by woods, they grabbed it. And although it has a very nice kitchen, Keller prefers to do most of his home cooking outside on his 52-inch stainless steel Grand Turbo grill, equipped with six burners, a rotisserie, a smoker—and 62,000 BTUs of fire power.

"I definitely do most of the cooking out on the grill," he says. "I cook outside all through the winter. There will be six inches of snow out there, but that's nothing...I'm from Canada."