

COCINA *Chic*

Star PBS chef Pati Jinich, whose new cookbook hits bookshelves this month, reveals how to make your kitchen look as gorgeous as what's on the plate.

By Jennifer Barger // Photography by Greg Powers

With its burnt-orange walls, oversize windows and festive Mexican Tlaquepaque-tile accents, PBS chef Pati Jinich's Chevy Chase, Md., kitchen feels as bright and sunny as its vivacious owner. The Mexico City-born Jinich films many episodes of her popular *Pati's Mexican Table* (season five returns this September) right here, whipping up moles on her eight-burner Viking stove and laying out family feasts (carnitas are popular with her three sons) on an outside island. "My kitchen is my favorite room in the house," says Jinich in her melodic accent. "It has everything going on there that I love: cooking, testing recipes and feeding my kids."

The effervescent, endlessly energetic Jinich serves up a fresh passel of dishes to her fan base this month with her new cookbook, *Mexican Today: New and Rediscovered Recipes for Contemporary Kitchens* (\$23, Rux Martin/Houghton Mifflin Harcourt). It's her second tome, and it's jammed with dinner-party-ready fare like crab enchiladas in buttermilk sauce and meatballs simmered in a tomatillo and guajillo sauce. Some of the new recipes will headline at Jinich's popular cooking classes at the Mexican Cultural Institute in DC, where she is the resident chef (including one March 15, instituteofmexicodc.org).

When Jinich and her husband, Daniel, throw a fiesta, it's usually a cheery and comfortable affair. There's a huge wooden table in the dining room underneath a swirled chandelier from Mexico; that big kitchen island also is covered with food. "A kitchen island can never be too big," enthuses Jinich. "They encourage you to help yourself."

She'll set the table with hot-hued plates and often add a bright Mexican tablecloth. "It's my eclectic mix, just like my house," she says. "I could never be committed to one style or one country!"

Here are some ways to get Jinich's classically modern style.





BRIGHT IDEA

"The aged gold color of this Niermann Weeks chandelier is divine. The design is feminine without being too delicate," says Jinich. \$4,190. Redfern chandelier, J. Lambeth Showroom, DC Design Center, jlambeth.com; Tchoupitoulas Furnishings, Alexandria, Va., tchoupitoulasfurnishings.com



TOOLS OF THE TRADE

"I love the rustic-modern look of this Hammered Steel Rivet flatware," says Jinich. "Each piece has such a nice weight to it. It would go with any kind of food." \$52 for five-piece place setting, Restoration Hardware, Georgetown and Tysons Corner, restorationhardware.com



SEAT PLEASANT

"The cushion on these chairs makes them perfect for doing what we call a *sobremesa* in Mexico, which translates to just hanging out at the dinner table for a long time," Jinich says. \$349. Evan chair, Room & Board, downtown, roomandboard.com



TRADITION TWIST

"I like heavy plates, like these dinner plates from Le Creuset," says Jinich. "I have them in many colors. I think they look like traditional Mexican plates." \$25 each, Le Creuset, Bethesda, Md., lecreuset.com



MOD MEX

"It makes me hungry looking at all the colors on this Mexican otomi pillow!" says Jinich. "You could throw it onto any chair." \$110, Salt & Sundry, downtown, shopsaltsandsundry.com



SLEEK SETUP

"I love the clean lines of this round Platner table by Knoll—it'd bring order to my usual kitchen chaos," says Jinich. "Plus, the shape engages everyone at the table in conversation." \$3,572, Design Within Reach, Georgetown and Bethesda, dwr.com

