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The Neighborhood Reinvented
India on the Eastside

SHE'S *the* BOSS

*local ladies share
secrets of success*

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the heart of her home

Kirkland Kitchen
Had Her at Hello

BY JENNY LYNN ZAPPALA
PHOTOS BY DANE GREGORY MEYER



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KIRKLAND WON THEM OVER Angela and Albert Shen were reluctant to leave Seattle's fine dining, arts and amenities, but downtown Kirkland won them over. Angela loves to walk downtown, enjoy the boutiques, coffee shops, restaurants and her favorite, the Wednesday Farmers Market, and fill her bag with goodies. Her goal this summer is to make blackberry jam. The neighbors are fun and friendly, and they share great recipes like Danger! Cookies.



Imagining her dream home, Angela Shen, CEO and founder of Savor Seattle Food Tours, wanted to fall completely head-over-heels in love with a kitchen. The 30-year-old self-proclaimed "food evangelist" loves sharing joy through food. When Angela and her husband, Albert, a Microsoft software engineer, toured about 100 Seattle homes in three months, many near the Green Lake neighborhood where they lived, nothing measured up. The couple wanted a newer, "classy," Northwest-style home with lots of light, open space and that dream kitchen – the center of Angela's home and business.

The couple expanded their search to downtown Kirkland because the waterfront neighborhood of boutiques, coffee shops, restaurants, waterfront views and, — Shen's favorite — the Wednesday Farmers Market, "feels real." (Her farmers market goal this summer: Make blackberry jam.) The 4,830-square-foot blue house with matching oval windows, white columns and a white picket fence looks "deceptively small" and "so unexpected." But then she saw the kitchen.

"With my kitchen, it was instant love," she said, ticking off "the openness, the ridiculously large island with a unique treatment of the granite (countertops) I'd never seen before, lots of storage space and commercial range with hood that vented out. And a huge butler pantry and a walk-in pantry! And the drawers have slow-close hinges, so no more slammed drawers."

Shen knows and appreciates quality, which is why Savor Seattle offers Seattle's only official Pike Place Market food and cultural tour and Savor Seattle is ranked as the No. 1 attraction and culinary tour in the region, according to TripAdvisor and other travel publications. Shen grew up in her family's restaurant business, learning the unique challenges all food artisans

face, big and small, and she loves sharing those stories so people can connect with their food. It's how she uses her Wharton Business School degree and experience in brand management at Quaker Oats Co.

"I have a huge passion for the restaurant industry and everything food-related. That is why I started my business. In my kitchen, I cook and bake daily," says Shen.

The island is where the party starts, whether Shen is cooking for two or for a houseful. She can make several menu items at once by pulling out all the ingredients and dividing the island into sections for each menu item: salad, entrée, dessert, etc. For parties, the island is great for presenting appetizers, buffets, pot-lucks, fondue, a wet bar — anything.

The must-have is a high-BTU stove with at least six burners, she says. Her GE Monogram stove has a hotter flame, ideal for cooking stir-fry, frying chicken or fish, or making her favorite, Chinese fried rice. Water can be boiled unbelievably fast. The stovetop grills are reversible — a flat side for flat-bottomed pans and a round side for round-bottom pans and woks. (If you cook with high heat, make sure the overhead vent vents outside, she says. Some kitchen vents just push the air around.)

Two GE Monogram ovens are a luxury because she has more room to bake and keep food warm. Two ovens also mean twice >>



(left) Angela and Albert Shen were married at Lake Tahoe. The Peter Lik photo of Lake Tahoe above the living room fireplace mantel commemorates the occasion. (right) Artist Queng Hong awakened their interest in art. Albert Shen proposed to her by presenting this commissioned Queng painting to Angela at a special private dinner for two at the Menagerie in Chicago.



the coveted middle racks for even baking, especially delicate, delicious Danger Cookies – four types of perfectly balanced chocolate: milk chocolate, dark chocolate, semi-sweet chocolate and Heath bars. Danger!

Shen is perfecting recipes for the Gourmet Kayaking Tour, which Savor Seattle Food Tours will begin offering in June. The three-day/two-night adventures are supposed to bring together the best of gourmet food, wine, kayaking, camping and scenic Puget Sound views and wildlife. She's especially excited about the short ribs braised in a red wine and vegetable reduction.

Shen says the secret to optimizing recipes is "keeping good records of every change, making logical, small changes as I go – if I can; I can't really do this with baking – and sometimes taking big risks! But that's really rare. For most things, the secret to kicking it up a notch is usually not enough acid (in other words, it needs more lemon juice or vinegar) or salt and pepper."

While Shen is measuring, mixing, cooking and baking, someone is watching carefully – her baby girl, Kira. The big plan is to stay here for 10 years, maybe longer, so business and baby can grow together. She'd love to build out a mother-in-law unit above the garage and a rooftop patio so they can do more outdoor entertaining. The kitchen, however, is perfect.

Shen says: "Kira loves watching me chop, stir or bake. As I am doing everything, I'll talk to her and show her each vegetable, let her smell them and explain what it tastes like."

Angela Shen can't help it. She's a food evangelist. >>



KITCHEN COUNTERTOP Kitchen countertops by Meta Marble & Granite look stylish, are easy to clean and aren't too shiny. It's easy to roll out dough for blueberry scones (her favorite) fold it and roll it out again because the dough comes off effortlessly.

NEAT AND TIDY PANTRY

- » Keep items that are used together grouped together – grains, baking staples, canned goods, etc.
- » Keep items that you use frequently at eye level, where you can see them and they're within easy reach.
- » Keep heavy, bulky items on the ground (rice and oil) and keep light items that you access rarely on top (refills of paper towels, napkins, zip lock bags).
- » Keep food fresh and organized by removing the original packaging and using labeled, air-tight containers, instead.



SUPER SALAD! HERBS GO A LONG WAY

Cilantro, tarragon and chives elevate a mixed green salad with mustard and shallot vinaigrette dressing from ordinary to extraordinary, another dish for the Gourmet Kayaking Trip. To serve, Shen pours the dressing around the bowl's edge, coating the bowl with it, and then tosses, so the dressing evenly coats the greens.

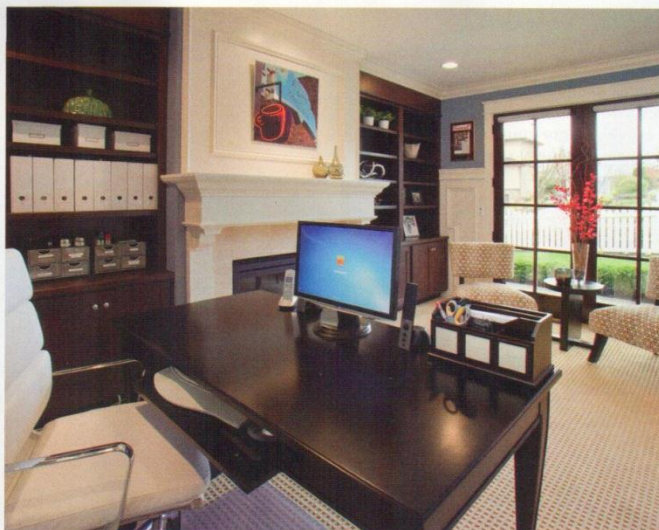


BEACH HOUSE BREEZE

Her home feels like a beach house. On the front patio, the triple grand entrance doors – traditional front door in the center, French doors to the dining room on the left and to the office on the right – can be propped open on bright, sunny days. White window shutters, an eye-catching blue rug with copper highlights and blue accent pillows give the living room a beach feel.

RESOURCES

Builder *Mirikeen Homes*, Medina, mirikeenhomes.com
Built-in cabinetry in office and living room *Huntwood Cabinets*, Kent, huntwood.com
Culinary torch *Roburn Co.*
Espresso machine *Nespresso*, Seattle
Fireplaces *Heat & Glo Fireside*, Bellevue, heatnglo.com
Kitchen countertop *Meta Marble & Granite*, Seattle, metamarbleandgranite.com
Kitchen mats *Tough Guy Mats*, *Tough Guy International*, toughguyintl.com/ground.html
Interior designer *Craig Williams Interiors*, Seattle, craigwilliamsinteriors.com
Soda Maker *SodaStream Penguin Soda Maker*, Seattle, surlatable.com
Wood floor *The Home Floors*, Everett
Window treatments *Anchor Blinds Co.*, Seattle, anchorblinds.com



SAVOR SEATTLE FOOD TOURS

Savor Seattle is famous for being rated the No. 1 attraction in Seattle and one of the top 10 tours in America by TripAdvisor. The tour feels like a good friend taking you around to see their closest foodie pals. Savor Seattle offers Seattle's official Pike Place Market Food & Cultural Tour, along with a Chocolate Indulgence Tour, a Gourmet Seattle Tour and the new Gourmet Kayaking Tour in San Juan Islands. The 3-day/2-night Gourmet Kayaking Adventure in the U.S. and Canadian San Juan Islands pairs gourmet food, fine wines, kayaking, camping and spectacular Northwest nature and views. Kayak tours start in June. savorseattletours.com