

## BACK (YARD) TO THE FUTURE

IT'S SUMMER GRILLING  
SEASON, AND MOST OF  
US ARE TOILING AWAY  
OVER HOT COALS,  
WONDERING WHEN  
TO FLIP A STEAK OR  
REMOVE AN EAR  
OF CORN.

RESOURCE: [LYNXGRILLS.COM](http://lynxgrills.com)

Technology is already available, however, that takes the guesswork out of grilling for can't-miss backyard barbecues. Ranging between \$6,000 and \$10,000, the Lynx SmartGrills are definitely not for the casual outdoor cook, but could easily turn weekend Wagyu warriors into obsessive grill masters.

Lynx CEO Jim Buch said the SmartGrill technology could change the way people cook.

"As most [cooks] know, while you are grilling, you need to hang around the grill," he said. "SmartGrill will send you a text message when it needs

you to return to the grill to do something [like] flip or remove food, enabling multi-tasking and saving time."

SmartGrill models feature stainless-steel grates, backlit blue LED control knobs and dual halogen grill surface lights. With its Intel processor, 64GB storage and built-in Wi-Fi, it's more of a computer that can cook. In addition to working in conjunction with iOS and Android operating system devices, this grill is also voice activated. Simply tell it what you want to cook.

The Trident ProSear2 infrared burners go from simmer to sear



in seconds, producing even heat across the surface of the burner.

"The Trident infrared interacts directly with your food to cook meals quickly and efficiently," Buch said.

Another key differentiator, said Buch, is the grill's learning algorithm, which enables the person cooking to program the SmartGrill for the desired doneness. Doneness lives in the taste buds of each individual, he said, and a proprietary operating system called My Chef learns your preferences so you can prepare foods to the same doneness every time.

There's also a pre-programmed database of 400-plus recipes from Lynx's executive chef, Andres Dangond.

"This enables each of us to step outside of our personal 'comfort zone' of grilling a handful of entrees and experi-

ence new recipes without the risk and expense associated with trial and error. If you have never grilled lobster tail before, it can be costly to learn how not to over or under cook it. With SmartGrill, you get it right the first time," Buch said.

Local celebrity chef Kent Rathbun agrees. Not only does he use Lynx products, as the owner of the new Hickory by Kent Rathbun in Plano, he knows a bit about barbecuing.

"The benefit of the SmartGrill is that it takes so much of the guesswork out of grilling. Lynx has partnered with many chefs who have worked with poultry, seafood, vegetables, etc. to develop the exact cooking time and temperature needed for each product," Rathbun said.

"Let's say you're grilling some shrimp; you just enter the product, amount that you have and then boom, you're all set and don't have to worry about over or under cooking your meal anymore."

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Chef Kent Rathbun tries out the new Lynx SmartGrill. The Wi-Fi-enabled grill can easily handle cooking a grilled cheese sandwich while searing steaks and cooking vegetables. Photos by Steve Reed