

LIGHT UP

Illume's Boho line of candles channels fragrances such as pineapple and cilantro. \$34, illumecandles.com



[let's get cooking!]



SWEET/TART

Ciao Bella's Bartlett Pear Hibiscus sorbetto adds sweet pear to zingy hibiscus. ciaobellagelato.com



GLOBAL INGREDIENT

Masa Harina

THIS CORN FLOUR is a staple in Latin cuisine. Add a little water and it becomes a Play-Doh-like mixture ready for making fresh tortillas: Roll the dough thinly, cut into 5-inch rounds, and cook in a skillet over medium-high heat about 50 seconds per side. It can also lend sweet-toasty corn flavor to all-American faves like corn bread, waffles, and pancakes. Find it in the supermarket's international aisle and at ethnic markets.

—MELISSA HASKIN

PAIRINGS

What Should I Drink with ... a Greek Salad?



A CRISP AND ZINGY WHITE

A salad featuring feta, olives, onions, tomatoes, and vinegar is mouthwateringly tangy. A wine of similar sharpness will handle its bite. Look for a crisp sauvignon blanc. Bright, grassy, and citrusy, its herbal side complements the olives, oregano, and garlic, while its zesty citrus fruit embraces sweet summer tomatoes.

Giesen, Sauvignon Blanc, New Zealand, 2012 (\$12)

OOPS!

Avoid heavy, tannic reds like cabernet sauvignon, syrah, or merlot, which taste sour next to anything bright and acidic.

A DRY, JUICY ROSÉ

Olives and feta cheese provide richness that can handle the soft, berry fruit of a dry rosé. Great rosés can come from anywhere, but seek a lighter, paler style. Its complexity, great acidity, and flavors of dried herbs and berry fruit will connect with the diverse flavors and textures of a Greek salad.

Skouras, Zoë Rosé, Greece, 2013 (\$11)

—JORDAN MACKAY



PHOTOGRAPHY: RANDY MAYOR; FOOD STYLING: KELLIE GERBER KELLEY; PROP STYLING: LINDSEY LOWER