

Modern kitchen is a foodie's dream come true

03:35 PM CST on Friday, November 19, 2010

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What are your ingredients for a dream kitchen? A heavy helping of storage, a fresh crop of chef-approved appliances, maybe a dash of luxurious details?



Photos by DAVID WOO/DMN

Cindy and Chris Brickman entertain at night, so lighting was a key consideration. During one party, about 100 people gravitated to their modern kitchen in [Uptown Dallas](#).

Chris and Cindy Brickman's modern kitchen in Uptown Dallas has it all. Cindy Brickman, a culinary enthusiast who enjoys making cheese and bread, has been dreaming of her own "wow" kitchen since she got her first cookbook at age 9. She even carried around magazine clippings of inspirational kitchens in her purse for years.

"I finally convinced my husband to give me the kitchen of my dreams," Brickman says of Chris, an executive at [Kimberly-Clark](#). The couple went to Kitchen Design Concepts of Carrollton in January 2009 to help make fantasy a reality. They soon had a customized kitchen that fit their lifestyle. With a sleek, modern design, cool blue atmosphere and bronze and lime green accents, it's so easy on the eyes that it's almost sexy.



Photos by DAVID WOO/DMN

Stainless-steel countertops and clean, sleek cabinets ramp up the kitchen's contemporary appeal.

"Every time I walk into the kitchen, I just catch my breath," she says. "It's a sweet little surprise every time."

Mary Kathryn Reese, co-owner of Kitchen Design Concepts, calls the kitchen a "gasper."

"You just come around the corner and go, 'whoa.' "

Brickman wanted something cool, "as in temperature, not as in, 'I'm so cool,' " she says with a laugh. Her love of blue and her modern taste led to the overall feel.

"I wanted a very sleek, clean, uncluttered feeling," Brickman says. "When I'm cooking I dream of being a professional chef in a professional kitchen, and I picture something cool and crisp. And I knew when I had friends over, they would warm it up with their laughter, their presence."

The shimmery blue, European-style cabinetry with touches of bronze reflects light around the space. The stainless-steel countertops provide even more glamour.

Brickman really loves how the cabinets change color based on the time of day – from icy blue in bright light to a darker blue with gold flecks at night.

The piece that really draws your eye is the raised, eat-in bar, designed by local artisans at CTS Wood Design. The swirls of blue, lime green and bronze epoxy paint echo the rest of the color scheme and bring everything together.

"The piece really softens up the contemporary, sleek look and the stainless countertops," Reese says.

The designers didn't compromise functionality for looks. Every nook and cranny is put to use.

The design team changed the layout of the townhome's basic kitchen, knocking down a wall to extend the kitchen and expose it to more light.

Your eyes first land on the unique triangular island. Katie Bacon of Kitchen Design Concepts created the design to make the island more usable as a workspace. Brickman can easily step into the V-shape and have a work area on both sides.

The countertop height was raised a bit to accommodate Brickman's 5-foot-10-inch frame. "It's easy for me to stand and cook at the island and pass things up to the bar where people are sitting," Brickman says. "And sometimes with regular countertops, I find myself slouching."

There also are special areas for Brickman's hobbies. The left side of the kitchen houses three under-counter wine refrigerators used as cheese caves. Making cheese requires an aging process in a moisture- and temperature-controlled space, and the little fridges fit the bill, Brickman says. Of course, there is always room for some wine.

The meal-preparation area is on the right side of the kitchen, where Brickman can easily access her appliances, including her favorite – the [Gaggenau](#) combination steam and convection oven. She has used it more than her regular oven, especially for baking French bread and roasting chicken.

"Once I used it, I was hooked," Brickman says. "I thought it was the greatest thing ever. It keeps things moist and fresh with the steam, and the convection adds crispness."

The cabinets and storage also are a cook's dream. The kitchen has an open design so it doesn't feel stifling, but cabinetry on the right-hand wall and on both sides of the island provide ample space to hide pots, pans and tools.

The kitchen is ideal for entertaining – at one party, about 100 guests gravitated to the kitchen – but it's mainly for Brickman, who spends most of her time there.

"My kitchen still gives me the goose bumps," she says.

Top 5 kitchen features

1. THE ARTSY BAR: The custom eat-in bar is a beautiful yet functional piece of art. Designed by CTS Wood Design of Dallas, a custom woodworking design shop and art studio, the one-of-a-kind bar is made of wood and covered in swirls of epoxy paint. It's covered with a glass top. The custom, stainless-steel bar legs by LM Fabrication echo the shape of the countertop.

2. THE DREAM OVEN: Both Mary Kathryn Reese of Kitchen Design Concepts and Cindy Brickman rave about the Gaggenau 24-inch combination steam and convection oven. The steam keeps a turkey moist and meaty while the convection crisps the skin perfectly. Brickman also loves making breads in it.

3. THE CHEESE-LOVER'S PARADISE: Brickman's love of cheese led to a series of three under-counter wine refrigerators by Liebherr that she uses for aging cheddar or brie and storing good wine for pairing.

4. LIGHT AND SEXY: "They entertain a lot at night, so we wondered what we could do to add a little sex and sizzle," Reese says. Element Design's floating LED Eluma panel shelves on either side of the vent hood add a subtle, sexy glow. They're made of tempered, etched glass, framed in aluminum and powered with low-voltage lights.

5. DETAILS, DETAILS: The vent hood by Zephyr includes custom mosaic tile panels from Horizon Tile on the sides for a little something special. There's also a television hidden in an upper cabinet near the vent hood.

Local resources

Kitchen Design Concepts, kitchen design and remodeling. 2741 E. Belt Line Road, Suite 113, Carrollton; 214-390-8300.

www.kitchendesignconcepts.com

CTS Wood Design, custom woodworking. 11227 Goodnight, Suite 912, Dallas; 214-629-6729.

www.ctswooddesign.com

LM Fabrication, metal fabrication and restoration, 1835 Empire Central, Suite N, Dallas; 214-688-4150.

Horizon Tile, 1617 Hi Line Drive, Suite 450, Dallas; 214-741-4447.

www.horizontile.com