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In the Know

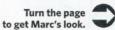


Star Kitchen

Marc Murphy's home kitchen is the perfect place to cook up a big family feast.

PHOTOGRAPH BY STEVE GIRALT

Marc Murphy's entertaining style is straight out of Italy. The Chopped judge was born in Milan, then lived in Genoa and Rome in his teens when he was honing his cooking skills. To this day, his time there influences how he preps and enjoys meals: He keeps the ingredients simple-and the guest list wide open. "I'm usually cooking for 20 to 30 people," he says. "But it's easy to cook for a big group when vou let the ingredients speak for themselves." He also has a kitchen built for the task. When he and his wife, Pam, designed this space in their Bridgehampton, NY, home, they included an oversize island for serious storage and a hidden pantry for extra equipment. Marc and Pam are famous for their welcoming, laid-back style, and this house has become their friends' favorite place to be on summer weekends in the Hamptons. Of course, most people end up right here in the kitchen instead of in the big comfortable living room just a few feet away. "This is where the party happens," Pam says.



In the Know

Get the Look

Pick up some of Marc's finds for your own kitchen.



"I really wanted to add a lot of warmth and texture and fun," Pam says of the Laika Medium Pendant. \$499;

bludot.com

Pam loved her gray penny tile so much, she also used it in the laundry room. This Astraea Porcelain Mosaic tile, in ash, is similar. \$11 per square foot, Elite Tile; wayfair.com

Marc has always admired the designs and ingenuity of the Italian housewares brand Alessi. He keeps their iconic 9093 Kettle on the stovetop. #190; alessi.com



Color Dipped bowls add pops of color to the open shelves. \$89; willfulgoods.com

Pam loves to hang out on a Bertoia Counter Stool in the morning, drinking coffee and working on her laptop. \$1,209; dwr.com



Agate Bookends keep Marc and Pam's favorite cookbooks in place. \$100; zgallerie.com

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