

4 Tips for Designing the Best Outdoor Kitchen

1. Location

Many factors influence where you decide to place your outdoor kitchen. First, you'll want to make sure that the smoke from the grill doesn't back into your home. It's important to have a good idea of the general wind pattern in your area and orient the grill appropriately. Second, if you entertain frequently and don't want to travel a long distance from the indoor to outdoor kitchen, consider placing your outdoor kitchen near the entrance to the indoor kitchen. Finally, consider the overall traffic flow of your property. The safety of your family and guests are very important; a hot grill shouldn't be adjacent to the area where people play. Proper planning will help ensure that your outdoor kitchen is in the perfect location for your property.

2. Have a place to set and store

Just like your indoor kitchen, you will need places to put your items and plenty of storage; however, everything outdoors must be waterproof and durable to temperature changes. Countertops and cabinets are designed to provide space and keep clutter away, and for a customized look, coordinate your flooring, countertops and cabinets, just like you would with your indoor kitchen. Many people choose to install stone and steel counters and cabinets, since this provides a sleek and modern look.

3. Add a touch of ambiance

Your outdoor kitchen serves as a place to enjoy cooking and eating while entertaining. It should be an opportunity to enjoy the outdoor weather while having the comfort of an indoor space. Make sure you incorporate features that really make this space the center of attention. Chairs, tables, and decorative objects can complete the look, as will specialty lighting. When it comes to furniture, choose durable pieces with comfortable outdoor cushions. Select the largest table you can for the space so you can use it as a buffet as well as a dining table. A small fountain or pond can also lend a relaxing feel. Some outdoor kitchens are fit with television sets, which truly make the outdoor kitchen the place to cook, eat, relax, and entertain.

4. Bring indoor comfort and safety outside

Weather can be an issue when entertaining outdoors. Building a tall roof or pergola over your outdoor kitchen will allow you to enjoy your space in the rain or extreme heat. You can incorporate different forms of shelter such as a stone roof or a simple patio umbrella. Hot locations may want an overhead fan. Colder regions may want heat lamps, a fire pit, or fireplace to warm up the area. Outdoor lighting will not only extend your time outside, but it will offer safety for walkways and grilling areas.

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