



Patricia Jinich films *Pati's Mexican Table* in her Chevy Chase home.

MESA MEXICANA DE PATI

"I WANTED IT to look Mexican, but not in-your-face Mexican," Patricia Jinich says of her fabulous Chevy Chase kitchen, with its Jalisco-tile backsplash, hay-colored cabinets, deep-rust walls and judiciously placed pottery.

It's a fitting backdrop for the Mexican-born Jinich, host of the PBS series *Pati's Mexican Table*, which is scheduled to air its second 13-episode season starting Sept. 1 (check local listings for times). Filmed in her kitchen, the series delves into Mexican ingredients, cooking techniques and regional cultures, traditions and history. This season's first episode features enchiladas in red tomato sauce, Tampico-style steak and Mexican wedding cookies.

The 40-year-old dynamo, a former Washington, D.C., policy wonk with a master's degree in Latin American studies from Georgetown University, turned her passion into a career about seven years ago. She's now the chef at the Mexican Cultural Institute, a cooking teacher and cookbook author (her first book will be out this spring) who has appeared on *The Food Network*, the *Today* show, *The Chew* and more.

"Pati's PICKS" Here's where the mother of three boys, ages 6, 10 and 13, shops and eats in the Bethesda area:

A&H Gourmet and Seafood Market:
"The best fish I've found."

Vace: "Incredible-quality bacalhau [dried salted cod]."

Trader Joe's: "Fabulous nuts, good oils and vinegars, different kinds of rice."

Raku: "I love their tofu salad even though I'm not a tofu person."

Jaleo: "For tapas and drinks."

Uncle Julio's Rio Grande Cafe: "Great chicken tamales."

Dolcezza: "Love their gelato and coffee."

Other favorites: Bethesda Bagels, Satsuma, Spring Mill Bread Co.