

food
network

magazine



COOK LIKE A
STAR!

25 FESTIVE COOKIES



Oh What Fun!

120
HOLIDAY
RECIPES

Easy
Christmas
Breakfast

GREAT
PARTY
APPETIZERS

GINGERBREAD
CHEESECAKE

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\$1,000
SHOPPING
SPREE!

100 GIFTS FOR FOOD LOVERS! PAGE 37

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let's cook better. together.

a feast for the senses

Every Christmas, the memories of the season come flooding back. From the smell of hot mulled wine and the taste of sugar cookies to the sound of carolers and the sight of everyone gathering around the dinner table... it's the little things that make this time of year so special.

And to help ensure more memories in the making, Food Network™ and Kohl's® are here to help pull it all together. Whether it's the cookie sheets for your gingerbread men or the mugs for toasting friends and family, the happiest of holidays start here.

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open here >

chewy gingerbread-peppercorn cookies



orange and spice mulled port wine



< open here

chipotle creamed spinach phyllo cups



notes from our test kitchen: cookie decorating



< open here

best *gifts* ever

The foodies in your life will certainly think so. No matter who's on your list, Food Network™ and Kohl's® have you covered.

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◇ for the budding baker

cookie sheets, mixing bowls, towels and whisks to satisfy any sweet tooth

◇ for the holiday hostess

deviled egg tray, trifle dish, serving trio and napkins for a party that's always a hit





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knife block and Dutch oven
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at home

◇ **for the mixologist**

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opener, corkscrew,
copper mugs, ice bucket
and serving tray for the
ultimate nightcap

◇ **for the food blogger**

sizzle pan set, punch bowl,
baking dish and copper
utensils for Instagram-
worthy pics



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Bring it Home for the Holidays



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CAVIT

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DECEMBER 2016



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Food styling: Christine Albano
Prop styling: Marina Malchin

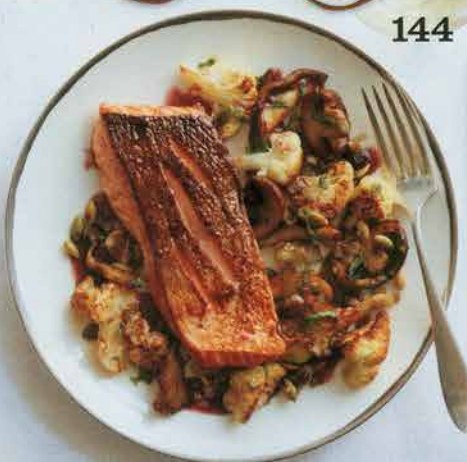
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SUPER BOWL SNACK: ANTONIS ACHILLEOS.

To Your Health

Here's what's extra good for you in this issue.

DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



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**MOROCCAN
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GO COCOA

When you digest cocoa powder, "good" probiotics in the gastrointestinal tract increase, while "bad" microbes decrease, according to a recent study at Louisiana State University. Add some unsweetened cocoa powder to your yogurt, or make the chocolate cookies on page 178.

HAVE THE FISH!

Saturated fats are not only bad for you, they may also lead to more unhealthy eating. A recent study on mice found that a diet high in saturated fats (like those found in red meat) causes inflammation in the brain that can keep it from controlling how much to eat and when to stop. Try eating more fish, which is low in saturated fats. See page 144 for three great holiday recipes, such as this roasted salmon with cauliflower.



CALL AHEAD

Researchers have discovered a surprising way to make healthier choices: Call for takeout *before* you get hungry. A recent study found that people opted for lower-calorie meals when they ordered food at least an hour before mealtime.

ORDER
TAKEOUT
EARLIER!



BACK TO THE ROOT

A recent review of more than 200 studies found that ginger has anticancer properties and can also improve cardiovascular and gastrointestinal health. Plus, it can prevent muscle soreness after a hard workout. Get more ginger into your diet with the spice mix on page 95.





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Harissa Marinated Brie at
PRESIDENTCHEESE.COM

Star Search

Find your favorite Food Network celebs in this issue.

What's the best holiday gift you've ever received?



Ted Allen
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Sunny Anderson
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"I FIRMLY BELIEVE IN USED CARS. ONE YEAR, MY HUSBAND LEFT ME KEYS FOR A USED MINIVAN UNDER THE CHRISTMAS TREE. IT MADE ME FEEL SO LOVED."



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Amanda Freitag
Chopped;
Chopped Junior;
Unique Eats
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Nancy Fuller
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Duff Goldman
Holiday Baking Championship;
Kids Baking Championship;
Worst Bakers in America
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"MY BAR MITZVAH WAS IN DECEMBER. AROUND HANUKKAH AND MY FAMILY GAVE ME A TRIP TO ISRAEL. IT WAS INCREDIBLE."





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What's the best holiday gift you've ever received?

"GEOFFREY ZAKARIAN AND HIS WIFE, MARGARET, GAVE ME A MAUVIEL ROASTING PAN BECAUSE GEOFFREY TOLD ME MY ROAST CHICKEN IS THE BEST HE'S EVER HAD."



Alex Guarnaschelli
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Carla Hall
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Patricia Heaton
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Kelsey Nixon
Kelsey's Homemade; Kelsey's Essentials
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"MY HUSBAND, DARRICK, AND I MET AT THE WEDDING OF MUTUAL FRIENDS. LAST CHRISTMAS, THEY GAVE US A FRAMED PHOTO OF US DANCING TOGETHER FOR THE VERY FIRST TIME."



Daphne Oz
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Andrew Zimmern
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You could be one of five lucky winners to receive a \$1,000 gift check from Food Network Magazine! Go to foodnetwork.com/holidayssweeps from November 15, 2016, to January 2, 2017, and enter for a chance to win.



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Go-to shades

"For sunglasses, you can't go wrong with Tom Ford. I love a classic look and a big frame—a cat-eye is always flattering, too!" *Emma Cat-Eye Sunglasses*, \$405; tomford.com

Distressed denim

"I like Frame jeans for the way they fit and where the pockets land. The black ripped ones are my favorite. They're torn perfectly at the knee and they have a fray on the bottom instead of a hem." *Frame Le Skinny de Jeanne Ripped*, \$199; nordstrom.com



Curls on demand

"I have naturally curly hair, so that helps when I do the long loose-curls style. But I also use a 1¼-inch curling iron to create a loose bend, and I leave out the ends for a more modern look." *BaBylissPRO Titanium 1¼-inch curling iron*, \$50; macys.com



Essential oils

"My grandmother used Janet Sartin cleansing oil, my mother used it and now I use it. I also use Johnson's Baby Oil to shave and to remove makeup—it's a great two-in-one when I travel." *Cleansing Oil*, \$35 for 6 ounces, sartin.com; *Johnson's Baby Oil*, \$4 for 14 ounces, at drugstores



Hair repair

"I love a good hair oil—it keeps my hair shiny after all the curling and straightening, and it has a nice scent. My favorite is Contesta Rock Hair from Italy." *Shine*, \$23; contestarockhair.com

STAR SPOTLIGHT



Giada De Laurentiis

The host of *Giada's Holiday Handbook* dishes about her go-to jeans—and a beauty product beloved by three generations of her family.



Everyday sweater

"My favorite sweater is a cream one from Ralph Lauren. It's super soft, and because it's a little shorter in the front and longer in the back, it makes a statement." *Lauren Cotton-Blend Boatneck Sweater in ivory*, \$100; ralphlauren.com



Part-time shoes

"I usually wear Nikes on set, but that's the part you don't see on TV! Otherwise, I go for a wedge heel, especially if I'm going to be on my feet all day. At home, I have a no-shoes policy: I kick them off at the door." *Nike Free TR Focus Flyknit*, \$110; nike.com

JEANS AND SWEATER: BEN GOLDSTEIN/STUDIO D; STYLING: ANNE WJANSEWSKI; CURLING IRON AND CLEANSING OIL: JON PATERSON/STUDIO D.

Shop Outlets for Holiday Must-Haves at Serious Savings

Still looking for the perfect items to add to your holiday wish list? Create a guilt free guide to the perfect gifts with fashionable must-haves from Tanger Outlets. Look like a celebrity chef for less!

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OVERSIZED SWEATERS

Sweater weather calls for oversized cable knits. Winter white is a popular choice for the cooler months. It's cozy and ultra sophisticated!



DISTRESSED DENIM

Denim is a key ingredient to the holidays. Transition a quality pair of distressed boyfriend jeans from a day out to a holiday gift-swap. They're super trendy!



"It's OK to add the hottest items of the season to your wishlist, especially when they're shopping at Tanger Outlets. Everyone appreciates quality items for less!"

CAROLINE / #TangerSaver



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Running shoes are always a fun and practical gift. You can never have too many options. You can even rock a sleek black pair with your athleisure looks!



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The holidays inspire festive get-togethers and treasured moments with family and friends. *Bring a touch of comfort* and wholesome goodness to your next gathering with this all-natural recipe inspired by **Garnier Whole Blends Honey Treasures Repairing Haircare**.



Honey-Cranberry Upside Down Cake

*Active Time: 20 minutes *Total Time: 1 hour 20 minutes*

Serves: 8

Topping:

- 3 tablespoons unsalted butter, plus some for the pan
- 1/2 cup honey
- 1/4 cup granulated sugar
- 1 pinch of salt
- 3 cups fresh cranberries or one 12-ounce bag frozen cranberries, thawed
- Grated zest of 1 orange

Cake:

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 6 tablespoons unsalted butter, soft
- 1/4 cup granulated sugar
- 2 large eggs
- 2/3 cup honey
- 2 teaspoons vanilla extract
- 1/2 teaspoon almond extract

Topping: In a medium saucepan place butter, honey, sugar and salt. Set aside until cake batter is made.

Cake: Preheat oven to 325°. Grease bottom and sides of a 9-inch round cake pan with butter.

Whisk together the first 4 ingredients. In a separate large bowl, vigorously whisk the butter and sugar until smooth, about 30 seconds. Whisk in eggs, then honey, vanilla and almond extracts. Add the dry ingredients and stir gently until combined. Set aside.

Place saucepan over medium-high heat and stir constantly until sugar is melted. Let mixture reach a full boil. Lower heat and simmer 3 minutes, stirring. Remove from heat and stir in cranberries and zest. Immediately pour into the prepared pan and spread level. Place spoonfuls of batter near the sides of the pan first, then fill the center. Gently spread the batter smooth.

Bake in oven 35–40 minutes. Let cool in pan 20 minutes. Run a knife around the edges, then invert onto a flat plate. If any topping sticks to the pan, remove and place on top of cake. Serve warm or at room temperature with whipped cream or ice cream, if desired.

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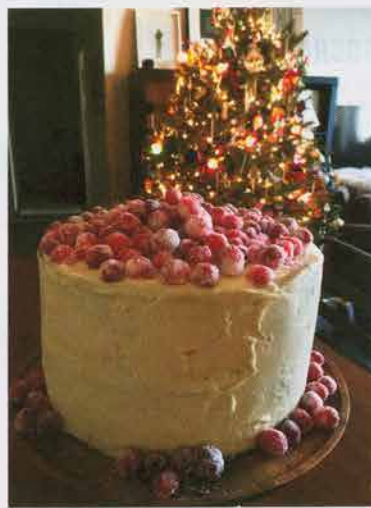
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BELOW: CUTTING DOWN THE TREE LAST YEAR; MY MOM'S CHRISTMAS CINNAMON ROLLS; A CAKE I MADE FOR A NEIGHBOR'S PARTY.



Let's do this!

☞ My first year home from college for the holidays, my mom turned to my sisters and me and announced, as if it was no big deal whatsoever, “I’m just going to do soup for Christmas Eve.” It was one of the craziest things my mom has ever said. We’d been eating the same **Christmas Eve dinner** our entire lives: ham, pineapple stuffing, scalloped potatoes and green beans. I don’t even like ham, but I was crushed. How could a time-honored **family tradition** end, just like that? My mom explained that getting that meal on the table, followed by Christmas-morning cinnamon buns and egg casserole, followed by a turkey feast that night, left her very little time to actually enjoy Christmas. Fair enough. Soup it was!

☞ I should have learned from this “teaching moment,” but now that I have my own daughters, I’ve been adopting quite a few holiday traditions, too. Every time we do something fun, it becomes an **annual event**. I baked an over-the-top cake for a neighbor’s holiday party one year, and the next year she said, “I hope you’re coming with a big cake again. It’s a tradition!” I’ll be making my fourth one this year (most likely the snowy chocolate mousse cake on page 204).

We **cut down our own tree** last year, and now (tradition!) we can’t possibly buy one on the street like normal New Yorkers. We also got an **Elf on the Shelf**, because that seemed fun. Soon after we adopted her, my daughters informed me that our elf, Jewel, would fly to the North Pole every night and return with a piece of candy for them. I had no idea this was part of the story (it isn’t). What are the chances that our elf would have **magical** candy-delivering powers, unlike all the other elves on shelves? “It’s true! It’s amazing!” they said. And so began another tradition.

☞ In the spirit of family traditions big and small, we asked several Food Network stars to document their Christmases and show us how they **celebrate** (see the story on page 70). I was happy to see some familiar rituals: an Elf on the Shelf at Melissa d’Arabian’s house, homemade **cinnamon rolls** at Jeff Mauro’s, serious cheese consumption at Anne Burrell’s. My mom, incidentally, managed to turn soup into a great new Christmas Eve tradition in our family, but it’s no longer simpler than ham: She added homemade rolls and salads and sides to the menu, too—because **cooking over-the-top meals for the family**, it turns out, is her favorite tradition of all.

Maile

Maile Carpenter
Editor in Chief
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December

SUN	MON	TUE	WED	THU	FRI	SAT
				1 Make a last-minute Advent calendar: Put small candies in tea-filter bags (sold at grocery stores). Make number tags with decorative tape and hang on a mini tree.	2	3 Whip up a no-bake cookie-swap treat: Melt 8 ounces chocolate with 1 cup heavy cream; stir in ½ cup Nutella and chill. Roll into balls, coat in chopped hazelnuts.
4 	5 Perk up your Monday morning with a coffee smoothie: Blend ½ cup cooled coffee and ¼ cup vanilla yogurt with 1 banana and some ice. 	6	7 Get into the holiday spirit at breakfast: Fold store-bought crêpes into quarters and arrange like a tree. Top with berries and confectioners' sugar.	8 	9 	
11 Two weeks until Christmas! Make salt cellars for your holiday table: Paint the insides of oyster shells with liquid gold leaf, spray with a food-safe top coat and let dry.	12	13 Set aside some time this week to make edible gifts for friends: See page 194 for ideas from Ina Garten.	14 	15	16 The Boston Tea Party was on this day in 1773. Toast America with a tea cocktail: Shake ½ cup spice tea with a splash of cranberry juice, a shot of rum and ice. 	
18	19	20	21 Dress up a can of tomato soup for the first day of winter: Stir in cooked orzo and top with crumbled goat cheese. 	22 	24 The first night of Hanukkah falls on Christmas Eve for the first time in 38 years. Make a fun snack: Mix gelt and pretzels with red and green candies in a bowl.	
25 Merry Christmas! Celebrate with a sweet snack: candy cane dip! Beat 1 cup marshmallow cream and 8 ounces cream cheese; stir in some crushed candy canes. 	26	27 Turn leftover holiday cookies into cookie butter: Grind 2 cups cookies in a food processor; pulse in ⅓ to ½ cup warmed canned coconut milk. 	28 	29 Before the end of Hanukkah, try a cake made with olive oil! See page 87.	30 	31 Many cultures consider it lucky to eat fish on New Year's Eve. Ensure good fortune in 2017 with one of our holiday fish recipes on page 144.

TEA BAG, SNACK MIX, COOKIE BUTTER, CRÊPES AND SALT CELLARS: BEN GOLDSTEIN/STUDIO D; FOOD STYLING: JASON SCHREIBER; SPRINKLES: JOHNNY MILLER; TRUFFLES: SHUTTERSTOCK; COFFEE AND CANDY CANE: GETTY IMAGES; COFFEE SMOOTHIE: LEVI BROWN; TOMATO: UP-ALAMY



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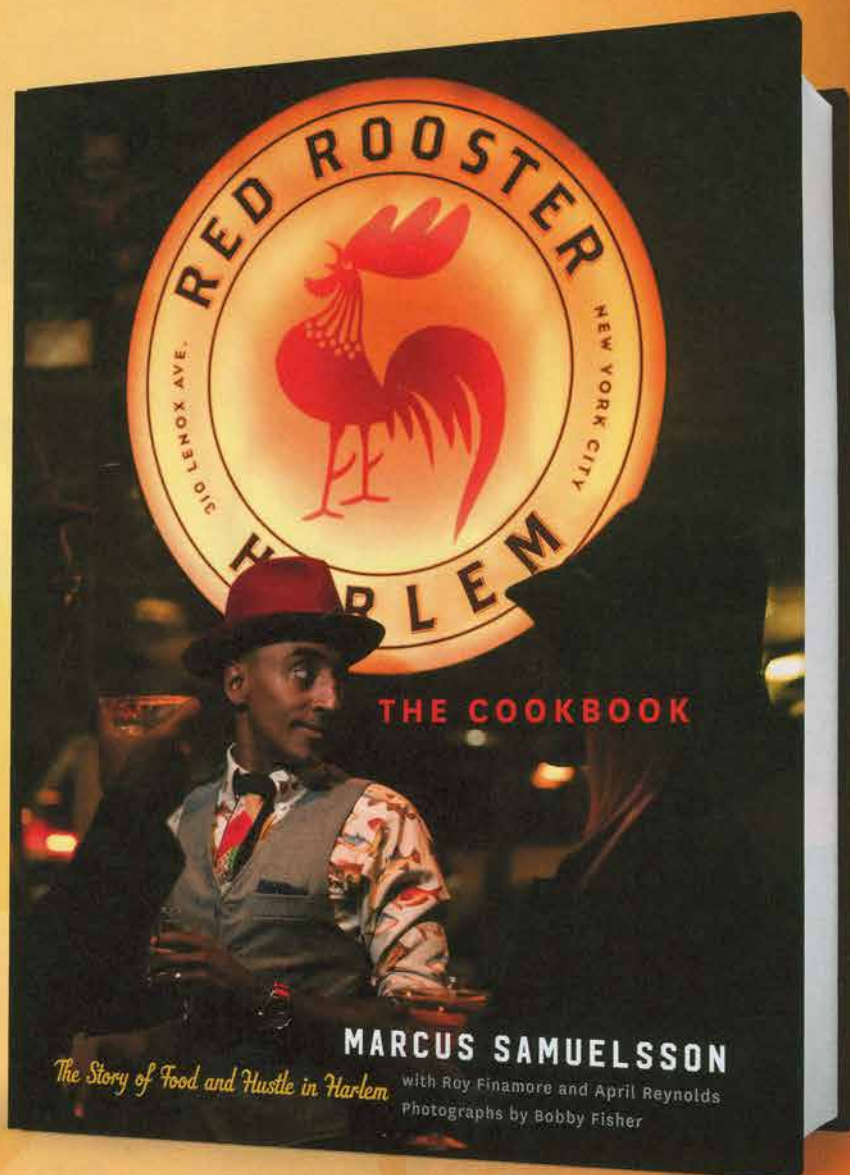
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GREEN AND WHITE COCONUT MACAROONS

ACTIVE: 15 MINUTES • TOTAL: 45 MINUTES
MAKES 20 MACAROONS

- ¼ teaspoon pure vanilla extract
- Pinch kosher salt
- 2 large egg whites
- 2½ cups sweetened shredded coconut
- ¼ cup green candy-coated chocolates

- 1 Position a rack in the center of the oven and preheat the oven to 325°. Line a baking sheet with **Reynolds® Parchment Paper** or **Reynolds® Cookie Baking Sheets**.
- 2 Whisk together the vanilla, salt and egg whites in a large bowl. Fold in the coconut and candies. Scoop rounded tablespoonfuls of dough and firmly squeeze them into balls. (Each ball should have about 3 candies in it; more might cause the ball to fall apart while baking.) Place the balls about 1-inch apart on the parchment-lined baking sheet. Bake until very lightly toasted, about 15 minutes.
- 3 Let cool on the parchment sheet on a wire rack for about 15 minutes.

PEPPERMINT SANDWICH COOKIES

ACTIVE: 50 MINUTES • TOTAL: 4 HOURS, 20 MINUTES
MAKES 30 SANDWICH COOKIES

- 2½ cups all-purpose flour, plus more for dusting
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 2½ sticks unsalted butter, at room temperature
- 1 cup sugar
- 1 large egg
- 2 teaspoons vanilla extract
- ⅓ cup heavy cream
- 8 ounces white chocolate, finely chopped
- Crushed peppermint candies, for decorating

- 1 Sift the flour, baking powder and salt into a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until fluffy, 3 to 5 minutes. Beat in the egg and vanilla until combined. Beat in the flour mixture in 2 batches on low speed until just combined. Divide the dough between 2 sheets of plastic wrap; form into disks. Wrap and chill until firm, 1 hour.
- 2 Roll out the dough between floured sheets of **Reynolds® Parchment Paper** or **Reynolds® Cookie Baking Sheets** until ⅛ inch thick; chill 15 minutes. Line 2 baking sheets with parchment. Cut out circles with a 2-inch cutter; transfer to the parchment-lined baking sheets. Chill the cutouts 30 minutes.
- 3 Preheat the oven to 350°. Bake the cookies until just golden, about 12 minutes. Let cool on the parchment sheet on a wire rack for about 15 minutes.
- 4 Meanwhile, bring the cream to a simmer. Pour over the white chocolate in a bowl and let stand 2 minutes; stir until smooth. Chill until cold, about 1 hour. Beat briefly with a mixer until thick, 30 seconds. Sandwich between the cookies; roll the edges in crushed peppermints.

EGGNOG-CHOCOLATE CHIP BUTTER COOKIES

ACTIVE: 25 MINUTES • TOTAL: 3 HOURS, 10 MINUTES
MAKES 24 COOKIES

- 2 cups all-purpose flour
- ½ teaspoon freshly grated nutmeg
- ½ teaspoon fine salt
- 2 sticks unsalted butter, at room temperature
- ½ cup light brown sugar
- 2 large egg yolks
- 1 tablespoon dark rum
- ½ teaspoon pure vanilla extract
- ½ cup chocolate chips

- 1 Whisk together the flour, nutmeg and salt in a medium bowl.
- 2 Beat the butter and sugar in the bowl of a stand mixer on medium-high speed until lightened in color, about 2 minutes. Add the egg yolks, 1 at a time, scraping down the side of the bowl after each addition. Beat in the rum and vanilla. Reduce the speed to low and beat in the flour mixture and chocolate chips until just combined. Split the dough into 2 pieces. Lay each piece on a 12-inch-long piece of **Reynolds® Parchment Paper** or **Reynolds® Cookie Baking Sheets** and roll the dough into a log about 2 inches in diameter. Wrap each log tightly in parchment and refrigerate about 2 hours.
- 3 Preheat the oven to 350°. Line 2 baking sheets with **Reynolds® Parchment Paper** or **Reynolds® Cookie Baking Sheets**. Slice the logs into ¼-inch-thick disks, and place them 1 inch apart on the parchment-lined baking sheets. Bake, rotating once, until lightly browned around the edges, about 15 minutes. Let cool on the parchment sheet on a wire rack for about 15 minutes.





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You Asked...

Food Network stars answer your burning questions.



Alton, I bought European butter for baking and didn't notice it contained salt. Should I eliminate salt in the recipe to account for the salt in the butter?

**Claudia Gallup
Martinez, CA**

I only buy European salted butter if I want to put it on bread. I would never bake or cook with it, because it will throw off the recipe. Unless, that is, you've found some recipe that specifies salted butter—which is no recipe that I've ever seen.

—Alton Brown



Katie, my chocolate chip cookies always spread out too much after baking. How can I fix this?

**William Reynolds
Edgewater, FL**

Before you bake the cookies, try refrigerating the dough for about half an hour, which will firm it up so it doesn't spread as much. You can also take a piece of parchment paper, crumple it up, then smooth it out on your cookie sheet and put the balls of dough on top. This will give the dough some traction and help keep the cookies from spreading. We did this trick on *The Kitchen* and people went nuts for it!

—Katie Lee



Ted, what is the most interesting ingredient you've seen on *Chopped*?

**Connor Niszczak
Lansdale, PA**

We've shot more than 450 episodes, and when you multiply that by three baskets per episode, your question becomes difficult to answer! I think the whole chicken in a can is my favorite because I like the disgusting sound it makes when it pops out of the can. And you actually can make a nice chicken salad with it. I love that we throw the most ridiculous ingredients at the chefs and they always take on the challenge.

—Ted Allen



Valerie, when inviting guests to dinner, do you ask them if there are foods they don't eat or is it up to your guests to tell you? I never know the right etiquette.

**Paula Wise
Macomb, IL**

I think it's up to the hostess to ask her guests in advance. Luckily, I've known most of the people who come to my house for 25 years, so I have a good idea of what they do and don't eat. But if the hostess doesn't ask, it's up to the guest to tell her. You can just say something like, "I don't mean to be annoying, but I have an allergy to..." I think most hostesses would understand.

—Valerie Bertinelli



Morimoto, I love scallops, but every time I try to make them, they turn out chewy or bitter. What am I doing wrong?

**Katie Lanier
York, PA**

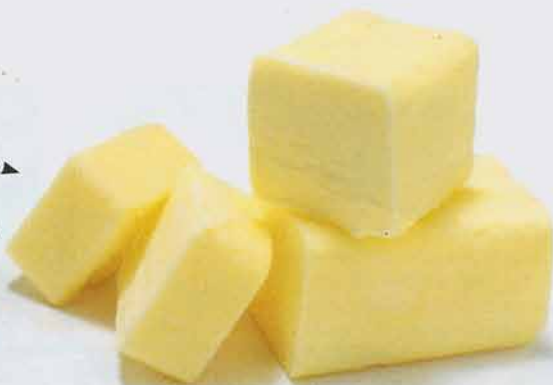
To avoid a chewy scallop, make sure to slice it across the grain. I also like to steam scallops with sake or wine, which gives them lots of flavor and a tender texture.

—Masaharu Morimoto

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Have a question for a Food Network star? Write to him or her at fmstars@hearst.com.

ALTON SAYS TO BAKE WITH UNSALTED BUTTER AND SAVE THE SALTED STUFF FOR SPREADING ON BREAD.





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In the Know

PHOTOGRAPH BY CORY DAWSON



FOR SANTA

Holiday Pay

Santa has good reason to be so jolly: His salary comes to a cool six figures—exactly \$146,308. Researchers compared St. Nick's many duties, which include checking lists, wrapping gifts and piloting a sleigh, with data from the Bureau of Labor Statistics to calculate his annual take-home haul. His most lucrative task, running the workshop, earns him \$121,779, whereas the most coveted one, tasting milk and cookies, nets him only \$210.

SOURCE: INSURE.COM

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FOOD NEWS

IN THE SPIRIT

Next time you need a gift for your host, consider a twist on the usual bottle of booze: Topsy Scoop, a small New York City creamery that gained a cult following for its spiked ice cream, has started selling holiday flavors nationwide. Each pint contains 5 percent alcohol—about half as much as a glass of wine—so feel free to go for a double scoop. \$36 for three pints; tipsyscoop.com



Candy Cane
Vodka Martini



Blood Orange
Champagne
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Santa's
Cookies and
Whiskey



THESE
PEPPERMINT
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MANNING UP



Men are spending more time in the kitchen than ever before: In 2015, men worked on home food prep and cleaned for an average of 21 minutes per day—five more minutes than in 2005. (That said, women still beat men by a landslide, with a daily average of 50 minutes!)

SOURCE: BUREAU OF LABOR STATISTICS

Mint Condition

To remember all the good times you're having this holiday season, consider drinking more peppermint tea: It has been shown to increase alertness and improve long-term memory.

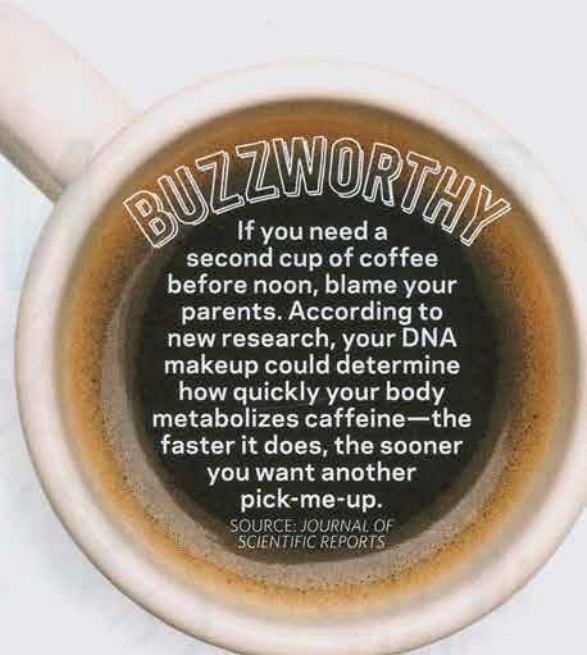
SOURCE: NORTHUMBRIA UNIVERSITY



Have Your Cake



The US branch of Italy's famous Bauli bakery has released a gluten-free version of its famous panettone cake for the holidays. And while this might not seem like a big deal, it requires government intervention in Italy: Lawmakers had to submit a 1,965-word amendment to the European Commission petitioning it to expand the baking regulations to include gluten-free flour—and to allow the treat to be called by its official name, panettone.



If you need a second cup of coffee before noon, blame your parents. According to new research, your DNA makeup could determine how quickly your body metabolizes caffeine—the faster it does, the sooner you want another pick-me-up.

SOURCE: JOURNAL OF SCIENTIFIC REPORTS



ONE BIG HAPPY HOLIDAY

This year, Hanukkah starts on Christmas Eve and ends on New Year's Day. To celebrate the holiday mash-up (which many are calling Merry Jew Year's Eve-ukkah), the online Judaica shop ModernTribe is partnering with the Jewish nonprofit OneTable to help millennials host a festive Shabbat dinner. Some of the proceeds from ModernTribe's holiday goods (like the Jewdolph koozie above) go to OneTable, which provides newbie Shabbat hosts with vouchers to buy food for the Friday-night meal. To register and earn vouchers, visit onetable.org.



SALT ON THE EARTH

Municipalities across the country will be using briny food by-products rather than road salt to de-ice their streets this winter. Cities in New Jersey and Pennsylvania, along with Washington, DC, will use beet juice brine, while Tennessee uses potato juice brine. Parts of Wisconsin are planning to use brine from—what else?—cheese.

OH, NUTS!

Almost every chestnut roasted over an open fire in the United States is imported because a blight wiped out North American chestnut trees a decade ago. But the American Chestnut Foundation wants to change that. The organization is planting new trees, and for a \$10 donation (acf.org), they will plant one in your name. It's the perfect gift for the person who has everything—except homegrown chestnuts.



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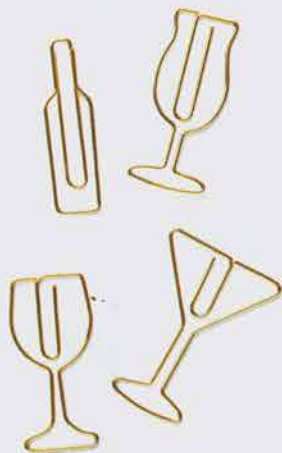
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As usual, you saw that coming.

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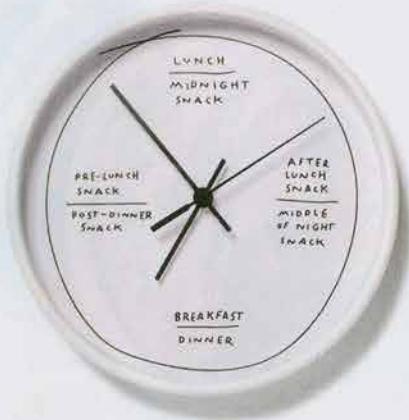
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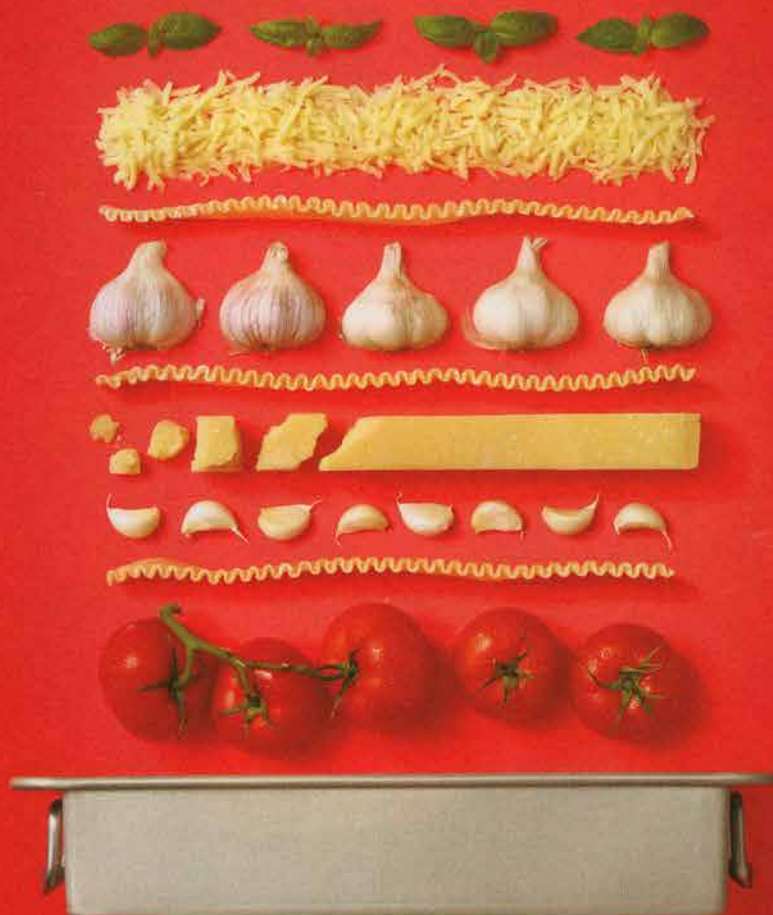


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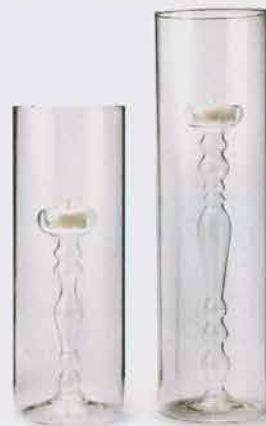
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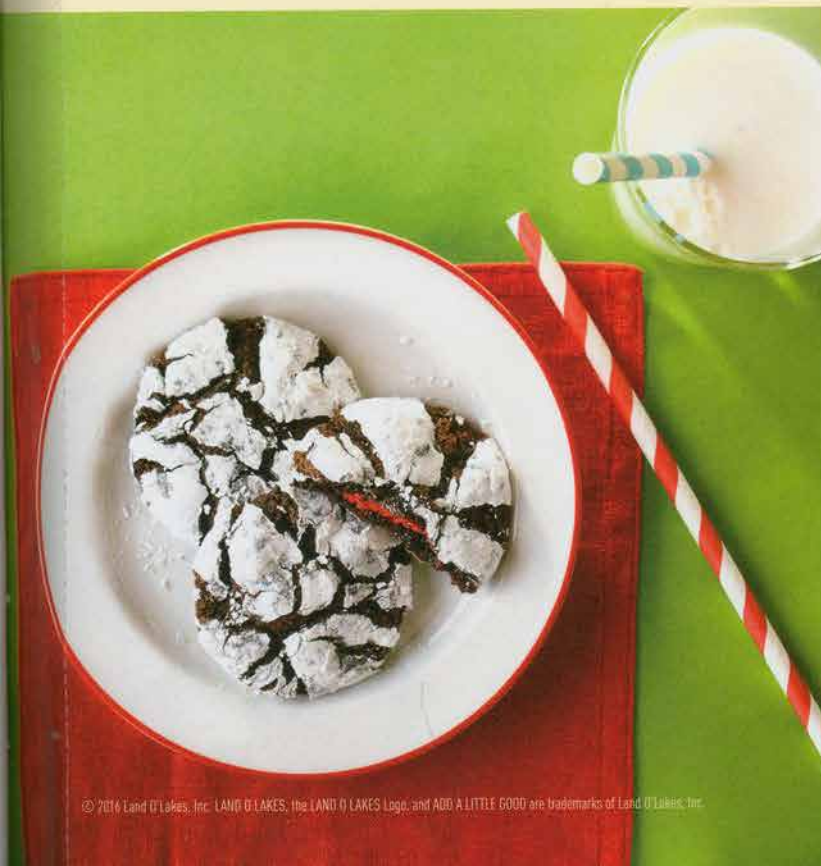


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HORCHATA CREAM BROWNIE BITES

Prep Time: 1 hr 15 min / Total Time: 2 hr 15 min / 48 bites

Brownie Bites

- 1 cup premium dark chocolate chips
- ½ cup Land O Lakes® European Style Butter
- 1 tsp instant espresso powder
- ¼ tsp salt
- ½ cup sugar
- 2 large Land O Lakes® Eggs
- ½ cup all-purpose flour

Frosting

- 1 (8-oz.) package cream cheese, softened
 - ½ cup powdered sugar
 - 1 ½ cups Land O Lakes® Heavy Whipping Cream
 - ¼ cup horchata-flavored rum*
 - Ground cinnamon, if desired
- *Substitute prepared horchata or omit.

1. Heat oven to 375°F. Place foil or paper liners into 48 mini muffin pan cups; set aside.
2. Melt chocolate chips, butter, espresso powder and salt in 1-quart saucepan over low heat, stirring occasionally, until smooth. Pour into bowl; cool 5 minutes.
3. Add sugar and eggs to chocolate mixture; mix well. Stir in flour until well combined.
4. Divide batter evenly (about 1 tablespoon) between prepared muffin pan cups. Bake 9-11 minutes or until edges are just set. Cool completely; remove from pans.
5. Place cream cheese and powdered sugar into bowl; beat at medium speed until smooth. Add whipping cream and rum; beat until stiff peaks form.
6. Pipe or dollop heaping teaspoon frosting onto each brownie bite. Sprinkle lightly with cinnamon, if desired.



ADD A LITTLE GOOD™

GINGER SPICE COOKIES WITH ROYAL ICING

Prep Time: 40 min / Total Time: 2 hr 10 min / 36 cookies

Cookie

- 1 ½ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground ginger
- ½ tsp ground cinnamon
- ¼ tsp baking powder
- ¼ tsp salt
- ¼ tsp ground allspice
- 6 tbsp Land O Lakes® Butter, softened
- ¼ cup firmly packed brown sugar
- ¼ cup sugar

- 1 tbsp mild flavor molasses
- 1 large Land O Lakes® Egg
- 1 tsp freshly grated ginger root
or ¼ tsp ground ginger
- 1 tbsp finely chopped crystallized ginger

Royal Icing

- 2 ½ cups powdered sugar
- 4 tbsp warm (105°F to 115°F) water
- 2 tbsp meringue powder
- ½ tsp cream of tartar
- Liquid food color

1. Combine flour, baking soda, ground ginger, cinnamon, baking powder, salt and allspice in bowl; mix well. Set aside. Place butter, brown sugar and sugar in bowl; beat at medium speed until creamy. Add molasses, egg and ginger root; beat until well mixed. Add flour mixture; beat at low speed until well mixed. Stir in crystallized ginger. Cover; refrigerate at least 1 hour or until firm.
2. Heat oven to 350°F. Shape dough into ¾-inch balls. Place 2 inches apart onto ungreased cookie sheets; flatten slightly with bottom of greased glass.
3. Bake 9-11 minutes or until puffed and centers just begin to set. Cool 1 minute on cookie sheet; remove to cooling rack. Cool completely.
4. Combine all royal icing ingredients except food color in bowl. Beat at low speed until moistened. Beat at medium speed 1-3 minutes or until slightly thickened and glossy. (If too thick, add additional tablespoon water).
5. Spoon ½ cup icing into shallow bowl. (Keep remaining icing covered with damp paper towel.) Place 2 to 3 drops food color in random pattern on icing. Swirl gently with knife to create marbled effect. Place waxed paper onto flat surface. Gently dip top of cookie into royal icing, letting excess drip onto prepared waxed paper. Quickly turn cookie upright; place onto cooling rack. Let stand until icing is set. Repeat marblizing and dipping process with ½ cup white icing and 2 to 3 drops food color, as necessary.



ADD A LITTLE GOOD™

SPICED COOKIE BARK

Prep Time: 20 min / Total Time: 55 min / 40 servings

Bark Dough

- 1 cup all-purpose flour
- ½ tsp baking powder
- ½ tsp ground cinnamon
- ¼ tsp salt
- ¼ tsp ground nutmeg
- ¾ cup sugar
- ½ cup Land O Lakes® Butter, melted
- 1 tsp vanilla
- ¼ tsp rum extract

Spiced Sugar Topping

- 3 tbsp coarse sanding sugar
- ¼ tsp ground cinnamon
- ¼ tsp ground nutmeg

Drizzle

- 2 tbsp dark chocolate chips
- 2 tbsp white chocolate chips

1. Heat oven to 375°F. Line 15x10x1-inch baking pan with aluminum foil, extending foil over ends ½-inch; spray foil lightly with no-stick cooking spray.
2. Combine flour, baking powder, ½ teaspoon cinnamon, salt and ¼ teaspoon nutmeg in bowl; set aside.
3. Combine sugar, melted butter, vanilla and rum extract in another bowl; stir until well mixed. Add flour mixture to sugar mixture; stir until combined. Press dough evenly into prepared pan.
4. Combine all topping ingredients in bowl. Sprinkle topping over dough.
5. Bake 10-12 minutes or until edges are light golden brown. Cool in pan 5 minutes. Remove from pan to cooling rack, using foil ends. Cool completely.
6. Place dark chocolate chips in resealable plastic food bag. (Do not seal bag.) Microwave, kneading bag every 15 seconds, until chips are melted. Seal bag; cut off corner of bag to create small hole. Repeat with white chocolate chips.
7. Drizzle melted chocolate over cooled cookie bark. Let stand until chocolate is set.
8. Break bark into pieces. Store in air-tight container.



ADD A LITTLE GOOD™

PEPPERMINT CHOCOLATE CRINKLE COOKIES

Prep Time: 1 hr 20 min / Total Time: 3 hr 10 min / 36 cookies

Cookie

- ½ cup Land O Lakes® Butter
- 4 oz high-quality dark chocolate baking bar, broken into pieces or ¾ cup dark chocolate chips
- 1 ¾ cups all-purpose flour
- 1 ½ cups sugar
- 3 large Land O Lakes® Eggs
- 1 ½ tsp baking powder
- 1 tsp vanilla
- ¾ tsp salt
- ½ cup unsweetened cocoa

Filling

- ½ cup powdered sugar
- 2 tsp Land O Lakes® Heavy Whipping Cream
- ½ tsp peppermint extract
- Red food color, as desired
- ¼ cup powdered sugar
- Extra fine edible glitter, if desired

1. Melt ½ cup butter and chocolate pieces in 1-quart saucepan over low heat, stirring occasionally, 8-10 minutes or until smooth. Cool 10 minutes.
2. Pour melted chocolate mixture into bowl. Add 1 cup flour, sugar, eggs, baking powder, vanilla and salt; beat at medium speed, scraping bowl often, until well mixed. Stir in remaining flour and cocoa. Cover; refrigerate 1 hour or until firm.
3. Combine all filling ingredients in bowl; mix well. (Filling will be thick.) Tint with red food color, as desired. Set aside.
4. Heat oven to 300°F.
5. Shape dough into 36 (1-inch) balls. Flatten 12 balls into 2-inch disks. Place ¼ teaspoon filling into center of each disk. Bring edges of dough together over filling, smoothing and rolling to seal. Combine powdered sugar and edible glitter.
6. Roll cookies in powdered sugar mixture. Place 2 inches apart onto ungreased cookie sheet. Bake 10-12 minutes or until just set. Repeat with remaining dough and filling, working in batches of 12.



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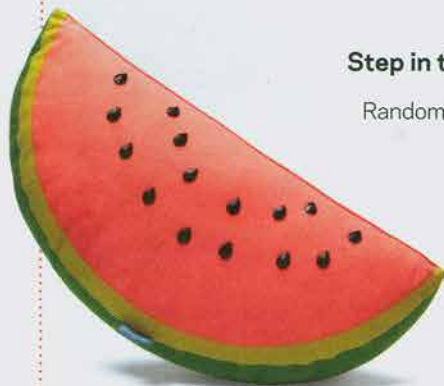
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Backsplash art

Ayesha framed some of Riley's drawings to brighten up the set for her show. "Frames make it look like purchased art," she says. "I think it's perfect."

Standout stove

Stephen gave Ayesha this showstopping 65-inch La Cornue range last year for her 26th birthday. She loves it so much, she had it moved from their previous home.

Catch Ayesha's show, *Ayesha's Homemade*, Saturdays at 12 p.m. ET.

Star Kitchen

Food Network host **Ayesha Curry** shows us around her Bay Area kitchen.

PHOTOGRAPHS BY DAVE LAURIDSEN

Marble counters

If Ayesha had one kitchen-design do-over, she'd choose a surface other than marble for the counters because it stains easily. "I wish I'd done something more childproof, wine-friendly and citrus-friendly," she says.



Floor effect

The swooped pattern on the floor comes from a charcoal-based stain painted onto a thin layer of concrete.



This is a busy time of year for everyone, but last Christmas was especially chaotic for Ayesha Curry. On December 23, the host of *Ayesha's Homemade* moved into a new Walnut Creek, CA, house with her husband, Stephen—MVP Award-winning point guard for the Golden State Warriors—their daughters Riley, 3, and Ryan, 1, and their Labradoodle, Reza. And immediately after that, relatives from both sides arrived to celebrate the holidays. "Everyone was in town, so they kind of moved in with us," Ayesha recalls, laughing. Between unpacking boxes, Ayesha prepared a family feast, breaking in her new kitchen by cooking prime rib and lasagna for 25. The week turned out to be the start of a busy year for the Curry family: Steph had a record-breaking season (prompting tons of family visits!), and Ayesha filmed the pilot for her new show and developed recipes for her cookbook, *The Seasoned Life*, all right here. "It's funny, because we thought this house would be too much space, but now we have adjusted and I love it."

Turn the page to get
Ayesha's look.



Get the Look

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

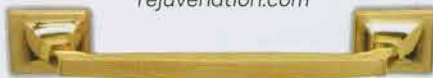


Ayesha added lots of brass, gold and copper accents to the mostly white space. She uses her **Copper Vitamix** to make soup and Bulletproof Coffee. \$659; vitamix.com



To light up her oversize island, she chose big brass industrial lights, similar to this **Harmon Brass Pendant**. From \$429; restorationhardware.com

These brass **Arched Mission Drawer Pulls** add some shine to the white cabinets and match the hardware on her stove. From \$11; rejuvenation.com



While watching her mom cook, Riley relaxes on these **Maxwell Bar Stools**...occasionally. "If I'm lucky she's on the stool, but usually she is up on the counter," Ayesha says. From \$950; williams-sonoma.com



Ayesha admits she has a "crazy" amount of cookware, like this **Le Creuset Heritage Stoneware Deep Covered Baker**, that she keeps in her glass-front cabinets. \$100; williams-sonoma.com

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HAYLIE USES A MOROCCAN WEDDING BLANKET AS A TREE SKIRT.

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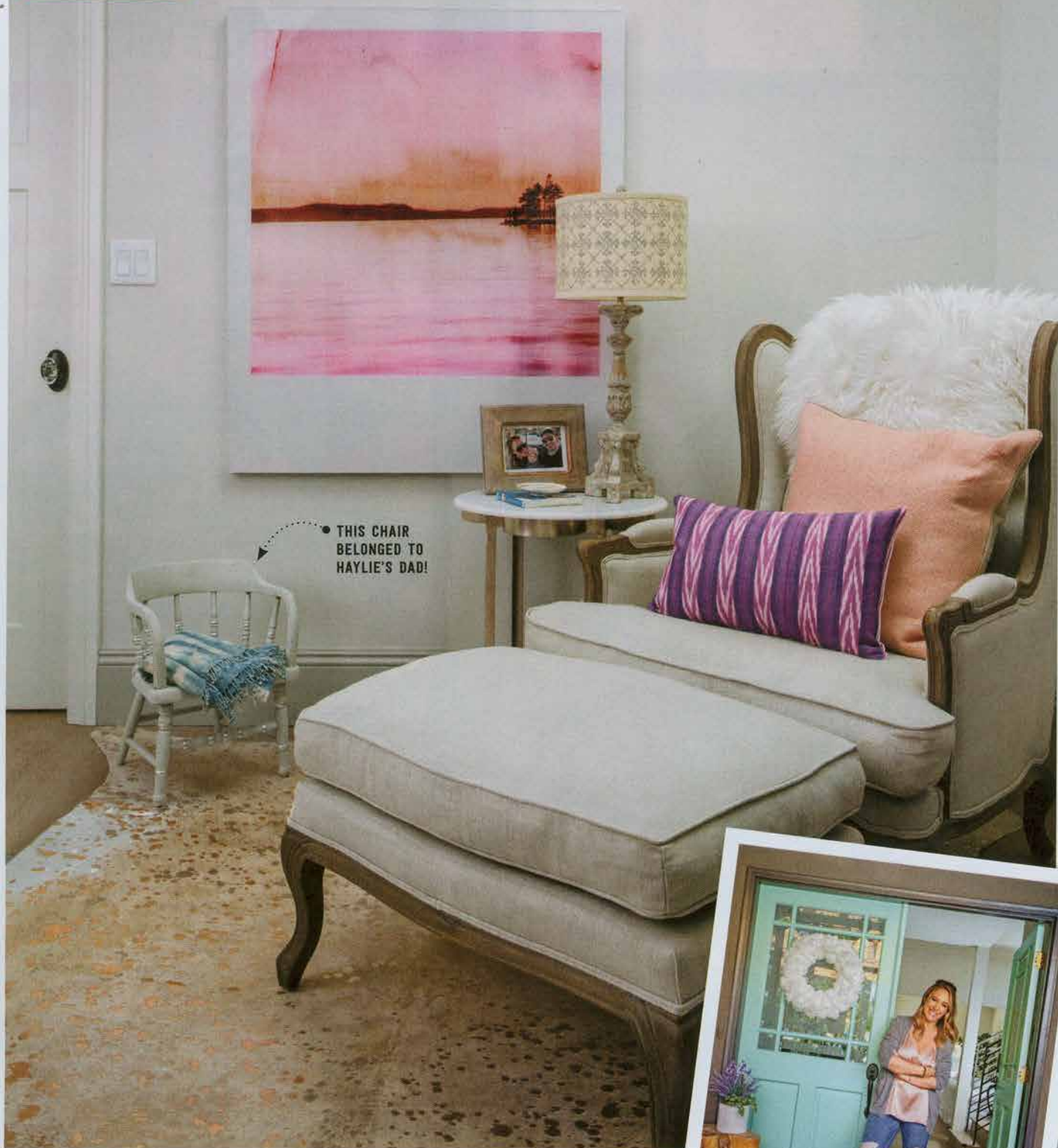
HAYLIE DUFF

When she isn't traveling the country for *Haylie's America*, the star gets some downtime at her cozy Los Angeles home.

PHOTOGRAPHS BY DAVE LAURIDSEN

When you watch Haylie Duff on Cooking Channel, you can see that her personal style is casual, fun and feminine. It turns out her decorating style is just the same—especially when she gets ready for the holidays. Rather than using typical reds and greens, she complements her home's everyday look with a collection of modern pink, white and metallic ornaments, pink tassel garland and white Christmas stockings. Haylie makes holiday decorating look effortless—possibly because she recently completed a much more demanding design project: a whole house renovation. When she and her entrepreneur fiancé, Matt, bought their Studio City home about two years ago, they knocked down walls, put in new flooring and decorated from scratch, all while Haylie was pregnant with their daughter, Ryan, now 17 months. “We were shooting *The Real Girl's Kitchen* and doing construction, and I was nesting on a really crazy level,” she says. She turned to Pinterest for inspiration and filled her space with sophisticated but kid-friendly finds like soft rugs, plush poufs and her beloved old Shabby Chic sofa. “I believe in a home that's lived-in,” she says. This Christmas she wants to continue family traditions with her daughter. “When I was little, my grandparents gave us an ornament every year,” Haylie says. “I'd love to get a little collection going for Ryan.”





THIS CHAIR BELONGED TO HAYLIE'S DAD!

READING NOOK

Haylie keeps a Restoration Hardware wingback chair outside the nursery, where she reads to Ryan at bedtime. While the house was under construction, one of her first purchases was the metallic paint-speckled cowhide rug—but she kept it a secret from Matt. “I hid it in our closet,” she says, laughing. “I knew if I were to debut it [before the space was finished], he would be like ‘Oh, no way.’” The little wooden chair was Haylie’s dad’s when he was a baby, and now Ryan uses it.



FRONT DOOR

Haylie and a friend painted her front door in Valspar’s cheery La Fonda Fiesta.

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DINING ROOM

This room holds one of Haylie's most treasured possessions: her cabinet of curiosities. "She is my be-all, end-all cabinet," Haylie says of the glass-door bookcase (yes, she considers it a girl). Inside, Haylie keeps old and new finds like silverware, platters and artificial plants that she uses in photos for her blog, *The Real Girl's Kitchen*.



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Get the Look

Pick up some of Haylie's finds for your own home.



A pom-pom-packed **Snowball Wreath** fits in with Haylie's whimsical holiday decorating style. \$50; cb2.com



The vintage bench in the dining room is covered with indigo **Mudcloth Pillowcases** like this one. \$59 for 14" by 20"; danielleoakeyshop.etsy.com



The wire-brushed finish on her **Archer Dining Table** makes it look like a vintage piece. \$899; zgallerie.com



She loves the way the metallic spots on her cowhide rug pick up light. This **Beige Copper Metallic Cowhide Rug** is similar. From \$529; southernhides.com



Haylie's textured sequined ottoman, similar to this **Moroccan Wedding Pouf**, makes a great fireside seat. \$298; anthropologie.com



Haylie found antique French-style fixtures like these **19th-Century French Empire Crystal Sconces** at one of her favorite Los Angeles shops, [Vintageweave Interiors](http://VintageweaveInteriors.com). \$379; rhhbabyandchild.com

December

Enter for a chance to WIN a daily gift and increase your chances at the grand prize! To enter and get more information on Food Network Magazine promotions, go to foodnetmag.com.

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Christmas with the STARS

Home-cooked feasts, pajama parties, early-morning baking and big piles of presents... Here's how four Food Network chefs and their families get into the holiday spirit.

Curtis Stone

"For my family, Christmas starts when we cut down our tree, which I do—with a saw, myself!—at a tree farm near where we live in Los Angeles. This past year, we celebrated with many members of our tribe, including my brother, Luke, and his family and my wife Lindsay's family. Because we had 17 for lunch Christmas Day, we cooked at my restaurant Maude, where there's plenty of oven space—and fancy handblown wineglasses."



CHILD'S PLAY "My sister-in-law, Yolande, and I kept a close eye on the kids—they can be tiny terrors!"



TRUFFLE TRY "I first came across truffles in my 20s, but I introduced them to my son, Hudson, young—lucky guy."



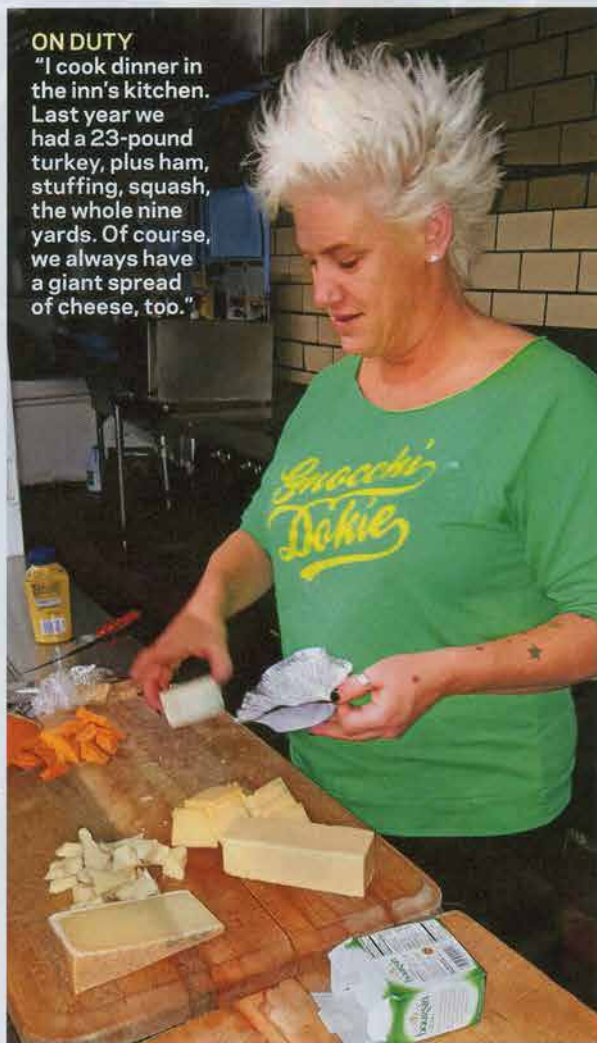
MATCHY-MATCHY "On Christmas Eve, we all dressed in coordinating pajamas and hung out in the living room. In the background, you can see our big bushy Christmas tree, which practically touched the ceiling. We kept it up all December."

Anne Burrell

"We don't mess around when it comes to Christmas. For the past few years, my family has rented out the Brae Loch, an inn in Cazenovia, NY, for a few days. We take over the whole place—not even the staff sticks around! Christmas Day is major. We wear pajamas until dinner. This past year we had 21 people at the table. I handled most of the food, my niece decorated the table and my mom, who owns a flower shop, did the flowers. Then we danced and sang karaoke all night."



PRESENT TIME "We open gifts one person at a time to make the fun last as long as possible. It takes hours!"



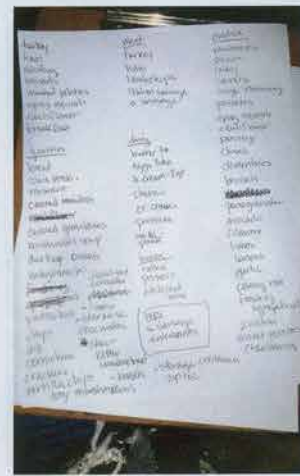
ON DUTY "I cook dinner in the inn's kitchen. Last year we had a 23-pound turkey, plus ham, stuffing, squash, the whole nine yards. Of course, we always have a giant spread of cheese, too."



THE TREE "The staff at the inn decorates the tree, then we stuff all our presents under it."



SURPRISE GUESTS "I've heard that the inn is haunted with friendly ghosts—and now I believe it: I caught a ghost kitty in a photo I took in my room!"



SHOPPING LIST "I couldn't shop for ingredients without this list. It keeps me on track."

Melissa d'Arabian

"Our big Christmas tradition is our annual mother-daughter tea when we host about 100 friends and family at our house. We held the tea a few days before Christmas last year, so Christmas morning was low-key. Now that my four girls are older (they range in age from 9 to 11), my husband, Philippe, and I don't do tons of gifts. But we're big on crafts and homemade presents. We're not the type of family to go into credit card debt during the holidays!"



ALL FOR ONE "Here, Charlotte, Valentine, Océane and Margaux open their 'joint gift.' Usually we get them one big thing to share, but this time, we gave them each a pair of nice black boots."



STOCKING STUFFER

"The girls helped our au pair, Roxy, pick out this set of nesting pig measuring cups for me—so cute!"



GUEST APPEARANCE

"Elfie, our Elf on the Shelf, has to take part in everything. Here he's in a bouquet at our mother-daughter tea."



GIFT FOR DAD "Philippe and Margaux, with an ornament she made for him. No one loves her dad more than this munchkin."



SISTERLY LOVE "The kids know I will always make room in our budget for paint and canvases, so art has become their go-to gift."

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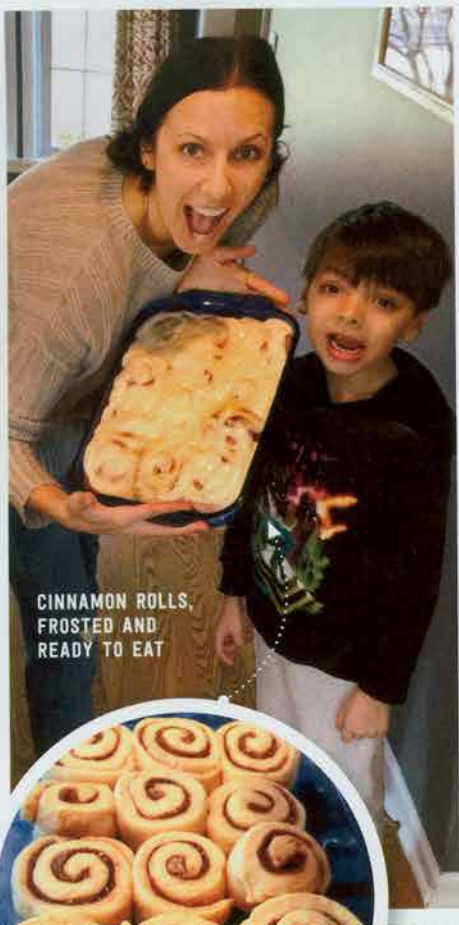
Share the warmth of the season with those you cherish most.



OPEN A GIFT FROM US

Jeff Mauro

"My wife, Sarah, and I have a gigantic family, and we traditionally host everyone at our house on Christmas Eve. That always means we have lots of cooking prep to do before the onslaught of 20-plus relatives. The next morning is usually just as eventful—even though we eat and celebrate until late at night, our son, Lorenzo, gets up at 5:15 Christmas morning to see what Santa brought him."



CINNAMON ROLLS, FROSTED AND READY TO EAT



BREAKFAST IS READY! "Sarah started a tradition a few years ago where she makes cinnamon rolls for Christmas morning. They rise overnight and are ready to bake by the time Lorenzo wakes us up."

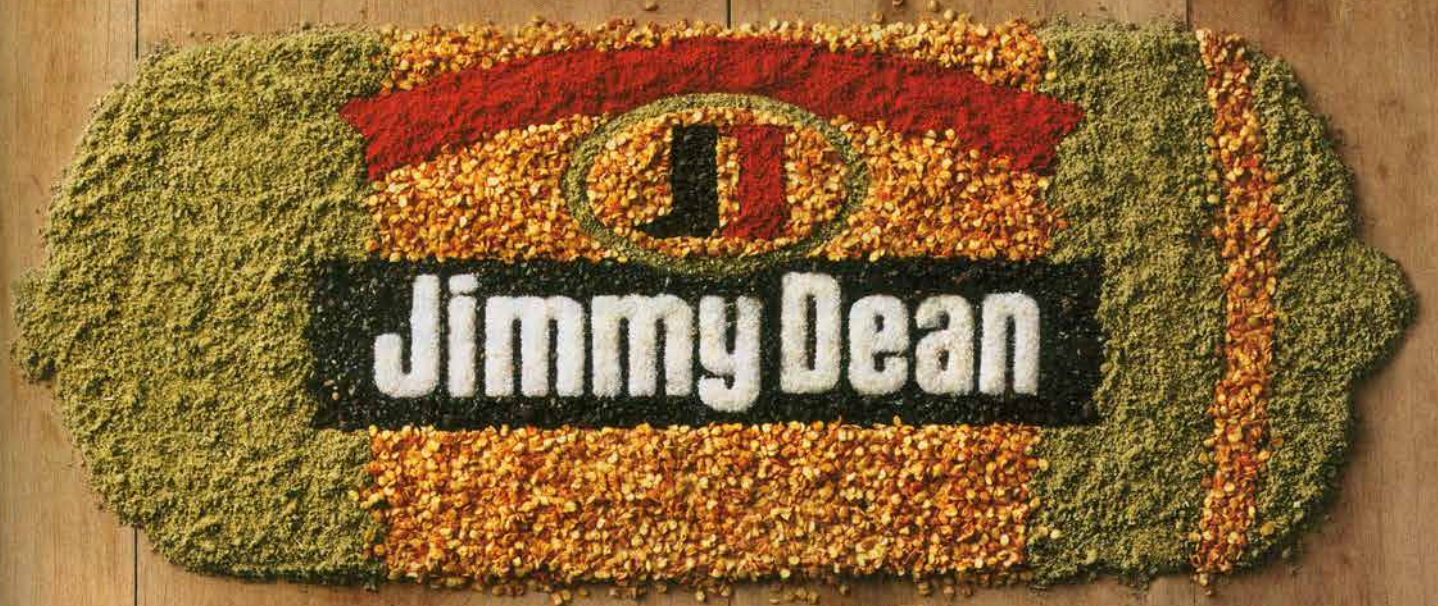


THE PREP TEAM
"My sister, Emily, is a key member of the Christmas Eve cooking crew. We pay her in wine."



HOLIDAY HAUL
"Lorenzo hit the jackpot this past Christmas. He got everything here from relatives on Christmas Eve. Not too shabby."

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Jimmy Dean  Shine On

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Food Network and Cooking Channel chefs tell us about their favorite causes.



Bobby Flay
Thoroughbred Retirement Foundation

"I've been a fan of horse racing ever since I was a kid, so it's important to me that these animals are taken care of their entire lives. This group places retired horses at prisons to teach inmates skills through caring for the animals." trfinc.org



Guy Fieri
Cooking with Kids

"In 2010, I founded this organization to teach kids to cook and to instill self-esteem, self-reliance and a healthy lifestyle. This year, we partnered with Best Buddies to teach people with intellectual and developmental disabilities about cooking." cwkfoundation.org



Lorraine Pascale
The Adolescent & Children's Trust

"People know about adoption but not as much about fostering and the many advantages it can bring to children and caregivers. I was a foster child, so this means the world to me." tactcare.org.uk



Ted Allen
Dining Out for Life

"This Philadelphia-based charity bridges my love of restaurants with support for the LGBT community and the fight against HIV and AIDS. In a single evening, it raises more than \$4 million!" diningoutforlife.com



Valerie Bertinelli
Blessings in a Backpack

"Most hungry kids can get breakfast and lunch through their schools, but what do they do on weekends? This organization sends kids home with backpacks filled with food for their families to eat at home." blessingsinabackpack.org



Marcus Samuelsson
Careers Through Culinary Arts Program

"This program gives disadvantaged youth the skills they need to land a job in the food industry. I'm proud to be the cochair—and to have donated my winnings from *Chopped All-Stars*." ccapinc.org



Robert Irvine
USO and Robert Irvine Foundation

"Veterans and their families make incredible sacrifices to keep us safe. It's why I go on USO tours and why I started the Robert Irvine Foundation." uso.org and robertirvinefoundation.org



Maneet Chauhan
March of Dimes

"When my son, Karma, was born at 26 weeks weighing two-and-a-half pounds, I got to see firsthand the work that March of Dimes does for those in need." marchofdimes.org



Amanda Freitag
God's Love We Deliver

"I have spent a lot of time with this organization, which delivers meals to the sick and homebound. It always touches my heart how GLWD heals people through food." glwd.org



Jonathan Bennett
One Heartland

"I've raised money and helped at events for this Minnesota camp for kids who deal with social isolation, bullying or serious health challenges. They get to perform skits, paint, explore the wilderness, write poetry and dance up a storm." oneheartland.org



Curtis Stone
National Young Farmers Coalition

"Only 6 percent of farmers in the US are younger than 35, which will greatly affect our future food supply. So in 2016, I held guest-chef dinners at my restaurant Maude to raise awareness and funds for NYFC." youngfarmers.org



Tregaye Fraser
Playing the Game Tour

"A few years ago, I started this foundation, which gets kids excited about healthy food. Local chefs and I create new and exciting lunch menus for schools, then we talk with the students and encourage them to try healthy food." cheftregayes.com



Nancy Fuller
Community Hospice of Columbia County

"Our local hospice in upstate New York is very dear to my heart. When my dad passed, they gave my family such a significant support system. I was asked to orchestrate a dinner to benefit the hospice 25 years ago, and I think we made \$2,500 in ticket sales. Today, we take in well over \$100,000!" communityhospice.org



Anne Burrell
Juvenile Diabetes Research Foundation

"Whenever I enter a cooking competition with a charity cause, I support JDRF. My nephew has type 1 diabetes, and this foundation leads the world in research." jdrf.org



Jeff Mauro
Camp Kids Are Kids

"This year, my restaurant, Pork & Mindy's, provided the food for this weeklong camp held in Chicago for children living with cancer." campkidsarekids.org



Sunny Anderson
Donorschoose.org

"I love this organization. It links you with teachers trying to pay for school supplies or activities, and you can opt to get letters or pictures from the class." donorschoose.org



Duff Goldman
No Kid Hungry

"This group provides school breakfast to needy kids. In July, I joined Chefs Cycle for NKH, where more than 100 chefs pedaled 300 miles, and we raised over \$1 million!" nokidhungry.org



Alex Guarnaschelli
Alex's Lemonade Stand

"I hear a lot of incredible stories from *Chopped* contestants about giving back, but learning about the brave little girl behind this pediatric cancer charity really touched my heart." alexslemonade.org



Melissa d'Arabian
American Foundation for Suicide Prevention

"I lost my mom to suicide when I was in college, so I support this organization. Their Out of the Darkness walks are an incredibly moving way to get involved in suicide prevention." afsp.org



Patricia Heaton
World Vision

"I recently became the first celebrity ambassador for this humanitarian organization, which has saved and changed millions of lives through child sponsorship and other wonderful programs." worldvision.org

In the Know



Richard Blais
Save the Children

"I ran the New York City Marathon to raise money for this group. I'm always looking for ways to make kids' lives more nourishing." savethechildren.org



Michael Symon
Autism Speaks

"Autism has affected people I love, so I do a lot with this group, including hosting their biennial Chef Gala. This year, Bobby Flay hosted with me and we raised almost \$300,000." autismspeaks.org



Damaris Phillips
Star Duck Charities

"This organization works with St. Joe's Orphanage in Louisville, KY. At Christmas, I get names from the 'angel tree' so I can buy gifts for kiddos who may not have presents that year." starduckcharities.org



Eddie Jackson
Langham Creek Family YMCA

"I want to eliminate child obesity, so I mentor kids on the importance of fitness and healthy eating at the Langham Creek Family YMCA in Houston, my hometown." ymcahouston.org



Geoffrey Zakarian
City Harvest

"I helm the Food Council for this New York City food charity, a group of industry pros who try to give away as much food as possible every day." cityharvest.org



Andrew Zimmern
Babson College Food Day

"My family funds several hunger relief organizations. We also participate in events like this fantastic food-entrepreneurship festival." babson.edu



Aarón Sánchez
Chefs Move!

"I want to help the next generation of Latino chefs, so I support John Besh's Chefs Move! scholarship program. It gives minority applicants from New Orleans the chance to attend culinary school so they can come home and become leaders in restaurant kitchens." johnbeshfoundation.org



Daphne Oz
HealthCorps

"I cochair the Junior Board of HealthCorps, my family's organization to help underserved kids. I'm especially excited about our new Transcendental Meditation curriculum—the effect of meditation on kids is mind-blowing!" healthcorps.org



Marcela Valladolid
Miracle Babies Foundation

"I'm a huge supporter of this foundation, which helps families with babies in neonatal intensive care units. The founder recently launched Miracle Babies Mexico and has raised money for a new NICU at Tijuana General Hospital, in my hometown." miraclebabies.org



Carla Hall
Pajama Program

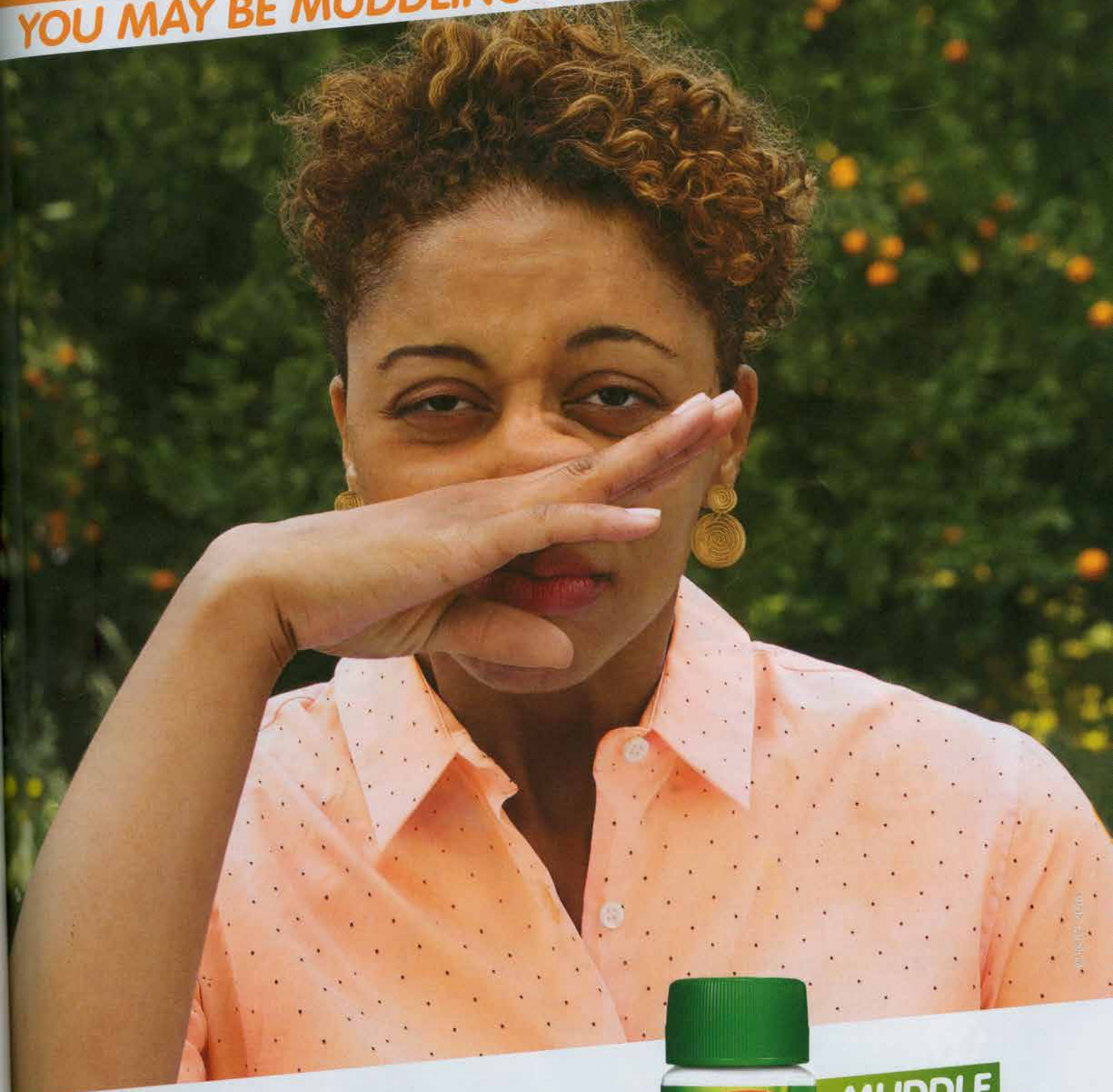
"This group donates new pajamas and books to kids in need. It's extraordinary to be part of a program with such a simple yet important mission: Give children a sense of stability in one part of their day—bedtime." pajamaprogram.org



Kelsey Nixon
March of Dimes

"I've had two premature babies with very different outcomes: My first son, Oliver, was born at 28 weeks and has gone on to be strong and healthy, whereas my second son, Leo, was born at 25 weeks and passed away due to complications. My family has directly benefited from March of Dimes research, which is why this holiday we're making care kits for families who have babies in neonatal intensive care." marchofdimes.org

IF YOU SUFFER FROM DON'T-LET-IT-DRIP FACE
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The Kid Can COOK



The winner of the first-ever *Food Network Star Kids* shares a simple holiday treat.

When Amber Kelley thinks about the first time the cameras rolled on *Food Network Star Kids*, she can still feel the butterflies in her stomach. “I was an emotional mess!” says the 13-year-old winner from Seattle. You couldn’t tell by watching: Even during the first challenge, when competitors had to present their “culinary point of view” just minutes after arriving, Amber wowed judges Tia Mowry and Donal Skehan with her answer: “I turn fresh, wholesome ingredients into serious crowd-pleasers.” Amber already had a little experience on TV (she was on *Rachael vs. Guy: Kids Cook-Off*), but this time she really got to show off her cooking chops—and she won over the judges with tasty, good-for-you dishes. This chocolate fondue, made with coconut milk in place of heavy cream, is one of her party favorites.

DARK CHOCOLATE-COCONUT FONDUE

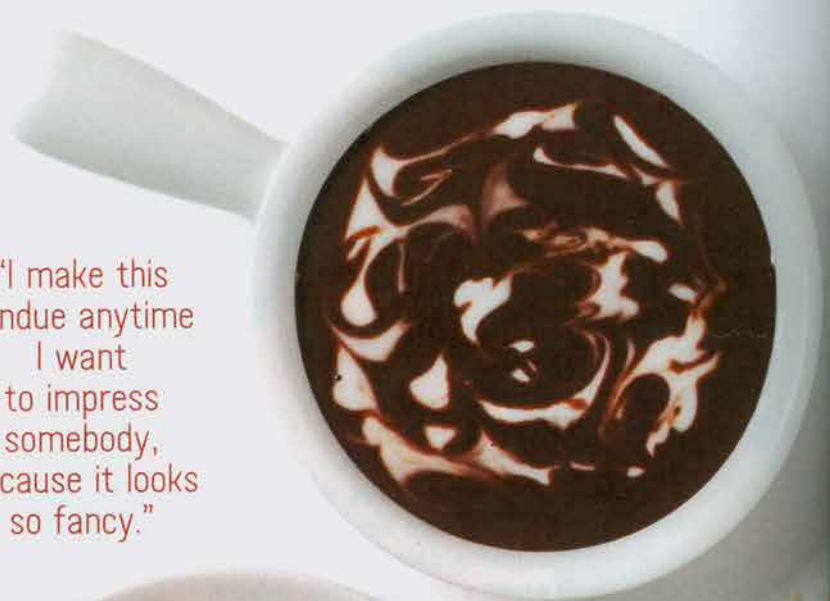
ACTIVE: 20 min | TOTAL: 20 min | SERVES: 4 to 6

- 1 13.5-ounce can coconut milk (do not shake)
- 2 cups good-quality dark chocolate chips
- 2 teaspoons pure vanilla extract

Fruit for dipping, such as bananas, strawberries and grapes

1. Prepare a double boiler: Simmer a few inches of water in a saucepan and place a heatproof bowl over the pan. Make sure the bowl is not touching the water.
2. Reserve about a tablespoon of coconut cream (the thick stuff at the top of the can of coconut milk when you open it) and set aside. Pour the rest of the can into the bowl and let it melt, stirring, until smooth.
3. Add the chocolate chips and vanilla to the bowl and let melt, stirring occasionally, until smooth and creamy. Pour the chocolate into a fondue pot. Put the reserved coconut cream in a clean heatproof bowl and melt over the simmering water (it will not take long for the cream to melt and become smooth).
4. Drizzle the coconut cream on top of the chocolate fondue. Using a toothpick, swirl the coconut cream into the chocolate, creating a pretty design. Serve with bamboo skewers or fondue picks. Dip the fruit in the chocolate and enjoy!

“I make this fondue anytime I want to impress somebody, because it looks so fancy.”



Carpe dirt.



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Let's rethink dirt. Because with dirt also comes green grass, tall trees, and roads far less traveled. That's why we equipped the Golf Alltrack with 4MOTION all-wheel drive and an Off-Road Mode*, so you can go out there and seize the beauty of this dirt-covered world, get your wheels muddy, and wash off all that civilization. After all, dirt is the greatest of cleansers.



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*Optional accessories shown. Always ensure that your vehicle is equipped with appropriate tires and equipment and always adjust your speed and driving style to the road, terrain, traffic, and weather conditions. See Owner's Manual for further details and important limitations. ©2016 Volkswagen of America, Inc.



CHEF JASON VINCENT AND NEXT DOOR CHEF CARA MOLITOR

A SAVORY HOLIDAY CELEBRATION WITH MORTON SALT

Morton's Next Door Chef

Cara Molitor, a freelance prop stylist and metal fabricator in West Town, Chicago, teamed up with executive chef **Jason Vincent**, from the restaurant Giant, to host a holiday dinner inspired by the season's best flavors and **Morton® Sea Salt** and **Morton® Kosher Salt**.

Morton Salt transformed Cara's apartment into a restaurant for one evening and helped bring out her inner chef, teaching her how to use different types of salt in her cooking and their best applications.

From a turkey spice rub to cocktails before dinner, Morton Salt was the star of the soirée and featured in every single dish. Here's a taste of the mouthwatering menu.





MAKING THE MAIN DISH SHINE

GINGER & LEMONGRASS TURKEY BRINE

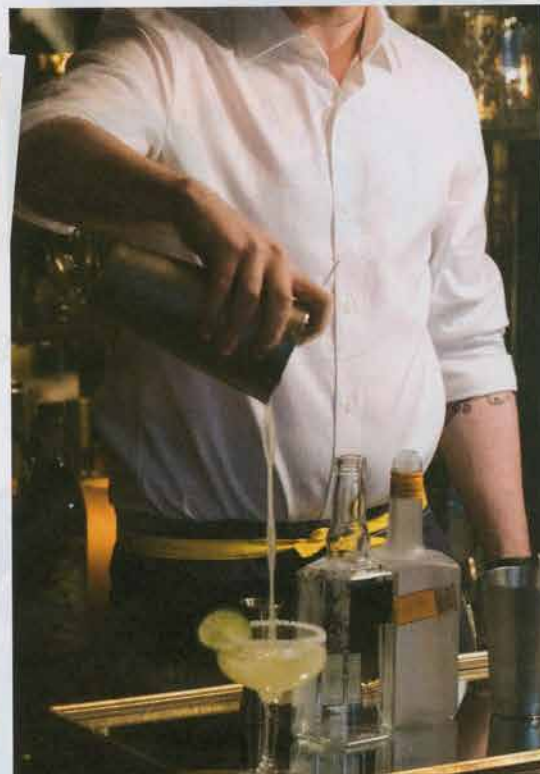
INGREDIENTS

- | | |
|---|--------------------------------|
| 12 cups water | ¼ cup whole garlic cloves |
| ½ cup Morton® Kosher Salt | ½ cup Meyer lemon, sliced thin |
| 3 Tbsp. sugar | ½ tsp. dried thyme |
| 3 Tbsp. red chile, fresh with seeds, cut in half lengthwise | 2½ Tbsp. lemongrass |
| 1¼ cups white onion, sliced thin | ½ Tbsp. thyme sprigs |
| 3 Tbsp. ginger | ½ Tbsp. oregano sprigs |

DIRECTIONS

Bring water, salt and sugar to a boil. Whisk to ensure that mixture dissolves completely. Remove from heat and add the rest of the ingredients. Let the brine cool completely and submerge turkey meat:

- For the breasts only, let sit in brine for 5 hours.
- For a whole 12-pound turkey, let sit in brine for 12 hours.



Visit Mortonsalt.com/NextDoorChef for the full menu including this Salty Rita Cocktail recipe.

Rim your holiday cocktails with kosher salt to add extra flavor to every sip!

	FOOD	FINE SEA SALT GOOD FOR COOKING Fine crystals dissolve quickly in order to blend easily	COARSE SEA SALT GOOD FOR FINISHING Larger salt crystals add texture and a burst of flavor	KOSHER SALT GOOD FOR COOKING Coarse flakes adhere well to food and are easy to pinch & sprinkle for precise seasoning
<h3>What's The Right Salt?</h3> <p>Here's a guide to help you pair different food with the right Morton® Salt.</p>	Fresh or cooked vegetables		✓	✓
	Salad dressings	✓		
	Chocolate desserts		✓	
	Cocktail drinks			✓
	Brine for poultry			✓
	Eggs any way	✓		
	Soups	✓		
	Dry rub for meat and fish			✓



Olive Oil 101

Learn all about our go-to cooking oil—then make a festive olive oil cake.



GOOD TO KNOW

- **Color doesn't indicate quality.** Olive oil can range from pale yellow to bright green, depending on the variety of olive and its ripeness when harvested.
- **The most healthful type is extra-virgin.** It's loaded with powerful antioxidants and anti-inflammatory agents.
- **Some bitterness is normal.** The polyphenols (antioxidants) in extra-virgin olive oil give it a slightly bitter flavor. This does not mean the olive oil is bad.

Shelf Life

Store olive oil in a cool, dry place away from heat and light (avoid the fridge or right next to the stove). A bottle of olive oil typically keeps 18 months to two years after its harvest date. If there's no harvest date on the label, go with the "best by" date or even a few months before. If it starts smelling funky, it's time for an oil change.

We go through an insane amount of olive oil in the test kitchen. Our recipe developers use it for just about everything: poaching fish, frying potatoes (yes, you can deep-fry with it!), making crackers. We've even made brownies with it. While you probably don't blow through three gallons a month like we do, chances are you'll be shopping for olive oil sometime soon. Here's a guide to what's what.



Label Lingo



EXTRA-VIRGIN This is the highest grade of olive oil: It's unrefined (meaning it should not have been treated with chemicals or heat), low in acidity and has the most pronounced olive flavor. It's our oil of choice for most recipes.

VIRGIN This unrefined oil has a slightly more acidic, milder flavor than extra-virgin olive oil. It's not a pantry essential: In fact, it's rarely an option at the supermarket.

PURE This is usually a blend of extra-virgin and refined olive oil; the label might just say "olive oil." It has a neutral flavor and a higher smoke point than extra-virgin olive oil, and it's also less expensive. Keep a bottle on hand for frying.

LIGHT Don't be confused by the name: This refined oil is light in color and flavor, not calories. Like pure olive oil, light olive oil has a relatively high smoke point. You can use it as you would vegetable oil.

COLD-PRESSED By definition, all extra-virgin olive oil is extracted without the use of heat, though not all labels say "cold-pressed." The word "press" doesn't mean an olive press was used—most olive oils today are made in centrifuges.

EARLY-VS. LATE-HARVEST Early-harvest extra-virgin olive oil is made from less mature green olives; it's generally peppery and robust and is great for dipping or drizzling. Late-harvest extra-virgin olive oil is made from ripe purple olives, and it tastes more mellow.

FILTERED VS. UNFILTERED Many commercial olive oils are filtered to remove tiny olive particles, a process that extends the oil's shelf life. Some say that unfiltered olive oil, which looks slightly cloudy, has a more pronounced olive flavor, but it doesn't keep as long.



ALMOND OLIVE OIL BUNDT CAKE ACTIVE: 35 min | TOTAL: 2 hr (plus cooling) | SERVES: 12

FOR THE CAKE

- 1 cup extra-virgin olive oil, plus more for the pan
- 2½ cups all-purpose flour, plus more for dusting
- ¾ cup almond flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 1¾ cups granulated sugar
- 4 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- ½ teaspoon pure almond extract
- ½ cup unsweetened almond milk

FOR THE GLAZE

- 2 cups confectioners' sugar
- 2 to 3 tablespoons milk
- Pomegranate seeds and chopped toasted almonds, for topping

1. Make the cake: Preheat the oven to 325°. Brush a 10- to 12-cup Bundt pan with olive oil; dust with flour and tap out the excess. Whisk the all-purpose flour, almond flour, baking powder and salt in a medium bowl; set aside.
2. Combine the granulated sugar and eggs in a large bowl; beat with a mixer on medium-high speed until thick and pale yellow, about 3 minutes. Reduce the mixer speed to medium and slowly beat in the olive oil until the batter is smooth. Beat in the vanilla and almond extracts. Reduce the mixer speed to low; beat in the flour mixture in two additions, alternating with the almond milk, until just combined.
3. Pour the batter into the prepared pan and smooth the top. Bake until a toothpick inserted into the middle comes out with a few moist crumbs, 50 to 60 minutes. Transfer to a rack and let cool 15 minutes in the pan. Loosen with an offset spatula, then invert onto the rack to cool completely.
4. Make the glaze: Whisk the confectioners' sugar and 2 tablespoons milk in a bowl until smooth; stir in the remaining 1 tablespoon milk if the glaze is too thick. Spoon the glaze over the cake, letting it drip down the sides. Sprinkle with pomegranate seeds and chopped almonds. Let the glaze set, about 20 minutes.

PRESENTED BY



Better cooking begins with Pompeian.®

It's All in the Oil

The Secret to Better Cooking



WHILE TECHNIQUES VARY, when it comes to cooking great meals, both of these extra virgin olive oils are pantry essentials.

To add a hearty finish to marinades, pastas and salad dressings, try Pompeian Robust Extra Virgin Olive Oil. For a light, subtle flavor that's perfect for sautéing, sauces and stir-frying, try new Pompeian Smooth Extra Virgin Olive Oil. Discover the delicious flavor of Pompeian Olive Oils with this recipe from GRACE CHOI, host of Cooking Channel's *Cooking with Grace*.

CREAMY PARMESAN RISOTTO WITH BACON AND WALNUTS

Recipe courtesy of *Grace Choi*

Active Time: 45 minutes • Total Time: 45 minutes

BALSAMIC VINEGAR REDUCTION

- 1 cup Pompeian Balsamic Vinegar
- 1 tablespoon agave or honey, optional

RISOTTO

- 6 cups vegetable stock
- $\frac{1}{4}$ cup Pompeian Smooth Extra Virgin Olive Oil
- $\frac{1}{2}$ cup finely chopped shallots
- $\frac{1}{4}$ cup diced bacon
- $1\frac{1}{2}$ cups arborio or Carnaroli rice



- Salt and freshly ground black pepper
- 2 ounces finely grated parmesan
- $\frac{1}{2}$ cup chopped walnuts
- Pompeian Robust Extra Virgin Olive Oil, for serving**

FOR THE BALSAMIC VINEGAR REDUCTION

Combine the Pompeian Balsamic Vinegar and agave in a saucepan and bring to a boil. Reduce to a simmer and cook, stirring occasionally until mixture is reduced by two-thirds (20-30 minutes). Cool completely.

FOR THE RISOTTO

BRING the vegetable stock to a simmer in a large pot; cover and keep warm on low heat. SET a saucepan over medium heat and add the Pompeian Smooth Extra Virgin Olive Oil. Add the shallots and bacon and cook, stirring occasionally, until the bacon has rendered much of its fat and the shallots are soft but not caramelized, about 8 minutes. ADD the rice and a good sprinkle of salt. Stir until the rice becomes almost translucent, about 3 minutes. Add 3 ladles (about 1 cup) of hot vegetable stock to the rice and stir slowly. ONCE the rice has absorbed all the stock, repeat with the remaining stock, adding the liquid in batches and stirring gently as it is absorbed. Continue until the rice is al dente, 20-25 minutes total. Stir in the grated parmesan and season with salt and pepper. PLATE and garnish with the chopped walnuts, a light drizzle of the Balsamic Vinegar Reduction and the Pompeian Robust Extra Virgin Olive Oil.



“To make a classic dish like risotto really stand out, you have to start with high quality basics, like a top-notch olive oil. Then add a smattering of intrigue. I love the addition of chopped walnuts and balsamic reduction—it delivers beautiful textural complexity and just the right hint of brightness!”



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Try our Smooth Extra Virgin Olive Oil for a more delicate tasting olive oil that's perfect for sautéing, sauces and stir frying. When you need a more flavorful Extra Virgin, choose our Robust that's perfect for marinades, pasta and salad dressings.

Pompeian Extra Virgin Olive Oils are the first to attain the USDA Quality Monitored seal, which verifies that it meets the rigorous Quality, Purity and Traceability requirements of the USDA. **And now all of our Extra Virgin Olive Oils are Non-GMO Project Verified!**



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Try our **Organic Extra Virgin Olive Oil** and **NEW Organic Extra Virgin Cooking Spray**... and both are Non-GMO Project Verified!





Rewrite your story for moderate to severe chronic plaque psoriasis with HUMIRA.

Who is HUMIRA for?¹

HUMIRA is a prescription medicine used to treat adults with moderate to severe chronic plaque psoriasis who are ready for systemic therapy or phototherapy, and are under the care of a doctor who will decide if other systemic therapies are less appropriate.

Important Safety Information¹

What is the most important information I should know about HUMIRA?

You should discuss the potential benefits and risks of HUMIRA with your doctor. HUMIRA is a TNF blocker medicine that can lower the ability of your immune system to fight infections. You should not start taking HUMIRA if you have any kind of infection unless your doctor says it is okay.

- **Serious infections have happened in people taking HUMIRA. These serious infections include tuberculosis (TB) and infections caused by viruses, fungi, or bacteria that have spread throughout the body. Some people have died from these infections.** Your doctor should test you for TB before starting HUMIRA, and check you closely for signs and symptoms of TB during treatment with HUMIRA. If your doctor feels you are at risk, you may be treated with medicine for TB.

- **Cancer.** For children and adults taking TNF blockers, including HUMIRA, the chance of getting lymphoma or other cancers may increase. There have been cases of unusual cancers in children, teenagers, and young adults using TNF blockers. Some people have developed a rare type of cancer called hepatosplenic T-cell lymphoma. This type of cancer often results in death. If using TNF blockers including HUMIRA, your chance of getting two types of skin cancer (basal cell and squamous cell) may increase. These types are generally not life-threatening if treated; tell your doctor if you have a bump or open sore that doesn't heal.

What should I tell my doctor BEFORE starting HUMIRA?

Tell your doctor about all of your health conditions, including if you:

- Have an infection, are being treated for infection, or have symptoms of an infection
- Get a lot of infections or infections that keep coming back

- Have diabetes
- Have TB or have been in close contact with someone with TB, or were born in, lived in, or traveled where there is more risk for getting TB
- Live or have lived in an area (such as the Ohio and Mississippi River valleys) where there is an increased risk for getting certain kinds of fungal infections, such as histoplasmosis, coccidioidomycosis, or blastomycosis
- Have or have had hepatitis B
- Are scheduled for major surgery
- Have or have had cancer
- Have numbness or tingling or a nervous system disease such as multiple sclerosis or Guillain-Barré syndrome
- Have or had heart failure
- Have recently received or are scheduled to receive a vaccine. HUMIRA patients may receive vaccines, except for live vaccines
- Are allergic to rubber, latex, or any HUMIRA ingredients
- Are pregnant, planning to become pregnant, breastfeeding, or planning to breastfeed
- Have a baby and you were using HUMIRA during your pregnancy. Tell your baby's doctor before your baby receives any vaccines

Also tell your doctor about all the medicines you take. You should not take HUMIRA with ORENCIA® (abatacept), KINERET® (anakinra), REMICADE® (infliximab), ENBREL® (etanercept), CIMZIA® (certolizumab pegol), or SIMPONI® (golimumab). Tell your doctor if you have ever used RITUXAN® (rituximab), IMURAN® (azathioprine), or PURINETHOL® (mercaptopurine, 6-MP).

What should I watch for AFTER starting HUMIRA?

HUMIRA can cause other serious side effects, including:

- **Serious infections.** These include TB and infections caused by viruses, fungi, or bacteria. Symptoms related to TB include a cough, low-grade fever, weight loss, or loss of body fat and muscle.
- **Hepatitis B infection in carriers of the virus.** Symptoms include muscle aches, feeling very tired, dark urine, skin or eyes that look yellow, little or no appetite, vomiting, clay-colored bowel movements, fever, chills, stomach discomfort, and skin rash.
- **Allergic reactions.** Symptoms of a serious allergic reaction include hives, trouble breathing, and swelling of your face, eyes, lips, or mouth.
- **Nervous system problems.** Signs and symptoms include numbness or tingling, problems with your vision, weakness in your arms or legs, and dizziness.

- **Blood problems.** Symptoms include a fever that does not go away, bruising or bleeding very easily, or looking very pale.
- **Heart failure** (new or worsening). Symptoms include shortness of breath, swelling of your ankles or feet, and sudden weight gain.
- **Immune reactions including a lupus-like syndrome.** Symptoms include chest discomfort or pain that does not go away, shortness of breath, joint pain, or rash on your cheeks or arms that gets worse in the sun.
- **Liver problems.** Symptoms include feeling very tired, skin or eyes that look yellow, poor appetite or vomiting, and pain on the right side of your stomach (abdomen).
- **Psoriasis** (new or worsening). Symptoms include red scaly patches or raised bumps that are filled with pus.

Call your doctor or get medical care right away if you develop any of the above symptoms.

Common side effects of HUMIRA include injection site reactions (redness, rash, swelling, itching, or bruising), **upper respiratory infections** (sinus infections), **headaches, rash, and nausea.** These are not all of the possible side effects with HUMIRA. Tell your doctor if you have any side effect that bothers you or that does not go away.

Remember, tell your doctor right away if you have an infection or symptoms of an infection, including:

- Fever, sweats, or chills
- Muscle aches
- Cough
- Shortness of breath
- Blood in phlegm
- Weight loss
- Warm, red, or painful skin or sores on your body
- Diarrhea or stomach pain
- Burning when you urinate
- Urinating more often than normal
- Feeling very tired

HUMIRA is given by injection under the skin.

This is the most important information to know about HUMIRA. For more information, talk to your health care provider.

You are encouraged to report negative side effects of prescription drugs to the FDA.

Visit www.fda.gov/medwatch, or call 1.800.FDA.1088.

If you cannot afford your medication, contact www.pparx.org for assistance.

Ongoing support is always available with HUMIRA Complete.

Talk to your dermatologist today to see if HUMIRA is right for you.

Visit HUMIRA.com or call 1.800.4HUMIRA

Please see the following pages for important product information for patients.

¹Based on IMS NPA data: Total HUMIRA prescriptions written by dermatologists from 11/2/12 to 7/10/15 vs. Enbrel®, Stelara®, Simponi®, Cimzia®, Otezla®, and Cosentyx®. All trademarks are properties of their respective owners.

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Reference: 1. HUMIRA Injection [package insert], North Chicago, IL: AbbVie Inc.

abbvie

A man with short brown hair and a goatee, wearing a dark polo shirt, is smiling broadly in a kitchen. He is leaning on a counter. In the background, a woman in a colorful striped dress is visible, and a dog is looking out a window. The scene is bright and cheerful.

Clearer Skin Is Possible

In clinical trials, most adults taking HUMIRA saw 75% and even 90% skin clearance, and many were clear or almost clear in just 4 months. Your results may vary.

The HUMIRA logo consists of a stylized white sunburst or starburst shape above a white upward-pointing arrow.

HUMIRA[®]
adalimumab
destination you[™]

Illustration of 75% skin clearance at 4 months. Results may vary.

HUMIRA® (Hu-MARE-ah) (adalimumab) injection

CONSUMER BRIEF SUMMARY
CONSULT PACKAGE INSERT FOR FULL
PRESCRIBING INFORMATION

Patient Information

Read the Medication Guide that comes with HUMIRA before you start taking it and each time you get a refill. There may be new information. This brief summary does not take the place of talking with your doctor about your medical condition or treatment.

What is the most important information I should know about HUMIRA?

HUMIRA is a medicine that affects your immune system. HUMIRA can lower the ability of your immune system to fight infections. **Serious infections have happened in people taking HUMIRA. These serious infections include tuberculosis (TB) and infections caused by viruses, fungi or bacteria that have spread throughout the body. Some people have died from these infections.**

- Your doctor should test you for TB before starting HUMIRA.
- Your doctor should check you closely for signs and symptoms of TB during treatment with HUMIRA.

You should not start taking HUMIRA if you have any kind of infection unless your doctor says it is okay.

Before starting HUMIRA, tell your doctor if you:

- think you have an infection or have symptoms of infection such as:

- fever, sweats, or chills
- muscle aches
- cough
- shortness of breath
- blood in phlegm
- are being treated for an infection
- get a lot of infections or have infections that keep coming back
- have diabetes
- have TB, or have been in close contact with someone with TB
- were born in, lived in, or traveled to countries where there is more risk for getting TB. Ask your doctor if you are not sure.
- live or have lived in certain parts of the country (such as the Ohio and Mississippi River valleys) where there is an increased risk for getting certain kinds of fungal infections (histoplasmosis, coccidioidomycosis, or blastomycosis). These infections may happen or become more severe if you use HUMIRA. Ask your doctor if you do not know if you have lived in an area where these infections are common.
- have or have had hepatitis B
- use the medicine ORENCIA® (abatacept), KINERET® (anakinra), RITUXAN® (rituximab), IMURAN® (azathioprine), or PURINETHOL® (6-mercaptopurine, 6-MP).
- are scheduled to have major surgery

After starting HUMIRA, call your doctor right away if you have an infection, or any sign of an infection.

HUMIRA can make you more likely to get infections or make any infection that you may have worse.

Cancer

- For children and adults taking TNF-blockers, including HUMIRA, the chances of getting cancer may increase.

- There have been cases of unusual cancers in children, teenagers, and young adults using TNF-blockers.
- People with RA, especially more serious RA, may have a higher chance for getting a kind of cancer called lymphoma.
- If you use TNF blockers including HUMIRA your chance of getting two types of skin cancer may increase (basal cell cancer and squamous cell cancer of the skin). These types of cancer are generally not life-threatening if treated. Tell your doctor if you have a bump or open sore that doesn't heal.
- Some people receiving TNF blockers including HUMIRA developed a rare type of cancer called hepatosplenic T-cell lymphoma. This type of cancer often results in death. Most of these people were male teenagers or young men. Also, most people were being treated for Crohn's disease or ulcerative colitis with another medicine called IMURAN® (azathioprine) or PURINETHOL® (6-mercaptopurine, 6-MP).

What is HUMIRA?

HUMIRA is a medicine called a Tumor Necrosis Factor (TNF) blocker. HUMIRA is used:

- To reduce the signs and symptoms of:
 - **moderate to severe rheumatoid arthritis (RA) in adults.** HUMIRA can be used alone, with methotrexate, or with certain other medicines.
 - **moderate to severe polyarticular juvenile idiopathic arthritis (JIA) in children 2 years and older.** HUMIRA can be used alone, with methotrexate, or with certain other medicines.
 - **psoriatic arthritis (PsA) in adults.** HUMIRA can be used alone or with certain other medicines.
 - **ankylosing spondylitis (AS) in adults.**
 - **moderate to severe Crohn's disease (CD) in adults** when other treatments have not worked well enough.
 - **moderate to severe Crohn's disease (CD) in children 6 years and older** when other treatments have not worked well enough.
 - **moderate to severe hidradenitis suppurativa (HS) in adults.**
- In adults, to help get **moderate to severe ulcerative colitis (UC)** under control (induce remission) and keep it under control (sustain remission) when certain other medicines have not worked well enough. It is not known if HUMIRA is effective in people who stopped responding to or could not tolerate TNF-blocker medicines.
- **To treat moderate to severe chronic (lasting a long time) plaque psoriasis (Ps) in adults** who have the condition in many areas of their body and who may benefit from taking injections or pills (systemic therapy) or phototherapy (treatment using ultraviolet light alone or with pills).
- **To treat non-infectious intermediate, posterior and panuveitis (UV) in adults.**

What should I tell my doctor before taking HUMIRA?

HUMIRA may not be right for you. Before starting HUMIRA, tell your doctor about all of your health conditions, including if you:

- have an infection. See "**What is the most important information I should know about HUMIRA?**"
- have or have had cancer.
- have any numbness or tingling or have a disease that affects your nervous system such as multiple sclerosis or Guillain-Barré syndrome.
- have or had heart failure.
- have recently received or are scheduled to receive a vaccine. You may receive vaccines, except for live vaccines while using HUMIRA. Children should be brought up to date with all vaccines before starting HUMIRA.
- are allergic to rubber or latex. Tell your doctor if you have any allergies to rubber or latex.
 - The gray needle cover for the HUMIRA Pen 40 mg/0.8 mL, HUMIRA 40 mg/0.8 mL prefilled syringe, HUMIRA 20 mg/0.4 mL prefilled syringe, and HUMIRA 10 mg/0.2 mL prefilled syringe contains natural rubber or latex.
 - The black needle cover for the HUMIRA Pen 40 mg/0.4 mL, HUMIRA 40 mg/0.4 mL prefilled syringe and the vial stopper on the HUMIRA institutional use vial are not made with natural rubber or latex.
- are allergic to HUMIRA or to any of its ingredients. See the end of the Medication Guide for a list of ingredients in HUMIRA.
- are pregnant or planning to become pregnant. It is not known if HUMIRA will harm your unborn baby. HUMIRA should only be used during a pregnancy if needed.
- have a baby and you were using HUMIRA during your pregnancy. Tell your baby's doctor before your baby receives any vaccines.
- breastfeeding or plan to breastfeed. You and your doctor should decide if you will breastfeed or use HUMIRA. You should not do both.

Tell your doctor about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Especially tell your doctor if you use:

- ORENCIA® (abatacept), KINERET® (anakinra), REMICADE® (infliximab), ENBREL® (etanercept), CIMZIA® (certolizumab pegol) or SIMPONI® (golimumab), because you should not use HUMIRA while you are also taking one of these medicines.
- RITUXAN® (rituximab). Your doctor may not want to give you HUMIRA if you have received RITUXAN® (rituximab) recently.
- IMURAN® (azathioprine) or PURINETHOL® (6-mercaptopurine, 6-MP).

Keep a list of your medicines with you to show your doctor and pharmacist each time you get a new medicine.

How should I take HUMIRA?

- HUMIRA is given by an injection under the skin. Your doctor will tell you how often to take an injection of HUMIRA. This is based on your condition to be treated. **Do not inject HUMIRA more often than you were prescribed.**
- See the **Instructions for Use** inside the carton for complete instructions for the right way to prepare and inject HUMIRA.
- Make sure you have been shown how to inject HUMIRA before you do it yourself. You can call your doctor or 1-800-4HUMIRA (1-800-448-6472) if you have any questions about giving yourself an injection. Someone you know can also help you with your injection after he/she has been shown how to prepare and inject HUMIRA.
- **Do not** try to inject HUMIRA yourself until you have been shown the right way to give the injections. If your doctor decides that you or a caregiver may be able to give your injections of HUMIRA at home, you should receive training on the right way to prepare and inject HUMIRA.
- Do not miss any doses of HUMIRA unless your doctor says it is okay. If you forget to take HUMIRA, inject a dose as soon as you remember. Then, take your next dose at your regular scheduled time. This will put you back on schedule. In case you are not sure when to inject HUMIRA, call your doctor or pharmacist.
- If you take more HUMIRA than you were told to take, call your doctor.

What are the possible side effects of HUMIRA?

HUMIRA can cause serious side effects, including:

See "What is the most important information I should know about HUMIRA?"

• **Serious Infections.**

Your doctor will examine you for TB and perform a test to see if you have TB. If your doctor feels that you are at risk for TB, you may be treated with medicine for TB before you begin treatment with HUMIRA and during treatment with HUMIRA. Even if your TB test is negative your doctor should carefully monitor you for TB infections while you are taking HUMIRA. People who had a negative TB skin test before receiving HUMIRA have developed active TB. Tell your doctor if you have any of the following symptoms while taking or after taking HUMIRA:

- cough that does not go away
- low grade fever
- weight loss
- loss of body fat and muscle (wasting)

• **Hepatitis B infection in people who carry the virus in their blood.**

If you are a carrier of the hepatitis B virus (a virus that affects the liver), the virus can become active while you use HUMIRA. Your doctor should do blood tests before you start treatment, while you are using HUMIRA, and for several months after you stop treatment with HUMIRA. Tell your doctor if you have any of the following symptoms of a possible hepatitis B infection:

- muscle aches
- feel very tired
- dark urine
- skin or eyes look yellow
- little or no appetite
- vomiting
- clay-colored bowel movements
- fever
- chills
- stomach discomfort
- skin rash

• **Allergic reactions.** Allergic reactions can happen in people who use HUMIRA. Call your doctor or get medical help right away if you have any of these symptoms of a serious allergic reaction:

- hives
- swelling of your face, eyes, lips or mouth
- trouble breathing
- **Nervous system problems.** Signs and symptoms of a nervous system problem include: numbness or tingling, problems with your vision, weakness in your arms or legs, and dizziness.
- **Blood problems.** Your body may not make enough of the blood cells that help fight infections or help to stop bleeding. Symptoms include a fever that does not go away, bruising or bleeding very easily, or looking very pale.
- **New heart failure or worsening of heart failure you already have. Call your doctor right away** if you get new worsening symptoms of heart failure while taking HUMIRA, including:
 - shortness of breath
 - swelling of your ankles or feet
 - sudden weight gain

• **Immune reactions including a lupus-like syndrome.** Symptoms include chest discomfort or pain that does not go away, shortness of breath, joint pain, or a rash on your cheeks or arms that gets worse in the sun. Symptoms may improve when you stop HUMIRA.

• **Liver Problems.** Liver problems can happen in people who use TNF-blocker medicines. These problems can lead to liver failure and death. Call your doctor right away if you have any of these symptoms:

- feel very tired
- poor appetite or vomiting
- skin or eyes look yellow
- pain on the right side of your stomach (abdomen)

• **Psoriasis.** Some people using HUMIRA had new psoriasis or worsening of psoriasis they already had. Tell your doctor if you develop red scaly patches or raised bumps that are filled with pus. Your doctor may decide to stop your treatment with HUMIRA.

Call your doctor or get medical care right away if you develop any of the above symptoms. Your treatment with HUMIRA may be stopped.

Common side effects with HUMIRA include:

- injection site reactions: redness, rash, swelling, itching, or bruising. These symptoms usually will go away within a few days. Call your doctor right away if you have pain, redness or swelling around the injection site that does not go away within a few days or gets worse.
- upper respiratory infections (including sinus infections)
- headaches
- rash

These are not all the possible side effects with HUMIRA. Tell your doctor if you have any side effect that bothers you or that does not go away. Ask your doctor or pharmacist for more information.

Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

General information about the safe and effective use of HUMIRA

Medicines are sometimes prescribed for purposes other than those listed in a Medication Guide. Do not use HUMIRA for a condition for which it was not prescribed. Do not give HUMIRA to other people, even if they have the same condition. It may harm them.

This brief summary summarizes the most important information about HUMIRA. If you would like more information, talk with your doctor. You can ask your doctor or pharmacist for information about HUMIRA that is written for health professionals. For more information go to www.HUMIRA.com or you can enroll in a patient support program by calling 1-800-4HUMIRA (1-800-448-6472).

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The fire warms their little hearts,
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Fun Cooking

PHOTOGRAPH BY CORY DAWSON



Everything Nice

We've dedicated this entire section to our favorite holiday flavor: gingerbread! You'll find tons of gingerbread treats starting on page 111, but before you jump in, you might want to make your own gingerbread spice mix—and give some to your friends, too. You can sprinkle it on coffee or oatmeal, add a little to pancake or waffle batter, mix some into sugar cookies or use it in dozens of other ways. To fill one small jar, combine 2 tablespoons each ground ginger and cinnamon, 2 teaspoons ground allspice, $\frac{1}{2}$ teaspoon each ground nutmeg and finely ground black pepper and $\frac{1}{4}$ teaspoon ground cloves.



How to Make GINGERBREAD MEN

PHOTOGRAPH BY
RALPH SMITH





GINGERBREAD MEN

ACTIVE: 45 min | TOTAL: 4 hr | MAKES: 2 to 3 dozen

- 3½ cups all-purpose flour, plus more for dusting
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon ground ginger
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground allspice
- 6 tablespoons unsalted butter
- 1 tablespoon vegetable shortening
- ¾ cup packed light brown sugar
- ¾ cup molasses
- 1 large egg

Royal icing, for decorating (see right)

1. Sift the flour, baking soda, salt, ginger, cinnamon, cloves and allspice into a medium bowl; set aside. Melt the butter and shortening in a medium saucepan; remove from the heat and stir in the brown sugar and molasses. Transfer to a large bowl and let cool slightly.
2. Add the egg to the butter mixture; beat with a mixer on medium speed until incorporated. Reduce the mixer speed to low; beat in the flour mixture in two additions until just combined. Divide the dough in half; wrap each half in plastic wrap and pat into ½-inch-thick disks. Refrigerate until firm, at least 2 hours.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Working with 1 piece of dough at a time, roll out the dough to ¼ inch thick on a lightly floured surface, dusting with flour as needed. Cut out gingerbread men with a 3½- to 5-inch cookie cutter and arrange 1 inch apart on the prepared baking sheets. Brush off the excess flour and refrigerate the cutouts 15 minutes.
4. Bake the cookies until golden around the edges, 10 to 12 minutes. Let cool 3 to 5 minutes on the baking sheets; then transfer to racks to cool completely. Decorate with royal icing and let harden at room temperature, about 1 hour.

ROYAL ICING

ACTIVE: 10 min | TOTAL: 10 min
MAKES: 2 cups

- 1 1-pound box confectioners' sugar
 - 2 tablespoons meringue powder (available in the baking aisle)
 - 6 tablespoons water
- Assorted food coloring
1. Sift the confectioners' sugar and meringue powder into a large bowl. Add the water and beat with a mixer on medium-high speed until soft, glossy peaks form. Divide among bowls and tint with food coloring, if desired.
 2. Transfer the icing to resealable plastic bags; snip off the corners. Pipe on the cookies.

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With these easy ideas—and some extra treats—you can turn a simple gingerbread house kit into a masterpiece!

PHOTOGRAPHS BY RALPH SMITH



Roofs



Doors



Windows



Chimneys



Paths



Trees



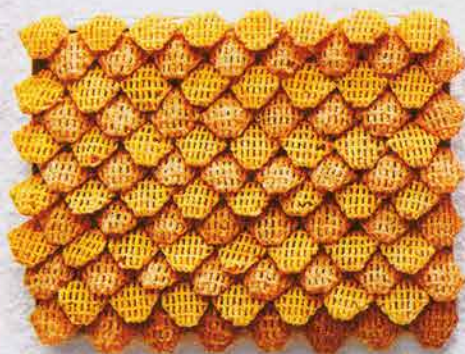
Logs



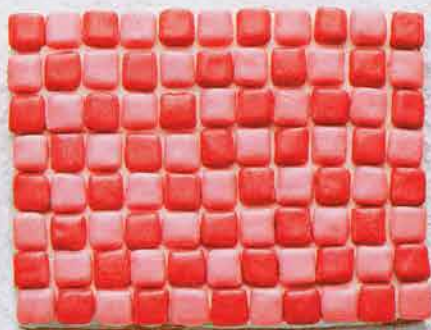
...and more!

Roofs

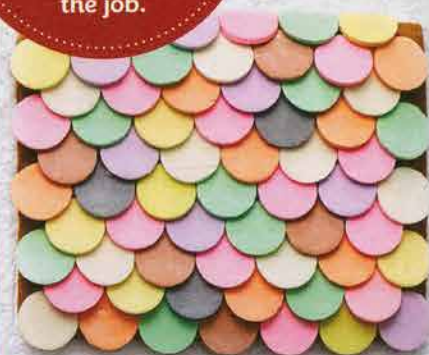
Attach each piece using the icing that comes with the kit. Regular frosting won't be strong enough for the job.



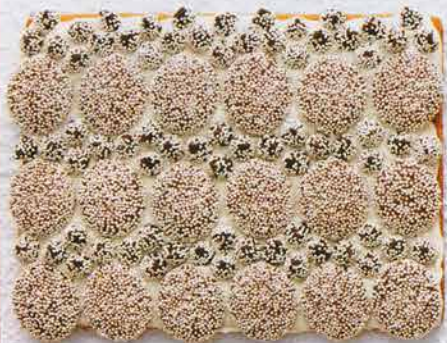
Crispix Cereal



Mini Starburst



Necco Wafers



Nonpareils and Sno-Caps



Anna's Swedish Thins



Twizzlers Watermelon Pull 'n' Peel



Pretzel Snaps

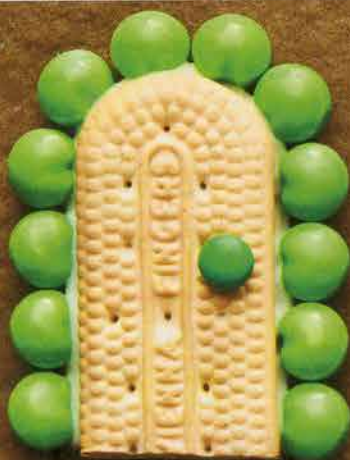


Airheads Xtremes Bites



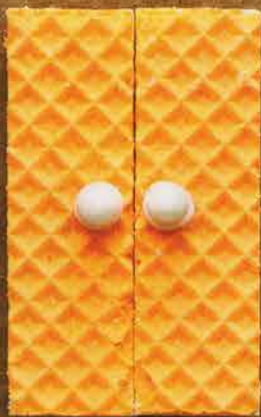
Sliced Almonds

Doors



Vienna Finger

Use a serrated knife to trim the cookie; arrange green Runts around the edge. Attach a mini M&M doorknob with icing.



Sugar Wafers

Attach candy pearl doorknobs with icing.



Tea Biscuit

Roll out a red Jolly Rancher Chew with a rolling pin. Trim, then attach to the biscuit with icing. Add a candy pearl doorknob.



Pretzel Sticks

Attach 8 sticks together with icing; add a mini M&M doorknob.



Red Gumdrops

Roll out a large gumdrop with a rolling pin, pressing it in red sugar; trim. Pipe a border with icing. Attach a mini M&M doorknob.



Spearmint Gum

Attach gum sticks together with icing. Add a mini Starburst window; trim another mini Starburst for a doorknob.

Windows



Sour Starburst Gummies

Arrange 4 gummies together. Pipe on a window frame and panes with icing.



Lemon Tootsie Fruit Chew

Roll out a fruit chew with a rolling pin; trim. Pipe on window panes with icing; add pretzel sticks for shutters.



Oreo Cookie

Separate the cookie halves; pipe on window panes with chocolate frosting. Cut red fruit leather into a strip; loop into a bow.

Chimneys



Payday Bar

Cut in half; press the halves together back-to-back.



Red Hots

Attach 4 to 6 sugar wafers together with icing to make a chimney shape; cover with more icing and Red Hots.



Tootsie Roll

Cut 1 long Tootsie Roll in half; press the halves together.

Paths



Lindt White Chocolate

Break into rectangles; attach to a graham cracker with icing. Attach Mike and Ike candies along the sides.



Chocolate Sprinkles

Spread icing on the surface; cover with sprinkles. Arrange Red Hots along the sides.



Jelly Beans

Spread icing on the surface or a graham cracker. Arrange jelly beans in the icing.



Pez

Spread icing on the surface or a graham cracker; arrange Pez in the icing.



Necco Wafers

Break into pieces. Spread icing on the surface; arrange the candy in the icing.



Peppermints

Arrange on a parchment-lined baking sheet; bake at 350° until just melted, 7 minutes.



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Trees



Sugared Ice Cream Cones

Trim sugar cones with a serrated knife to make different heights. Cover with frosting; roll in coarse sugar.



Shredded Wheat Ice Cream Cones

Melt 1 cup green candy melts; mix with 1½ cups crushed shredded wheat cereal. Press onto frosted sugar cones; dust with confectioners' sugar.



Spearmint Gum

Trim sticks of gum with pinking shears; attach together with icing and trim into a tree shape. Attach to a pretzel stick with icing and push into a gumdrop.



Cereal Treats

Make cereal treats, tinting the marshmallow mixture with green food coloring. Shape into trees or bushes.



Spearmint Leaves

Attach gummy leaves to Rolos with icing.



Mint M&M's

Form small bushes, sticking the M&M's together with green-tinted icing.

Logs



Mini Charleston Chews



Pirouette Wafers



Chocolate Twizzlers



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Extras



Pillar

Lightly cover the bottom of a mini ice cream cone with icing; roll in green sanding sugar. Attach a peppermint candy and a red gumball to the top.



Lights

Pipe a string of chocolate frosting; attach mini M&M's for lights.



Fence

Build a fence out of pretzel sticks, attaching the pretzels to a graham cracker with icing. Sprinkle coconut around the base.



Streetlight

Press a peppermint stick into a large gumball. Attach small white and yellow gumdrops and a mini M&M to the top.



Steps

Use a small serrated knife to cut 3 steps out of tea biscuits. Stack them, attaching with icing. Trim a stick of gum for the doormat.



Pond

Microwave 3 blue Jolly Rancher Chews to soften, 3 seconds. Press together, then roll out with a rolling pin; trim. Surround with coconut.



Wreath

Loop red licorice lace into a bow; attach to a green gummy ring with icing.



Window Boxes

Spread the bottoms of mini Kit Kats with icing; top with holiday sprinkles.



Wraparound Porch

Arrange yogurt-covered pretzels side by side, attaching them to the surface with icing.



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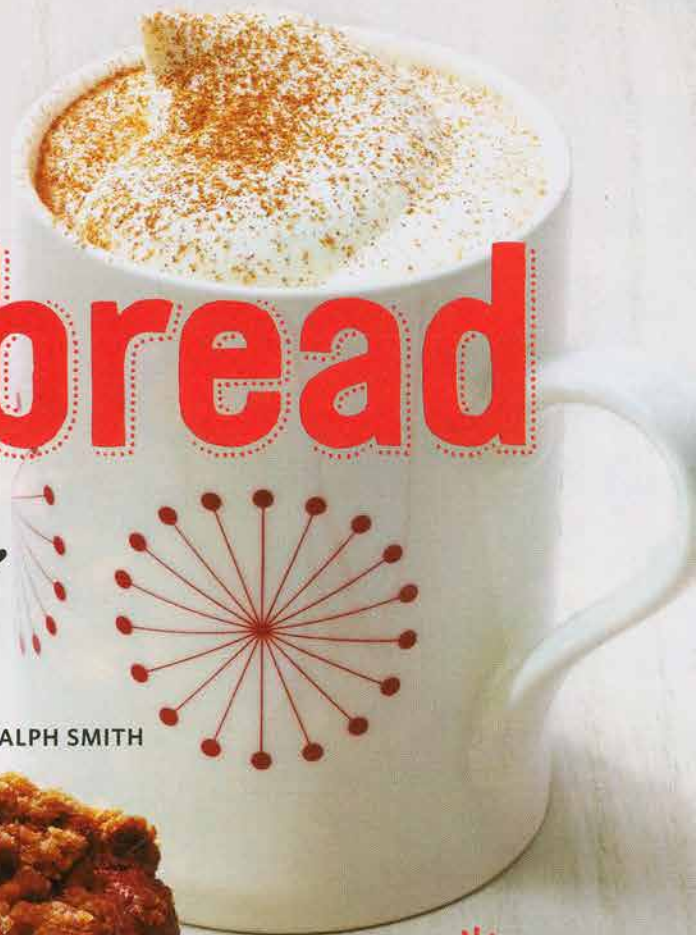


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50 Gingerbread Treats

Make some fun sweets with this
favorite holiday flavor.

PHOTOGRAPHS BY RALPH SMITH



*
GINGERBREAD
PUMPKIN LATTES
No. 15



*
GINGERBREAD
COFFEE CAKE
No. 11

*
GINGERBREAD PUDDING
No. 33

*
GINGERBREAD
PEANUT BRITTLE
No. 45



PULL OUT
THIS BOOKLET
FOR 50 GREAT
RECIPES!

*
GINGERBREAD BLONDIES
No. 21

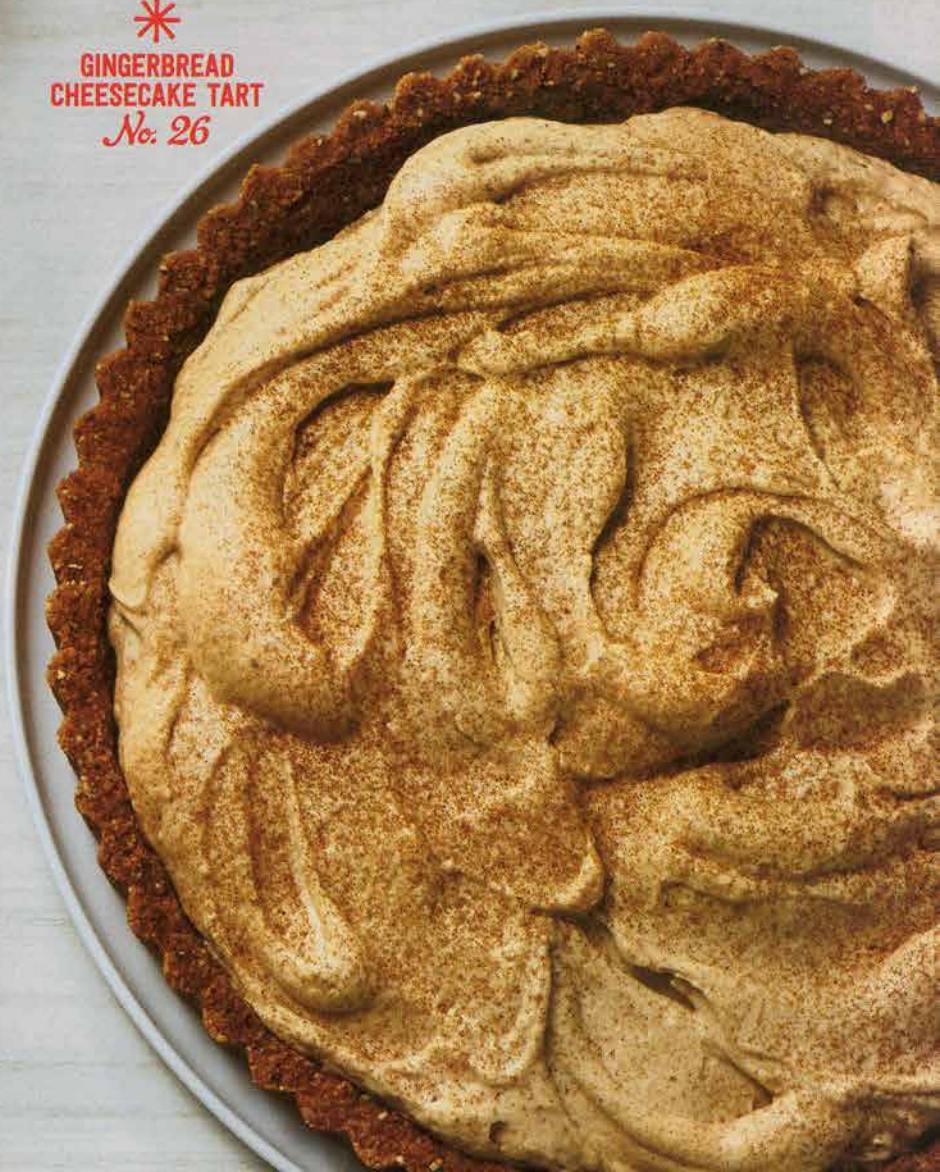




*
GINGERBREAD EGGNOG
No. 14



*
GINGERBREAD
CHEESECAKE TART
No. 26



*
GINGERBREAD
BAKLAVA BITES
No. 28

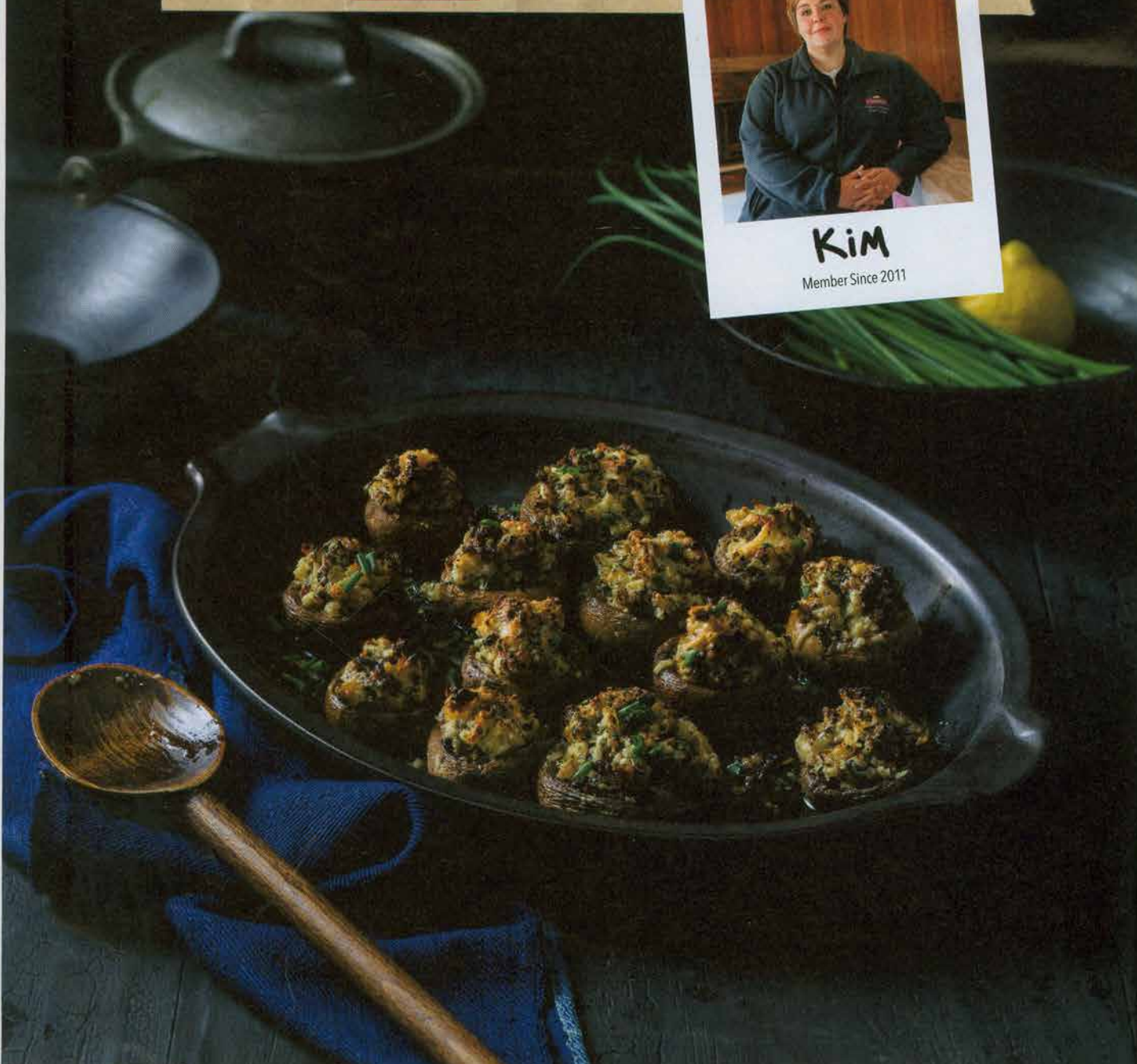


Sausage Stuffed Mushrooms

- 48 large fresh mushrooms
 - 1 package (19 oz) Johnsonville® Italian Mild Sausage Links or (16 oz) Ground Italian Sausage
 - 1/2 cup dry bread crumbs
 - 1 package (8 oz) cream cheese
 - 2 tbsp fresh parsley, finely chopped
 - 1 tbsp lemon juice
 - 3 cloves of garlic, minced
 - 1/4 cup grated Parmesan cheese
 - 2 tbsp olive oil
- 1 | Preheat oven to 400°F.
 - 2 | Remove mushroom stems and discard; set caps aside.
 - 3 | Place mushroom caps on foil-lined baking sheet; set aside.
 - 4 | Remove sausage casings.
 - 5 | In a skillet, heat olive oil over medium heat and cook and crumble sausage until no longer pink; drain.
 - 6 | Remove from heat. Stir in bread crumbs, and set aside.
 - 7 | In a bowl, combine the cream cheese, parsley, lemon juice and garlic until smooth.
 - 8 | Combine cream cheese mixture and sausage.
 - 9 | Fill each cap with sausage and cream cheese mixture.
 - 10 | Sprinkle with grated Parmesan cheese.
 - 11 | Bake for 14 to 16 minutes or until mushrooms are tender and lightly browned.
 - 12 | For the finishing touch, drizzle with olive oil.



MADE THE **Johnsonville** WAY.™



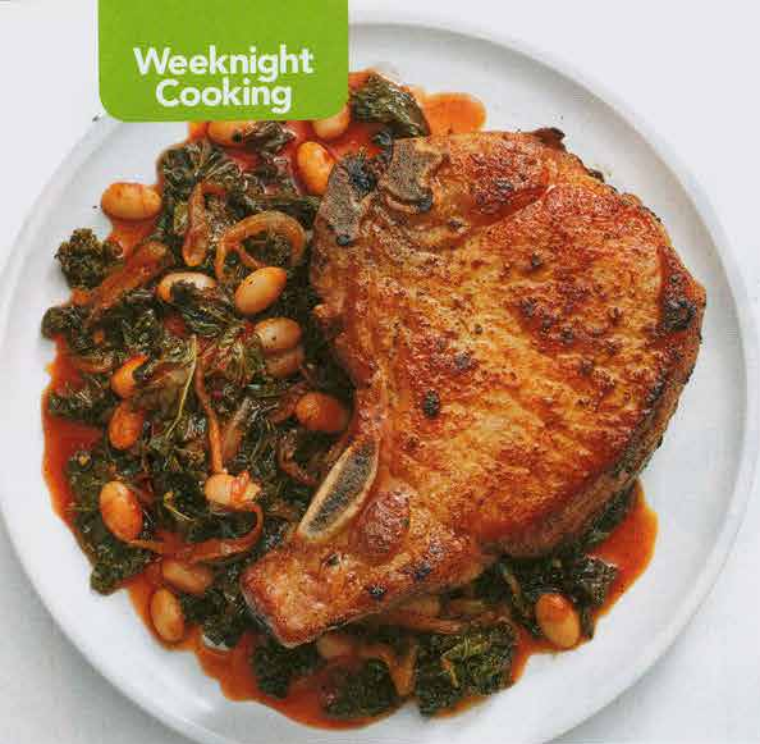


Weeknight Cooking

PHOTOGRAPHS BY RYAN DAUSCH



Make minestrone
in a slow cooker.
See page 130.



SPICED PORK CHOPS WITH MAPLE-BRAISED GREENS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 2 teaspoons sweet paprika
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- Kosher salt and freshly ground pepper
- 4 bone-in pork chops (1 inch thick; about 6 ounces each)
- 3 tablespoons extra-virgin olive oil
- 1 onion, sliced
- 1 5-ounce package mixed hearty greens (such as kale, spinach and/or collards; about 5 cups)
- $\frac{1}{4}$ cup pure maple syrup
- 2 15-ounce cans small white beans, drained and rinsed
- 2 tablespoons tomato paste
- 2 tablespoons apple cider vinegar

- 1.** Combine the paprika, cumin, coriander, $\frac{3}{4}$ teaspoon salt and a few grinds of pepper in a small bowl. Season the pork chops all over with 1 tablespoon of the spice mixture; set aside the remaining spice mixture.
- 2.** Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Add the pork chops and cook until browned on both sides, about 3 minutes; remove to a plate. Reduce the heat to medium and add the remaining 1 tablespoon olive oil to the skillet. Stir in the onion and greens. Cook, stirring occasionally, until the onion starts softening and the greens wilt, about 4 minutes. Sprinkle with the remaining spice mixture and stir to combine.
- 3.** Add 2 cups water, the maple syrup, beans, tomato paste and vinegar to the skillet. Bring to a simmer, then nestle the pork chops in the mixture. Simmer until the pork is just cooked through, 5 to 7 minutes; remove to a plate. Increase the heat to medium high and simmer until the greens are tender and the sauce thickens, 3 to 4 minutes. Season with salt and pepper. Serve with the pork chops.

Per serving: Calories 540; Fat 23 g (Saturated 5 g); Cholesterol 88 mg; Sodium 914 mg; Carbohydrate 53 g; Fiber 13 g; Sugars 16 g; Protein 41 g



LOW-CALORIE
DINNER

PIZZA FRITTATA

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 4

- 6 large eggs plus 4 egg whites
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- $\frac{1}{2}$ cup low-sodium marinara sauce
- $\frac{3}{4}$ cup low-moisture part-skim shredded mozzarella cheese (about 3 ounces)
- 1 ounce sliced pepperoni
- 2 tablespoons grated parmesan cheese
- 2 teaspoons red wine vinegar
- 1 10-ounce package mixed Italian salad greens (such as romaine and radicchio; about 8 cups)
- $\frac{1}{2}$ red bell pepper, thinly sliced
- Torn fresh basil, for topping
- 4 slices crusty Italian bread

- 1.** Preheat the broiler. Whisk the eggs and egg whites with $\frac{1}{4}$ teaspoon salt and a few grinds of pepper in a large bowl. Heat 1 tablespoon olive oil in a large ovenproof nonstick skillet over medium heat. Pour in the egg mixture and stir with a rubber spatula until curds begin to form, 2 to 3 minutes. Transfer the skillet to the broiler; broil until set but not browned, 30 seconds to 1 minute.
- 2.** Spread the marinara sauce over the eggs, leaving a $\frac{1}{2}$ -inch border. Top with the mozzarella, pepperoni and parmesan. Return to the broiler until the cheese is bubbling, 1 to 2 minutes. Set aside.
- 3.** Whisk the vinegar with the remaining 1 tablespoon olive oil, $\frac{1}{4}$ teaspoon salt and a few grinds of pepper in a large bowl. Add the salad greens and bell pepper; toss. Sprinkle the frittata with basil and cut into wedges. Serve with the salad and bread.

Per serving: Calories 410; Fat 24 g (Saturated 7 g); Cholesterol 302 mg; Sodium 775 mg; Carbohydrate 24 g; Fiber 3 g; Sugars 6 g; Protein 24 g

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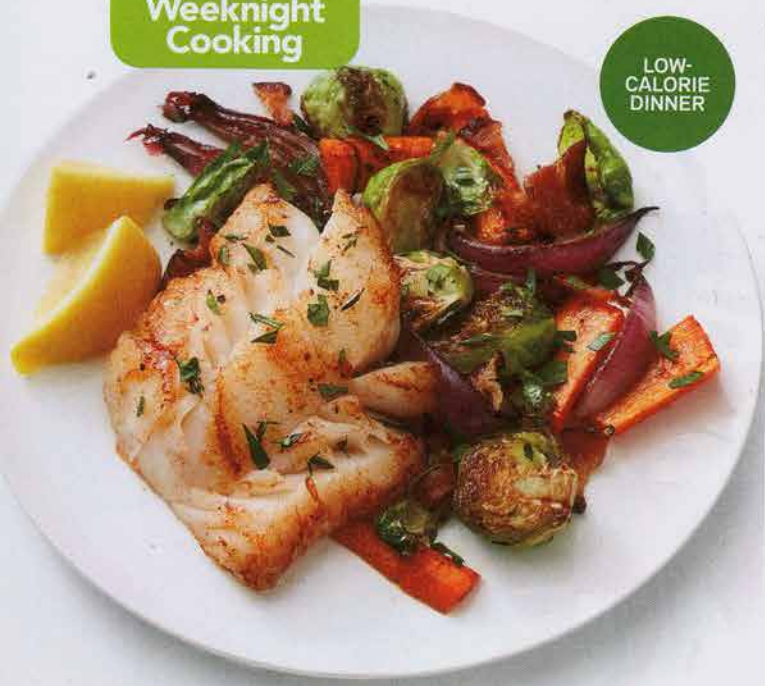


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ROASTED COD WITH CARROTS AND BRUSSELS SPROUTS

ACTIVE: 15 min | TOTAL: 40 min | SERVES: 4

- 1½ pounds Brussels sprouts, trimmed and halved
- 4 carrots, halved lengthwise and cut into 1-inch pieces
- 2 red onions, cut into ½-inch wedges
- 3 slices bacon, chopped
- 2 teaspoons fresh thyme, plus 4 sprigs
- 3 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 4 6-ounce skinless Pacific cod fillets
- 2 tablespoons chopped fresh parsley
- Lemon wedges, for serving

1. Put a rimmed baking sheet in the upper third of the oven and preheat to 475°. Toss the Brussels sprouts, carrots, red onions, bacon, thyme leaves, 2 tablespoons olive oil, ½ teaspoon salt and a few grinds of pepper in a large bowl. Spread on the hot baking sheet and roast until the vegetables are tender and start browning around the edges, about 20 minutes.

2. Season the cod all over with salt and pepper and brush with the remaining 1 tablespoon olive oil. Arrange the cod fillets about 2 inches apart on top of the vegetables and top each with a thyme sprig. Roast until the fish is just cooked through and the Brussels sprouts are browned, 8 to 10 minutes. Discard the thyme sprigs. Sprinkle the cod and vegetables with the parsley and serve with lemon wedges.

Per serving: Calories 410; Fat 20 g (Saturated 5 g); Cholesterol 94 mg; Sodium 978 mg; Carbohydrate 26 g; Fiber 9 g; Sugars 9 g; Protein 35 g



ASIAN TOFU AND SQUASH SALAD

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 1 14-ounce package extra-firm tofu, drained and cut into ¾-inch cubes
- 3 tablespoons rice vinegar
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon chopped pickled ginger, plus 2 tablespoons brine
- ¼ cup plus 2 tablespoons vegetable oil
- 8 ounces shiitake mushrooms, stemmed and halved if large
- 4 cups cubed peeled delicata or butternut squash (about 1½ pounds)
- Kosher salt and freshly ground pepper
- 1 5-ounce package mixed Asian greens (about 8 cups)
- 2 cups snow peas, trimmed and halved (about 6 ounces)
- ½ cup coarsely chopped salted roasted cashews
- 1 cup mung bean sprouts (optional)

1. Put a baking sheet in the upper and lower thirds of the oven and preheat to 450°. Put the tofu cubes on a clean kitchen towel in a single layer; let drain. Make the dressing: Whisk the rice vinegar, soy sauce, pickled ginger brine and ¼ cup vegetable oil in a large bowl. Set aside.

2. Toss the mushrooms and squash with the remaining 2 tablespoons vegetable oil, a pinch of salt and a few grinds of pepper in a separate large bowl; spread the vegetables on the top hot baking sheet. Pat the tofu dry and add to the same bowl along with 3 tablespoons of the dressing; toss, then spread on the bottom hot baking sheet. Roast, switching the baking sheets and tossing the vegetables and tofu halfway through, until the squash is tender and the tofu is golden, 18 to 20 minutes.

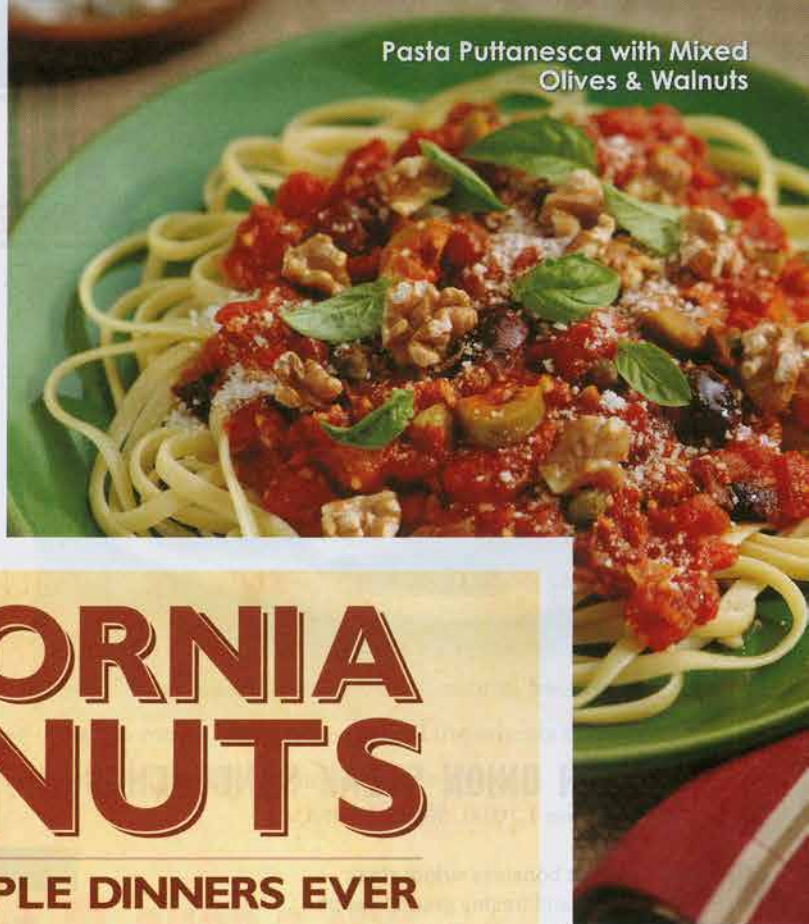
3. Add the greens, snow peas, cashews and chopped pickled ginger to the bowl with the remaining dressing; toss. Divide among bowls; top with the roasted vegetables, tofu and sprouts.

Per serving: Calories 500; Fat 34 g (Saturated 4 g); Cholesterol 0 mg; Sodium 520 mg; Carbohydrate 31 g; Fiber 7 g; Sugars 13 g; Protein 18 g

Crunchy Walnut-Crusted Salmon Fillets



Pasta Puttanesca with Mixed Olives & Walnuts



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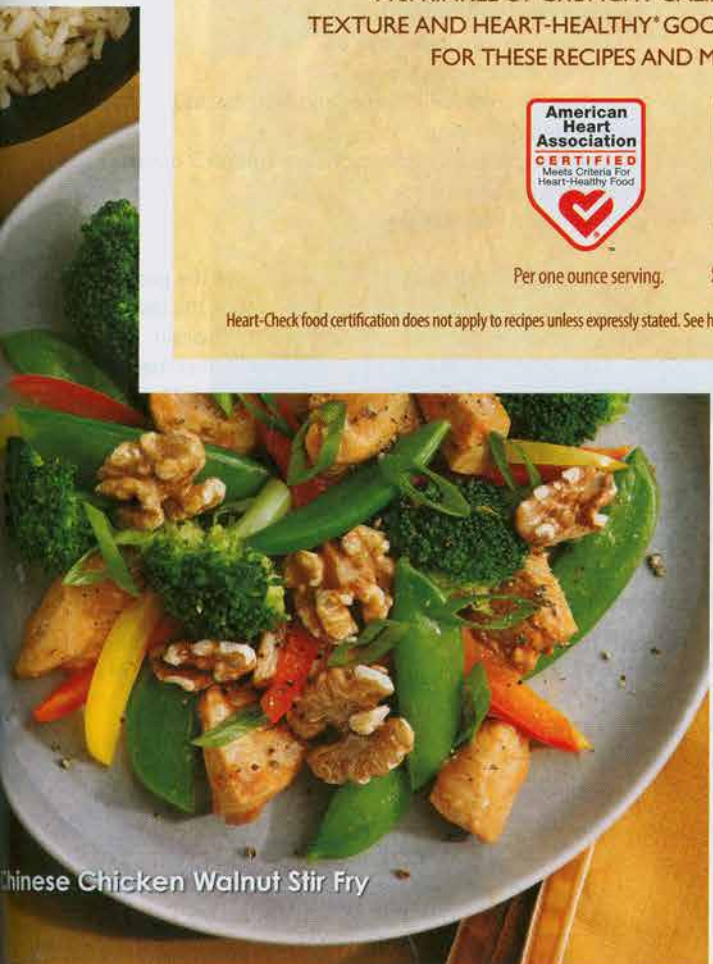
Per one ounce serving.



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walnuts.org   



Chinese Chicken Walnut Stir Fry



Walnut-Goat Cheese Stuffed Chicken Breasts

*Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day, as part of a low saturated fat and low cholesterol diet and not resulting in increased caloric intake, may reduce the risk of coronary heart disease. (FDA) One ounce of walnuts provides 18g of total fat, 2.5g of monounsaturated fat, 13g of polyunsaturated fat including 2.5g of alpha-linolenic acid – the plant based omega-3.



FRENCH ONION STEAK SANDWICHES

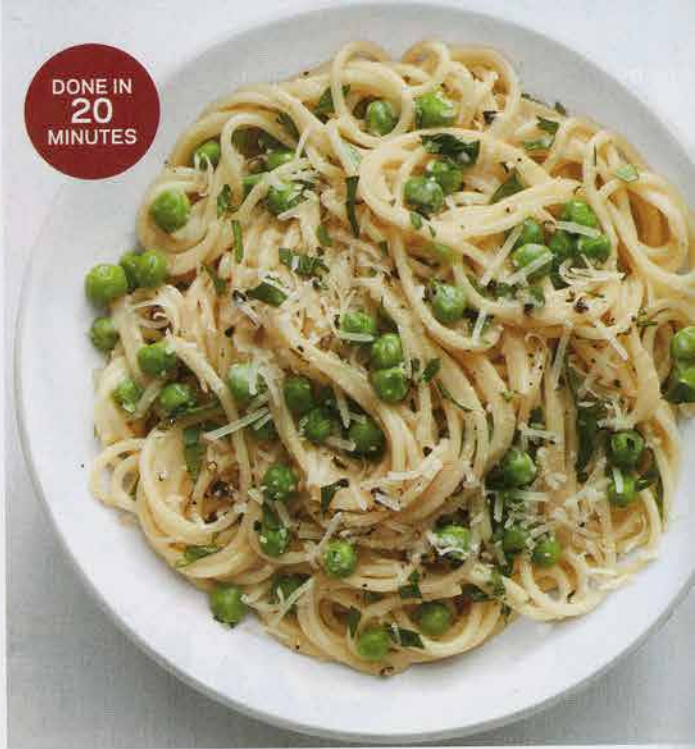
ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 1½ pounds boneless sirloin steak
- Kosher salt and freshly ground pepper
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon unsalted butter
- 2 sweet onions, sliced
- 1 tablespoon fresh thyme
- ½ cup low-sodium chicken broth
- 4 sub rolls, split
- 2 cups shredded gruyère cheese (about 6 ounces)
- 1 pint pickled or marinated vegetables (from the deli counter)

- 1.** Preheat the broiler. Generously season the steak with salt and pepper. Heat the olive oil in a large skillet over high heat. Add the steak and cook until browned, about 4 minutes per side for medium rare. Transfer to a cutting board and let rest.
- 2.** Pour off any excess fat from the skillet and reduce the heat to medium. Melt the butter in the skillet; then add the onions, thyme, ½ teaspoon salt and a few grinds of pepper. Cook, stirring occasionally, until the onions start caramelizing, about 10 minutes. Stir in the chicken broth and cook until slightly reduced, about 5 minutes.
- 3.** Meanwhile, trim off any excess fat from the steak; thinly slice against the grain. Put the rolls cut-sides up on a baking sheet and broil until toasted, about 2 minutes.
- 4.** Remove the roll tops to a plate. Divide the onion mixture among the roll bottoms, top with the steak and sprinkle with the gruyère. Return to the broiler until the cheese is melted but not browned, 3 to 5 minutes. Top with the toasted roll tops and serve with the pickled vegetables.

Per serving: Calories 930; Fat 48 g (Saturated 22 g); Cholesterol 180 mg; Sodium 1,207 mg; Carbohydrate 60 g; Fiber 5 g; Sugars 13 g; Protein 59 g

DONE IN
20
MINUTES



CACIO E PEPE WITH PEAS

ACTIVE: 15 min | TOTAL: 20 min | SERVES: 4

- Kosher salt
- 12 ounces spaghetti
- 1 cup frozen peas
- 3 tablespoons unsalted butter
- 1 tablespoon extra-virgin olive oil
- Coarsely ground black pepper
- ¾ cup grated parmesan cheese (about 3 ounces), plus more for topping
- ½ cup grated pecorino romano cheese (about 2 ounces), plus more for topping
- ¼ cup chopped fresh parsley

- 1.** Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs, adding the peas during the last 4 minutes of cooking. Reserve ¾ cups cooking water, then drain.
- 2.** Heat the butter and olive oil in a large skillet over medium-high heat. Add 1 cup of the reserved cooking water and 2 teaspoons pepper. Increase the heat to high and boil until the liquid is reduced by half, about 3 minutes.
- 3.** Add the pasta and peas to the skillet and simmer, tossing, until well coated. Remove from the heat and sprinkle with the parmesan, pecorino and parsley; toss until the cheese melts and the sauce is creamy, adding the remaining ¾ cup cooking water as needed to loosen. Top each serving with more cheese.

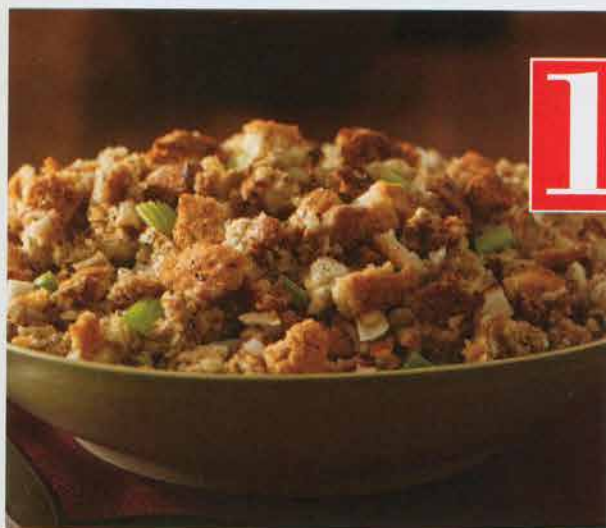
Per serving: Calories 600; Fat 23 g (Saturated 12 g); Cholesterol 56 mg; Sodium 656 mg; Carbohydrate 72 g; Fiber 6 g; Sugars 3 g; Protein 24 g



STUFFING 123

DRESSING UP YOUR HOLIDAY DINNER IS AS EASY AS 1-2-3

Turn stuffing from a side dish into the star of your holiday feast this year! Use all-natural **Swanson® Chicken Broth** to enhance your stuffing and use our go-to recipe along with seasonal ingredients to boost flavor. Then, plate your stuffing and style your holiday table to impress your guests.



1

CHOP & MIX: JUST 5 INGREDIENTS

Start with this simple recipe and mix it together in just a matter of minutes. Make it ahead or double the batch to serve a crowd.

Moist & Savory Stuffing

Serves: 10 • Prep Time: 10 minutes • Total Time: 50 minutes

INGREDIENTS

- ¼ cup butter (½ stick)
- 2 stalks celery, coarsely chopped (about 1 cup)
- 1 large onion, coarsely chopped (about 1 cup)
- 2½ cups **Swanson® Chicken Broth** or **Swanson® Certified Organic Chicken Broth**
- 1 14-ounce package Pepperidge Farm® Herb Seasoned Stuffing

DIRECTIONS

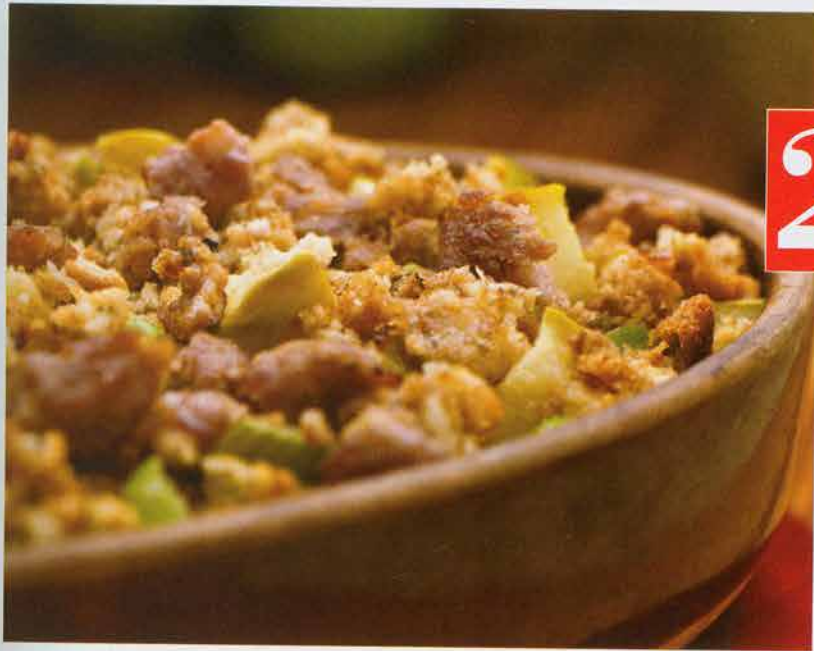
1. Heat the oven to 350°.
2. Heat the butter in a 3-quart saucepan over medium heat. Add the celery and onion and cook for 5 minutes or until tender-crisp, stirring occasionally.
3. Add the broth to the saucepan and heat to a boil. Remove the saucepan from the heat. Add the stuffing and mix lightly. Season to taste. Spoon the stuffing mixture into a greased 9x13x2-inch baking dish. Cover the baking dish.
4. Bake for 30 minutes or until the stuffing mixture is hot.



Swanson broths are made from quality ingredients you can recognize. No MSG added, artificial flavors or preservatives. We carefully select ingredients to create a high quality broth with perfectly balanced flavors to enhance any recipe, from soups to sides.

STUFFING 123

DRESSING UP YOUR HOLIDAY DINNER IS AS EASY AS 1-2-3



2

FLAVOR & BAKE: ADD SEASONAL INGREDIENTS

It's easy to jazz up the simply delicious Moist & Savory Stuffing recipe with your family's favorite ingredients. Try one of our tasty ingredient pairs to add something special to the traditional stuffing recipe.

Feeling adventurous? For a fancy stuffing that will stand out on the table, try this festive Swanson® recipe with sausage and apples.

Savory Herb & Sausage Stuffing With Tangy Granny Smith Apples

Serves: 16 • Prep Time: 40 minutes • Cook Time: 1 hour 25 minutes

INGREDIENTS

- 8 tablespoons butter (1 stick)
- 2 medium Granny Smith apples, coarsely chopped
- $\frac{3}{4}$ pound sweet Italian pork sausage, casing removed
- 1 large onion, chopped (about 1 cup)
- 2 stalks celery, chopped (about 1 cup)
- 4 cups **Swanson® Chicken Broth** or **Swanson® Certified Organic Chicken Broth** or **Swanson® Natural Goodness® Chicken Broth**
- 1 14-ounce package Pepperidge Farm® Herb Seasoned Stuffing
- 2 cups seasoned croutons or whole-grain seasoned croutons
- $\frac{1}{2}$ cup chopped fresh sage leaves
- 1 egg, beaten

DIRECTIONS

1. Preheat oven to 350°.
2. Heat 1 tablespoon butter in a 12-inch skillet over medium-high heat. Add the apples and cook for 5 minutes or until browned, stirring occasionally. Remove the apples from the skillet.
3. Heat 2 tablespoons butter in the skillet. Add the sausage, onion and celery and cook until the sausage is well browned, stirring often to separate meat. Stir in the broth and remaining butter and heat to a boil.
4. Stir the apples, stuffing, croutons, sage and egg in a large bowl. Add the sausage mixture and mix lightly. Spray a 3-quart shallow casserole with vegetable cooking spray.
5. Spoon the stuffing mixture into the baking dish. Cover the baking dish. Bake in preheated oven at 350° for 45 minutes or until the stuffing mixture is hot.

Add to Moist & Savory Stuffing before baking:



MUSHROOM & CARROT

1 cup sautéed sliced mushrooms and 2 cups steamed carrot coins



CRANBERRY & PECAN

1 cup each dried cranberries and chopped pecans



WINTER SQUASH & LEEK

2 cups roasted diced squash and 1 cup chopped sautéed leeks



3

DRESS & IMPRESS: A FESTIVE & STYLISH BUFFET

Now that you have the perfect stuffing and side dishes prepared with Swanson®, use these plating and styling tips to set up an impressive buffet for a large, holiday meal.

Plate Like a Pro

Plate dishes on bright white china to create a contrast. For the stuffing, choose a large white casserole dish for serving.

Then, serve with fresh herbs like sage and rosemary.

Pick a Color Palette for Your Table

Go traditional with brown and orange or pick a modern silver theme. Use the palette to influence everything from napkins and tablecloths to flowers.

Describe Dishes With Menu Cards

Let your guests know what they're eating with a menu card placed at the start of the buffet near your plates and utensils. Or make small place cards to place by every dish.

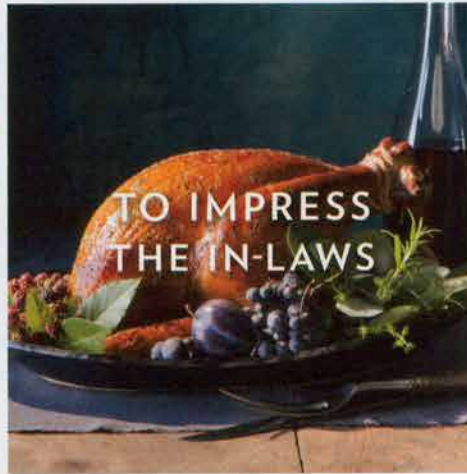
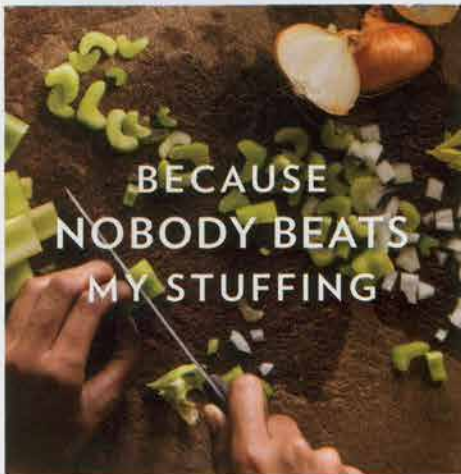
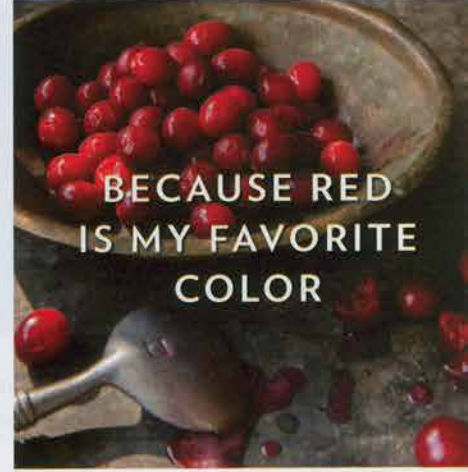
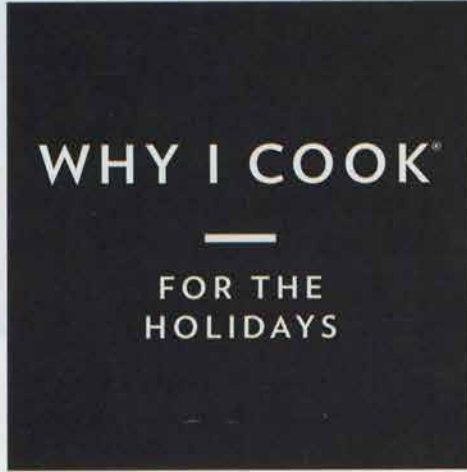
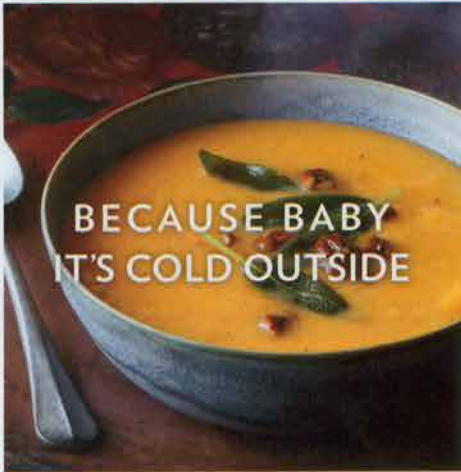
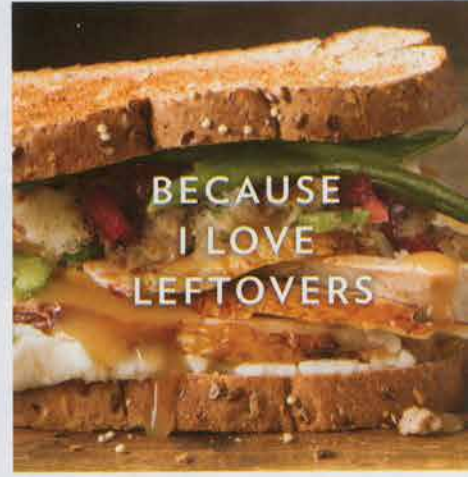
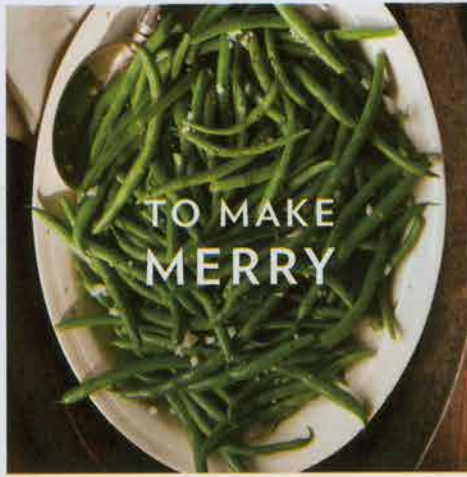
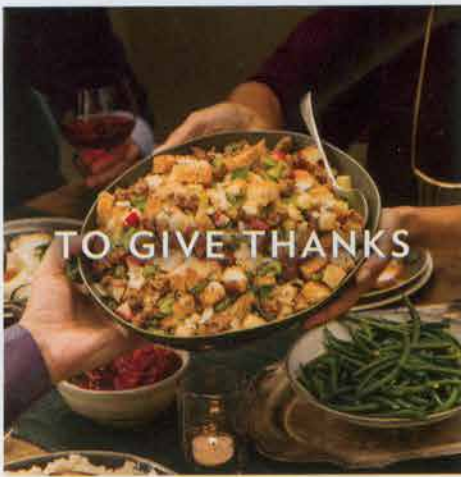
Let Guests Take Home Leftovers

Purchase paper or recyclable plastic containers so guests can continue the feast at home. Everyone loves to eat stuffing the next day!



For more flavor inspiration and holiday recipes,
visit swansonbroth.com.





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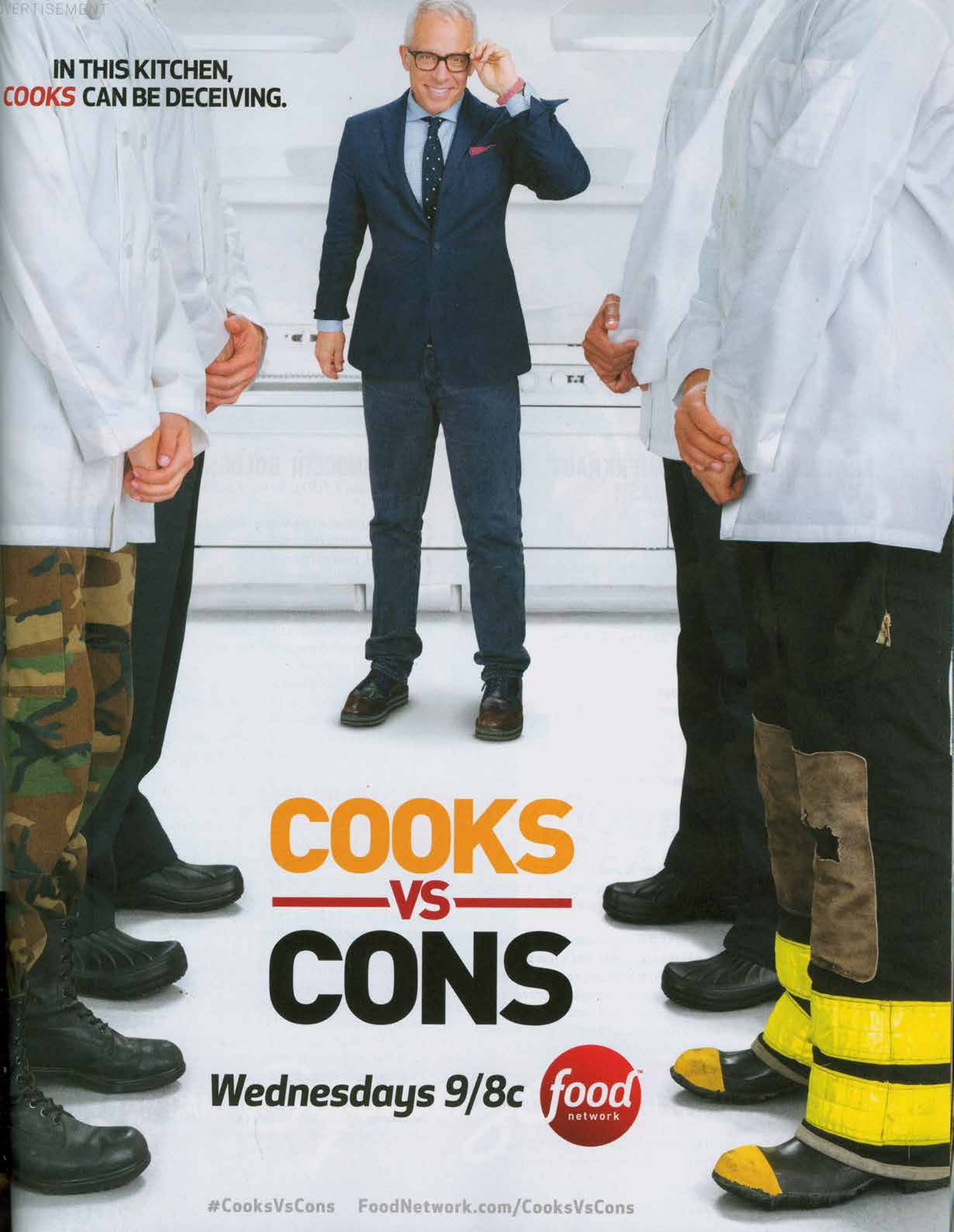
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BRATWURST WITH SAUERKRAUT AND APPLE-POTATO HASH

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

Kosher salt

1¼ pounds red-skinned potatoes, cut into ½-inch chunks

3 tablespoons unsalted butter

6 fully cooked bratwurst, halved lengthwise (about 1¼ pounds)

2 Golden Delicious apples, cut into ½-inch chunks

Freshly ground pepper

1 bunch scallions, chopped

1 tablespoon chopped fresh sage

1 tablespoon apple cider vinegar

1 tablespoon honey

¾ cup sour cream

1 tablespoon grainy mustard

1 cup sauerkraut, drained, rinsed and warmed

1. Preheat the oven to 250°. Bring a large saucepan of salted water to a boil; add the potatoes and cook until just tender, about 5 minutes. Drain and pat dry.

2. Meanwhile, melt 1 tablespoon butter in a large skillet over medium heat. Add the bratwurst and cook, turning, until browned, about 4 minutes. Remove to a rimmed baking sheet and keep warm in the oven.

3. Add 1 tablespoon butter to the skillet along with the potatoes and apples; toss. Season with ¾ teaspoon salt and a few grinds of pepper. Increase the heat to medium high and cook, tossing occasionally, until the potatoes and apples are golden brown and tender, 8 to 10 minutes. Add the scallions and sage and cook until the scallions are wilted, about 2 minutes. Add the vinegar, honey and the remaining 1 tablespoon butter. Cook, stirring, until the potatoes and apples are glazed, about 1 more minute.

4. Mix the sour cream with the mustard in a small bowl. Serve the bratwurst with the potatoes and apples, sauerkraut and sour cream mixture.

Per serving: Calories 750; Fat 53 g (Saturated 21 g); Cholesterol 135 mg; Sodium 1,851 mg; Carbohydrate 46 g; Fiber 6 g; Sugars 16 g; Protein 24 g



MINI-GNOCCHI BOLOGNESE

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

2 tablespoons extra-virgin olive oil

1 onion, finely chopped

1 carrot, finely chopped

2 cloves garlic, minced

1 pound ground beef

Kosher salt and freshly ground pepper

1 28-ounce can no-salt-added whole peeled tomatoes in puree, crushed by hand

½ teaspoon dried oregano

1 16- to 18-ounce package mini potato gnocchi

2 tablespoons unsalted butter

2 tablespoons chopped fresh parsley, plus more for topping

½ cup shredded mozzarella cheese (about 2 ounces)

Let kids crush the tomatoes for this sauce: Empty the can into a bowl and let them use their (clean!) hands.

1. Preheat the broiler. Heat the olive oil in a medium ovenproof nonstick skillet over medium-high heat. Add the onion and carrot and cook, stirring occasionally, until softened, about 5 minutes. Add the garlic and cook until softened, 1 minute. Add the beef, ½ teaspoon salt and a few grinds of pepper and cook, stirring occasionally, until no longer pink, about 4 minutes. Add the tomatoes with their juices, oregano, ¼ teaspoon salt and a few grinds of pepper. Bring to a boil, then reduce the heat to a simmer and cook until the sauce thickens, 15 to 20 minutes.

2. Meanwhile, bring a large pot of salted water to a boil. Add the gnocchi and cook as the label directs. Reserve ¼ cup cooking water, then drain. Toss the gnocchi with the butter and reserved cooking water in a large bowl until coated; stir in the parsley and season with salt and pepper.

3. Spread the gnocchi in an even layer over the beef mixture in the skillet and sprinkle with the mozzarella. Broil until the gnocchi are browned in spots and the cheese is melted, about 3 minutes. Sprinkle with more parsley.

Per serving: Calories 720; Fat 35 g (Saturated 14 g); Cholesterol 112 mg; Sodium 1,262 mg; Carbohydrate 64 g; Fiber 5 g; Sugars 14 g; Protein 35 g

DAISY CHICKEN AVOCADO QUESADILLAS

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TURKEY TETRAZZINI WITH SPINACH AND MUSHROOMS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- Kosher salt
- 8 ounces wide egg noodles
- 3 tablespoons unsalted butter
- Freshly ground pepper
- ½ small onion, diced
- 2 stalks celery, sliced
- 8 ounces cremini mushrooms, stemmed and sliced
- 1 teaspoon chopped fresh thyme
- ¼ cup dry white wine
- 1½ cups heavy cream
- 12 ounces leftover skinless roast turkey breast or rotisserie chicken breast, chopped (about 3 cups)
- 1 5-ounce package baby spinach (about 8 cups)
- ½ cup grated parmesan cheese (about 1 ounce)

1. Bring a large pot of salted water to a boil. Add the noodles and cook as the label directs. Reserve ½ cup cooking water, then drain. Toss with 1 tablespoon butter and season with salt and pepper.
2. Meanwhile, heat the remaining 2 tablespoons butter in a large skillet over medium heat. Add the onion and celery and cook, stirring occasionally, until slightly softened, about 3 minutes. Add the mushrooms, thyme, ½ teaspoon salt and a few grinds of pepper; cook, stirring occasionally, until the mushrooms are lightly golden, 6 to 7 minutes. Add the wine and cook until absorbed, about 1 minute. Add the heavy cream and bring to a boil. Reduce the heat to medium low and simmer, stirring occasionally, until the sauce is slightly thickened, 4 to 5 minutes.
3. Stir the turkey and spinach into the sauce and cook until the turkey is warmed through and the spinach is wilted, about 3 minutes. Stir in the reserved cooking water and return to a simmer. Remove from the heat and stir in ½ cup parmesan.
4. Toss the noodles with the turkey mixture. Sprinkle with the remaining parmesan.

Per serving: Calories 780; Fat 47 g (Saturated 29 g); Cholesterol 268 mg; Sodium 581 mg; Carbohydrate 47 g; Fiber 4 g; Sugars 6 g; Protein 41 g

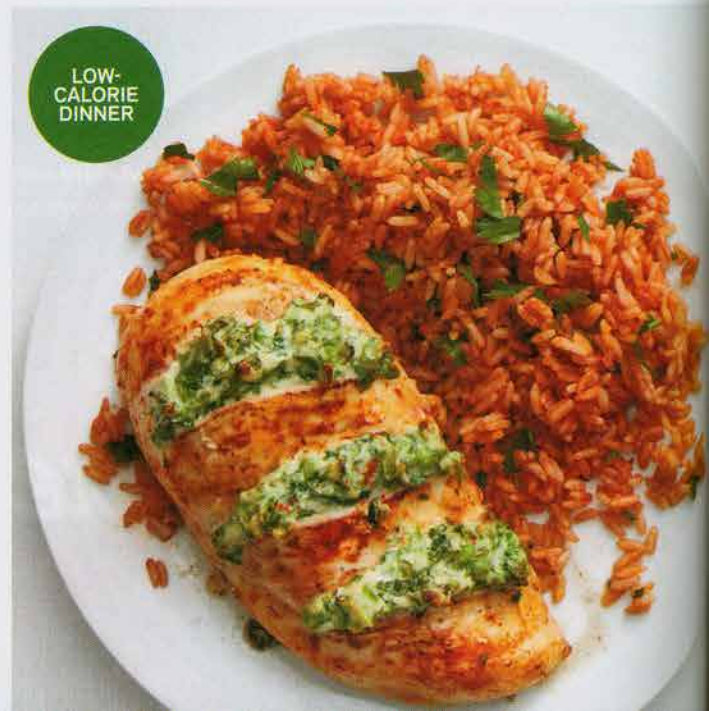
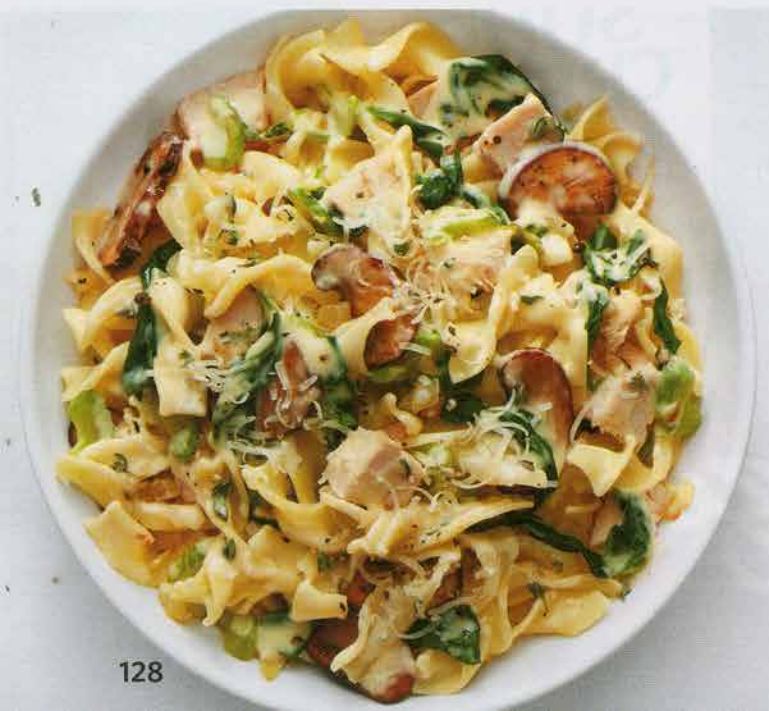
CHEESY BROCCOLI-STUFFED CHICKEN WITH TOMATO RICE

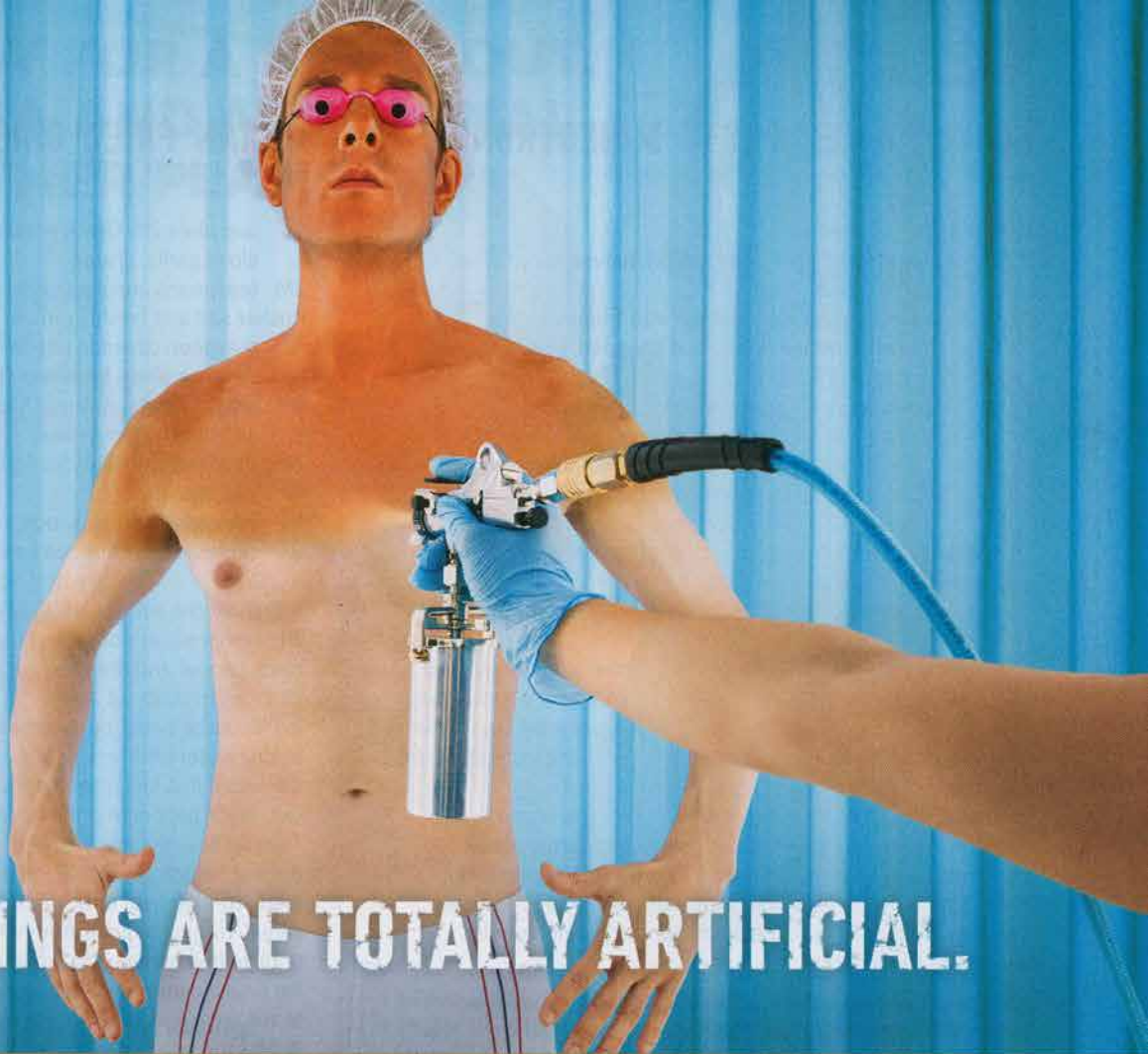
ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 1 tablespoon plus 1 teaspoon extra-virgin olive oil
- 1 small shallot, minced
- ¾ cup converted white rice
- 1 8-ounce can tomato sauce
- 1 cup finely chopped broccoli florets and tender stalks
- ¼ cup garlic-and-herb cheese spread (such as Boursin)
- ½ teaspoon grated lemon zest
- Kosher salt and freshly ground pepper
- 4 small skinless, boneless chicken breasts (6 to 8 ounces each)
- ½ teaspoon paprika
- ¼ cup roughly chopped fresh parsley

1. Preheat the oven to 450°. Heat 1 teaspoon olive oil in a small saucepan over medium heat. Add the shallot and cook, stirring occasionally, until softened, about 3 minutes. Stir in the rice until well coated. Add the tomato sauce and ¾ cup water. Bring to a boil, then reduce the heat to a simmer. Cover and cook until the liquid is absorbed and the rice is tender, about 18 minutes. Remove from the heat and set aside, covered.
2. Meanwhile, mix the broccoli, cheese spread, lemon zest, 1 teaspoon olive oil and a pinch each of salt and pepper in a small bowl; set aside.
3. Line a rimmed baking sheet with foil. Cut three deep slits across the top of each chicken breast at an angle (do not cut through). Rub the chicken with the remaining 2 teaspoons olive oil and season with salt, pepper and the paprika. Stuff the broccoli mixture into the slits and transfer to the prepared baking sheet. Roast until the chicken is just cooked through, 12 to 15 minutes.
4. Fluff the rice with a fork. Stir in the parsley and season with salt and pepper. Serve with the chicken.

Per serving: Calories 450; Fat 14 g (Saturated 5 g); Cholesterol 122 mg; Sodium 498 mg; Carbohydrate 35 g; Fiber 2 g; Sugars 4 g; Protein 46 g





SOME THINGS ARE TOTALLY ARTIFICIAL.

WE'RE NOT.



ANIMALLY PROGRESSIVE

SLOW-COOKER PESTO MINISTRONE

ACTIVE: 25 min | TOTAL: 7 hr 25 min | SERVES: 4

- 2 carrots, chopped
- 2 leeks (white and light green parts), halved lengthwise, sliced and rinsed
- 2 russet potatoes, peeled and cut into 1-inch chunks
- 1 bulb fennel, trimmed, cored and chopped, plus chopped fronds for topping
- 2 tablespoons extra-virgin olive oil
- 1 15-ounce can petite diced tomatoes
- ¼ cup grated parmesan cheese, plus 1 small parmesan rind
- 3 tablespoons pesto, plus more for topping
- Kosher salt and freshly ground pepper
- 1 15-ounce can kidney beans, drained and rinsed
- 1 cup ditalini pasta
- 4 slices rosemary focaccia bread

1. Toss the carrots, leeks, potatoes and fennel with the olive oil in a 6- to 8-quart slow cooker. Add 5 cups water, the tomatoes, parmesan rind, 2 tablespoons pesto, ½ teaspoon salt and a few grinds of pepper. Cover and cook on high until the vegetables are tender, 7 to 8 hours.

2. Uncover and stir in the beans and ditalini. Cover and continue cooking on high until the pasta is al dente, about 15 minutes. Remove the parmesan rind. Stir in the remaining 1 tablespoon pesto and season with salt and pepper. Top each serving with more pesto, the parmesan and fennel fronds. Serve with the focaccia.

Per serving: **Calories** 610; **Fat** 17 g (**Saturated** 3 g); **Cholesterol** 4 mg; **Sodium** 1,186 mg; **Carbohydrate** 97 g; **Fiber** 13 g; **Sugars** 11 g; **Protein** 20 g

INDIAN FRIED CHICKEN

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- ¾ cup plain 2% Greek yogurt
- 1 clove garlic, grated
- 2½ teaspoons curry powder
- Kosher salt and freshly ground black pepper
- ¼ teaspoon cayenne pepper
- 8 small skinless, boneless chicken thighs (about 2 pounds)
- 4 small sweet potatoes (5 to 6 ounces each)
- 5 cups crispy rice cereal
- Peanut or vegetable oil, for frying
- ½ cup ketchup
- 1 tablespoon steak sauce
- 2 tablespoons chopped fresh cilantro, plus more for topping

1. Preheat the oven to 450°. Mix ¾ cup yogurt, the garlic, 2 teaspoons curry powder, 1 teaspoon salt, a few grinds of black pepper and the cayenne in a large bowl. Add the chicken and toss to coat; set aside.

2. Pierce the sweet potatoes all over with a fork. Bake on a baking sheet until tender, about 25 minutes. Meanwhile, pulse the cereal in a food processor until finely ground; season with salt, black pepper and the remaining ½ teaspoon curry powder. Transfer to a shallow baking dish.

3. Heat ½ inch peanut oil in a large cast-iron skillet over medium-high heat until shimmering. Press the chicken into the cereal, turning to coat. Add half of the chicken to the hot oil and fry until golden brown, 3 to 5 minutes per side. Transfer to a wire rack set on a baking sheet. Repeat with the remaining chicken. Transfer to the oven and bake until cooked through, about 10 minutes.

4. Mix the ketchup with the steak sauce and cilantro. Split open the sweet potatoes; top with the remaining ½ cup yogurt and season with salt and black pepper. Serve the chicken with the potatoes and ketchup; top with more cilantro.

Per serving: **Calories** 670; **Fat** 19 g (**Saturated** 5 g); **Cholesterol** 211 mg; **Sodium** 1,204 mg; **Carbohydrate** 76 g; **Fiber** 5 g; **Sugars** 34 g; **Protein** 48 g



YOU'RE READY FOR A NIGHT OUT, BUT DIARRHEA AND ABDOMINAL PAIN HAVE OTHER PLANS.

If you're living with these frustrating symptoms, you may have **Irritable Bowel Syndrome with Diarrhea (IBS-D)**.

VIBERZI MAY HELP.

VIBERZI is a daily treatment for adults that helps proactively manage the core symptoms of IBS-D—diarrhea and abdominal pain—at the same time.

Stay ahead of your IBS-D.
Talk to your doctor or visit VIBERZI.com.

IMPORTANT RISK INFORMATION

VIBERZI can cause serious side effects, including:

- A spasm in a muscle of the digestive system (called the sphincter of Oddi), which may cause new or worsening abdominal pain. Your risk of having a spasm is increased if you do not have a gallbladder. This spasm usually happens within the first week of treatment and usually goes away when treatment is stopped.
- Inflammation of the pancreas (called pancreatitis). Symptoms of pancreatitis usually go away when treatment with VIBERZI is stopped. Your risk of getting pancreatitis is increased if you drink more than 3 alcoholic drinks a day.

Stop taking VIBERZI and call your doctor if you have new or worsening stomach-area (abdomen) pain or pain in the upper right side of your stomach-area that may move to your back or shoulder, with or without nausea and vomiting.

Do not take VIBERZI if you:

- Have or may have had a blockage in your gallbladder or a sphincter of Oddi problem
- Have or had problems with alcohol abuse, alcohol addiction, or drink more than 3 alcoholic drinks a day
- Have had pancreatitis or other pancreas problems, including if you have had or may have had a blockage in your pancreas



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- Have severe liver problems
- Have had long-lasting (chronic) or severe constipation, or problems caused by constipation
- Have or may have had a bowel blockage (intestinal obstruction)

Before taking VIBERZI, tell your doctor about all of your medical conditions, including if you do not have a gallbladder, have liver problems, or are nursing, pregnant, or plan to become pregnant.

Tell your doctor about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements. If you are taking VIBERZI you should not take medicines that cause constipation, including: Lotronex® (alosetron), anticholinergic medicines, and opioid pain medicines.

Side effects

The most common side effects of VIBERZI include constipation, nausea, and abdominal pain. Stop taking VIBERZI and call your doctor if you have constipation that lasts more than 4 days. These are not all the possible side effects of VIBERZI. Call your doctor for medical advice about side effects.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.FDA.gov/medwatch or call 1-800-FDA-1088.

Please see Brief Summary of Medication Guide on the next page.

Viberzi[™]
(eluxadoline) tablets ©
75 mg • 100 mg

Brief Summary of the Medication Guide

VIBERZI (vye BER zee), CIV (eluxadoline) tablets

This information does not take the place of talking with your doctor about your medical condition or your treatment.

 **Viberzi™**
(eluxadoline) tablets ©
75 mg • 100 mg

What is VIBERZI?

VIBERZI is a prescription medicine used to treat adults who have irritable bowel syndrome with diarrhea (IBS-D).

- VIBERZI is a controlled substance (CIV) because it contains eluxadoline that can be a target for people who abuse prescription medicines or street drugs. Keep your VIBERZI in a safe place to protect it from theft. Never give your VIBERZI to anyone else, because it may harm them. Selling or giving away this medicine is against the law.

It is not known if VIBERZI is safe and effective in children.

People 65 years old and older have had an increased number of side effects, including serious side effects and stomach problems, while taking VIBERZI than people younger than 65 years old have had.

What is the most important information I should know about VIBERZI?

VIBERZI can cause serious side effects, including:

- **Sphincter of Oddi spasm.** A spasm in a muscular valve of the digestive system (called the sphincter of Oddi), which may cause new or worsening stomach area (abdomen) pain. Your risk of having a spasm is increased if you do not have a gallbladder. This spasm usually happens within the first week of treatment with VIBERZI and usually goes away when treatment with VIBERZI is stopped.
- **Inflammation of the pancreas (pancreatitis).** Symptoms of pancreatitis usually go away when treatment with VIBERZI is stopped. Your risk of getting pancreatitis is increased if you drink more than 3 alcoholic drinks a day. Limit your use of alcoholic drinks while you are taking VIBERZI.

Stop taking VIBERZI and call your doctor if you have new or worsening stomach-area (abdomen) pain or pain in the upper right side of your stomach-area (abdomen) that may move to your back or shoulder, with or without nausea and vomiting.

Who should not take VIBERZI?

Do not take VIBERZI if you:

- have or may have had a blockage in your gallbladder or a sphincter of Oddi problem
- have or had problems with alcohol abuse, alcohol addiction, or drink more than 3 alcoholic drinks a day
- have had inflammation of your pancreas (pancreatitis) or other pancreas problems, including if you have had or may have had a blockage in your pancreas
- have severe liver problems
- have had long-lasting (chronic) or severe constipation, or problems caused by constipation
- have or may have had a bowel blockage (intestinal obstruction)

Talk to your doctor if you are not sure if you have any of these conditions.

What should I tell my doctor before taking VIBERZI?

Before taking VIBERZI, tell your doctor about all of your medical conditions, including if you:

- do not have a gallbladder
- have liver problems
- are pregnant or plan to become pregnant. It is not known if VIBERZI will harm your unborn baby.
- are breastfeeding or plan to breastfeed. It is not known if VIBERZI passes into your breast milk or could harm your baby.

Tell your doctor about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements. Keep a list of your medicines to show your doctor and pharmacist when you get a new medicine. VIBERZI and other medicines may affect each other causing side effects.

If you are taking VIBERZI you should not take:

- medicines that cause constipation including:
 - Lotronex® (alosetron)
 - anticholinergic medicines
 - opioid pain medicines

Ask your doctor or pharmacist for a list of these medicines, if you are not sure.

- Avoid taking loperamide, a medicine used to treat diarrhea, for a long time (chronic use). You may take loperamide occasionally to treat severe diarrhea. **Stop taking loperamide right away if you become constipated.**

How should I take VIBERZI?

- Take VIBERZI exactly as your doctor tells you to take it.
- Take 1 tablet of VIBERZI 2 times each day with food.
- If you miss a dose, take your next dose at your regular time. Do not take 2 doses at the same time to make up for a missed dose.
- Do not change your dose or stop taking VIBERZI unless your doctor tells you to.
- If you take too much VIBERZI, call your doctor or go to the nearest hospital emergency room right away.

What should I avoid while taking VIBERZI?

- Limit your use of alcoholic drinks while you are taking VIBERZI.
- If you have liver problems, **do not** drive, operate machinery, or do other dangerous activities until you know how VIBERZI affects you.

What are the possible side effects of VIBERZI?

The most common side effects of VIBERZI include: constipation, nausea, and abdominal pain. Stop taking VIBERZI and call your doctor if you have constipation that lasts more than 4 days.

These are not all the possible side effects of VIBERZI. Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

Keep VIBERZI and all medicines out of the reach of children.

Need more information?

- This section summarizes the most important information about VIBERZI. If you would like more information, talk with your doctor.
- Go to www.VIBERZI.com or call 1-800-272-5525

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MOROCCAN SEAFOOD STEW WITH COUSCOUS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 1 cup couscous
- 2 tablespoons extra-virgin olive oil
- 1 onion, halved and thinly sliced
- 1 tablespoon paprika
- 1 tablespoon ground cumin
- Kosher salt and freshly ground pepper
- 1 26-ounce box chopped tomatoes (such as Pomi) or two 14½-ounce cans diced tomatoes
- 8 ounces green beans, trimmed and cut into 1-inch pieces
- ½ cup pitted green olives, plus ¼ cup brine
- ½ cup roughly chopped fresh cilantro, plus more for topping
- 2 pounds mussels, scrubbed and debearded
- 12 ounces medium shrimp, peeled and deveined

1. Put the couscous in a medium heatproof bowl; add 1 cup boiling water and stir. Cover with plastic wrap and set aside.
2. Heat the olive oil in a large pot or Dutch oven over medium-high heat. Add the onion and cook, stirring often, until it starts softening, about 5 minutes. Stir in the paprika, cumin, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the onion is coated, about 1 minute. Stir in ½ cup water, the tomatoes, green beans, olives and brine, and cilantro. Bring to a simmer and cook until slightly reduced, about 5 minutes.
3. Stir in the mussels. Cover and cook until they start opening, 3 to 5 minutes. Stir in the shrimp; continue to cook, covered, until the mussels are open and the shrimp are opaque, about 5 minutes. (Discard any unopened mussels.) Fluff the couscous with a fork. Divide among bowls; top with the seafood stew and more cilantro.

Per serving: Calories 410; Fat 12 g (Saturated 2 g); Cholesterol 96 mg; Sodium 1,564 mg; Carbohydrate 50 g; Fiber 10 g; Sugars 9 g; Protein 24 g



PORK TACOS WITH ONIONS AND PEPPERS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 1 large pork tenderloin (about 1¾ pounds), trimmed
- 3 tablespoons extra-virgin olive oil
- 2 teaspoons fajita seasoning
- 2 bell peppers (red and/or yellow), sliced
- 2 small red onions (1½ thickly sliced, ½ thinly sliced)
- 6 radishes, thinly sliced
- 2 Persian cucumbers, chopped
- 2 teaspoons finely chopped pickled jalapeños (mild or hot), plus 1 tablespoon brine
- Kosher salt and freshly ground pepper
- ½ cup fresh cilantro
- Juice of ½ lime, plus wedges for serving
- 12 corn tortillas, warmed

1. Put a rimmed baking sheet under the broiler; preheat 5 minutes. Toss the pork with 1 tablespoon olive oil and 1 teaspoon fajita seasoning in a large bowl. Transfer the pork to the hot baking sheet and broil 5 minutes. Meanwhile, add the bell peppers, thickly sliced onions, 1 tablespoon olive oil and the remaining 1 teaspoon fajita seasoning to the bowl; toss.
2. Turn the pork and scatter the vegetables around it. Broil, tossing the vegetables and turning the pork occasionally, until the vegetables are tender and charred around the edges and a thermometer inserted into the center of the pork registers 145°, 5 to 7 minutes. Remove the pork to a cutting board and let rest 5 minutes. (Continue broiling the vegetables, if needed.)
3. Toss the thinly sliced onion, radishes, cucumbers, jalapeños and brine in a bowl; season with salt and pepper. Add the cilantro, the remaining 1 tablespoon olive oil and the lime juice; toss.
4. Slice the pork and toss with the peppers and onions. Serve in the tortillas with the cucumber salad and lime wedges.

Per serving: Calories 490; Fat 19 g (Saturated 4 g); Cholesterol 94 mg; Sodium 312 mg; Carbohydrate 42 g; Fiber 5 g; Sugars 4 g; Protein 35 g

WELLNESS TIP

Try pork for taco night: The tenderloin is about as lean as a chicken breast.

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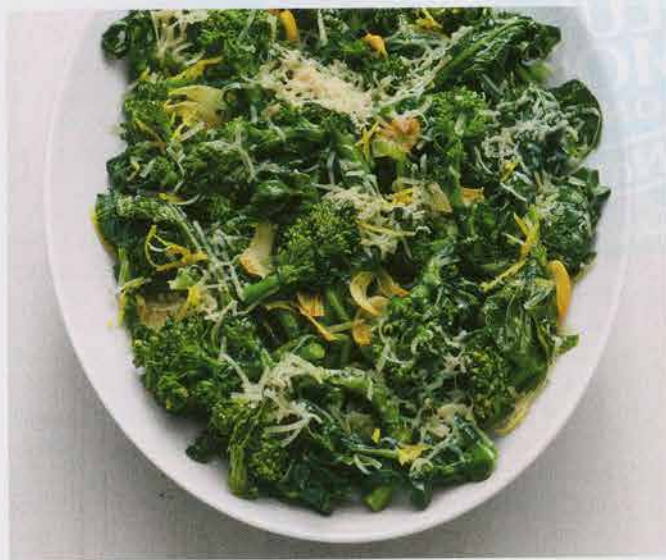
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Easy Sides



POLENTA WITH FONTINA AND MUSHROOMS

Bring 3¾ cups water, ¼ cup **heavy cream** and 1 teaspoon **kosher salt** to a boil; whisk in ¾ cup **instant polenta**. Reduce the heat to medium; cook, stirring occasionally, until creamy, 10 minutes. Stir in 1 cup grated **fontina**. Sauté 12 ounces sliced **mixed mushrooms** and 2 teaspoons chopped **rosemary** in **butter** until tender, 6 minutes; stir in ¾ cup heavy cream and season with salt and **pepper**. Cook until thickened; toss with chopped **parsley**. Serve over the polenta.



LEMON-GARLIC BROCCOLI RABE

Trim 1 bunch **broccoli rabe** and cut into 2-inch pieces. Cook in boiling salted water until tender, 2 to 3 minutes; drain. Sauté 2 sliced **garlic cloves** in **olive oil** in a large skillet until golden. Add the broccoli rabe, 1 teaspoon grated **lemon zest**, ½ teaspoon **kosher salt** and a few grinds of **pepper**; toss. Top with shredded **asiago**.



FENNEL SALAD WITH BLOOD ORANGES

Whisk 2 tablespoons **white balsamic vinegar** with ¼ cup **olive oil** in a large bowl; season with **salt** and **pepper**. Add 1 thinly sliced **fennel bulb** and 1 tablespoon chopped fronds, 2 segmented **blood oranges**, 2 cups **baby kale** and ¼ cup each thinly sliced **red onion** and chopped toasted **hazelnuts**; toss. Top with crumbled **gorgonzola**.



ROASTED ACORN SQUASH WITH JALAPEÑO

Toss 1 diced seeded **acorn squash**, 1 sliced **shallot**, 1 sliced seeded **red jalapeño** and 4 **thyme sprigs** with **olive oil** on a rimmed baking sheet; season with ¾ teaspoon **kosher salt** and some **pepper**. Roast at 425°, stirring occasionally, until the squash is browned and tender, about 25 minutes.

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SWAP IN SOME VEGGIES

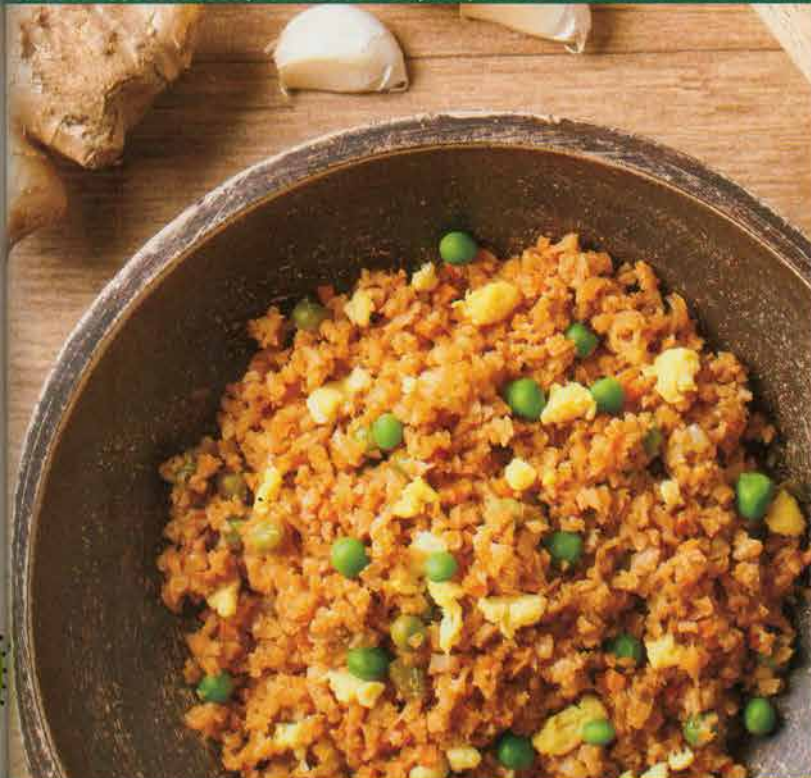
Introducing all-new **Green Giant®** veggie tots, Mashed Cauliflower and Riced Veggies. Swap in these alternatives to classic dishes for fewer calories and a full serving of vegetables. Get inspired to pack in more veggies with the recipes below!



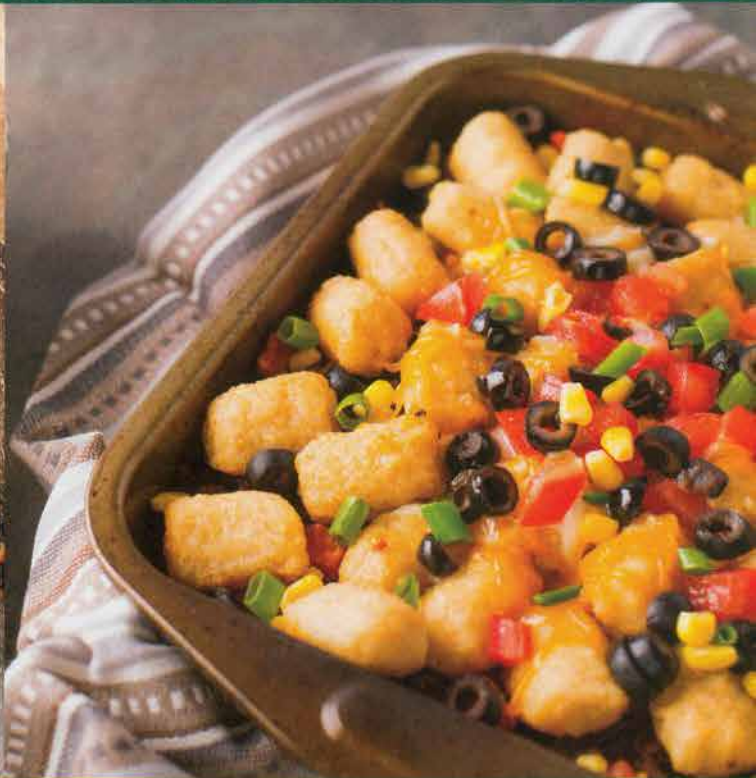
CAULIFLOWER PIZZA



EASY SHEPHERD'S PIE MASH



CAULIFLOWER FRIED RICE



TACO BAKE WITH CAULIFLOWER VEGGIE TOTS



Introducing all-new Green Giant® veggie tots, Mashed Cauliflower and Riced Veggies.

Swap in these alternatives to classic dishes for fewer calories and a full serving of vegetables. Get inspired to pack in more veggies with the recipes below!

Easy Shepherd's Pie Mash

This deconstructed Shepherd's Pie tastes just as delicious as the real thing, but it's ready to eat in less than 30 minutes. Serve the ground beef mixture over mashed cauliflower rather than baking it on top. Creamy cauliflower delivers on flavor while delivering all of the carbs.

SERVINGS: 4 | PREP TIME: 12 MINUTES | COOK TIME: 15 MINUTES

INGREDIENTS

- 1 pound ground beef
- 2 cups **Green Giant® Frozen Mixed Vegetables**, thawed
- ½ cup beef broth
- 1 teaspoon Worcestershire sauce
- 1 (20-ounce) package **Green Giant® Original with Olive Oil & Sea Salt Mashed Cauliflower**, cooked according to package directions

DIRECTIONS

Brown ground beef in large skillet and drain. Add vegetables, broth and Worcestershire and simmer 10 minutes or until hot. Serve beef mixture over hot Green Giant® Original with Olive Oil & Sea Salt Mashed Cauliflower.



Cauliflower Pizza

No need to chop, process or grate. Start with a bag of our Riced Cauliflower to make this easier than ever pizza crust. Bake, then top with all of your favorite pizza toppings. Who knew eating veggies could be so much fun...and delicious?

SERVINGS: 4 | PREP TIME: 10 MINUTES | COOK TIME: 33 MINUTES

INGREDIENTS

- 1 (12-ounce) package **Green Giant® Riced Cauliflower**
- 1 egg
- ⅓ cup shredded mozzarella cheese
- 1 tablespoon grated Parmesan cheese
- Your favorite pizza toppings

DIRECTIONS

Preheat oven to 400°. Microwave Green Giant® Riced Cauliflower according to package directions. Drain cooked cauliflower in a colander, pressing out as much moisture as possible with paper towels. Stir in egg and cheeses. Spray baking sheet with nonstick cooking spray. Press cauliflower mixture into an 11-inch circle. Bake 25 minutes or until edges are brown and crust is crisp. Top with desired pizza toppings. Bake 8 to 10 minutes.



Taco Bake with Cauliflower veggie tots

Put a twist on taco night with our easy taco bake that's ready to pop in the oven in just 10 minutes. Deliciously crisp cauliflower veggie tots on top make it easy to sneak in some extra veggies!

SERVINGS: 6 | PREP TIME: 10 MINUTES | COOK TIME: 30 MINUTES

INGREDIENTS

- ½ pounds ground beef
- 1 package Ortega Taco Seasoning
- 1 cup chopped tomato
- 1 cup frozen corn, thawed and drained
- ½ cup sliced pitted ripe olives (optional)
- 1 cup shredded Mexican blend cheese
- 1 (16-ounce) package **Green Giant® Cauliflower veggie tots**

DIRECTIONS

Preheat oven to 425°. Brown ground beef in large skillet and drain. Stir in taco seasoning and ¾ cup water and simmer 10 minutes. Turn ground beef mixture into 2 quart baking dish. Top with tomato, corn, olives, then cheese. Evenly arrange Green Giant® Cauliflower veggie tots over mixture. Bake 20 minutes or until bubbling and tots are golden brown. Garnish with additional tomato, olives, cheese and green onion, if desired.



Cauliflower Fried Rice

It looks like rice, it tastes like rice, but it's not! And no one will ever know, unless you tell them. This quick and easy fried rice recipe tastes like it just came from your favorite Chinese restaurant. Serve as a side or add cooked chicken, pork, or shrimp for a fast and easy main dish.

SERVINGS: 4 | PREP TIME: 5 MINUTES | COOK TIME: 8 MINUTES

INGREDIENTS

- 1 tablespoon vegetable oil
- 1 large clove garlic, crushed
- ½ teaspoon grated fresh ginger
- 1 (12-ounce) package **Green Giant® Riced Cauliflower Medley**
- 2 tablespoons soy sauce
- 1 egg, lightly beaten and scrambled

DIRECTIONS

Heat vegetable oil in a large nonstick skillet and cook garlic and ginger over medium heat 1 minute. Add Green Giant® Riced Cauliflower Medley and cook 5 minutes, stirring frequently, or until vegetables are until tender-crisp. Stir in soy sauce and cook 1 minute. Stir in cooked egg and continue cooking 1 minute or until heated through.

Tip: For a quick main dish, stir in 2 cups cooked cut-up chicken, pork or shrimp.



LATER TATERS. HE'S BACK AND SO ARE VEGGIES.



It's time to swap in more veggies. Like new Green Giant® veggie tots. They're filled with cauliflower or broccoli – not potatoes – which makes them the perfect swap for potato tots and fries.

Find them in the frozen veggie section together with new Green Giant® Riced Veggies, Roasted Veggies and Mashed Cauliflower.





Katherine Alford,
Senior Vice President,
Culinary, Food Network Kitchen

INSIDE THE Test Kitchen

Go behind the scenes of this issue.

FRENCH TWIST

French onion soup is one of our favorite cold-weather dishes, and we're not alone: It's one of the top search terms on foodnetwork.com during the winter. We're always looking for new ways to combine the flavors of caramelized onions and nutty gruyère—so we made French onion steak sandwiches (page 128). You can also try the combo on a pizza, tossed with pasta or piled on a baked potato.



WINTRY MIX

We try to include salads in every issue, but cold crisp veggies don't always seem right for winter. For this issue, we created a salad with roasted mushrooms and squash. Warm vegetables taste great in salad: Try roasting cauliflower, sweet potatoes, Brussels sprouts, carrots or red onions until tender, then toss with hearty greens like spinach, escarole or baby kale and some vinaigrette.

SECRET SAUCE

We always keep store-bought marinara sauce on hand so we can doctor it up for weeknight dinners. Your best bet is to start with a good basic sauce (the ingredient list shouldn't include much more than tomatoes, olive oil, garlic and basil). Then just add grated parmesan, a splash of heavy cream, chopped herbs, sautéed vegetables or a can of white beans.



THE WARM-UP

If you want to improve your soft tacos, warm the tortillas: You can toast them individually over a gas burner or in a dry skillet to give them a little char, or heat a bunch at once by wrapping a stack in a damp paper towel (make sure it's dye-free) and microwaving them for a few seconds. I've had a tortilla warmer for years and I love it—I can heat the entire package at once, bring it to the table and the tortillas stay warm and pliable.



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Weekend Cooking



Make festive whole roasted fish with lemons and herbs. See page 146.



FESTIVE

Fish

Build a holiday dinner around one of these star recipes.

PHOTOGRAPHS BY YUNHEE KIM

CURTIS STONE'S OVEN-ROASTED SALMON WITH CAULIFLOWER AND MUSHROOMS

ACTIVE: 40 min | TOTAL: 1 hr | SERVES: 4

FOR THE VINAIGRETTE

- ½ cup dry red wine
- ¼ cup dried currants
- 3 tablespoons finely chopped shallots
- 3 tablespoons red wine vinegar
- 2 tablespoons packed light brown sugar
- 1 tablespoon extra-virgin olive oil
- Kosher salt and freshly ground pepper

FOR THE VEGETABLES

- 1 head cauliflower, cored and cut into small florets
- ¼ cup extra-virgin olive oil
- Kosher salt
- 1¾ pounds assorted mushrooms (such as cremini, oyster and stemmed shiitakes), halved lengthwise if large
- ¼ cup very finely chopped shallots
- 2 cloves garlic, finely chopped
- 3 tablespoons thinly sliced fresh sage
- Freshly ground pepper

FOR THE SALMON

- 4 5-ounce salmon fillets (skin on)
- Kosher salt and freshly ground pepper
- 1 tablespoon extra-virgin olive oil
- ¼ cup green pumpkin seeds, toasted (optional)

1. Preheat the oven to 450°. Make the vinaigrette: In a small heavy saucepan, bring the wine, currants, shallots, vinegar and brown sugar to a simmer over medium heat. Reduce the heat to low and simmer gently until the currants are plump and the liquid is reduced to ¼ cup, about 5 minutes. Remove the pan from the heat and whisk in the olive oil. Season to taste with salt and pepper. Transfer to a small bowl.

2. Prepare the vegetables: In a large bowl, toss the cauliflower with 2 tablespoons of the olive oil to coat. Season to taste with salt. Spread on a large rimmed baking sheet. Roast, stirring occasionally, until the cauliflower is tender and lightly browned, about 30 minutes. Remove from the oven. Reduce the oven temperature to 400°.

3. Meanwhile, heat a large ovenproof nonstick skillet over high heat. Add the remaining 2 tablespoons olive oil, then add the mushrooms and cook, without stirring, until golden on the bottom, about 4 minutes. Stir the mushrooms and cook until tender and well browned, about 4 minutes more.

4. Stir the roasted cauliflower, shallots and garlic into the mushrooms and cook until the shallots soften, about 1 minute. Stir in the sage. Season to taste with salt and pepper. Return the cauliflower mixture to the baking sheet and cover to keep warm. Wipe out the skillet.

5. Cook the salmon: Using a sharp knife, score the skin side of the salmon a few times. Season with salt and pepper. Heat the same skillet over medium-high heat. Add the olive oil, then place the salmon skin-side down in the skillet and cook 3 to 5 minutes, or until the skin is golden brown. Turn the salmon over; transfer the skillet to the oven and roast 3 to 5 minutes, or until the salmon is mostly opaque with a rosy center when flaked in the thickest part with the tip of a knife. Meanwhile, uncover the cauliflower mixture and rewarm in the oven if necessary.

6. Transfer the salmon to a platter or four dinner plates. Spoon the cauliflower mixture around the salmon and drizzle with some of the vinaigrette. Sprinkle with the pumpkin seeds, if using. Serve the remaining vinaigrette on the side.



“THE DRIED-CURRENT VINAIGRETTE IS AN UNEXPECTED TOUCH—AND IT BRINGS ALL THE FLAVORS TOGETHER.”



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“ THIS DISH IS ONE OF MY FAVORITES BECAUSE IT LOOKS LIKE A WORK OF ART.”

AMANDA FREITAG'S HERB-STUFFED WHOLE FISH

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

- 4 branzino or dorade, scaled and gutted (look for 12- to 14-ounce fish)
- Kosher salt and freshly cracked pepper
- 2 lemons, cut crosswise into paper-thin rounds
- 1 bunch fresh thyme
- 1 bunch fresh oregano
- ½ bunch fresh flat-leaf parsley
- 4 12-inch skewers
- ¼ cup extra-virgin olive oil

1. Preheat the oven to 475°. Place a large oven-safe sauté pan or baking sheet on the lower rack of the oven to preheat.
2. Season the belly cavity of the fish with salt and pepper. Place 2 or 3 lemon slices, and a few sprigs each of thyme, oregano and parsley into the cavity of each fish. Really, just fill the cavities with all the lemon and herbs that will fit.
3. Now for the fun part! Close the cavity of each fish by “sewing” a skewer through the skin: Hold the skin together, tucking in the herbs, and weave the skewer up and down through the skin to seal the cavity. The skewer stays in while the fish is cooking. Season the outside of the fish with a generous amount of salt and pepper. Divide the olive oil among the 4 fish and use your fingers to rub it on, coating them well on all sides.
4. Carefully remove the preheated pan from the oven and gently place the fish in it. There should be a searing noise—that means you’re doing it right! Return the pan to the oven and roast the fish for 15 minutes.
5. Remove the fish from the oven and let rest for 2 minutes. Carefully remove the skewers and place the fish (herbs and all) on large plates for serving. Since these are whole fish, be mindful of the bones as you eat, and advise your guests to be careful as well.



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TYLER FLORENCE'S PROSCIUTTO-WRAPPED MEDITERRANEAN SWORDFISH

ACTIVE: 50 min | TOTAL: 50 min | SERVES: 8

- 8 swordfish steaks, skin removed
(¾ inch thick; about 4 pounds)
- Kosher salt and freshly ground pepper
- ½ pound prosciutto, thinly sliced
- 2 oranges
- ¾ cup golden raisins
- 2 bulbs fennel
- ½ cup kalamata olives, pitted
- 6 anchovy fillets, chopped
- 2 tablespoons red wine vinegar
- ½ cup plus 2 tablespoons extra-virgin
olive oil
- 10 fresh basil leaves, cut into chiffonade
- 1 tablespoon fennel seeds
- 4 ounces baby arugula
- 6 cherry tomatoes, halved

1. Preheat the oven to 250° and set a wire rack on a baking sheet. Season the swordfish on both sides with salt and pepper. Wrap each steak with 1 or 2 slices of prosciutto, until just covered, without overlapping too much. Set aside.

2. Using a paring knife, peel the oranges, removing all the white pith. Working over a mixing bowl to catch the juice, cut between the membranes to release the segments; add to the bowl. Add the raisins to the bowl so they plump while preparing the rest of the dish. Trim the stalks from the fennel bulbs, reserving the fronds for garnish; remove the tough outer leaves. Cut each bulb in half lengthwise, trim the base and cut out the core. Slice the fennel into strips as thin as possible. Put the fennel slices in the bowl and add the olives, anchovies, vinegar, ¼ cup olive oil, the basil and fennel seeds. Season with salt and pepper and toss gently to mix.

3. Heat 3 tablespoons olive oil in a large nonstick skillet over medium-high heat. When shimmering, carefully add 4 of the swordfish steaks and cook until the prosciutto is browned and crisp and the fish is just cooked through, about 3 minutes per side. Transfer to the baking sheet and keep warm in the oven. Wipe out the skillet, add the remaining 3 tablespoons oil and repeat with the remaining fish.

4. Serve the fish over the fennel salad. Garnish with the arugula, cherry tomatoes and reserved fennel fronds.



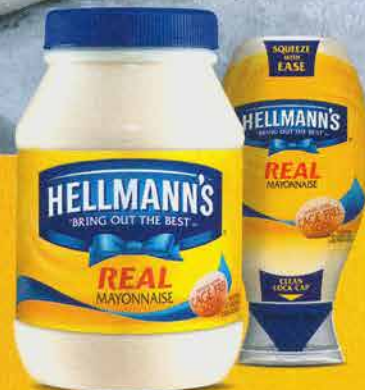
“ I LOVE HOW THE PROSCIUTTO GETS CRISP BUT KEEPS THE FISH MOIST WHILE IT COOKS.”





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Make-over your leftovers



STRANGE BUT TRUE: SPREADING HELLMANN'S ON THE OUTSIDE OF YOUR BREAD MAKES A GRILLED CHEESE PERFECTLY CRISPY. ADD YOUR THANKSGIVING LEFTOVERS - CRANBERRY, KALE, OR EVEN TURKEY - FOR THE ULTIMATE LEFTOVERS #STRANGEWICH.

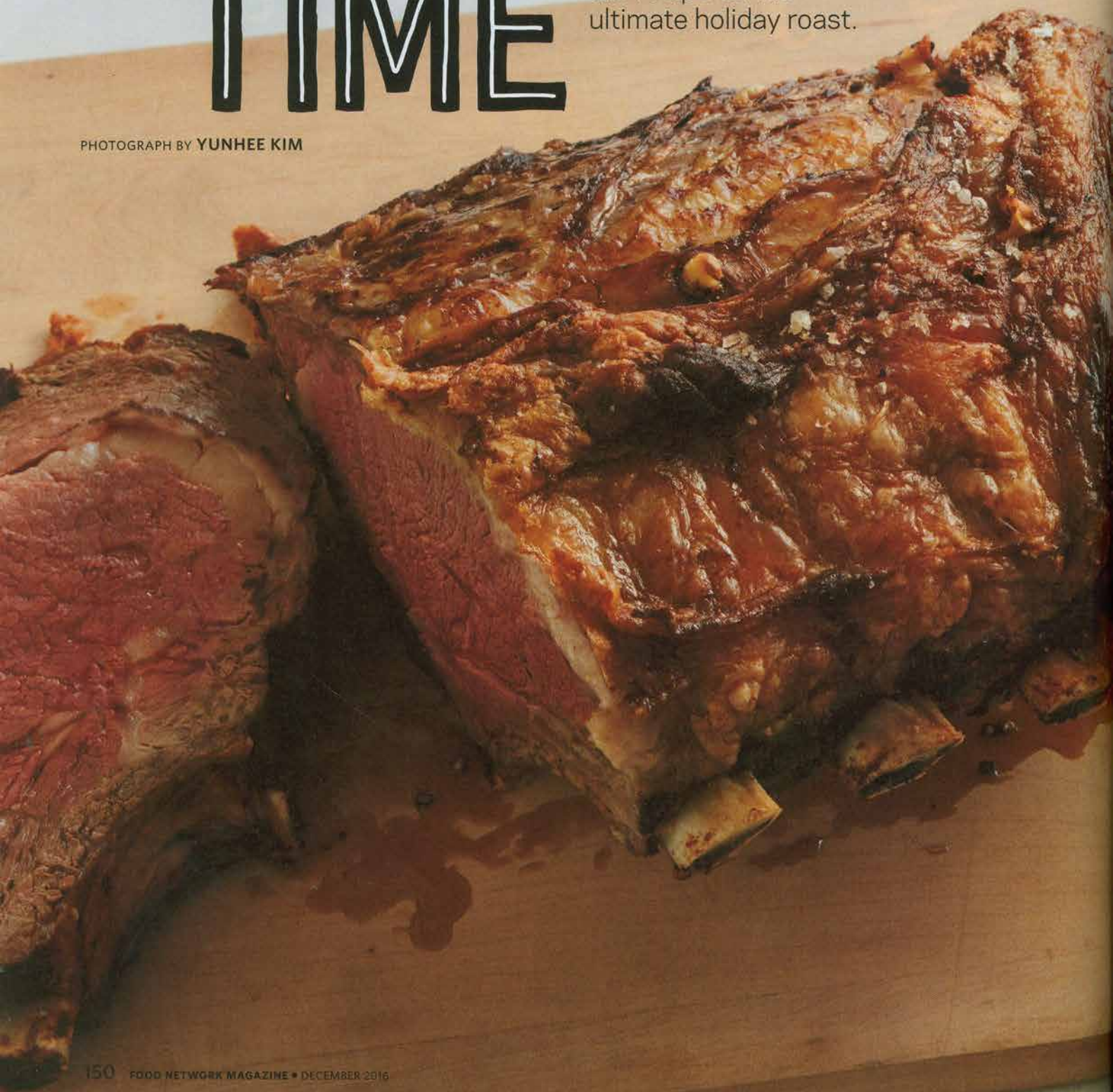
Prime

TIME



Bobby Flay gives us the recipe for his ultimate holiday roast.

PHOTOGRAPH BY YUNHEE KIM



PRIME RIB WITH RED WINE-THYME BUTTER SAUCE

ACTIVE: 1 hr | TOTAL: 6 hr | SERVES: 8 to 10

FOR THE THYME BUTTER

- 2 sticks unsalted butter, at room temperature
- $\frac{1}{4}$ cup fresh thyme
- Kosher salt and freshly ground pepper

FOR THE PRIME RIB

- 1 12- to 14-pound prime rib, trimmed of some excess fat
- 11 large cloves garlic (8 whole, 3 chopped)
- Canola oil, for brushing
- Kosher salt and freshly ground pepper
- 3 shallots, chopped
- 1 750-ml bottle cabernet sauvignon
- Few splashes of cabernet sauvignon vinegar
- 4 cups chicken stock (preferably homemade), warmed
- 12 whole black peppercorns
- Chopped fresh parsley, for garnish

1. Make the thyme butter: Combine the butter and thyme in a food processor and process until smooth; season with salt and pepper. Scrape the butter into a large ramekin, cover with plastic wrap and refrigerate until cold and the flavors meld, at least 2 hours and up to 48 hours.

2. Make the prime rib: Remove the prime rib from the refrigerator 2 hours before roasting. Pat the surface dry with paper towels. Make 8 small slits over the surface of the fat cap with a knife and fill each slit with a whole garlic clove. Let sit at room temperature.

3. Fifteen minutes before roasting, place the roast on a large cutting board, brush with canola oil and season heavily with salt and pepper.

4. Preheat the oven to 450°. Place the roast bone-side down (fat-side up) in a large roasting pan fitted with a rack. Roast 20 minutes. Reduce the oven temperature to 350° and continue roasting until a digital instant-read thermometer inserted into the center and ends of the meat registers 120° to 125° for medium-rare doneness, about 3 hours. (Start checking the temperature after 2 hours.)

5. Transfer the meat to a cutting board. Pour off all but a few tablespoons of the fat from the roasting pan, then place the pan over 2 burners set to high heat. Add the shallots and the chopped garlic and cook until soft, about 4 minutes. Add the wine and a splash of vinegar and cook until reduced by three-quarters, about 5 minutes. Add the stock and peppercorns and bring to a boil. Cook until reduced by half, about 10 minutes.

6. Strain the sauce into a medium saucepan and set over low heat. Bring to a simmer and cook until reduced a bit further. Slowly whisk in the cold thyme butter and cook until the sauce thickens (do not boil or the sauce will break). Season with salt and pepper. Finish with another splash of vinegar. Carve the meat; serve with the sauce and garnish with parsley.

“This feeds a crowd and leaves you with terrific leftovers, especially for brunch the next day.”



A CHANCE TO LIVE

For Previously Treated Advanced Non-Small Cell Lung Cancer (NSCLC) Patients

IF YOU HAVE A TYPE OF ADVANCED-STAGE LUNG CANCER, THIS IS BIG.

- **OPDIVO demonstrated longer life in clinical trials and is also the most prescribed immunotherapy for adults with advanced NSCLC previously treated with platinum-based chemotherapy**
- **OPDIVO significantly increased the chance of living longer vs chemotherapy (docetaxel)**
- **OPDIVO works with your immune system**
- **No biomarker testing is required with OPDIVO, though your physician may choose to do so**

What does OPDIVO® treat?

OPDIVO (injection for intravenous use 10 mg/mL) is a prescription medicine used to treat a type of advanced stage lung cancer (called non-small cell lung cancer) that has spread or grown and you have tried chemotherapy that contains platinum, and it did not work or is no longer working. If your tumor has an abnormal EGFR or ALK gene, you should have also tried an FDA-approved therapy for tumors with these abnormal genes, and it did not work or is no longer working. It is not known if OPDIVO is safe and effective in children less than 18 years of age.

Important Safety Information for OPDIVO® (nivolumab)

OPDIVO is a medicine that may treat your lung cancer by working with your immune system. OPDIVO can cause your immune system to attack normal organs and tissues in many areas of your body and can affect the way they work. These problems can sometimes become serious or life-threatening and can lead to death. These problems may happen anytime during treatment or even after your treatment has ended.

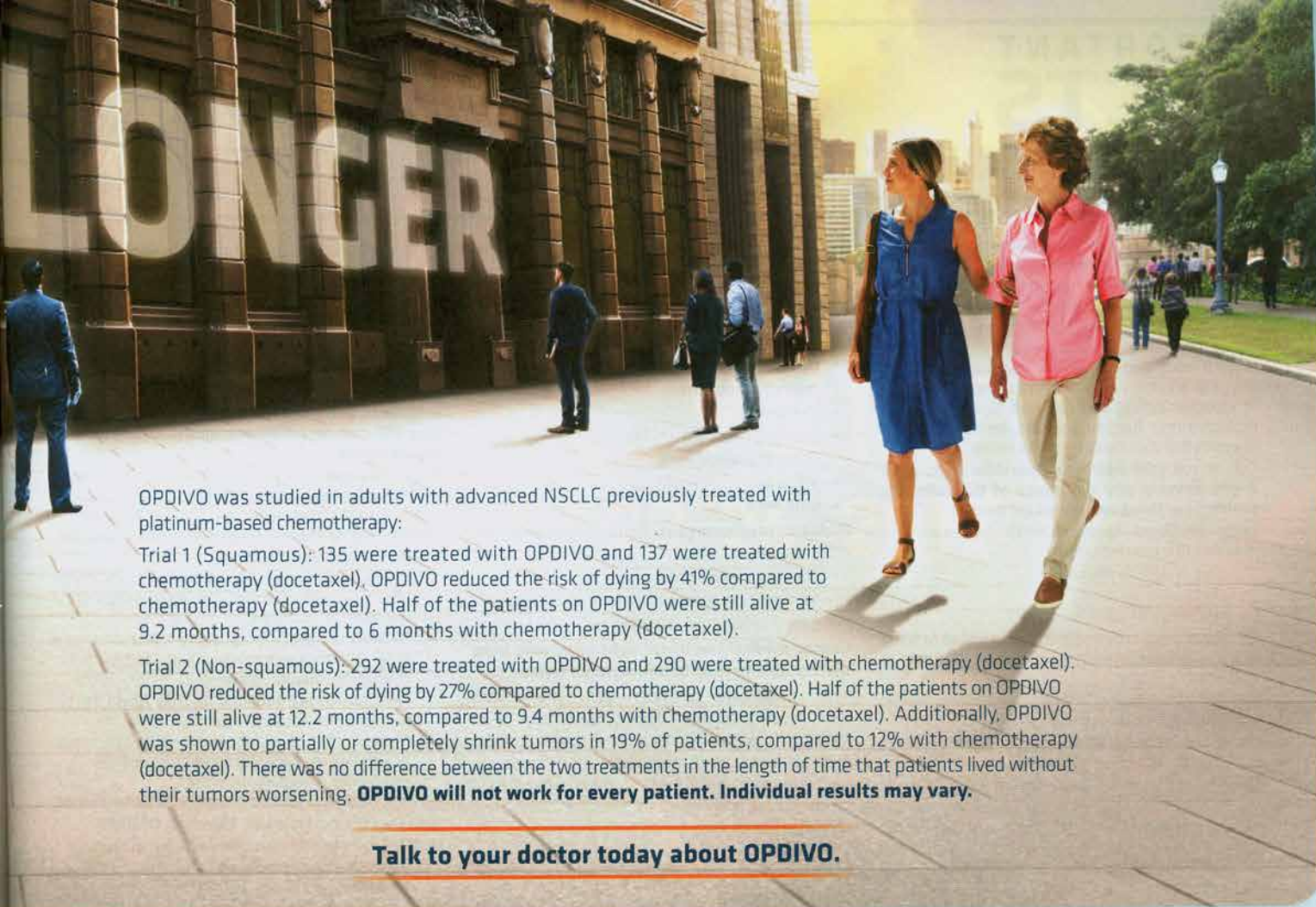
Serious side effects may include:

- **Lung problems (pneumonitis).** Symptoms of pneumonitis may include: new or worsening cough; chest pain; and shortness of breath.
- **Intestinal problems (colitis) that can lead to tears or holes in your intestine.** Signs and symptoms of colitis may include: diarrhea (loose stools) or more bowel movements than usual; blood in your stools or dark, tarry, sticky stools; and severe stomach area (abdomen) pain or tenderness.
- **Liver problems (hepatitis).** Signs and symptoms of hepatitis may include: yellowing of your skin or the whites of your eyes; severe

nausea or vomiting; pain on the right side of your stomach area (abdomen); drowsiness; dark urine (tea colored); bleeding or bruising more easily than normal; and feeling less hungry than usual.

- **Hormone gland problems (especially the thyroid, pituitary, adrenal glands, and pancreas).** Signs and symptoms that your hormone glands are not working properly may include: headaches that will not go away or unusual headaches; extreme tiredness; weight gain or weight loss; dizziness or fainting; changes in mood or behavior, such as decreased sex drive, irritability, or forgetfulness; hair loss; feeling cold; constipation; voice gets deeper; and excessive thirst or lots of urine.
- **Kidney problems, including nephritis and kidney failure.** Signs of kidney problems may include: decrease in the amount of urine; blood in your urine; swelling in your ankles; and loss of appetite.
- **Skin problems.** Signs of these problems may include: rash; itching; skin blistering; and ulcers in the mouth or other mucous membranes.
- **Inflammation of the brain (encephalitis).** Signs and symptoms of encephalitis may include: headache; fever; tiredness or weakness; confusion; memory problems; sleepiness; seeing or hearing things that are not really there (hallucinations); seizures; and stiff neck.
- **Problems in other organs.** Signs of these problems may include: changes in eyesight; severe or persistent muscle or joint pains; and severe muscle weakness.

Getting medical treatment right away may keep these problems from becoming more serious.



OPDIVO was studied in adults with advanced NSCLC previously treated with platinum-based chemotherapy:

Trial 1 (Squamous): 135 were treated with OPDIVO and 137 were treated with chemotherapy (docetaxel). OPDIVO reduced the risk of dying by 41% compared to chemotherapy (docetaxel). Half of the patients on OPDIVO were still alive at 9.2 months, compared to 6 months with chemotherapy (docetaxel).

Trial 2 (Non-squamous): 292 were treated with OPDIVO and 290 were treated with chemotherapy (docetaxel). OPDIVO reduced the risk of dying by 27% compared to chemotherapy (docetaxel). Half of the patients on OPDIVO were still alive at 12.2 months, compared to 9.4 months with chemotherapy (docetaxel). Additionally, OPDIVO was shown to partially or completely shrink tumors in 19% of patients, compared to 12% with chemotherapy (docetaxel). There was no difference between the two treatments in the length of time that patients lived without their tumors worsening. **OPDIVO will not work for every patient. Individual results may vary.**

Talk to your doctor today about OPDIVO.

Your healthcare provider will check you for these problems during treatment. Your healthcare provider may treat you with corticosteroid or hormone replacement medicines. Your healthcare provider may also need to delay or completely stop treatment, if you have severe side effects.

OPDIVO can cause serious side effects, including:

• **Severe infusion reactions.** Tell your doctor or nurse right away if you get these symptoms during an infusion of OPDIVO: chills or shaking; itching or rash; flushing; difficulty breathing; dizziness; fever; and feeling like passing out.

Pregnancy and Nursing:

Tell your healthcare provider if you are pregnant or plan to become pregnant. OPDIVO can harm your unborn baby. Females who are able to become pregnant should use an effective method of birth control during and for at least 5 months after the last dose of OPDIVO. Talk to your healthcare provider about birth control methods that you can use during this time. Tell your healthcare provider right away if you become pregnant during treatment. Before receiving treatment, tell your healthcare provider if you are breastfeeding or plan to breastfeed. It is not known if OPDIVO passes into your breast milk. Do not breastfeed during treatment.

Tell your healthcare provider about:

• Your health problems or concerns if you have immune system problems such as Crohn's disease, ulcerative colitis, or lupus; have had an organ transplant; have lung or breathing problems; have liver problems; or have any other medical conditions.

- All the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

The most common side effects of OPDIVO in people with non-small cell lung cancer include: feeling tired; pain in muscles, bones, and joints; decreased appetite; cough; and constipation.

These are not all the possible side effects. For more information, ask your healthcare provider or pharmacist. Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

Please see Important Facts for OPDIVO on the following page.

OPDIVOTM
(nivolumab)



Expect More.

Please visit www.OPDIVO.com/food or call 1-855-OPDIVO-1 for more information.

IMPORTANT FACTS

The information below does not take the place of talking with your healthcare professional. Only your healthcare professional knows the specifics of your condition and how OPDIVO® may fit into your overall therapy. Talk to your healthcare professional if you have any questions about OPDIVO (pronounced op-DEE-voh).

OPDIVO™ **Rx ONLY**
(nivolumab)
INJECTION FOR INTRAVENOUS USE 10 mg/mL

What is the most important information I should know about OPDIVO (nivolumab)?

OPDIVO is a medicine that may treat your lung cancer by working with your immune system. OPDIVO can cause your immune system to attack normal organs and tissues in many areas of your body and can affect the way they work. These problems can sometimes become serious or life-threatening and can lead to death. These problems may happen anytime during treatment or even after your treatment has ended.

Call or see your healthcare provider right away if you develop any symptoms of the following problems or these symptoms get worse:

Lung problems (pneumonitis). Symptoms of pneumonitis may include:

- new or worsening cough
- chest pain
- shortness of breath

Intestinal problems (colitis) that can lead to tears or holes in your intestine. Signs and symptoms of colitis may include:

- diarrhea (loose stools) or more bowel movements than usual
- blood in your stools or dark, tarry, sticky stools
- severe stomach-area (abdomen) pain or tenderness

Liver problems (hepatitis). Signs and symptoms of hepatitis may include:

- yellowing of your skin or the whites of your eyes
- severe nausea or vomiting
- pain on the right side of your stomach area (abdomen)
- drowsiness
- dark urine (tea colored)
- bleeding or bruising more easily than normal
- feeling less hungry than usual

Hormone gland problems (especially the thyroid, pituitary, adrenal glands, and pancreas). Signs and symptoms that your hormone glands are not working properly may include:

- headaches that will not go away or unusual headaches
- extreme tiredness
- weight gain or weight loss
- dizziness or fainting
- changes in mood or behavior, such as decreased sex drive, irritability, or forgetfulness
- hair loss
- feeling cold
- constipation
- voice gets deeper
- excessive thirst or lots of urine

Kidney problems, including nephritis and kidney failure. Signs of kidney problems may include:

- decrease in the amount of urine
- blood in your urine
- swelling in your ankles
- loss of appetite

Skin Problems. Signs of these problems may include:

- rash
- itching
- skin blistering
- ulcers in mouth or other mucous membranes

Inflammation of the brain (encephalitis). Signs and symptoms of encephalitis may include:

- headache
- fever
- tiredness or weakness
- confusion
- memory problems
- sleepiness
- seeing or hearing things that are not really there (hallucinations)
- seizures
- stiff neck

Problems in other organs. Signs of these problems may include:

- changes in eyesight
- severe or persistent muscle or joint pains
- severe muscle weakness

Getting medical treatment right away may keep these problems from becoming more serious.

Your healthcare provider will check you for these problems during treatment with OPDIVO (nivolumab). Your healthcare provider may treat you with corticosteroid or hormone replacement medicines. Your healthcare provider may also need to delay or completely stop treatment with OPDIVO, if you have severe side effects.

What is OPDIVO?

OPDIVO is a prescription medicine used to treat a type of advanced stage lung cancer (called non-small cell lung cancer). OPDIVO may be used when your lung cancer:

- has spread or grown, and
- you have tried chemotherapy that contains platinum, and it did not work or is no longer working.

If your tumor has an abnormal EGFR or ALK gene, you should have also tried an FDA-approved therapy for tumors with these abnormal genes, and it did not work or is no longer working.

It is not known if OPDIVO is safe and effective in children less than 18 years of age.

What should I tell my healthcare provider before receiving OPDIVO?

Before you receive OPDIVO, tell your healthcare provider if you:

- have immune system problems such as Crohn's disease, ulcerative colitis, or lupus
- have had an organ transplant
- have lung or breathing problems
- have liver problems
- have any other medical conditions
- are pregnant or plan to become pregnant. OPDIVO can harm your unborn baby.
- Females who are able to become pregnant should use an effective method of birth control during and for at least 5 months after the last dose of OPDIVO. Talk to your healthcare provider about birth control methods that you can use during this time.

- Tell your healthcare provider right away if you become pregnant during treatment with OPDIVO (nivolumab).
- are breastfeeding or plan to breastfeed. It is not known if OPDIVO passes into your breast milk. **Do not** breastfeed during treatment with OPDIVO.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Know the medicines you take. Keep a list of them to show your healthcare providers and pharmacist when you get a new medicine.

How will I receive OPDIVO?

- Your healthcare provider will give you OPDIVO into your vein through an intravenous (IV) line over 60 minutes.
- OPDIVO is usually given every 2 weeks.
- Your healthcare provider will decide how many treatments you need.
- Your healthcare provider will do blood tests to check you for side effects.
- If you miss any appointments call your healthcare provider as soon as possible to reschedule your appointment.

What are the possible side effects of OPDIVO?

OPDIVO can cause serious side effects, including:

- **See "What is the most important information I should know about OPDIVO?"**
- **Severe infusion reactions.** Tell your doctor or nurse right away if you get these symptoms during an infusion of OPDIVO:
 - chills or shaking
 - itching or rash
 - flushing
 - difficulty breathing
 - dizziness
 - fever
 - feeling like passing out


The most common side effects of OPDIVO in people with non-small cell lung cancer include:

- feeling tired
- pain in muscles, bones, and joints
- decreased appetite
- cough
- constipation

These are not all the possible side effects of OPDIVO. For more information, ask your healthcare provider or pharmacist. Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

This is a brief summary of the most important information about OPDIVO. For more information, talk with your healthcare provider, call 1-855-673-4861, or go to www.OPDIVO.com.

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SPECIAL THANKS



A Hanukkah FEAST

Gather friends and family for roast capon and a new twist on latkes.

PHOTOGRAPHS BY RYAN LIEBE



Spiced Capon with Pomegranate Glaze



A capon is a chicken that's larger than an average roaster—great for a crowd. You can also use a small turkey for this recipe.



*Lemon Pearl Couscous
with Dates*



Beet-and-Potato Latkes

STYLING: JESSICA WATSON
PROP STYLING: MARIANNA TONICELLI

SPICED CAPON WITH POMEGRANATE GLAZE

ACTIVE: 45 min | TOTAL: 3½ hr (plus overnight refrigerating) | SERVES: 6 to 8

- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons ground cinnamon
- 2 teaspoons ground fennel seed
- 2 teaspoons paprika
- 1 8- to 9-pound capon or turkey, giblets removed
- Kosher salt and freshly ground pepper
- 2 heads garlic, halved horizontally
- 2 lemons, halved
- ½ cup pomegranate molasses
- 2 teaspoons dijon mustard
- 3 cups low-sodium chicken broth
- 1 large onion, roughly chopped



1. Combine the olive oil, cumin, coriander, cinnamon, ground fennel and paprika in a small bowl. Pat the capon dry with paper towels and place on a baking sheet. Rub the spiced oil all over the skin and inside the cavity. Season inside and out with salt and pepper. Stuff the garlic and lemons inside the cavity. Cover with plastic wrap and refrigerate overnight.

2. Remove the capon from the refrigerator and uncover about 30 minutes before roasting. Whisk the pomegranate molasses and mustard in a small bowl; set aside. Position a rack in the lower third of the oven and preheat to 450°. Set a rack in a large roasting pan and brush with olive oil; add the chicken broth and onion to the pan. Put the capon on the rack breast-side down. Roast until the skin starts to brown and crisp, about 30 minutes.

3. Remove the capon from the oven and reduce the oven temperature to 375°. Insert a wooden spoon into the cavity of the capon and carefully turn it breast-side up. Baste with the pan drippings. Continue roasting, basting every 30 minutes, until the skin is browned and a thermometer inserted into the thigh registers 165°, about 1½ hours to 1 hour 45 minutes. Brush with half of the pomegranate glaze during the last 15 minutes of roasting.

4. Transfer the capon to a cutting board and brush with the remaining pomegranate glaze. Let rest 20 minutes before carving.

5. Strain the pan juices into a fat separator. Pour the liquid into a gravy boat or small bowl, leaving any fat in the cup. (Alternatively, strain the pan juices into a glass measuring cup and skim off the fat with a spoon.) Carve the capon and serve with the pan juices.

LEMON PEARL COUSCOUS WITH DATES

ACTIVE: 20 min | TOTAL: 30 min | SERVES: 6 to 8

- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 onion, chopped
- 2½ cups pearl couscous
- 3 cups low-sodium chicken broth
- 2 bay leaves
- Kosher salt and freshly ground pepper
- ¾ cup pitted dates, roughly chopped
- 3 scallions, thinly sliced
- ¾ cup chopped fresh parsley
- 2 tablespoons chopped fresh dill
- 2 teaspoons finely grated lemon zest
- Pomegranate seeds, for topping



1. Heat the olive oil in a large Dutch oven over medium-high heat. Add the onion and cook, stirring, until softened, about 5 minutes. Add the couscous and cook, stirring, until toasted, 3 to 5 minutes. Add the chicken broth, bay leaves, 1 teaspoon salt and a few grinds of pepper. Bring to a boil, stirring. Reduce the heat to low; cover and cook until the liquid is absorbed and the couscous is tender, about 10 minutes. Discard the bay leaves.

2. Add the dates, scallions, parsley, dill and lemon zest to the pot and stir; season with salt and pepper. Transfer to a serving bowl. Drizzle with olive oil and top with pomegranate seeds.

BEET-AND-POTATO LATKES

ACTIVE: 35 min | TOTAL: 40 min
SERVES: 6 to 8

- 2 medium russet potatoes (about 1¼ pounds)
- 1 small onion
- Kosher salt and freshly ground pepper
- 1 medium beet
- 1 large egg, lightly beaten
- ⅓ cup matzo meal or all-purpose flour
- 2 tablespoons chopped fresh parsley
- Schmaltz (rendered chicken fat) or vegetable oil, for frying
- Chopped chives, crème fraîche and/or salmon roe for topping (optional)

1. Preheat the oven to 250°. Set a wire rack on a rimmed baking sheet. Peel and rinse the potatoes, then grate on the large holes of a box grater into a colander set over a large bowl. Grate the onion into the colander; season with 1 teaspoon salt and ½ teaspoon pepper. Squeeze the potato mixture with your hands to remove as much liquid as possible, transferring the mixture to a paper towel-lined plate as you go. Wipe out the bowl. Blot the potato mixture dry with paper towels and return to the dry bowl.

2. Peel the beet and grate on the large holes of the box grater; add to the bowl with the potato mixture. Add the egg, matzo meal and parsley and stir to combine. Scoop tablespoonfuls of the potato mixture and tightly pack into 1-inch pancakes (about 24); transfer to a large plate.

3. Heat ¼ inch schmaltz or vegetable oil in a large nonstick skillet over medium heat. Working in batches, add the pancakes and fry until browned and crisp, 3 to 4 minutes per side. Transfer to the prepared baking sheet; sprinkle with salt and keep warm in the oven (or serve at room temperature). Top as desired.





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Chicken Dip*

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A Merry Christmas BREAKFAST

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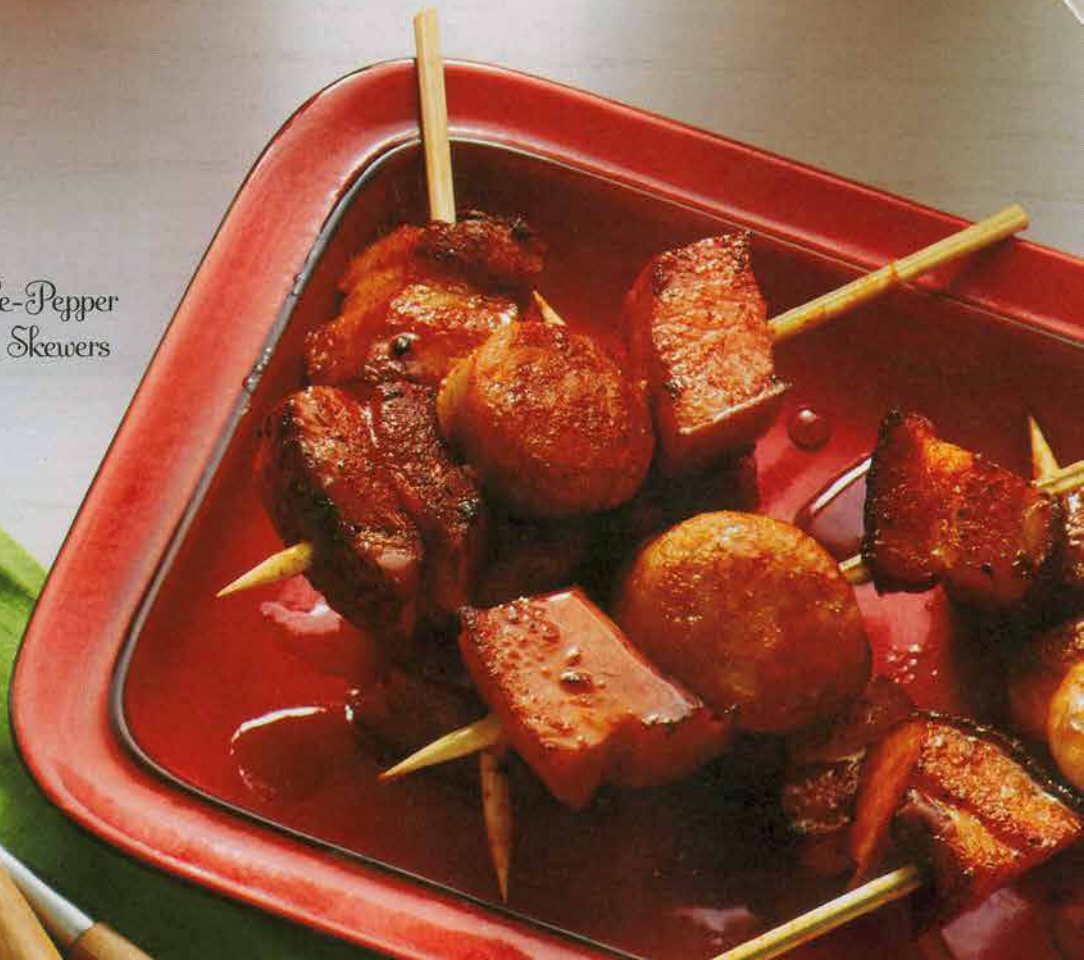
*Black Forest
Belgian Waffles*





Holiday Hot Chocolate

*Maple-Pepper
Meat Skewers*

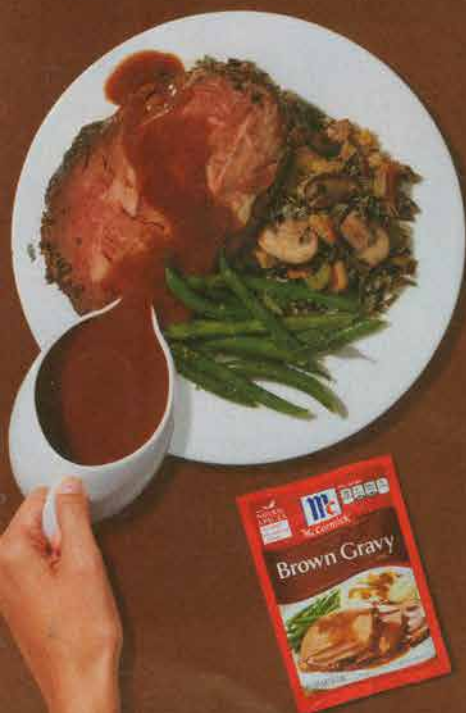




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Weekend Cooking



BLACK FOREST BELGIAN WAFFLES

ACTIVE: 1 hr | TOTAL: 1 hr 15 min
SERVES: 6 to 8

FOR THE WAFFLES

- 2 cups all-purpose flour
- $\frac{3}{5}$ cup confectioners' sugar
- $\frac{1}{2}$ cup unsweetened cocoa powder (preferably Dutch-process)
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $1\frac{3}{4}$ cups milk, warmed
- 1 stick unsalted butter, melted and cooled, plus more for the waffle iron
- $\frac{1}{4}$ cup coconut oil, melted and cooled
- 2 large eggs, separated
- $1\frac{1}{2}$ teaspoons pure vanilla extract
- $\frac{1}{2}$ cup mini chocolate chips

FOR THE CHERRY SAUCE

- $1\frac{1}{2}$ cups drained pitted sour cherries, plus $\frac{3}{4}$ cup juice from the jar
 - $\frac{3}{4}$ cup sour cherry preserves
 - $\frac{1}{3}$ cup pure maple syrup
 - $\frac{1}{4}$ teaspoon pure almond extract
- Whipped cream, for serving

1. Make the waffle batter: Whisk the flour, confectioners' sugar, cocoa powder, baking powder, baking soda and salt in a large bowl. Whisk the milk, melted butter and coconut oil, egg yolks and vanilla in a medium bowl until combined. Add the milk mixture to the flour mixture and stir with a rubber spatula until combined (it's OK if a few lumps remain).

2. In a separate large bowl, whisk the egg whites until stiff peaks form, about 3 minutes. Fold the beaten egg whites into the batter, then fold in the mini chocolate chips. Loosely cover with plastic wrap and let stand at room temperature at least 15 minutes and up to 1 hour.

3. Meanwhile, make the cherry sauce: Bring the cherries and their juice, preserves and maple syrup to a simmer in a medium saucepan over medium-high heat. Cook, stirring occasionally, until syrupy, about 20 minutes. Remove from the heat and stir in the almond extract. Set aside until ready to serve.

4. Cook the waffles: Preheat the oven to 200°. Set a wire rack on a baking sheet. Preheat a waffle iron (preferable Belgian-style). Lightly brush the waffle iron with melted butter; pour in the batter, filling each compartment about three-quarters full. Close and cook according to the manufacturer's instructions. Transfer the waffles to the rack and keep warm in the oven. Repeat to make more waffles, brushing the waffle iron with more butter each time.

5. Thin the cherry sauce with a splash of water, if necessary. Serve the waffles with whipped cream and the sauce.

MAPLE-PEPPER MEAT SKEWERS

Thread a small chunk each of Black Forest ham, weisswurst or bratwurst, and slab bacon onto 12 small skewers. Bake on a foil-lined baking sheet at 450° until just starting to brown, about 10 minutes. Mix 3 tablespoons maple syrup with a pinch of cayenne; brush on both sides of the skewers and sprinkle generously with coarsely ground black pepper. Continue baking until the bacon is crisp, 7 to 9 more minutes. Brush with the remaining syrup mixture and sprinkle with more black pepper.



HOLIDAY HOT CHOCOLATE

Heat 3 cups milk, 2 tablespoons light brown sugar, 1 teaspoon vanilla and a pinch of salt in a medium saucepan over medium heat, whisking, until the milk is steaming and the sugar dissolves. Gradually add 4 ounces each chopped semisweet and bittersweet chocolate, whisking until melted. Cook, whisking occasionally, until smooth. (Note: This is an extra-thick European-style hot chocolate.) Serve with mini marshmallows, peppermint sticks, whipped cream, mini chocolate chips, toasted coconut or other toppings.





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HOLIDAY TIP

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Cocktails

AT Midnight

Bring out some small bites and bubbly drinks for the New Year!

Blood Orange Fizzes

Fondue
Stuffed
Mushrooms

Shrimp Rémoulade Sliders

Steak au Poivre Potatoes

STEAK AU POIVRE POTATOES ACTIVE: 1 hr | TOTAL: 1 hr (plus overnight soaking) | SERVES: 8

- 1¾ pounds Yukon Gold potatoes (about 4 medium)
- 2 tablespoons unsalted butter
- 1 red onion, sliced
- 1 white onion, sliced
- 2 shallots, thinly sliced
- 1 tablespoon fresh thyme
- Kosher salt and freshly ground pepper
- 2 teaspoons packed light brown sugar
- 3 to 4 tablespoons brandy
- 1 teaspoon Worcestershire sauce
- 2 teaspoons sherry vinegar
- 4 teaspoons mixed peppercorns, crushed
- 2 filet mignon steaks (1½ inches thick; about 8 ounces each), each cut into 4 strips
- Vegetable oil, for frying
- ¾ cup sour cream



1. The night before serving, slice the potatoes ¼ inch thick and transfer to a bowl of cold water. Refrigerate up to 24 hours, changing the water a few times. (This makes the potatoes extra crispy when fried.)

- 2.** Melt 1 tablespoon butter in a large pot over medium heat. Add the red onion, white onion, shallots, thyme, ½ teaspoon salt and a few grinds of pepper. Cook, stirring, until the onions are soft, 30 minutes. Stir in the brown sugar, brandy and Worcestershire sauce and cook until most of the liquid has evaporated, about 10 minutes. Remove from the heat and stir in the vinegar; transfer to a bowl and set aside.
- 3.** Combine 3 teaspoons crushed peppercorns with 1 teaspoon salt in a large bowl. Add the steak and toss to coat, pressing the peppercorns into the meat. Melt the remaining 1 tablespoon butter in a large skillet over medium-high heat and cook until it just starts browning. Add the steak; cook, turning, until browned on all sides, about 6 minutes. Remove to a cutting board and let rest 10 minutes.
- 4.** Meanwhile, drain the potatoes and pat dry. Transfer to a large pot; cover with 2 inches of vegetable oil. Cook over medium-high heat, gently stirring occasionally, until golden brown, about 20 minutes. Remove with a slotted spoon and transfer to a rack set on a baking sheet; season with salt. (The potatoes can be fried up to 2 hours ahead; reheat in a 300° oven for 5 minutes before assembling.)
- 5.** Thinly slice the steak. Spread some of the onion mixture on each potato; top with a slice of steak and a dollop of sour cream. Sprinkle with the remaining 1 teaspoon crushed peppercorns.

SHRIMP RÉMOULADE SLIDERS



Combine ½ cup mayonnaise with 2 tablespoons each dijon mustard, lemon juice, capers, chopped cornichons and tarragon in a large bowl. Fold in 1 pound chopped cooked shrimp and 2½ cups grated celery root (about 8 ounces). Serve on buttered toasted mini brioche buns with Bibb lettuce. (Serves 8.)

FONDUE STUFFED MUSHROOMS

ACTIVE: 20 min | TOTAL: 45 min | SERVES: 8



- 2 pounds button mushrooms (about 30), stemmed
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 2 tablespoons unsalted butter
- 2 cloves garlic, chopped
- ¾ cup panko breadcrumbs, plus more for topping
- ¾ cup finely chopped fresh parsley
- Finely grated zest of 1 lemon
- 6 ounces raclette cheese, cut into about 30 half-inch cubes

- 1.** Preheat the oven to 350°. Set a rack on a rimmed baking sheet. Toss the mushrooms with the olive oil; season with salt and pepper. Arrange open-side down on the rack. Bake until tender, about 30 minutes.
- 2.** Meanwhile, melt the butter in a medium skillet over medium heat. Add the garlic and cook until softened, about 2 minutes. Add the panko and cook, stirring occasionally, until golden, about 5 minutes. Stir in the parsley, lemon zest and ½ teaspoon salt.
- 3.** Turn the mushrooms open-side up. Fill each with ½ teaspoon of the panko mixture and a cube of cheese; sprinkle with more of the panko mixture. Bake until the cheese is melted and the panko is golden, 5 minutes.



BLOOD ORANGE FIZZES

Make simple syrup: Bring ½ cup each sugar and water to a simmer in a small saucepan, stirring, until dissolved; let cool completely. Combine ½ cup blood orange juice and 3 ounces each simple syrup and gin in a liquid measuring cup. Refrigerate until ready to serve. Divide the juice mixture among 8 flutes and top with chilled champagne or sparkling white wine.

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From \$50;**
cb2.com



**8 Oak Lane Countdown
Flute Set \$70;**
neimanmarcus.com

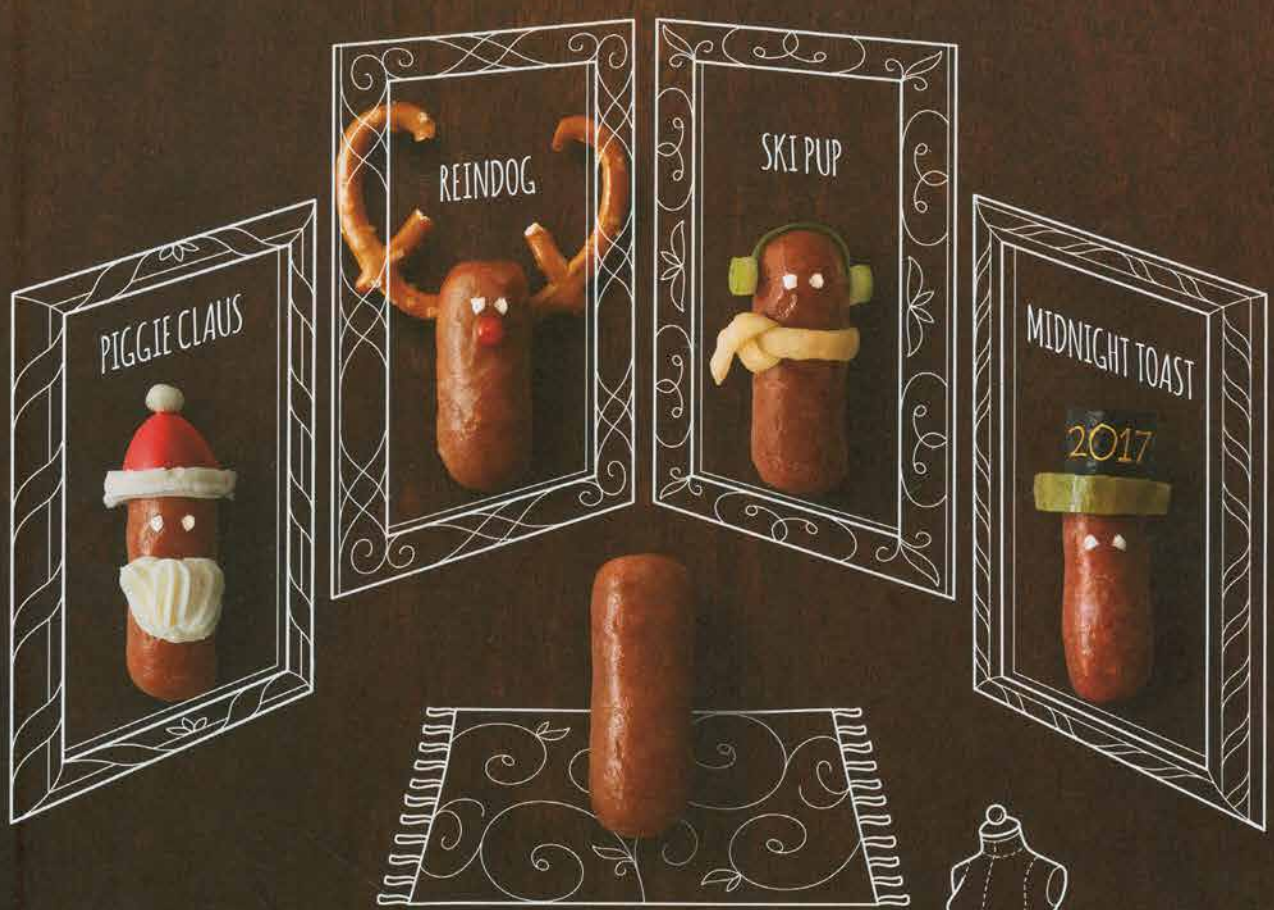


**Party Picks
\$6.50 for 30;**
rachelgeorge.com



**Threshold Metal Hammered
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Try this
at home:

Babka

Duff Goldman shows us
how to make this classic
Jewish bakery favorite.

PHOTOGRAPHS BY ANDREW PURCELL



CHOCOLATE BABKA

ACTIVE: 1 hr | TOTAL: 4 hr (plus overnight rising) | MAKES: two 9-by-5-inch loaves

FOR THE DOUGH

- 1 ¼-ounce packet active dry yeast
- ½ cup whole milk, at room temperature
- ⅓ cup sugar, plus a pinch
- 4½ cups all-purpose flour, plus more for dusting
- 4 large eggs
- 1½ teaspoons kosher salt
- 1 teaspoon pure vanilla extract
- ½ teaspoon ground nutmeg
- 1 teaspoon grated lemon zest
- 10 tablespoons unsalted butter, at room temperature

FOR THE FILLING

- ½ cup sugar
- ¾ cup heavy cream
- Pinch of kosher salt
- 1 cup bittersweet chocolate chips
- 1 stick unsalted butter, cut into pieces, at room temperature
- 2 teaspoons pure vanilla extract

FOR THE TOPPING

- ½ cup all-purpose flour
- 3 tablespoons sugar
- 1 tablespoon unsweetened cocoa powder
- Pinch of kosher salt
- 4 tablespoons unsalted butter, at room temperature
- ⅓ cup mini chocolate chips

FOR FINISHING

- Cooking spray
- 4 tablespoons unsalted butter, at room temperature
- ¾ cup sugar
- ¾ cup water

1. Make the dough.



Sprinkle the yeast over the milk in a liquid measuring cup; add a pinch of sugar and set aside until bubbly, about 7 minutes.



Combine the flour, the remaining ⅓ cup sugar, the eggs, yeast mixture, salt, vanilla, nutmeg and lemon zest in a large bowl. Stir with a wooden spoon to combine.



Turn the dough out onto a work surface and knead until soft and smooth, about 5 minutes. Knead in the butter in three additions, dusting the dough with flour if it's too sticky.



Transfer the dough to a large bowl; cover with plastic wrap and let rise at room temperature, about 1½ hours. Punch down the dough, re-cover with plastic wrap and let rise in the fridge overnight.

2. Make the filling.



Heat the sugar, heavy cream and salt in a saucepan until scalding. Pour over the bittersweet chocolate chips, butter and vanilla in a bowl. Whisk until smooth and shiny. Let cool to room temperature.

3. Make the topping.



Whisk the flour, sugar, cocoa powder and salt in a separate bowl; work in the butter with your fingers until the mixture is sandy and chunky. Stir in the mini chocolate chips; set the topping aside.

4. Form the loaves.



Cut the dough in half with a bench scraper or chef's knife. Using a rolling pin, roll each half into a 12-by-16-inch rectangle.



Using an offset spatula, spread the filling on both dough rectangles, all the way to the edges.



Starting from a long side, tightly roll each rectangle into a log. Wrap each log in plastic wrap and refrigerate 15 minutes.



Unwrap the logs; cut each in half lengthwise with a bench scraper or chef's knife.



Twist the halves together a few times, starting from the middle.



Coat two 9-by-5-inch loaf pans with cooking spray and line with parchment, then spray the parchment. Place a dough twist snugly in each pan. Cover with plastic wrap and let rise 1½ hours.

5. Finish and bake the babka.



Preheat the oven to 350°. Brush each loaf with butter and sprinkle with the topping. Bake until browned, about 45 minutes. Meanwhile, make some simple syrup: Combine the sugar and water in a saucepan; simmer, stirring, until the sugar dissolves. Let cool.



Pull the loaves out of the oven and immediately poke a bunch of holes in each with a wooden skewer. Pour ¼ cups simple syrup evenly over the loaves. Let sit 10 minutes, then remove the babka from the pans, remove the parchment and let cool completely on a rack.

“

**Babka takes time
and patience,
but it makes an
awesome gift.”**



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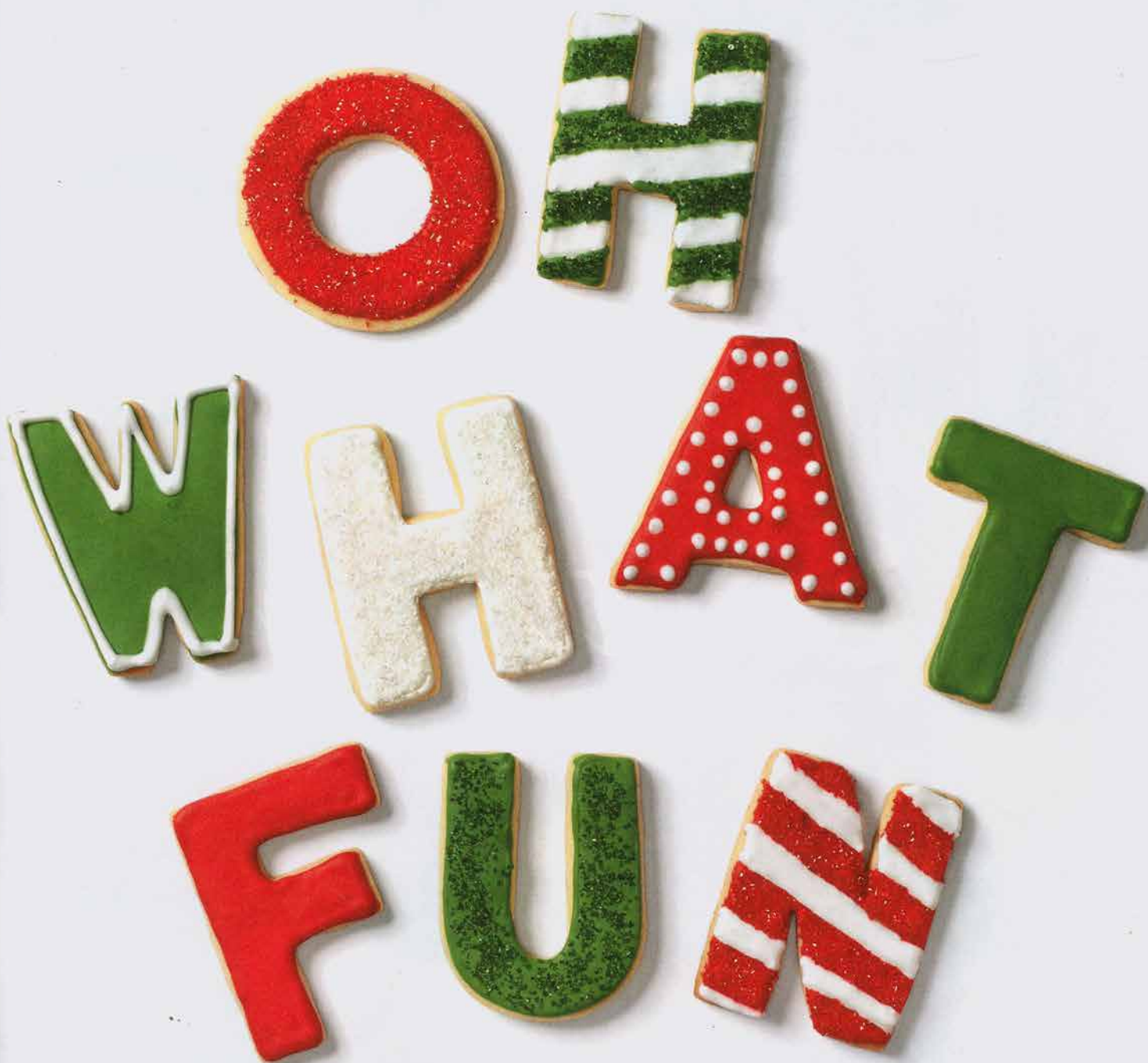
'Tis the season for buttery Club crackers, deliciously topped
Town House crackers, and perfect for dipping Town House Pita crackers.
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Holiday Sweets

PHOTOGRAPH BY CORY DAWSON



Say Anything

Spell out your holiday greetings in cookies this year—all you need is a set of alphabet cookie cutters. Roll out sugar cookie dough (see page 176), cut your letters, chill for half an hour, then bake as directed. Decorate with royal icing and sanding sugar.

R&M Deluxe Alphabet 26-Piece Cookie Cutter Set, \$32; randm.us

The background of the entire page is a vibrant, textured red. Scattered across this background are several stacks of star-shaped cookies. Each cookie is a pale, buttery yellow color and is topped with a generous amount of small, rectangular gold-colored sprinkles. The stacks are arranged in a way that they appear to be floating or placed on the surface, with some showing the edges of multiple cookies.

COOKIE

Countdown

It's time for our annual cookie party! We created a new recipe for every day until Christmas.

PHOTOGRAPHS BY RYAN DAUSCH





MAPLE STARS

ACTIVE: 45 min | TOTAL: 3 hr
MAKES: about 20

FOR THE COOKIES

- 1¼ cups all-purpose flour, plus more for dusting
- ¾ teaspoon baking powder
- Pinch of salt
- 6 tablespoons unsalted butter, at room temperature
- ½ cup maple sugar
- 1 large egg
- ½ teaspoon pure vanilla extract
- Gold coarse sugar, for decorating

FOR THE FILLING

- 2 ounces white chocolate, chopped
- 2 tablespoons unsalted butter, at room temperature
- ¾ cup confectioners' sugar
- ¾ teaspoon maple extract
- ½ teaspoon fresh lemon juice

1. Make the cookies: Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and maple sugar in a large bowl with a mixer on medium-high speed until fluffy, 4 minutes. Add the egg and vanilla; beat until combined. Reduce the mixer speed to medium low; add the flour mixture and beat until just combined. Transfer the dough to a sheet of plastic wrap; shape into a disk. Wrap and refrigerate until firm, at least 1 hour.
2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Divide the dough into thirds. Working with 1 piece at a time, roll out the dough on a floured surface until ⅛ inch thick. Cut out stars with a 2-inch cutter; arrange 1 inch apart on 2 ungreased baking sheets and sprinkle with gold sugar. Refrigerate the cutouts 15 minutes.
3. Bake, switching the pans halfway through, until the cookies are set and lightly browned on the bottoms, 13 to 16 minutes. Let cool completely on the baking sheets.
4. Make the filling: Melt the white chocolate in the microwave in 30-second intervals, stirring, until smooth. Let cool. Stir in the butter with a rubber spatula, then stir in the confectioners' sugar, maple extract and lemon juice until smooth. Sandwich between the cookies.



COCOA-ANISE KNOTS

ACTIVE: 40 min | TOTAL: 1 hr 10 min
MAKES: about 30

- 1½ cups all-purpose flour, plus more for dusting
- ½ cup plus 1 tablespoon unsweetened cocoa powder (not Dutch-process)
- ¾ cup confectioners' sugar
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 large egg
- 1 tablespoon Sambuca or other anise liqueur
- 2 tablespoons unsalted butter, melted and cooled slightly
- ½ teaspoon pure anise extract
- 4 to 5 tablespoons milk
- Vegetable oil, for deep-frying

1. Combine the flour, ½ cup cocoa powder, ⅓ cup confectioners' sugar, the baking powder and salt in a food processor and pulse to combine. With the machine running, add the egg, Sambuca, melted butter and anise extract. Add the milk, 1 tablespoon at a time, pulsing until clumps of dough begin to form. Turn the dough out onto a floured surface and knead until it just comes together. Transfer to a sheet of plastic wrap and shape into a disk. Wrap and refrigerate until firm, about 30 minutes.
2. Fill a medium Dutch oven or heavy-bottomed pot with 2 to 3 inches of vegetable oil. Heat over medium heat until a deep-fry thermometer registers 350°. Meanwhile, divide the dough in half. Working with 1 piece at a time, roll out the dough on a floured surface into a 12-inch square, about ⅛ inch thick. Trim the edges to make an even square. Cut into about 15 strips using a fluted pastry wheel or a knife. Tie the strips into loose knots.
3. Working in batches, fry the dough knots until crisp, 2 to 3 minutes, returning the oil to 350° between batches. Remove with a slotted spoon or tongs and transfer to paper towels to drain. Combine the remaining 1 tablespoon cocoa powder and ⅓ cup confectioners' sugar in a bowl; dust both sides of the cookies using a sieve and let cool.



GINGER SUGAR COOKIES

ACTIVE: 1 hr | TOTAL: 7 hr
MAKES: about 24

FOR THE COOKIES

- 2¼ cups all-purpose flour, plus more for dusting
- ¾ teaspoon ground ginger
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- 2 sticks unsalted butter, at room temperature
- ¾ cup granulated sugar
- 1 large egg

FOR THE ROYAL ICING

- 1 1-pound box confectioners' sugar
- 2 tablespoons meringue powder
- 5 to 6 tablespoons water
- Assorted food coloring (optional)
- Nonpareils, for decorating

1. Make the cookies: Sift together the flour, ginger, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 5 minutes. Add the egg and beat until combined. Reduce the mixer speed to low; add the flour mixture in 2 batches and beat until just incorporated. Divide the dough between 2 sheets of plastic wrap; shape each into a disk. Wrap and refrigerate until firm, at least 4 hours.
2. Line 2 baking sheets with parchment paper. Working with 1 piece at a time, lightly flour the dough and roll out until ⅛ inch thick. Cut out shapes with a 3-inch cookie cutter and arrange 1 inch apart on the baking sheets. Refrigerate the cutouts 30 minutes.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Bake, switching the pans halfway through, until the cookies are light golden around the edges, 15 to 18 minutes. Let cool 5 minutes on the baking sheets; transfer to racks to cool completely.
4. Make the icing: Whisk the confectioners' sugar and meringue powder in a large bowl. Add 5 tablespoons water; beat with a mixer on medium-high speed until soft peaks form, adding up to 1 more tablespoon water as needed. Tint with food coloring, if desired. Spread or pipe on the cookies. Sprinkle with nonpareils. Let set, about 1 hour.



PUFF PASTRY SNOWFLAKES

ACTIVE: 30 min | TOTAL: 1 hr 40 min
MAKES: about 24

- 6 tablespoons vanilla sugar
- 1 sheet frozen puff pastry, thawed (half of a 17-ounce package)
- 1 large egg
- 1 tablespoon water

1. Put a large piece of parchment paper on a work surface and sprinkle with 2 tablespoons of the vanilla sugar. Lay the puff pastry on top, sprinkle with 2 more tablespoons vanilla sugar and roll out into a 12-inch square. Trim the edges to make an even square, then cut the pastry into four 3-inch-wide strips.

2. Lightly beat the egg and water in a small bowl. Brush the egg wash lengthwise down the center of 3 of the pastry strips. Stack the 3 strips neatly on top of each other; top with the remaining pastry strip. Place the rolling pin lengthwise down the center of the pastry stack and press gently to adhere the layers in the center; the edges should remain separated. Cut the stack crosswise into ½-by-3-inch strips. (If the pastry is too soft to cut, transfer to a baking sheet and refrigerate until firm, about 15 minutes.)

3. Line 2 baking sheets with parchment paper. Pinch the center of each strip, then twist the pastry twice at the pinch point. Arrange 1 inch apart on the prepared baking sheets. Fan out the edges of the pastry. Lightly brush with the egg wash, then sprinkle with the remaining 2 tablespoons vanilla sugar. Refrigerate until firm, about 20 minutes.

4. Position racks in the middle and lower thirds of the oven; preheat to 375°. Bake, switching the pans halfway through, until the cookies are golden brown, 18 to 20 minutes. Immediately transfer the cookies to racks to cool completely.



CHOCOLATE-GLAZED FLORENTINES

ACTIVE: 40 min | TOTAL: 4 hr 10 min
MAKES: about 14

- 1 cup almond flour
- 3 tablespoons all-purpose flour
- ¼ teaspoon salt
- ¾ cup sugar
- 2 tablespoons heavy cream
- 2 tablespoons light corn syrup
- 4 tablespoons unsalted butter, cubed
- 1 teaspoon pure vanilla extract
- 6 ounces semisweet chocolate, finely chopped
- 4 ounces white chocolate, finely chopped

1. Preheat the oven to 350°. Line a baking sheet with a silicone baking mat or parchment paper. Combine the almond flour, all-purpose flour and salt in a large bowl; set aside. Combine the sugar, heavy cream, corn syrup and butter in a small saucepan and cook over medium heat, stirring occasionally, until the mixture comes to a boil and the sugar is dissolved; continue to boil 1 more minute. Remove from the heat and stir in the vanilla. Pour the sugar mixture into the flour mixture and stir until just combined. Set aside until cool enough to handle, about 30 minutes.

2. Roll rounded tablespoonfuls of dough into balls. Arrange at least 3 inches apart on the prepared baking sheet. Bake, rotating the baking sheet halfway through, until the cookies spread out and turn golden brown, 10 to 11 minutes. Let cool 5 minutes on the baking sheet, then transfer to a rack to cool completely. Repeat with the remaining dough.

3. Make the glaze: Microwave the semisweet chocolate and white chocolate in separate microwave-safe bowls in 30-second intervals, stirring, until smooth. Transfer the white chocolate to a small resealable bag. Flip the cookies over so the smooth side is up. Spread each cookie with a thin layer of semisweet chocolate. Snip a corner of the white chocolate bag and pipe lines on the semisweet chocolate; drag a toothpick across the lines. Let set, about 2 hours.



SUPER-LOADED OATMEAL COOKIES

ACTIVE: 35 min | TOTAL: 4½ hr
MAKES: about 36

- 1 cup all-purpose flour
- ½ cup whole-wheat flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1½ teaspoons ground cinnamon
- ½ teaspoon salt
- 1 stick unsalted butter, at room temperature
- ¼ cup coconut oil
- ¾ cup granulated sugar
- ¾ cup packed light brown sugar
- 2 large eggs
- 1½ teaspoons pure vanilla extract
- 2 cups old-fashioned rolled oats
- 1 cup unsweetened coconut flakes
- ½ cup pepitas (green pumpkin seeds)
- ½ cup sunflower seeds
- 2 tablespoons flax seeds
- 1 cup walnut pieces
- 1 cup dried cranberries

1. Whisk the all-purpose flour, whole-wheat flour, baking powder, baking soda, cinnamon and salt in a medium bowl. Beat the butter and coconut oil in a large bowl with a mixer on medium-high speed until smooth, about 2 minutes. Add the granulated sugar and brown sugar and beat until smooth and fluffy, about 3 minutes. Beat in the eggs one at a time, then beat in the vanilla. Reduce the mixer speed to low and beat in the flour mixture until just combined. Beat in the oats, coconut, pepitas, sunflower seeds, flax seeds, walnuts and cranberries. Cover the dough with plastic wrap and refrigerate until firm, at least 2 hours.

2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Roll the dough into balls (about 2 tablespoons each) and arrange 2 inches apart on the prepared baking sheets. Bake, switching the pans halfway through, until the cookies are golden and dry around the edges, 18 to 20 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.



FRUITCAKE BISCOTTI

ACTIVE: 45 min | TOTAL: 4 hr 20 min
MAKES: about 32

- $\frac{2}{3}$ cup dried cranberries
- $\frac{2}{3}$ cup roughly chopped dried figs
- $\frac{2}{3}$ cup diced candied orange peel
- $\frac{1}{3}$ cup red candied cherries, quartered
- $\frac{1}{3}$ cup green candied cherries, quartered
- $\frac{3}{4}$ cup plus 2 tablespoons bourbon
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground nutmeg
- 1 stick unsalted butter, at room temperature, plus more for your hands
- 1 cup packed dark brown sugar
- 2 large eggs
- 1 cup walnuts, roughly chopped
- 1 cup confectioners' sugar

1. Toss the cranberries, figs, orange peel, red and green cherries and $\frac{3}{4}$ cup bourbon in a bowl. Cover and let soak 1 hour.
2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Whisk the flour, baking powder, salt, cloves and nutmeg in a medium bowl. Beat the butter and brown sugar in a large bowl with a mixer on medium speed until light, 1 to 2 minutes. Beat in the eggs one at a time. Reduce the mixer speed to low; beat in the flour mixture until combined, then beat in the walnuts and dried fruit mixture (the dough will be sticky).
3. Butter your hands and divide the dough in half. Shape each half into a 4-by-12-inch log on a separate baking sheet. Bake, switching the pans halfway through, until the logs are golden around the edges, 35 minutes. Let cool 15 minutes on the baking sheets. Reduce the oven temperature to 300°.
4. Transfer the logs to a cutting board. Using a serrated knife, slice crosswise into $\frac{1}{2}$ -inch-wide pieces. Arrange the slices cut-side down on the baking sheets. Bake, switching the pans and flipping the biscotti halfway through, until browned and crisp, about 1 hour. Transfer to racks to cool completely.
5. Whisk the confectioners' sugar and the remaining 2 tablespoons bourbon in a bowl; drizzle on the biscotti. Let set 15 minutes.



DARK CHOCOLATE-HAZELNUT SABLÉS

ACTIVE: 40 min | TOTAL: 2 hr 20 min
MAKES: about 48

- 3 ounces bittersweet chocolate, broken into pieces
- $\frac{1}{2}$ cup blanched hazelnuts
- $1\frac{1}{3}$ cups all-purpose flour
- $\frac{1}{3}$ cup unsweetened Dutch-process cocoa powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 stick unsalted butter, at room temperature
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup packed light brown sugar
- 1 large egg
- $\frac{1}{2}$ teaspoon pure vanilla extract
- Coarse sugar, for decorating

1. Pulse the chocolate in a food processor until finely chopped; transfer to a bowl. Add the hazelnuts to the food processor and pulse until finely chopped; transfer to the bowl with the chocolate.
2. Whisk the flour, cocoa powder, baking soda and salt in a medium bowl. Beat the butter, granulated sugar and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Add the egg and vanilla and beat until combined. Reduce the mixer speed to low; beat in the flour mixture and chocolate and hazelnuts, then increase the speed to medium high and beat until combined.
3. Divide the dough between 2 sheets of parchment paper; roll each into a 1-by-9-inch log, using the parchment to help you. Wrap and refrigerate until firm, at least 1 hour.
4. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Unwrap the logs and slice into $\frac{1}{4}$ -inch-thick rounds; arrange 1 inch apart on the prepared baking sheets. Sprinkle with coarse sugar. Bake until set, 15 to 20 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.



EARL GREY SHORTBREAD

ACTIVE: 25 min | TOTAL: 3 hr
MAKES: about 50

- $\frac{1}{4}$ cup Earl Grey tea leaves
- 4 cups all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 4 sticks unsalted butter, at room temperature
- $3\frac{1}{2}$ cups confectioners' sugar
- 2 teaspoons pure vanilla extract
- 3 tablespoons milk
- Coarse sugar, for decorating

1. Preheat the oven to 350° and line a 9-by-13-inch baking dish with foil, leaving a 2-inch overhang on all sides. Pulse the tea leaves briefly in a spice grinder until ground but not powdery. Transfer to a medium bowl and whisk in the flour and salt.
2. Beat the butter in a large bowl with a mixer on medium-high speed until fluffy, about 2 minutes. Reduce the mixer speed to low; add $2\frac{1}{2}$ cups confectioners' sugar and the vanilla and beat until incorporated, then increase the speed to medium high and beat until smooth, about 1 more minute. Reduce the mixer speed to low and beat in the flour mixture, then increase the speed to medium and beat until just combined.
3. Scrape the dough into the prepared pan. Lay a piece of plastic wrap on top and press the dough evenly into the pan; remove the plastic wrap. Bake until the shortbread is firm and the edges are just light golden, 40 to 45 minutes. Transfer to a rack and let cool 20 minutes in the pan. Gently lift the shortbread out of the pan using the foil overhang. Slice into $1\frac{1}{2}$ -inch squares. Transfer to racks to cool completely.
4. Make the glaze: Whisk the remaining 1 cup confectioners' sugar and the milk in a bowl until smooth; drizzle over the shortbread. Sprinkle with coarse sugar and let set, 20 to 30 minutes.

One easy recipe,
all the cookies
you can
Dream Up



CUT OUT OR TAKE A PICTURE OF THIS RECIPE

Country Crock® Make it Yours™ Cookie Recipe

Ingredients

- 1 cup Country Crock®
- 1 to 2 cups of your choice of mix-ins
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{3}{4}$ cup granulated sugar
- 1 large egg
- 1 large egg yolk
- 2 tsp. vanilla extract
- 3 cups all-purpose flour
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. baking soda

Directions *Makes approximately 4 dozen cookies*

Preheat oven to 375°. Mix brown sugar, granulated sugar, Country Crock®, egg, egg yolk, and vanilla in a large bowl until well mixed. Stir in flour, baking powder, salt and baking soda until blended (dough will be soft and creamy).

Add mix-ins (such as chocolate chips, sprinkles, nuts, dried fruit, etc.) into the dough until every spoonful of dough has some of the delicious mix-ins.

Drop dough by rounded tablespoonfuls onto ungreased baking sheets 3-inches apart. Bake 10 to 12 minutes until edges are lightly golden. Cool 1 minute on wire rack; remove from baking sheets and cool completely.



Find holiday mix-in inspiration
at CountryCrock.com





NO-BAKE CEREAL HAYSTACKS

ACTIVE: 20 min | TOTAL: 30 min
MAKES: about 18

- 3 cups cornflake cereal
- $\frac{1}{3}$ cup packed light brown sugar
- $\frac{1}{4}$ cup light corn syrup
- $\frac{1}{4}$ cup heavy cream
- 2 tablespoons unsalted butter
- 1 teaspoon pure vanilla extract
- $\frac{1}{2}$ teaspoon ground nutmeg
- Pinch of kosher salt
- Nonpareils, for decorating

1. Put the cereal in a large bowl. Combine the brown sugar, corn syrup, heavy cream and butter in a small saucepan. Bring to a simmer over medium-high heat, then reduce the heat to medium and whisk until smooth. Continue cooking, whisking occasionally, until the mixture thickens and starts to pull away from the sides of the pan, 5 to 6 minutes (it should register 230° on a candy thermometer). Remove from the heat and whisk in the vanilla, nutmeg and salt.

2. Immediately pour the caramel over the cereal and stir with a rubber spatula until evenly coated. Scoop heaping tablespoonfuls of the cereal mixture onto an ungreased baking sheet. Let cool slightly, then use your fingers to gently form each into a mound or pyramid shape; sprinkle with nonpareils. Let cool completely.



LIME SPRITZ COOKIES

ACTIVE: 25 min | TOTAL: 1 hr
MAKES: about 60

- $2\frac{1}{4}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 2 sticks unsalted butter, at room temperature
- $1\frac{1}{4}$ cups confectioners' sugar
- 2 teaspoons finely grated lime zest
- 1 large egg
- 1 teaspoon pure vanilla extract
- 4 drops green gel food coloring

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Sift together the flour, baking powder and salt into a medium bowl. Beat the butter, confectioners' sugar and lime zest in a large bowl with a mixer on medium-high speed until fluffy, about 2 minutes. Add the egg and vanilla and beat until combined. Reduce the mixer speed to medium low; add the flour mixture and beat until just combined. Transfer two-thirds of the dough to a separate bowl and set aside. Add the food coloring to the remaining one-third of the dough and beat with the mixer until combined.

2. Assemble a cookie press according to the manufacturer's instructions. Working in batches, fill the press with about 3 tablespoons plain dough, then 3 tablespoons green dough, then 3 more tablespoons plain dough. Press cookies about 1 inch apart onto 2 ungreased baking sheets.

3. Bake, switching the pans halfway through, until the cookies are set but not browned, 10 to 12 minutes. Let cool 3 minutes on the baking sheets, then transfer to racks to cool completely.



ORANGE-MOLASSES SNICKERDOODLES

ACTIVE: 25 min | TOTAL: 1 hr
MAKES: about 24

- 2 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 stick unsalted butter, at room temperature
- $\frac{3}{4}$ cup plus 3 tablespoons granulated sugar
- 1 large egg
- 2 tablespoons molasses
- $\frac{1}{2}$ teaspoon finely grated orange zest
- $1\frac{1}{2}$ teaspoons ground cinnamon
- Coarse sugar, for decorating


1. Position racks in the upper and lower thirds of the oven; preheat to 400°. Whisk the flour, cream of tartar, baking soda, baking powder and salt in a medium bowl. Beat the butter and $\frac{3}{4}$ cup granulated sugar in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Beat in the egg, then the molasses and orange zest. Reduce the mixer speed to low; beat in the flour mixture until just combined.

2. Combine the cinnamon and the remaining 3 tablespoons granulated sugar in a small bowl. Roll heaping tablespoonfuls of dough into balls, then roll in the cinnamon sugar to coat. Arrange 2 inches apart on 2 ungreased baking sheets. Sprinkle with coarse sugar.

3. Bake, switching the pans halfway through, until the cookies are just set around the edges but the centers are still soft, 11 to 13 minutes. Let cool 3 minutes on the baking sheets, then transfer to racks to cool completely.



Sweet Potato Tart with
Candied Bacon & Caramel Sauce



Stuffed Pork Meatballs
with Romesco

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PORK
checkoff

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TIRAMISU SANDWICH COOKIES

ACTIVE: 45 min | TOTAL: 2 hr 15 min | MAKES: about 20

FOR THE COOKIES

- 1½ cups all-purpose flour
- ¾ cup unsweetened cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ⅓ cup milk
- 1 tablespoon instant espresso powder
- ½ teaspoon pure vanilla extract
- 6 tablespoons unsalted butter, at room temperature
- ¾ cup granulated sugar
- 1 large egg

FOR THE FILLING

- 6 ounces mascarpone cheese, at room temperature
- 4 ounces cream cheese, at room temperature
- ⅓ cup confectioners' sugar, sifted, plus more for dusting
- ½ teaspoon pure vanilla extract
- 1 tablespoon coffee liqueur, such as Kahlúa
- 1 teaspoon instant espresso powder

1. Make the cookies: Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Whisk the flour, cocoa powder, baking powder, baking soda and salt in a medium bowl. Stir the milk, espresso powder and vanilla in a liquid measuring cup until dissolved. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and creamy, about 1 minute. Add the egg and beat until combined. Reduce the mixer speed to low; beat in half of the flour mixture, then the milk mixture, then the remaining flour mixture. Increase the mixer speed to medium and beat until smooth, about 1 minute.

2. Drop tablespoonfuls of dough about 2 inches apart on the prepared baking sheets (dip the spoon in water if the dough sticks); form into even mounds with damp fingers. Bake, switching the pans halfway through, until the cookies are set around the edges and the tops spring back when touched, about 10 minutes. Let cool 3 minutes on the baking sheets, then transfer to racks to cool completely.

3. Make the filling: Beat the mascarpone, cream cheese, ⅓ cup confectioners' sugar and the vanilla in a medium bowl with a mixer on medium speed until smooth and light, about 1 minute. Transfer half of the filling to a separate bowl. Stir the liqueur and espresso powder in a small bowl until dissolved, then add to the remaining filling and beat until combined. Transfer the fillings to separate large resealable plastic bags and snip a corner on each.

4. Flip over half of the cookies; pipe a circle of espresso filling around the edge of the cookies. Pipe the plain filling inside the circles and sandwich with the remaining cookies. Refrigerate until the filling is firm, about 1 hour. Dust with confectioners' sugar.



PEPPERMINT PINWHEELS

ACTIVE: 45 min | TOTAL: 4 hr 10 min | MAKES: about 36

- 2 cups all-purpose flour, plus more for dusting
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- ½ teaspoon pure peppermint extract
- ¼ teaspoon red food coloring
- ¼ teaspoon green food coloring
- Coarse sugar, for decorating

1. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Add the egg and vanilla and peppermint extracts and beat until combined. Reduce the mixer speed to low and beat in the flour mixture, then increase the speed to medium high and beat until well combined.

2. Divide the dough into 3 pieces. Return 1 piece to the bowl; beat in the red food coloring with the mixer until the color is fully incorporated. Beat the green food coloring into another piece of dough. Leave the last piece of dough plain. Place each piece of dough on a separate sheet of plastic wrap and pat into a 4-inch square. Wrap and refrigerate until firm, at least 1 hour.

3. Lightly flour 1 piece of dough; roll out between 2 sheets of parchment paper into a 9-by-12-inch rectangle. Repeat with the remaining dough. Refrigerate the dough rectangles until firm, about 30 minutes.

4. Carefully remove the top piece of parchment from each piece of dough. Flip the plain dough on top of the red dough; remove the parchment. Flip the green dough on top of the plain dough; remove the parchment. Cut the stack in half crosswise. Roll up each half from a long side into a tight log, using the parchment to help you. Transfer to a baking sheet, cover loosely with plastic wrap and refrigerate until firm, at least 1 hour.

5. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Trim the ends of each log; slice into ¼-inch-thick rounds and divide between the prepared baking sheets. Sprinkle with coarse sugar. (If the dough is too soft to slice, refrigerate until firm, 15 to 30 minutes.) Bake, switching the pans halfway through, until the cookies are just firm, 12 to 15 minutes. Let cool 10 minutes on the baking sheets, then transfer to racks to cool completely.



Roasted Grapes

- 1 bunch of red, green or black seedless California grapes (about 1 pound)
- 2 teaspoons extra virgin olive oil
- 2 teaspoons balsamic vinegar



Roasted Squash and Grape Salad with Tahini

- 1 medium butternut squash (about 2 pounds), peeled, seeded and cut into ½-inch-thick slices
- 2 tablespoons extra-virgin olive oil
- salt and freshly ground black pepper
- 2 tablespoons sesame tahini
- 1 small clove of garlic, minced
- 1 tablespoon lemon juice
- 2½ tablespoons hot water
- pinch of cayenne pepper
- 1 cup halved red California grapes
- ½ teaspoon za'atar spice blend (see note that follows)



Chocolate Toffee Grapes

- 25 green or red seedless California grapes
- ½ cup finely chopped toffee bits
- ½ cup semisweet chocolate chips or chopped semisweet chocolate
- 1 teaspoon vegetable oil

Shopping List

Grapes from California



Good things
come in bunches.

Selecting Grapes

- Look for grape bunches with green, pliable stems and plump berries.
- Do you see a powdery-white coating on the grapes? That's good! Bloom is a naturally occurring substance that protects grapes from moisture loss and decay.
- Green, red or black... which color should you choose? Try them all to experience different flavors and textures.

Storing Grapes

Grapes keep for up to two weeks when stored and handled properly. Follow a few simple steps and you'll be able to enjoy every grape on the bunch.

- Grapes should always be refrigerated to maximize shelf life.
- Store grapes unwashed and dry; rinse just before eating or adding to a recipe.
- Like most berries, grapes tend to absorb odors. Try to avoid storing them next to things like green onions or leeks.
- Store grapes so that the bunches are not squeezed or compressed, as this can damage the berries.



Roasted Grapes

Directions (One bunch)

To roast grapes, toss with olive oil and vinegar to coat, then place on a baking tray in a 425° F oven for 10–15 minutes or until soft and juicy.

Variation: Remove grapes from stems prior to tossing in olive oil and vinegar; roast in a single layer on sheet pan.



Roasted Squash and Grape Salad with Tahini

Directions (Makes 4 servings)

Preheat the oven to 475° F. Toss the squash with the oil and spread on a baking sheet lined with foil or parchment. Sprinkle with salt and pepper and roast until the squash is tender, about 20 minutes. Transfer to a platter.

In a small bowl, whisk together the tahini, garlic, lemon, water, cayenne pepper, salt and pepper to taste. Sprinkle the grapes over the squash and drizzle with the tahini sauce. Sprinkle with za'atar and serve.

Note: Za'atar is a traditional, popular Middle Eastern spice blend, used as a condiment. It can be purchased or made at home. Here is one version: ¼ cup sumac; 2 tablespoons each of dried ground thyme, marjoram and oregano; 1 tablespoon roasted sesame seeds; 1 tablespoon coarse salt. Combine and sprinkle on vegetables, meats, and breads.

Nutritional analysis per serving: Calories 225; Protein 4 g; Carbohydrate 31g; Total Fat 11g (44% Calories from Fat); Saturated Fat 1.6 g (6% Calories from Saturated Fat); Cholesterol 0 mg; Sodium 238 mg; Fiber 5 g.



Chocolate Toffee Grapes

Directions (Makes 4 servings)

Put toothpicks into grapes and set aside. Line baking sheet with wax paper or parchment. Place toffee bits in small bowl and set aside.

In small double boiler, melt chocolate and oil together over medium-low heat, stirring until melted, about 5 minutes (or in microwave on high power 30 seconds, stirring once). Dip grapes in chocolate and then in toffee. Place on baking sheet lined with wax paper or parchment. Repeat until all grapes are used. Chill until set.

Nutritional analysis per dipped grape: Calories 47; Protein .5 g; Carbohydrate 6 g; Fat 3 g (48% Calories from Fat); Cholesterol 2 mg; Sodium 20 mg; Potassium 22 mg; Fiber .24 g.





Roasted Grapes

- 1 bunch of red, green or black seedless California grapes (about 1 pound)
- 2 teaspoons extra virgin olive oil
- 2 teaspoons balsamic vinegar



Roasted Squash and Grape Salad with Tahini

- 1 medium butternut squash (about 2 pounds), peeled, seeded and cut into 1/2-inch-thick slices
- 2 tablespoons extra-virgin olive oil
- salt and freshly ground black pepper
- 2 tablespoons sesame tahini
- 1 small clove of garlic, minced
- 1 tablespoon lemon juice
- 2 1/2 tablespoons hot water
- pinch of cayenne pepper
- 1 cup halved red California grapes
- 1/2 teaspoon za'atar spice blend (see note that follows)



Chocolate Toffee Grapes

- 25 green or red seedless California grapes
- 1/2 cup finely chopped toffee bits
- 1/2 cup semisweet chocolate chips or chopped semisweet chocolate
- 1 teaspoon vegetable oil

Shopping List

Grapes from California



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- Store grapes so that the bunches are not squeezed or compressed, as this can damage the berries.



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Directions (One bunch)

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Variation: Remove grapes from stems prior to tossing in olive oil and vinegar; roast in a single layer on sheet pan.



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In a small bowl, whisk together the tahini, garlic, lemon, water, cayenne pepper, salt and pepper to taste. Sprinkle the grapes over the squash and drizzle with the tahini sauce. Sprinkle with za'atar and serve.

Note: Za'atar is a traditional, popular Middle Eastern spice blend, used as a condiment. It can be purchased or made at home. Here is one version: ¼ cup sumac; 2 tablespoons each of dried ground thyme, marjoram and oregano; 1 tablespoon roasted sesame seeds; 1 tablespoon coarse salt. Combine and sprinkle on vegetables, meats, and breads.

Nutritional analysis per serving: Calories 225; Protein 4 g; Carbohydrate 31g; Total Fat 11g (44% Calories from Fat); Saturated Fat 1.6 g (6% Calories from Saturated Fat); Cholesterol 0 mg; Sodium 238 mg; Fiber 5 g.



Chocolate Toffee Grapes

Directions (Makes 4 servings)

Put toothpicks into grapes and set aside. Line baking sheet with wax paper or parchment. Place toffee bits in small bowl and set aside.

In small double boiler, melt chocolate and oil together over medium-low heat, stirring until melted, about 5 minutes (or in microwave on high power 30 seconds, stirring once). Dip grapes in chocolate and then in toffee. Place on baking sheet lined with wax paper or parchment. Repeat until all grapes are used. Chill until set.

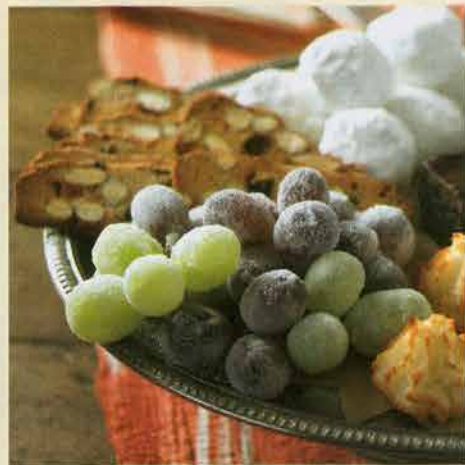
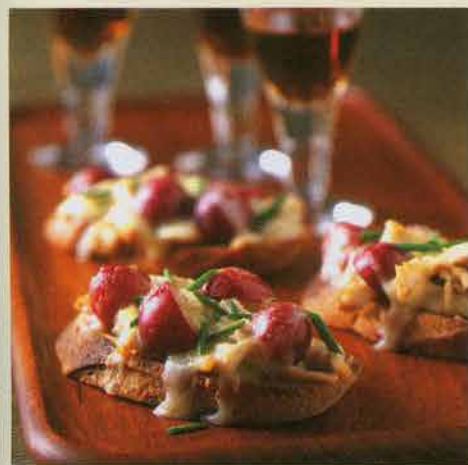
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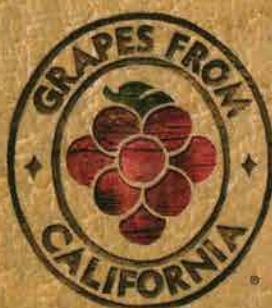


Good things come in bunches.

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PEANUT BUTTER CRINKLES

ACTIVE: 30 min | TOTAL: 2 hr
MAKES: about 36

- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon baking powder
- ½ teaspoon salt
- 1 stick unsalted butter, at room temperature
- 1 cup packed light brown sugar
- ¾ cup creamy peanut butter
- 1 large egg
- 1 teaspoon pure vanilla extract
- ⅓ cup mini chocolate chips
- ⅓ cup granulated sugar
- ½ cup confectioners' sugar, plus more for dusting (optional)

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Whisk the flour, baking soda, baking powder and salt in a medium bowl. Beat the butter, brown sugar and peanut butter in a large bowl with a mixer on medium speed until creamy, about 1 minute. Increase the speed to medium high and beat until fluffy, about 2 more minutes. Add the egg and vanilla and beat until combined. Reduce the mixer speed to low; add the flour mixture and beat until well blended. Add the chocolate chips and beat until combined.

2. Put the granulated sugar and confectioners' sugar in separate small bowls. Roll tablespoonfuls of dough into balls, then roll first in the granulated sugar and then generously in the confectioners' sugar. Arrange 2 inches apart on 2 ungreased baking sheets.

3. Bake, switching the pans halfway through, until the cookies are just firm around the edges and cracked on top, 15 to 18 minutes. Let cool 3 minutes on the baking sheets, then transfer to racks to cool completely. Dust the cookies with more confectioners' sugar, if desired.



POMEGRANATE MERINGUE SWIRLS

ACTIVE: 25 min | TOTAL: 3 hr 25 min
MAKES: about 24

- 1½ teaspoons pomegranate molasses
- 2 to 3 drops red gel food coloring
- 3 large egg whites
- ½ teaspoon cream of tartar
- ⅓ cup superfine sugar

1. Position racks in the middle and lower third of the oven; preheat to 200°. Line 2 baking sheets with parchment paper. Combine the pomegranate molasses and food coloring in a small bowl.

2. Beat the egg whites and cream of tartar in a large bowl with a mixer on medium speed until foamy. Increase the mixer speed to medium high and beat until thick and opaque, about 1 more minute. Gradually add the sugar and beat until stiff shiny peaks form, about 3 more minutes.

3. Drizzle or brush the pomegranate mixture in a thick line along the inside of a pastry bag fitted with a large round tip. Carefully fill the bag with the meringue. Pipe about 12 swirls of meringue on each baking sheet. (The meringue may be slightly pink at the end of the bag.) Bake, switching the pans halfway through, until the meringues are crisp and dry, about 3 hours. Let cool completely on the baking sheets.



LEMON-POPPY SEED COOKIES

ACTIVE: 30 min | TOTAL: 2 hr 20 min
MAKES: about 24

- 2 cups all-purpose flour
- 2 tablespoons poppy seeds
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 10 tablespoons unsalted butter, at room temperature
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 tablespoon plus 1 teaspoon finely grated lemon zest
- 2 to 3 tablespoons fresh lemon juice
- 1½ cups confectioners' sugar
- Nonpareils, for decorating

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Whisk the flour, poppy seeds, baking soda and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 4 minutes. Add the egg, vanilla and 1 tablespoon lemon zest and beat until combined. Reduce the mixer speed to low; beat in the flour mixture, then increase the speed to medium high and beat until just combined.

2. Roll tablespoonfuls of dough into balls and arrange 2 inches apart on the prepared baking sheets. Bake, switching the pans halfway through, until the cookies are light golden and just set, 15 to 20 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.

3. Make the glaze: Whisk the confectioners' sugar, the remaining 1 teaspoon lemon zest and enough lemon juice to make a spreadable glaze. Spread on the cookies; sprinkle with nonpareils and let set, about 20 minutes.

Stove Top



**DON'T RUN OUT OF
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RASPBERRY-FIG BARS

ACTIVE: 1 hr | TOTAL: 4 hr | MAKES: about 24

FOR THE DOUGH

- 2 cups all-purpose flour, plus more for dusting
- 1¼ teaspoons baking powder
- ¼ teaspoon salt
- 1 stick unsalted butter, at room temperature
- ⅓ cup packed light brown sugar
- ⅓ cup granulated sugar
- 1 large egg
- 2 teaspoons pure vanilla extract

FOR THE FILLING

- 1 cup dried figs, stems trimmed (about 5 ounces)
- ½ cup raspberry jam
- ½ cup cranberry-raspberry juice or raspberry-apple cider
- 1 large egg, lightly beaten

1. Make the dough: Whisk the flour, baking powder and salt in a medium bowl. Beat the butter, brown sugar and granulated sugar in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Add the egg and vanilla and beat until combined. Reduce the mixer speed to low; add the flour mixture and beat until just combined. Divide the dough in half and shape into two 2-by-6-inch rectangles. Wrap each rectangle in plastic wrap and refrigerate until firm, at least 1 hour.

2. Meanwhile, make the filling: Combine the dried figs, jam and juice in a small saucepan. Bring to a simmer over medium-low heat and cook, stirring frequently, until the juice is syrupy, about 25 minutes. Let cool slightly, then transfer to a food processor and puree until smooth. Set aside to cool completely.

3. Line a baking sheet with parchment paper. Lightly flour 1 piece of dough and roll it out between 2 sheets of parchment paper into a 4-by-12-inch rectangle. Repeat with the remaining dough. Refrigerate until firm, about 30 minutes.

4. Remove the top pieces of parchment and trim the edges of the dough rectangles. Spread the filling lengthwise down the center of each dough rectangle in a 2-inch-wide strip. Brush the long edges lightly with the beaten egg. Fold 1 long side of dough over the filling, then fold over the other long side; press gently to seal. Place both logs seam-side down on the prepared baking sheet, a few inches apart, and refrigerate until firm, about 30 minutes.

5. Preheat the oven to 375°. Bake the cookie logs until golden brown, rotating the pan halfway through, about 20 minutes. Let cool 15 minutes on the pan. Transfer the logs to a cutting board; slice into 1-inch pieces and transfer to racks to cool completely.



RED VELVET THUMBPRINTS

ACTIVE: 30 min | TOTAL: 2 hr 20 min | MAKES: about 24

FOR THE COOKIES

- 1½ cups cake flour
- 1 tablespoon unsweetened cocoa powder
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 6 tablespoons unsalted butter, at room temperature
- 4 tablespoons vegetable shortening, at room temperature
- ⅔ cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- ¼ teaspoon red gel food coloring

FOR THE FILLING

- 3½ ounces white chocolate, chopped
- 1½ tablespoons heavy cream
- 3 ounces cream cheese, at room temperature
- 1½ tablespoons unsalted butter, at room temperature
- ⅓ cup confectioners' sugar
- 1 teaspoon pure vanilla extract
- Pinch of salt
- Red sanding sugar, for decorating

1. Make the cookies: Whisk the flour, cocoa powder, baking powder and salt in a medium bowl. Beat the butter, shortening and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 2 minutes. Add the egg, vanilla and food coloring and beat until smooth and the color is fully incorporated. Reduce the mixer speed to low; add the flour mixture and beat until just combined. Cover and refrigerate until firm, about 1 hour.

2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Roll tablespoonfuls of dough into balls and arrange 2 inches apart on the prepared baking sheets. Bake, switching the pans halfway through, until the cookies are puffed and set, 16 to 18 minutes. Let cool 2 minutes on the baking sheets, then make an indentation in each cookie using the back of a small measuring spoon. Transfer to racks to cool completely.

3. Make the filling: Microwave the white chocolate and heavy cream in a microwave-safe bowl in 20-second intervals, stirring, until smooth. Beat the cream cheese, butter and confectioners' sugar in a bowl with a mixer on medium-high speed until smooth and fluffy, about 2 minutes. Add the white chocolate mixture, vanilla and salt and beat until smooth. Transfer to a pastry bag fitted with a star tip and pipe into the indentations in the cookies. Sprinkle with red sanding sugar. Store in the refrigerator.



#Nailedit



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BUTTER PECAN-RUM MELTAWAYS

ACTIVE: 40 min | TOTAL: 2 hr 40 min
MAKES: about 24

- ½ cup finely chopped pecans
- ¼ cup dark rum
- 1¾ cups all-purpose flour
- ½ teaspoon freshly grated nutmeg
- ¼ teaspoon salt
- 2 sticks unsalted butter, at room temperature
- 1½ cups confectioners' sugar
- 1 teaspoon pure vanilla extract

1. Combine the pecans and rum in a small bowl and let soak at least 30 minutes.
2. Whisk the flour, nutmeg and salt in a medium bowl. Beat the butter and ½ cup confectioners' sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Add the pecan-rum mixture and the vanilla and beat until combined. Reduce the mixer speed to low and beat in the flour mixture, then increase the speed to medium high and beat until combined. Cover and refrigerate until firm, about 1 hour.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Roll tablespoonfuls of dough into 1-inch balls and arrange 1 inch apart on the prepared baking sheets. Bake until light golden, 20 to 25 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.
4. Put the remaining 1 cup confectioners' sugar in a medium bowl. Gently roll the cookies in the confectioners' sugar, returning to the racks as you go, then reroll the cookies to fully coat.



PINEAPPLE RUGELACH

ACTIVE: 40 min | TOTAL: 3 hr 10 min
MAKES: about 24

- 1 cup all-purpose flour, plus more for dusting
- ½ teaspoon salt, plus a pinch
- 4 ounces cream cheese, at room temperature
- 1 stick unsalted butter, at room temperature
- ½ cup plus 2 tablespoons sweetened shredded coconut
- ½ cup dried pineapple chunks
- 2 tablespoons water
- ½ cup pineapple preserves
- ¼ cup golden raisins
- ½ teaspoon ground ginger
- 1 large egg, lightly beaten

1. Whisk the flour and ½ teaspoon salt in a medium bowl. Beat the cream cheese and butter in a large bowl with a mixer on medium-high speed until fluffy, 3 minutes. Reduce the mixer speed to low; beat in the flour mixture until just incorporated. Increase the speed to medium high; add ½ cup coconut and beat until well combined. Divide the dough between 2 sheets of plastic wrap; shape each into a rectangle. Wrap and refrigerate until firm, at least 1 hour.
2. Roll out each piece of dough on a lightly floured surface into a 6-by-12-inch rectangle. Transfer to a baking sheet and refrigerate.
3. Microwave the dried pineapple with the water until softened, 2 minutes. Transfer to a food processor; add the preserves, raisins, ginger and a pinch of salt. Pulse until smooth.
4. Brush the dough rectangles with the beaten egg. Spread the filling over the dough rectangles, leaving a 1-inch border along 1 long side of each. Roll up the dough toward the clean border into a tight log; press to seal and position seam-side down. Brush the top with beaten egg and sprinkle with the remaining 2 tablespoons coconut. Refrigerate until firm, 30 minutes.
5. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment. Slice the logs into 1-inch pieces; arrange on the baking sheets. Bake until golden brown, 25 to 30 minutes. Let cool completely on the baking sheets.



ORANGE-PISTACHIO PHYLLO DIAMONDS

ACTIVE: 30 min | TOTAL: 4 hr 10 min
MAKES: about 32

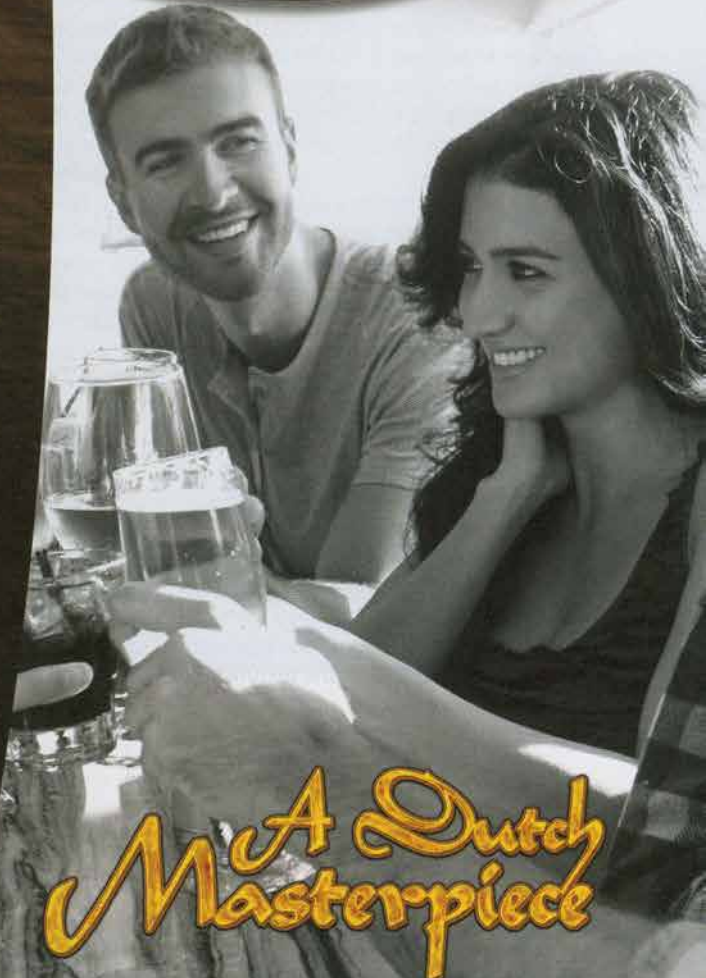
- 1½ sticks (12 tablespoons) unsalted butter, melted and cooled slightly, plus more for the pan
- 1 7-ounce log almond paste, broken into small pieces
- 2 large eggs plus 2 egg yolks
- 1 cup sugar
- 2 tablespoons orange blossom water
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ¼ teaspoon pure vanilla extract
- 8 ounces frozen phyllo sheets, thawed and torn into pieces
- ¾ cup fresh orange juice
- ¾ cup honey
- 1 tablespoon fresh lemon juice
- ¼ cup unsalted pistachios, finely chopped

1. Preheat the oven to 350°. Butter the bottom and sides of a 9-inch square baking dish. Combine the almond paste, whole eggs, egg yolks, melted butter and ¼ cup sugar in a food processor. Pulse until combined with a few small lumps of almond paste. Add 1 tablespoon orange blossom water, the baking powder, salt and vanilla; pulse to combine. Add the phyllo pieces and pulse until finely chopped. Spread the mixture evenly in the prepared pan. Bake until golden brown and firm on top, 25 to 30 minutes.
2. Meanwhile, make the syrup: Heat the orange juice, honey, lemon juice, the remaining ¾ cup sugar and the remaining 1 tablespoon orange blossom water in a small saucepan over medium heat, stirring, until dissolved, about 5 minutes. Remove from the heat and cover to keep warm.
3. Remove the baking dish from the oven and immediately pour half of the syrup over the cake; let soak in, 15 minutes. Add the pistachios to the remaining syrup and pour over the cake, spreading the pistachios with a rubber spatula. Transfer to a rack and let cool completely in the pan, about 3 hours, tipping the pan occasionally to distribute the syrup. Cut diagonally into small diamonds.



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WELSH CRANBERRY SKILLET COOKIES

ACTIVE: 1 hr | TOTAL: 3 hr
MAKES: about 36

- 2 cups all-purpose flour, plus more for dusting
- 1¾ cups sugar, plus more for sprinkling
- 2½ teaspoons baking powder
- 1 teaspoon finely grated lime zest
- ½ teaspoon ground cardamom
- ½ teaspoon salt
- 1 stick unsalted butter, diced, plus 4 tablespoons melted
- ¾ cup dried cranberries
- 2 large eggs
- 2 tablespoons heavy cream

1. Whisk the flour, ¾ cup sugar, the baking powder, lime zest, cardamom and salt in a medium bowl. Work in the diced butter with your fingertips until the mixture looks sandy. Stir in the dried cranberries. Lightly beat the eggs and heavy cream in a small bowl, then stir into the flour mixture to make a shaggy dough. Transfer to a sheet of plastic wrap; shape into a disk. Wrap and refrigerate until firm, about 1 hour.

2. Roll out the dough on a generously floured surface until about ¼ inch thick. Cut out circles with a 1½- to 2-inch round cookie cutter; arrange in a single layer on a baking sheet. Refrigerate until ready to cook, at least 30 minutes and up to 1 hour.

3. Heat a large skillet or griddle over medium-low heat. Put the remaining 1 cup sugar in a medium bowl. Working in batches, brush the skillet with melted butter, then add the dough rounds. Cook until lightly browned and cooked through, 4 to 5 minutes per side. (Brush the skillet with more butter between batches.) Toss the warm cookies in the sugar, then transfer to racks to cool completely. Store in an airtight container for 3 to 5 days; the texture actually improves after a day.



SALTED BUTTERSCOTCH BLONDIES

ACTIVE: 25 min | TOTAL: 4 hr
MAKES: about 24

- 2 sticks plus 2 tablespoons unsalted butter, plus more for the baking dish
- 1¾ cups packed dark brown sugar
- ½ cup heavy cream
- 1 tablespoon scotch (optional)
- 1 tablespoon pure vanilla extract
- 2 large eggs
- 2½ cups all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon fine salt
- Flaky sea salt, for topping

1. Preheat the oven to 350° and line a 9-by-13-inch baking dish with foil, leaving a 2-inch overhang on all sides; butter the foil. Combine 2 tablespoons butter, ¼ cup brown sugar and the heavy cream in a small saucepan. Bring to a simmer over medium heat, stirring occasionally; continue to cook, stirring frequently, until slightly thickened, 3 to 4 minutes. Remove from the heat and stir in the scotch and 1 teaspoon vanilla; set aside to cool.

2. Melt the remaining 2 sticks butter in a large saucepan; let cool slightly. Stir in the remaining 1½ cups brown sugar, the eggs and the remaining 2 teaspoons vanilla, then stir in the flour, baking soda and fine salt.

3. Spread the batter in the prepared pan and pour the butterscotch sauce on top. Gently swirl the sauce into the batter using a knife. Bake until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Sprinkle with flaky sea salt and let cool completely in the pan. Lift the blondies out of the pan using the foil overhang. Cut into pieces.



TAHINI CHOCOLATE CHUNK COOKIES

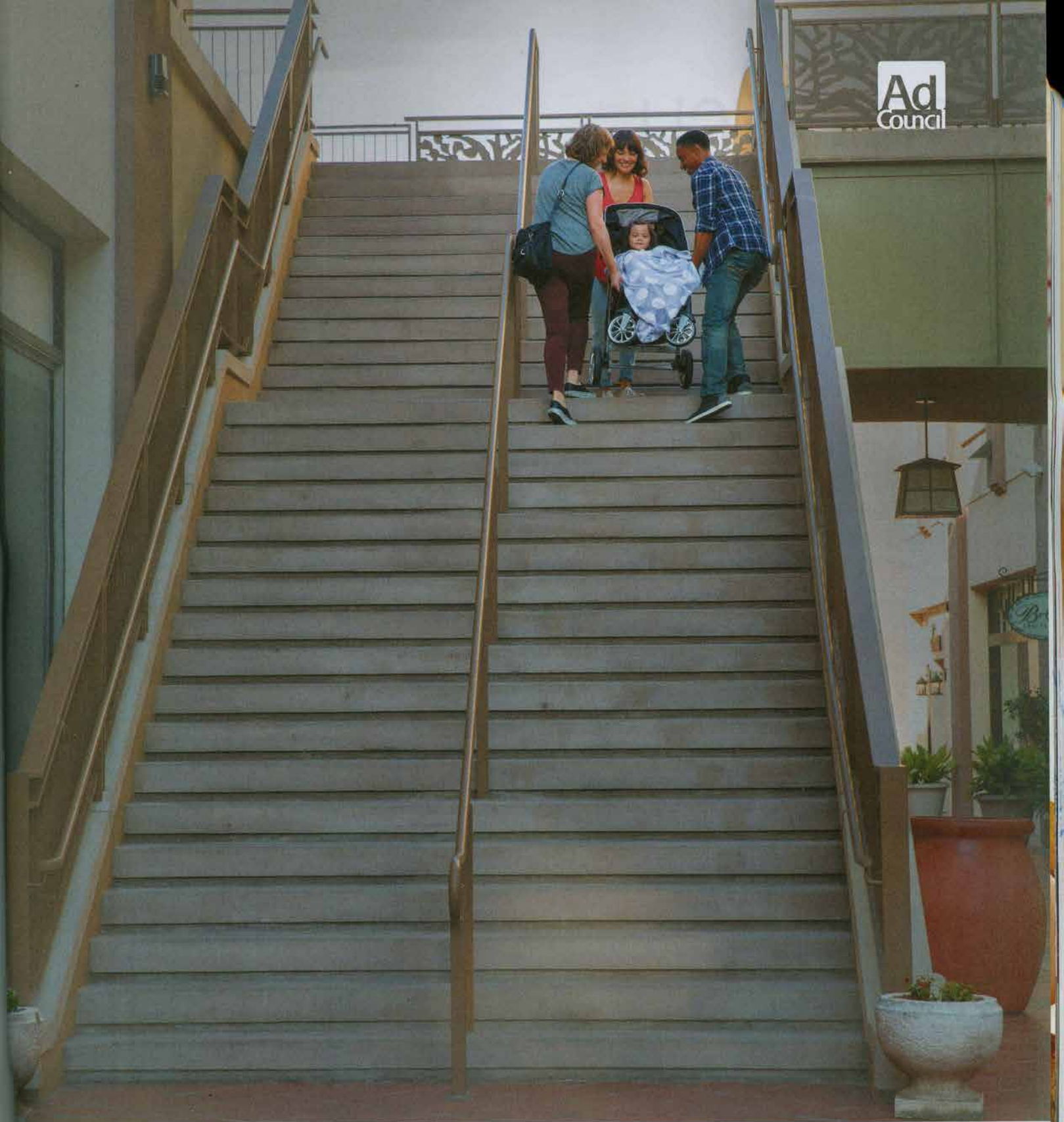
ACTIVE: 25 min | TOTAL: 1 hr 40 min
MAKES: about 30

- 2½ cups all-purpose flour
- 1 teaspoon salt
- ¾ teaspoon baking soda
- 1 cup tahini
- 1½ cups packed dark brown sugar
- 1 teaspoon pure vanilla extract
- 2 sticks unsalted butter, melted and cooled slightly
- 2 large eggs
- 1½ cups semisweet chocolate chunks (about 10 ounces)

1. Whisk the flour, salt and baking soda in a medium bowl. Combine the tahini, brown sugar, vanilla and melted butter in a large bowl and mix with a wooden spoon until smooth. Stir in the eggs until incorporated, then stir in the flour mixture until just combined. Stir in the chocolate chunks. Cover and refrigerate until firm, about 1 hour.

2. Position racks in the upper and lower thirds of the oven; preheat to 375°. Roll heaping tablespoonfuls of dough into balls and arrange about 3 inches apart on 2 ungreased baking sheets. Flatten slightly with your fingers. Bake, switching the pans halfway through, until the cookies are set and lightly browned around the edges, 14 to 16 minutes. Let cool 1 minute on the baking sheets, then transfer to racks to cool completely.

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SO MUCH TO *Give*


Show up to the next holiday party with a perfect gift for the host: Ina Garten's homemade treats.

PHOTOGRAPHS BY JOHNNY MILLER



It's that time of year again! Everyone is having a holiday party, and it's always nice to bring a gift to thank the host. (We all know how much work goes into planning a party!) Sure, you can bring a bottle of wine, but I think it's so much nicer to arrive with something special. My only rule is to never bring anything the hosts feel obligated to serve with dinner; what if your food gets more oohs and aahs than theirs?! Instead, I like to bring a homemade treat that can be served after the meal or saved for another day. My go-to gifts are Salted Caramel Nuts, which are crunchy, salty and sweet; Rum Raisin Truffles for chocolate lovers; and my particular favorite, White Chocolate Bark—big shards of sweet white chocolate studded with dried fruit and salty nuts. I package everything in clear cellophane or glassine bags, tie them up with festive ribbons, and I'm ready to be the perfect guest at anyone's party!

XXX Ina


Salted
Caramel
Nuts






Rum
Raisin
Truffles

White
Chocolate
Bark



SALTED CARAMEL NUTS

ACTIVE: 20 min | TOTAL: 30 min
MAKES: 8 cups

- 1 cup each whole roasted salted cashews, whole large pecan halves, whole unsalted almonds and whole walnut halves (4 cups total)
- 1½ cups sugar
- 2 teaspoons pure vanilla extract
- 2 teaspoons kosher salt
- 1 teaspoon fleur de sel

1. Preheat the oven to 350°.
2. Combine the nuts on a sheet pan, spread them out and roast them for 7 minutes, until they become fragrant. Set aside to cool.
3. After the nuts are cooled, place the sugar and ¾ cup of water in a medium (10-inch) sauté pan and mix with a fork until all of the sugar is moistened. Cook over medium-high heat until the sugar melts—from this point on, don't stir the caramel, swirl the pan! Don't worry—the mixture may look as though it's crystallizing. Continue to cook for 5 to 10 minutes, until the mixture becomes a clear golden brown, swirling the pan constantly at the end. (Careful—the caramel is very hot!) Off the heat, quickly add the vanilla (it will bubble up!) and swirl the pan to combine. Working quickly (the caramel will continue to cook in the pan), add the nuts and the kosher salt and toss with 2 large spoons until the nuts are completely coated.
4. Pour the nuts and any extra caramel in the pan onto a sheet pan lined with parchment paper. Spread the nuts out in one layer, pulling them apart with two forks. Sprinkle with the fleur de sel and set aside to cool. When they're completely cooled, carefully break the nuts into large clusters with your hands, trying not to break the nuts too much.



RUM RAISIN TRUFFLES

ACTIVE: 40 min | TOTAL: 1 hr 10 min (plus overnight setting) | MAKES: 35 to 40 truffles

- ½ cup heavy cream
- 1 tablespoon unsalted butter
- 26 ounces good milk chocolate, chopped, divided
- 1½ ounces raisins (about 2 tablespoons)
- ¼ cup dark rum, such as Mount Gay

1. In a heat-proof bowl set over simmering water, heat the cream until hot to the touch but not boiling and turn off the heat. Add the butter and 12 ounces of the chocolate to the hot cream. Stir until the chocolate melts. Meanwhile, mince the raisins and combine them with the rum in a small bowl. Stir the raisins and rum mixture into the melted chocolate mixture, cover with plastic wrap and set aside at room temperature for 6 hours or overnight.
2. The next day, using a very small (1¼-inch) ice cream scoop (you can also use 2 spoons), scoop balls of the mixture onto sheet pans lined with parchment paper. Refrigerate for at least 30 minutes.
3. When the chocolate is cold, place 10 ounces of the remaining chocolate in a small glass bowl and heat it in a microwave on high for 20 seconds exactly. Stir the chocolate and continue to heat it in the microwave for 20 seconds at a time, stirring in between, until the chocolate is smooth and shiny. This will take 5 or 6 times, depending on your microwave. Add the remaining 4 ounces of chocolate and stir until smooth. The chocolate should be 85° to 90° on an instant-read thermometer. If it's too cool, heat it briefly in the microwave. You'll want it to be pourable.
4. Using 2 spoons, pick up a chilled ball in one spoon and warm chocolate in the other and roll them around together until the chilled ball is completely coated in warm chocolate (don't drop the ball into the chocolate or the warm chocolate will cool off!). Place the coated truffle back on the parchment paper. Continue coating the balls until they're all covered with milk chocolate. Allow to sit at room temperature until the chocolate hardens. Serve at room temperature.



WHITE CHOCOLATE BARK


ACTIVE: 20 min | TOTAL: 2 hr 20 min
MAKES: 16 pieces

- ½ cup whole shelled salted pistachios
- 16 ounces good white chocolate, finely chopped (see note)
- ¼ cup dried cranberries
- ¼ cup medium-diced dried apricots

1. Preheat the oven to 350°. Using a pencil, draw an 8-by-10-inch rectangle on a piece of parchment paper. Turn the parchment paper over so the pencil mark doesn't get onto the chocolate and place it on a sheet pan.
2. Place the pistachios in one layer on another sheet pan and bake for 8 minutes. Set aside to cool.
3. Place three-quarters of the white chocolate in a heat-proof glass bowl and put it in the microwave on high for 30 seconds. (Time it with your watch for accuracy.) Stir the chocolate with a rubber spatula, return it to the microwave for another 30 seconds, then stir again. Continue to heat and stir in 30-second intervals until the chocolate is just melted. Immediately stir in the remaining chocolate and allow it to sit at room temperature, stirring often, until it's completely smooth. (If you need to heat it a little more, place it in the microwave for another 15 seconds.)
4. Pour the melted chocolate onto the parchment paper and spread it lightly to fill the drawn rectangle. Sprinkle the top evenly with the cooled pistachios, the cranberries and apricots. Press the nuts and fruit lightly so they will set in the chocolate. Set aside for at least 2 hours until firm or refrigerate for 20 minutes. Cut or break the bark in 16 pieces and serve at room temperature.

Be sure to use very good white chocolate (not chips) such as Callebaut or Valrhona. They are available at specialty-food stores.

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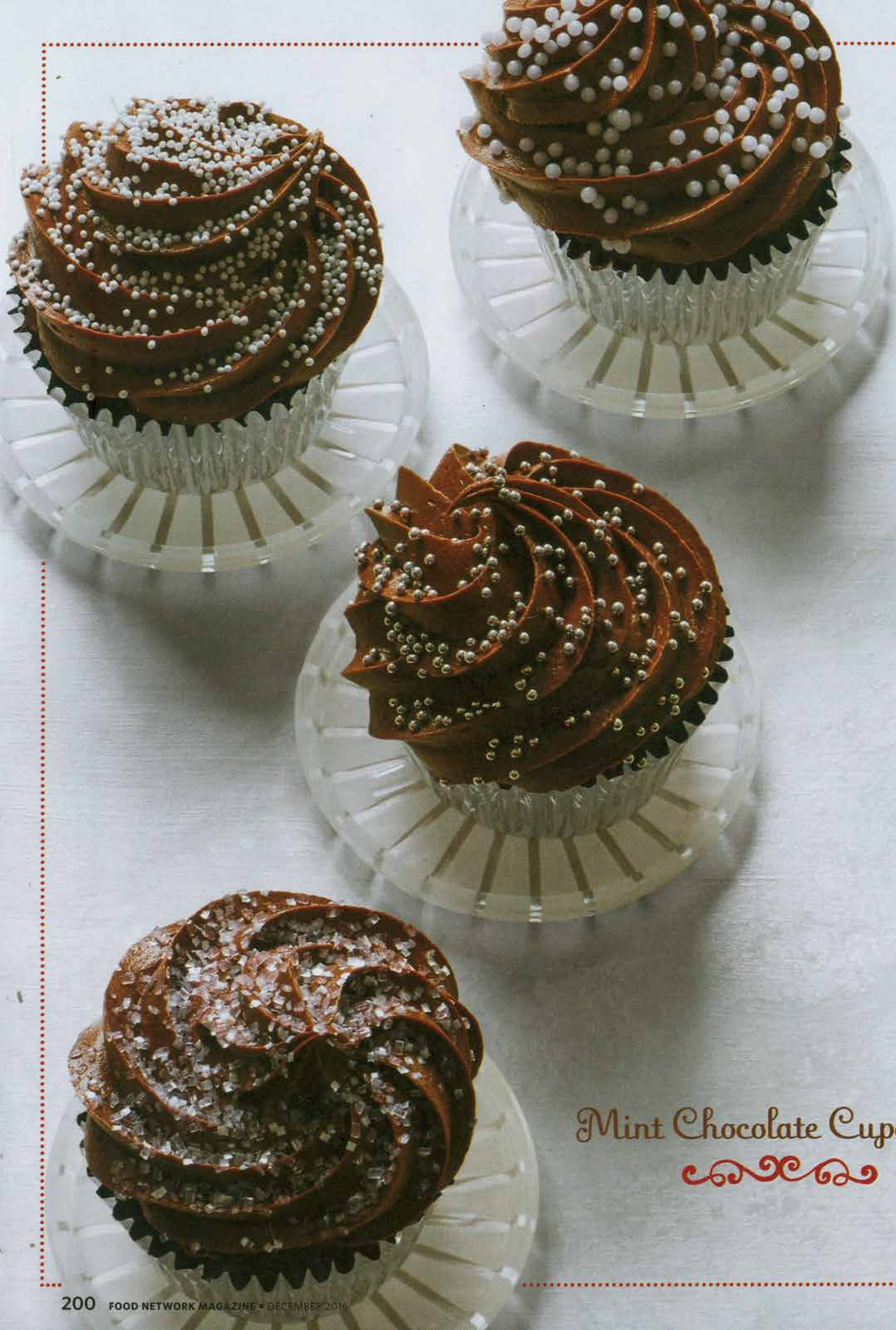
Let it snow!

These dreamy desserts are finished with a winter flurry.



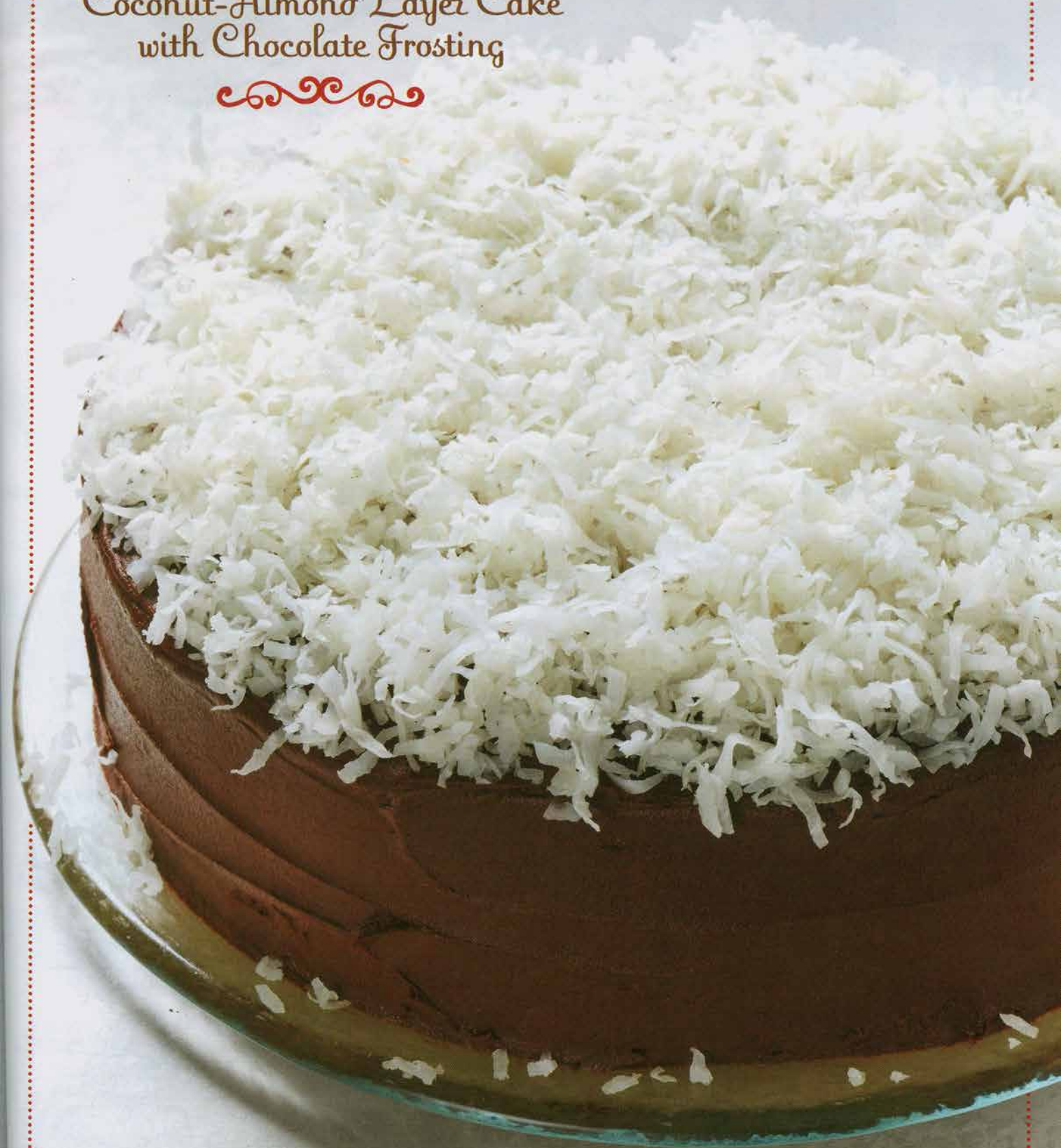
Frozen Chocolate Mousse
with Orange Liqueur
❧❧❧

PHOTOGRAPHS BY DAVID MALOSH



Mint Chocolate Cupcakes
🌸

Coconut-Almond Layer Cake
with Chocolate Frosting



Triple Chocolate Cheesecake

❧❧❧



DREAMING
OF A
White
Chocolate
CHEESECAKE

CRANBERRY-ORANGE
WHITE CHOCOLATE CHEESECAKE

Prep Time: 25 min. | Total Time: 6 hours 30 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 24 square shortbread cookies, finely crushed (about 1-3/4 cups)
- 2 Tbsp. butter, melted
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar, divided
- 2 tsp. vanilla
- 1 pkg. (4 oz.) BAKER'S White Chocolate, melted
- 4 eggs
- 1 tsp. cornstarch
- 1 Tbsp. zest and 1/2 cup juice from 2 large oranges, divided
- 1-1/2 cups fresh cranberries

MAKE IT

HEAT oven to 325°F.

COMBINE cookie crumbs and butter; press onto bottom of 9-inch springform pan. Bake 10 min.

BEAT cream cheese, 3/4 cup sugar and vanilla in large bowl with mixer until blended. Add chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each until just blended. Pour over crust.

BAKE 1 hour to 1 hour 5 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

MEANWHILE, mix cornstarch and 1 Tbsp. orange juice until blended. Bring cranberries, remaining orange juice and remaining sugar to boil in saucepan on medium-high heat; simmer on low heat 6 min. or until cranberries are softened, stirring frequently. Stir in cornstarch mixture; bring to boil, stirring constantly. Cook and stir 1 min. or until thickened. Remove from heat. Stir in orange zest. Cool. Refrigerate until ready to use.

SPOON cranberry glaze over cheesecake just before serving.

THE HOLIDAYS ARE *Made* WITH



FROZEN CHOCOLATE MOUSSE WITH ORANGE LIQUEUR

ACTIVE: 40 min | TOTAL: 50 min (plus 6-hr freezing) | SERVES: 6 to 8

FOR THE MOUSSE

- 2 cups heavy cream
- 8 ounces bittersweet chocolate, finely chopped
- 4 large eggs, separated
- $\frac{1}{2}$ cup plus 1 tablespoon orange liqueur (preferably Grand Marnier)
- $\frac{3}{4}$ cup plus 1 tablespoon granulated sugar



FOR THE CHOCOLATE SHELL

- 4 ounces bittersweet chocolate, finely chopped
- 1 tablespoon coconut oil
- Confectioners' sugar, for dusting

1. Make the mousse: Line a 7- to 8-inch bowl with plastic wrap, leaving a 2-inch overhang. Beat 1 cup heavy cream in a large bowl with a mixer on medium-high speed until stiff peaks form, about 2 minutes. Refrigerate until ready to use. Clean and dry the beaters.

2. Put the chocolate in a large heatproof bowl. Heat the remaining 1 cup heavy cream in a small saucepan over medium heat until hot but not boiling, then pour over the chocolate and stir until melted. Set aside.

3. Bring $1\frac{1}{2}$ inches of water to a boil in a wide pot; reduce the heat to maintain a gentle simmer. Whisk the egg yolks, $\frac{1}{2}$ cup orange liqueur and 1 tablespoon granulated sugar in a medium metal bowl. Set the bowl over the pot of simmering water (do not let the bowl touch the water). Continue whisking, frequently scraping down the sides of the bowl with the whisk, until the mixture is thick, has almost doubled in volume and leaves a trail when you lift the whisk, about 5 minutes. Remove the bowl from the pot. (If the yolk mixture thickens too quickly or starts to scramble, remove the bowl from the pot and let cool slightly, whisking, then return to the pot.)

4. Put the egg whites and the remaining $\frac{3}{4}$ cup granulated sugar in a large metal bowl and set it over the simmering water. Beat on medium speed with a hand mixer until fluffy and shiny, about 3 minutes. Remove the bowl from the pot and continue beating until stiff peaks form, about 4 more minutes.

5. Using a rubber spatula, fold the egg yolk mixture into the melted chocolate mixture until combined, then fold in the beaten egg whites until combined with some white streaks. (Do not overmix.) Gently fold in the whipped cream until no streaks remain. Fold in the remaining 1 tablespoon orange liqueur. Scrape the mixture into the plastic wrap-lined bowl. Cover with plastic wrap and freeze at least 6 hours and up to 2 days.

6. Make the chocolate shell: Combine the chocolate and coconut oil in a medium microwave-safe bowl; microwave in 30-second intervals, stirring, until smooth. Remove the mousse from the freezer and uncover. Invert onto a platter and gently remove the plastic wrap. Pour the chocolate shell over the mousse and spread with the back of a spoon or a pastry brush to make a thin layer. Return to the freezer until the chocolate hardens, at least 10 minutes. Dust with confectioners' sugar right before serving.

MINT CHOCOLATE CUPCAKES

ACTIVE: 30 min | TOTAL: 1 hr 50 min | MAKES: 12

FOR THE CUPCAKES

- 1 cup all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup unsweetened cocoa powder
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup vegetable oil
- 1 large egg
- 1 teaspoon pure vanilla extract
- $\frac{1}{3}$ cup chopped mint chocolates (such as Andes)



FOR THE FROSTING

- $1\frac{1}{2}$ sticks (12 tablespoons) unsalted butter, melted
- 1 cup unsweetened cocoa powder
- 3 cups confectioners' sugar
- $1\frac{1}{2}$ cups marshmallow cream
- $\frac{1}{4}$ cup milk

Nonpareils and/or coarse sugar, for topping

1. Make the cupcakes: Preheat the oven to 350° and line a 12-cup muffin pan with nonstick liners. Whisk the flour, baking soda and salt in a medium bowl and set aside. Heat the milk in a small saucepan until hot but not boiling; pour over the cocoa powder in a large bowl and whisk until smooth. Let cool slightly. Whisk in the granulated sugar, vegetable oil, egg, vanilla, flour mixture and mint chocolates.

2. Divide the batter among the muffin cups, filling each about two-thirds of the way. Bake until the tops spring back when lightly pressed, 20 to 25 minutes. Transfer to a rack and let cool completely.

3. Meanwhile, make the frosting: Beat the melted butter and cocoa powder in a large bowl with a mixer on medium speed until well combined, about 2 minutes. Reduce the speed to low; add the confectioners' sugar, marshmallow cream and milk and beat until combined. Increase the speed to high and beat until fluffy, about 4 more minutes. Set aside at room temperature until thickened, about 1 hour.

4. Transfer the frosting to a pastry bag fitted with a star tip; pipe onto the cupcakes. Top with nonpareils and/or coarse sugar.

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COCONUT-ALMOND LAYER CAKE WITH CHOCOLATE FROSTING

ACTIVE: 45 min | TOTAL: 1½ hr (plus cooling) | SERVES: 8 to 10

FOR THE CAKE

- 2 sticks unsalted butter, at room temperature, plus more for the pans
- 2 cups cake flour, plus more for the pans
- ¾ cup almond flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1½ cups granulated sugar
- 4 large eggs
- 1½ teaspoons pure vanilla extract
- ½ teaspoon coconut extract
- ¾ cup milk

FOR THE FROSTING

- 8 ounces semisweet chocolate, finely chopped
 - 2 sticks unsalted butter, at room temperature
 - 3½ cups confectioners' sugar
 - ½ cup Dutch-process unsweetened cocoa powder
 - ¾ cup milk
 - 2 tablespoons dark rum (optional)
 - 1 teaspoon pure vanilla extract
- Sweetened shredded coconut, for topping



1. Make the cake: Preheat the oven to 325°. Butter two 9-inch round cake pans and line the bottoms with parchment paper. Butter the parchment and dust with cake flour, tapping out the excess; set aside.

2. Whisk the cake flour, almond flour, baking powder and salt in a separate large bowl; set aside. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 4 minutes. Beat in the eggs, one at a time, until incorporated, scraping down the sides of the bowl as needed. Beat in the vanilla and coconut extracts. Reduce the mixer speed to low; beat in the flour mixture in three additions, alternating with the milk. Increase the speed to medium high and beat until just combined.

3. Divide the batter between the prepared pans. Bake until the cakes are golden brown and a toothpick inserted into the centers comes out clean, 30 to 35 minutes. Transfer to a rack and let cool 10 minutes in the pans. Run a thin knife around the edges of the cakes and gently turn out onto the rack; remove the parchment and let cool completely.

4. Make the frosting: Put the chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until melted and smooth; let cool slightly. Combine the butter, confectioners' sugar, melted chocolate, cocoa powder, milk, rum and vanilla in a food processor. Pulse until smooth.

5. Place 1 cake layer on a serving plate and spread with 1 cup frosting. Top with the second cake layer, then frost the top and side of the cake with the remaining frosting. Sprinkle the top with the coconut.

TRIPLE CHOCOLATE CHEESECAKE

ACTIVE: 30 min | TOTAL: 1 hr 45 min (plus chilling)
SERVES: 10 to 12

FOR THE CRUST

- 6 tablespoons unsalted butter, plus more for the pan
- 2 ounces semisweet chocolate, chopped
- ⅓ cup sugar
- 2 large eggs
- ⅔ cup all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- ¼ teaspoon baking powder
- Pinch of salt

FOR THE FILLING

- 8 ounces milk chocolate, chopped
- 1 cup heavy cream
- 3 8-ounce packages cream cheese, at room temperature
- 1 cup sugar
- 3 large eggs
- 1 tablespoon pure vanilla extract
- 2 ounces white chocolate, for topping



1. Position racks in the middle and lower third of the oven; preheat to 325°. Butter the bottom and side of a 9-inch springform pan; wrap the outside of the pan with foil to catch any drips.

2. Make the crust: Melt the butter and semisweet chocolate in a small saucepan over medium heat, stirring; let cool slightly. Stir in the sugar and eggs until combined. Stir in the flour, cocoa powder, baking powder and salt until smooth and shiny. Spread in the prepared pan and bake until the top is set and no longer shiny, 10 to 15 minutes. Transfer to a rack and let cool.

3. Fill a shallow baking dish halfway with water and set on the lower oven rack. Make the filling: Combine the milk chocolate and ½ cup heavy cream in a medium microwave-safe bowl. Microwave in 30-second intervals, stirring, until melted and smooth; set aside. Beat the cream cheese and sugar in a large bowl with a mixer on medium-high speed until smooth and fluffy, about 2 minutes. Reduce the mixer speed to low and beat in the eggs, one at a time, until just combined. Beat in the remaining ½ cup heavy cream and the vanilla. Add the melted chocolate mixture in two batches, beating until just combined. Stir a few times with a rubber spatula to make sure the chocolate is fully incorporated.

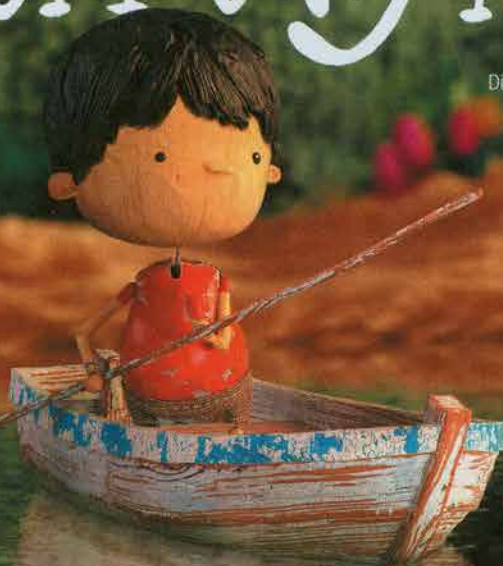
4. Pour the filling over the crust. Bake on the middle oven rack (directly over the baking dish of water) until the cheesecake is puffed and the edge is set, about 1 hour 15 minutes. (The center will still be very jiggly.) Transfer to a rack and let cool to room temperature, then cover with plastic wrap and refrigerate until cold and set, at least 6 hours or overnight.

5. Remove the cheesecake from the refrigerator about 1 hour before serving. Run a thin knife or offset spatula around the edge of the pan and remove the springform ring. Grate half of the white chocolate over the cheesecake, then use a vegetable peeler to shave the rest on top. Run a knife under hot water and dry well before slicing.

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I didn't talk
for a very long time

Jacob Sanchez
Diagnosed with autism



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On the Road

For the Win

One of America's best home tours takes place this month in Asheville, NC, but it has nothing to do with real estate: Every year, The Omni Grove Park Inn welcomes more than 150 bakers for the National Gingerbread House Competition. This whimsical creation by Jennifer Elmore and Mike Willauer of Chapel Hill, NC, took the grand prize last year. Stop by to admire the best houses, now through January 5. omnihotels.com



United Community Bank Ice on Main, a winter wonderland in the heart of downtown



Where is
that?

From friends to family to functions, the holidays are a time for togetherness. But when was the last time just the two of you got away to get into the spirit of the season together? Whether you meander Main Street sipping cocoa, cozy up in a horse-drawn carriage, or spend it skating under the stars, come discover the place where every night is a great night for date night. Give hustle and bustle a few days off. Spend your romantic, winter weekend in Greenville, SC. **Yeah, THAT Greenville.** To learn more, call 800.717.0023.

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GINGERBREAD

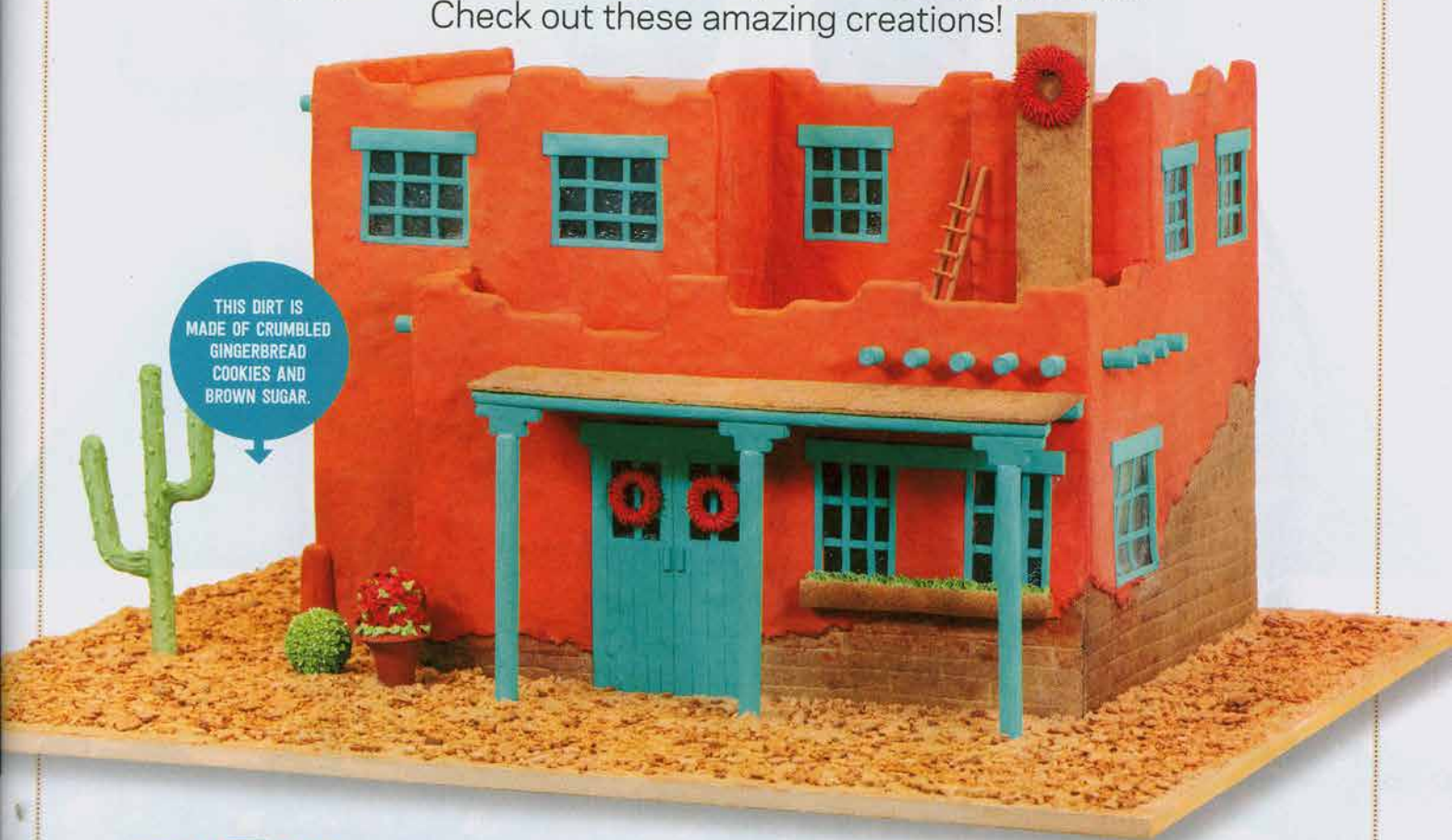


USA

We asked five of the country's best bakers to make a gingerbread house inspired by their local architecture. Check out these amazing creations!



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BROWN SUGAR.



SOUTHWEST ADOBE



Scottsdale,
AZ

ELLA AND NEIL LEVINSON
Classic Cakes and Confections

To make this stucco home look hyperrealistic, Ella and her husband, Neil, etched gingerbread bricks, added turquoise gum paste trim and adorned the doors and chimney with chile pepper wreaths, which are ubiquitous in the Southwest during the holidays. The couple made their gingerbread dough extra tough so it would roll thin without warping. It was so firm, in fact, that Ella used a band saw to cut it!
7144 East Stetson Dr.; classiccakesaz.com



NORTHEAST CAPE COD



Quincy, MA

BETH VENETO Ginger Betty's Bakery

In Beth's 21 years in business, she has churned out more than 50,000 gingerbread houses and build-it-yourself kits. Her whimsical touches on this classic Cape-style house, like the chocolate pearl-adorned mailbox and seashell doorknob, have led to more than 25 titles at regional gingerbread competitions. 215 Samoset Ave., gingerbettys.com



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GELATIN SHEETS
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MIAMI ART DECO



Miami

CAROLINA MONTOYA Unique Designer's Cake

Carolina, who has lived in Miami for 12 years, drew her inspiration for this classic deco building (rounded windows, pastel colors) from South Beach landmarks such as the Leslie and Carlyle hotels. Carolina was more than qualified to design the structure: She was an architect before she opened her bakery. 69 NW 9th St.; designerscake.com





GINGERBREAD TREES DYED WITH GREEN FOOD COLORING ARE ASSEMBLED WITH ROYAL ICING.

SAN FRANCISCO VICTORIAN



Solvang, CA

SUSAN HALME AND ARMANDO URIBE
The Solvang Bakery

This bakery's gingerbread houses are so popular, co-owner Susan started accepting orders back in August—right around when we asked her to dream up a house that would say "San Francisco." She looked to the city's famously vibrant Victorians as inspiration for this baby blue version, then spent 40 hours cutting the intricate trim out of fondant. 438 Alisal Rd.; solvangbakery.com

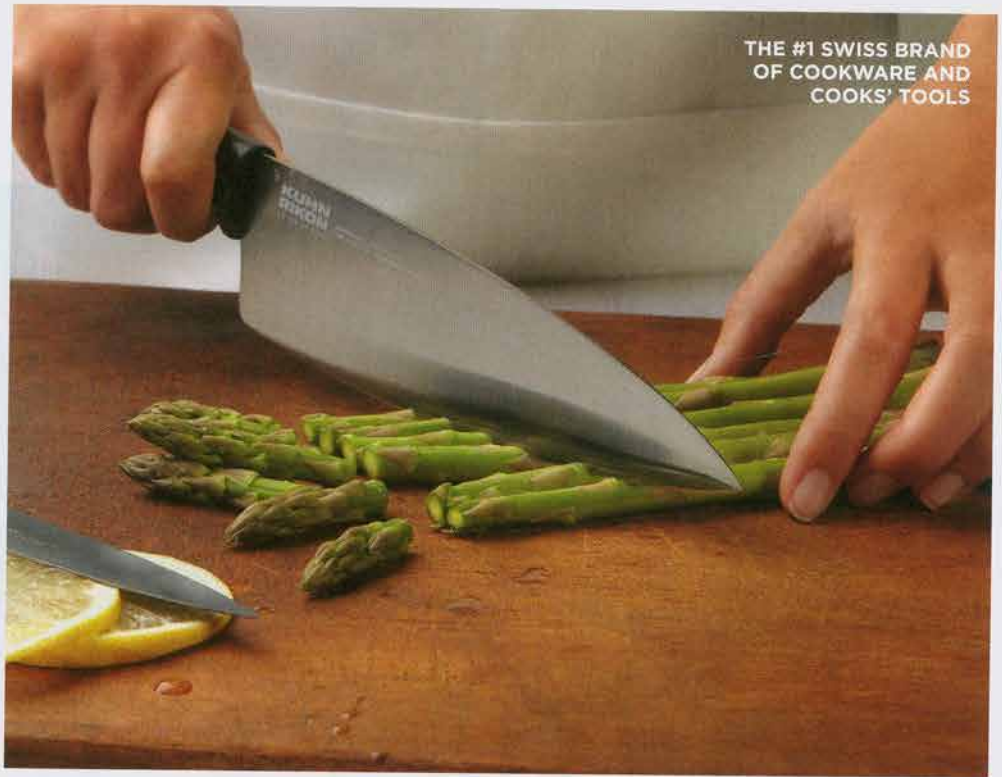


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- c Total Paid Distribution (Sum of 15b (1), (2), (3), and (4)): 1,325,178
- d (1) Free or Nominal Rate Outside-County Copies included on PS Form 3541: 371,282
- (2) Free or Nominal Rate In-County Copies included on PS Form 3541: n/a
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- e Total Free or Nominal Rate Distribution (Sum of 15d (1), (2), (3) and (4)): 408,501
- f Total Distribution (Sum of 15c and 15e): 1,733,679
- g Copies Not Distributed: 552,004
- h Total (Sum of 15f and g): 2,285,682
- i Percent Paid (15c divided by 15f times 100): 76.44%
16. a. Requested and Paid Electronic Copies: 99,039
- b. Total Requested and Paid Print Copies and Requested/Paid Electronic Copies (Line 15c): 1,424,217
- c. Total Requested Copy Distribution (Line 15f) and Requested/Paid Electronic Copies: 1,832,718
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- a Total Number of Copies (Net press run): 2,279,488
- b (1) Mailed Outside-County Paid Subscriptions Stated on PS Form 3541 (Include paid distribution above nominal rate, advertiser's proof copies, and exchange copies): 1,067,812
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- (3) Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS®: 220,000
- (4) Paid Distribution by Other Classes of Mail Through the USPS (e.g., First-Class Mail): n/a
- c Total Paid Distribution (Sum of 15b (1), (2), (3), and (4)): 1,287,812
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- (2) Free or Nominal Rate In-County Copies included on PS Form 3541: n/a
- (3) Free or Nominal Rate Copies Mailed at Other Classes through the USPS (e.g., First-Class Mail): n/a
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- f Total Distribution (Sum of 15c and 15e): 1,698,836
- g Copies Not Distributed: 580,652
- h Total (Sum of 15f and g): 2,279,488
- i Percent Paid (15c divided by 15f times 100): 75.81%
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- d. Percent Paid and/or Requested Circulation (Both Print & Electronic Copies): 77.04%

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NEW YORK BROWNSTONE



New York City

LAURI DITUNNO
Cake Alchemy

Lauri specializes in building Big Apple landmarks out of gingerbread, including the Empire State Building and a scale model of Macy's. For this take on a Manhattan brownstone, she included details from her favorite buildings, like bay windows and an L-shaped stoop from Queen Anne-style versions and ironwork from Renaissance Revival ones. 336 East 59th St.; cakealchemy.com

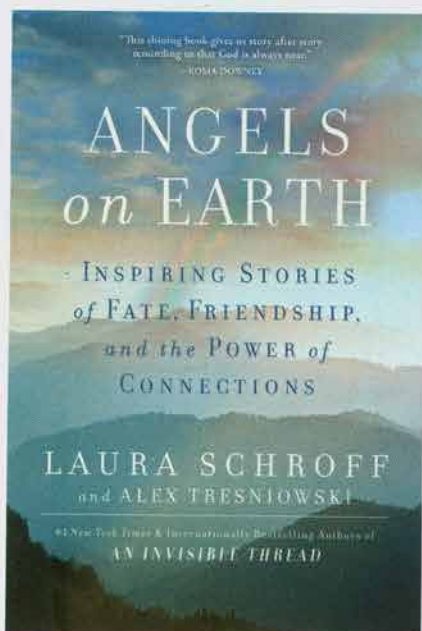




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Add delicious, *sugar-free* flavor to your holiday menu

RECIPE CREATED FOR SWEETLEAF BY EXECUTIVE CHEF RUSSELL MICHEL FROM THE WESTIN LA PALOMA RESORT & SPA



SweetLeaf® Orange-Morita Chili Glaze

- INGREDIENTS**
- 1 oz. olive oil
 - 2 Tbsp. shallots, minced
 - 1 tsp. garlic, sliced or minced
 - 2 cups orange juice
 - 1 cup pomegranate juice
 - 1 Morita chili, crushed
 - 1 Tbsp. adobo spice rub
 - ½ tsp. SweetLeaf® Stevia Sweetener
 - 3 oz. butter, unsalted



PREPARATION

In a saucepan, heat olive oil over medium-high heat. Sauté shallots for 1 minute or until shallots become translucent. Add garlic and sauté for 1 minute to allow the garlic to bloom. Add the adobo spice and crushed chili, sautéing for 30 seconds. Then add the orange and pomegranate juices. Bring all ingredients to a boil and reduce heat to medium-high. Continue reducing ingredients to glaze consistency; approximately 20 minutes. Strain the glaze and return to the saucepan. Just prior to serving, stir in the butter until fully incorporated and add SweetLeaf® to complete your glaze. Use spoon to drizzle glaze over dish for taste.

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RECIPE CREATED FOR SWEETLEAF BY PASTRY CHEF MARCOS A. CASTRO FROM THE WESTIN LA PALOMA RESORT & SPA

SweetLeaf® Dark Chocolate Mousse and Coconut Whipped Cream

- INGREDIENTS**
- 4.5 oz. dark chocolate, 64%
 - 9.5 oz. heavy cream, divided into 1.5 and 8 oz. portions
 - 1/2 tsp. SweetLeaf® Organic Stevia Sweetener

PREPARATION

Melt dark chocolate and 1.5 oz. of heavy cream in a double boiler. Whip remaining heavy cream with SweetLeaf® Organic Stevia Sweetener until soft peaks form. Fold whipped cream into melted chocolate until fully incorporated. Set up a piping bag with a tip of your choice. Fill piping bag with SweetLeaf® Dark Chocolate Mousse and pipe into desired vessel (i.e. martini glass, mug, or bowl).



Whipped Topping

- INGREDIENTS**
- 1 cup heavy cream
 - 1/2 tsp. Coconut Sweet Drops™
- PREPARATION**
- Whip heavy cream with Coconut Sweet Drops™ until medium or stiff peaks form.

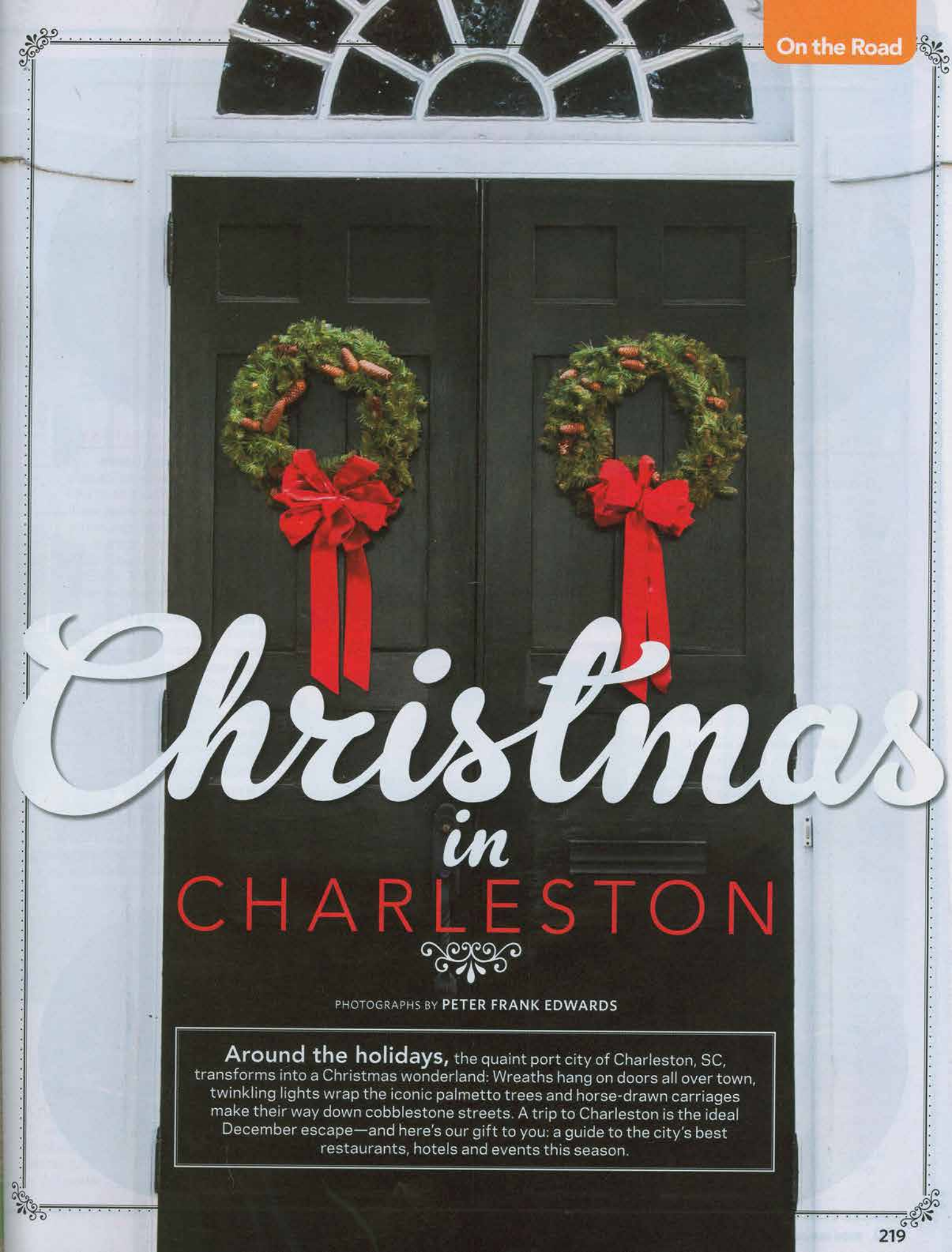
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For HOW-TO VIDEOS of these recipes, visit www.SweetLeaf.com



Christmas in CHARLESTON

PHOTOGRAPHS BY PETER FRANK EDWARDS

Around the holidays, the quaint port city of Charleston, SC, transforms into a Christmas wonderland: Wreaths hang on doors all over town, twinkling lights wrap the iconic palmetto trees and horse-drawn carriages make their way down cobblestone streets. A trip to Charleston is the ideal December escape—and here's our gift to you: a guide to the city's best restaurants, hotels and events this season.

What to do



King Street

SHOP TILL YOU DROP

King Street

This famous stretch of shops is a mix of boutiques and mall standbys like Williams-Sonoma and J.Crew. On the second Sunday in December, the street closes to traffic, restaurants set up tables outside and almost all the stores offer holiday specials.

Le Creuset Charleston Boutique

The Charleston area is home to the US headquarters for Le Creuset, and you'll find a great collection of the French cast-iron cookware at this shop. If a full-size Dutch oven isn't in your budget, the store also sells ornaments. 112 North Market St.; lecreuset.com

Charleston City Market

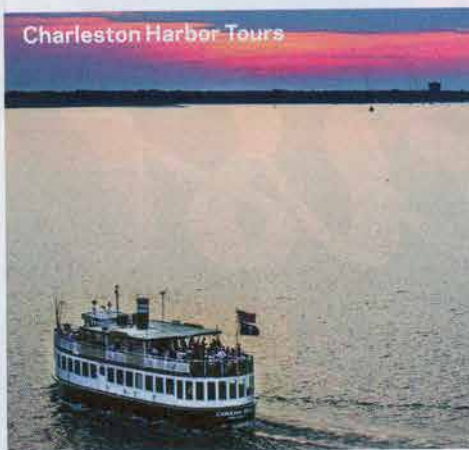
The vendors at this bustling 212-year-old market used to hawk meat, fish and vegetables. Now, local artists in the renovated Great Hall and open-air sheds sell traditional souvenirs such as sweetgrass baskets or pottery painted with palmetto trees. 188 Meeting St.; thecharlestoncitymarket.com



Le Creuset Charleston Boutique



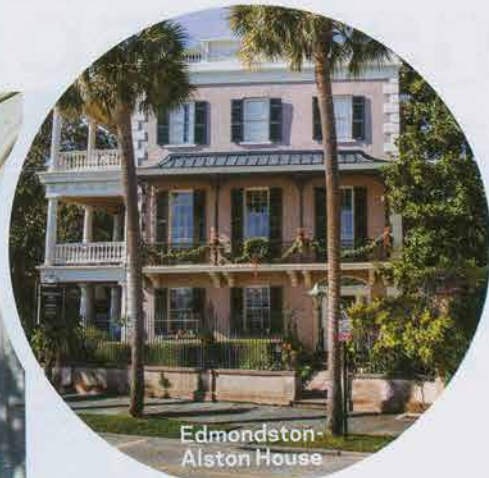
Charleston City Hall



Charleston Harbor Tours



High Wire Distilling Co.



Edmondston-Alston House

CELEBRATE THE HOLIDAYS

Edmondston-Alston House

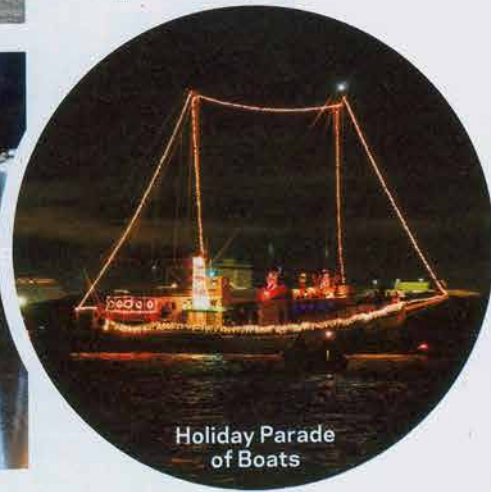
This 191-year-old home decks its halls for the entire month of December, and on the first two Friday evenings, you'll be greeted by carolers and can watch history buffs reenact scenes from a 19th-century Christmas. December 2 and 9, from \$20, 21 East Battery St.; edmondstonalston.com

High Wire Distilling Co.

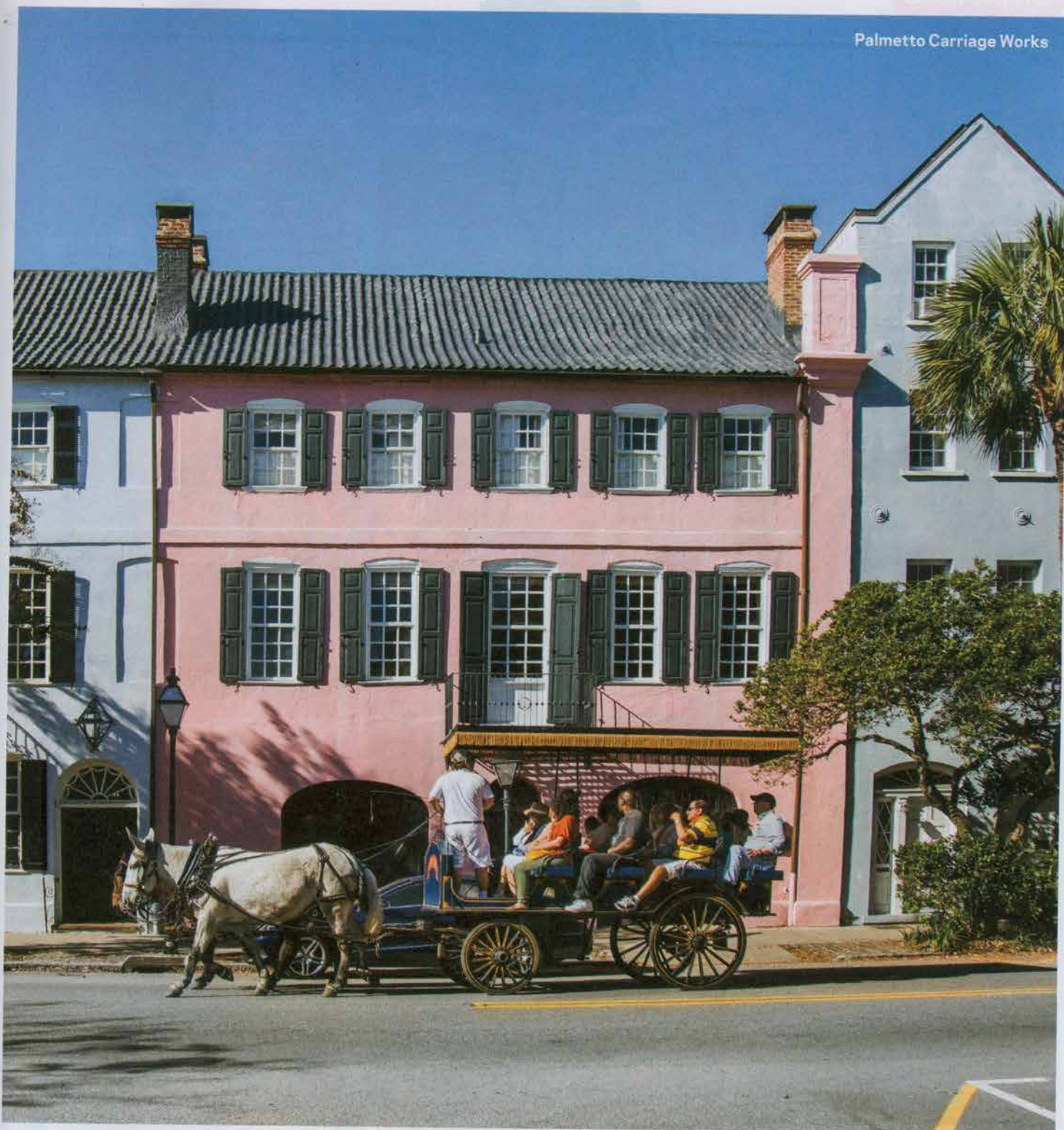
Charleston's first distillery to open since Prohibition holds tastings and tours three days a week. During the holidays, you can buy bottles of limited-edition watermelon brandy or sugarcane rum. Thursdays through Saturdays; \$5 for tour and tasting, 652 King St.; highwiredistilling.com

Holiday Parade of Boats

At this annual event, Charleston boat owners decorate their vessels with lights and take to the harbor. The Charleston Maritime Center (10 Wharfside St.) hosts a viewing party where you can listen to live music. December 10, \$25 (adults only); charlestonparadeofboats.com



Holiday Parade of Boats



TOUR THE CITY

By Foot: Charleston Strolls' guided walk covers the 346-year-old city's most historic areas, including the Battery and the Four Corners of Law. Throughout December, you'll earn a reward after the one-and-a-half-mile loop: eggnog and cookies at The Mills House Wyndham Grand Hotel. \$25 for ages 13 and up, \$10 for 7 to 12, under 7 free; charlestonstrolls.com

By Carriage: Palmetto Carriage Works has been leading carriage tours since 1972. If you're traveling with kids, take the 35-minute evening ride (daytime rides are a full hour) for a quick glimpse of the Old Walled City, Waterfront Park and other notable spots. From \$16 for adults, \$12 for kids; palmettocarriage.com

By Boat: Some of the city's most storied landmarks are along the coastline. Aboard Charleston Harbor Tours' 90-minute cruise, you'll get a fun, breezy history lesson on more than 75 key spots, including Fort Sumter and the Arthur Ravenel Jr. Bridge. \$24 for adults, \$18 for ages 4 to 11, under 4 free; charlestonharbortours.com

Where to eat

LEON'S FINE POULTRY & OYSTERS ▼

Leon's Fine Poultry & Oysters is as unfussy as you'd expect of a restaurant housed in a former auto body shop: Diners can sit at a communal table, food comes on trays lined with checkerboard paper and the menu has a section for "cheap beer." Don't miss the char-grilled oysters. 698 King St.; leonsoystershop.com



HALLS CHOPHOUSE ▲

Sunday brunch at Halls Chophouse is accompanied by Charleston's renowned gospel group The Plantation Singers, who sing Christmas carols during the holidays. Carnivores will appreciate the meaty morning dishes like prime rib Benedict and bacon-wrapped filet with eggs, and 16 steak options at dinner. 434 King St.; hallschophouse.com

CALLIE'S HOT LITTLE BISCUIT ▼

Eating at Callie's Hot Little Biscuit is like being invited into the home of a beloved local: Owner Carrie Morey's famous buttermilk biscuits are based on her mother Callie's recipe, and they're served, along with other specialties, on mismatched vintage china. Get one slathered with jam, or try the grits in a biscuit bowl. 476½ King St.; calliesbiscuits.com



HUSK ▼

If not for the tattooed waitstaff and patrons Instagramming their meals, you'd think Husk was a relic of 1900s Charleston. The restaurant, run by James Beard Award-winning chef Sean Brock, is set in an 1893 townhouse, and the menu is all about Southern-grown heirloom grains and veggies. At the cozy bar next door, you can pair a local beer with a phenomenal double cheeseburger. 76 Queen St.; huskrestaurant.com



THE GIN JOINT ▲

Bartenders here will whip up a custom cocktail based on two adjectives of your choosing (say, spicy and fizzy). They make a mean eggnog, too, with aged rum and brandy and a torched meringue swirl. 182 East Bay St.; theginjoint.com

82 QUEEN ▼

82 Queen has been a local favorite for 34 years, and the heart of the restaurant is its brick-paved patio lined with white iron tables. Start with the famous she-crab soup; it's especially popular around the holidays. The standout entrées are all Southern classics, including barbecue shrimp and grits, and gumbo. 82 Queen St.; 82queen.com





THE ORDINARY

At The Ordinary, the brainchild of chef Mike Lata, East Coast oysters are served every which way: raw, smoked, fried on sliders or stacked three trays high with other shellfish. The bustling restaurant is located in an old bank building with soaring ceilings, dramatic arched windows and an open vault door that offers a view into the kitchen. 544 King St.; eattheordinary.com

Where to stay

SERENE ENCLAVE ▶

All 16 rooms at **Zero George Street** have shared piazzas that look out onto a courtyard. You can grab one of the hotel's free bikes for a quick ride along the river, or learn how to cook Southern seafood classics from the hotel's chefs.

From \$289,
0 George St.;
zerogeorge.com



HOLIDAY CENTRAL ▼

The lobby at **Belmond Charleston Place** is especially grand during the holidays: There's a forest of 10-foot Christmas trees and a snow-covered replica of the Venice Simplon-Orient-Express under the double staircase. Check it out, then book the hotel's recommended on-site babysitters and unwind with a cocktail—or a treatment at the luxe spa. From \$295, 205 Meeting St.; belmond.com



◀ VICTORIAN CHARM

Before it was a hotel, **Planters Inn** was a mid-1800s dry goods store, and the guest rooms still have plenty of old world character: high ceilings, four-poster beds and bathrooms with Italian marble. From \$279, 112 North Market St.; plantersinn.com

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Good Question!

Ask us anything about cooking! Send questions to goodquestion@hearst.com.

Q: Which is the best type of mixing bowl: stainless steel, glass or plastic?

Vivian Arsenault, Lakeview, OR

A: Each type has pros and cons, and different tasks call for different bowls.



Stainless steel

These are light and inexpensive, and our test kitchen has dozens in every size. Metal conducts heat well, so stainless-steel bowls work great as the top of a double boiler, or you can chill them and use them for whipping cream.



Glass

Glass bowls are relatively heavy, so they stay in place while you whisk or beat. Another plus: They double as serving bowls. Food Network chefs often use them on shows so viewers can see inside.



Plastic

These bowls sometimes have a spout, which is useful when pouring batters. However, plastic bowls aren't as durable as glass or stainless steel: They can get scratched and hold odors and stains.

Q: My pork chops are always tough, regardless of the cooking method and even after brining. Any suggestions?

Barbara McMikle, San Diego

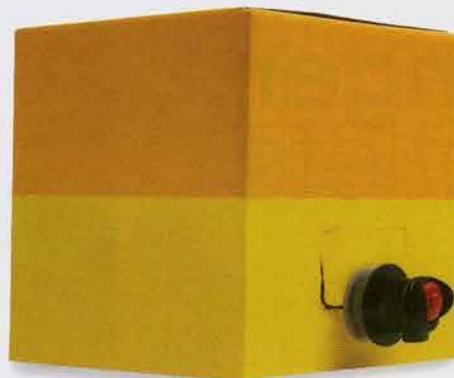
A: Cooking pork can be tricky. Most commercially available cuts are lean and can dry out easily. The key is to avoid overcooking: Remove the pork from the heat when it reaches 145° on a meat thermometer (it should still be a little pink in the middle), then let rest at least 5 to 10 minutes to allow the juices to redistribute. You may also want to try pork tenderloin—it tends to be juicier and more tender than a pork chop. You can broil it (see page 134) or brown it in a skillet for about 5 minutes and finish it in a 400° oven for about 15 minutes. The gentle heat of the oven cooks the pork slowly and evenly.



Q: How long does an open bottle of wine I intend to use for cooking last in the fridge?

Jacob Shaw (@jacob_shaw) via Instagram

A: As long as you tightly cork or cap the bottle, red wine will keep for about five days in the fridge and white wine will last for about a week. (Fortified wines, such as sherry and port, last up to three weeks.) To know if your wine is still usable, take a sip: Wine that tastes overly tangy or off can make whatever you're cooking taste that way, too. You might want to consider buying boxed wine: The wine is in a vacuum-sealed bag and keeps for up to six weeks in the fridge.



BOXED WINE STAYS GOOD FOR UP TO SIX WEEKS!



Q: I've heard on Food Network shows that anchovies "melt" into a sauce. Do I need to worry about the bones?

Melissa Marsh, Bethlehem, PA

A: You don't. The anchovies you buy in jars and cans have been filleted, salt-cured and packed in oil—and you probably won't detect any bones. And if you do find some tiny bones, they're completely edible and soft enough that they'll disintegrate into your sauce.

Q: Do plant-based milks work for baking?

Barbara Higgins, Lynnville, TN

A: Yes, some do, but you might need to experiment with the recipe a bit. Your best bet is to use unflavored full-fat soy milk or unsweetened coconut milk (not the canned stuff). Both are rich enough to stand in for whole dairy milk in cakes, muffins and breads. Keep in mind, though, that these milks do not thicken the way that dairy milk and cream do, so you may not be able to use them for some puddings and custards.

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Name This Dish!

Dream up a clever name for this cheese ball and you could win big.

????????????????

ACTIVE: 30 min | TOTAL: 1 hr 50 min
SERVES: 6 to 8

- 4 slices bacon
- 8 ounces cream cheese, at room temperature
- 1 cup shredded smoked cheddar cheese (about 4 ounces)
- 2 scallions (white and light green parts), thinly sliced
- 1 teaspoon Worcestershire sauce
- ½ teaspoon hot sauce
- Kosher salt
- 4 ounces monterey jack cheese
- 2 dried currants
- 1 baby carrot, trimmed
- 2 sprigs rosemary
- 1 pretzel crisp, plus more for serving
- 1 pitted jumbo black olive

1. Cook the bacon in a large nonstick skillet over medium-high heat until just starting to crisp but still pliable, about 5 minutes. Remove 1 slice to a paper towel-lined plate. Continue cooking the remaining bacon until browned and crisp, 2 to 3 more minutes; remove to the plate. Halve the slice of less-cooked bacon lengthwise. Finely chop the remaining bacon.

2. Beat the cream cheese in a large bowl with a mixer on medium-high speed until smooth and creamy, about 2 minutes. Add the cheddar, scallions, Worcestershire sauce, hot sauce, a pinch of salt and the chopped bacon; beat until combined. Refrigerate until slightly firm, about 30 minutes.

3. Form the cheese mixture into 3 balls (about 2 inches, 2½ inches and 3 inches). Refrigerate until firm, at least 30 more minutes.

4. Meanwhile, freeze the monterey jack cheese 1 hour (this will make it less clumpy when grated). Grate the cheese on the small holes of a box grater. Gently press all over the cheese balls to coat completely. Put the 3-inch cheese ball on a small serving plate; insert a 4-inch wooden skewer into the middle. Stack the 2½-inch and 2-inch balls on top, securing on the skewer.

5. Press the currants into the top cheese ball for eyes; add a carrot nose. Use the halved bacon to make a scarf and add rosemary sprigs for arms. Place the pretzel crisp on top for a hat brim. Cut off about one-third of the olive so that it sits flat; place on top of the pretzel crisp for the hat. Serve with more pretzel crisps.

WHAT DO YOU THINK?



Name this appetizer and you could win \$500 from Snack Factory Pretzel Crisps!



How to enter:

- 1** Read the recipe and come up with a creative name for this cheese ball.
- 2** Go to foodnetwork.com/namethisdish and enter your best name from November 22 to December 12, 2016. The winner will receive \$500, and three runners-up will each receive \$50.

NO PURCHASE NECESSARY TO ENTER OR WIN. Name This Dish! contest is sponsored by Hearst Communications, Inc. Beginning November 22, 2016, at 12:01 a.m. ET through December 12, 2016, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/namethisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and original recipe name for the dish that appears in the December 2016 issue of Food Network Magazine. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.

PHOTO: CORY DAWSON/STUDIO D; FOOD STYLING: BRETT KURZWEL

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