

food
network

magazine



INA'S
CHIPOTLE
SWEET POTATOES



GUY'S
TURKEY
CHILI



GEOFFREY'S
FRIED
BRUSSELS SPROUTS

AMAZING PIES!

145 Easy

FALL RECIPES

- STUFFED ACORN SQUASH
- CHICKEN & DUMPLINGS
- CAULIFLOWER SOUP

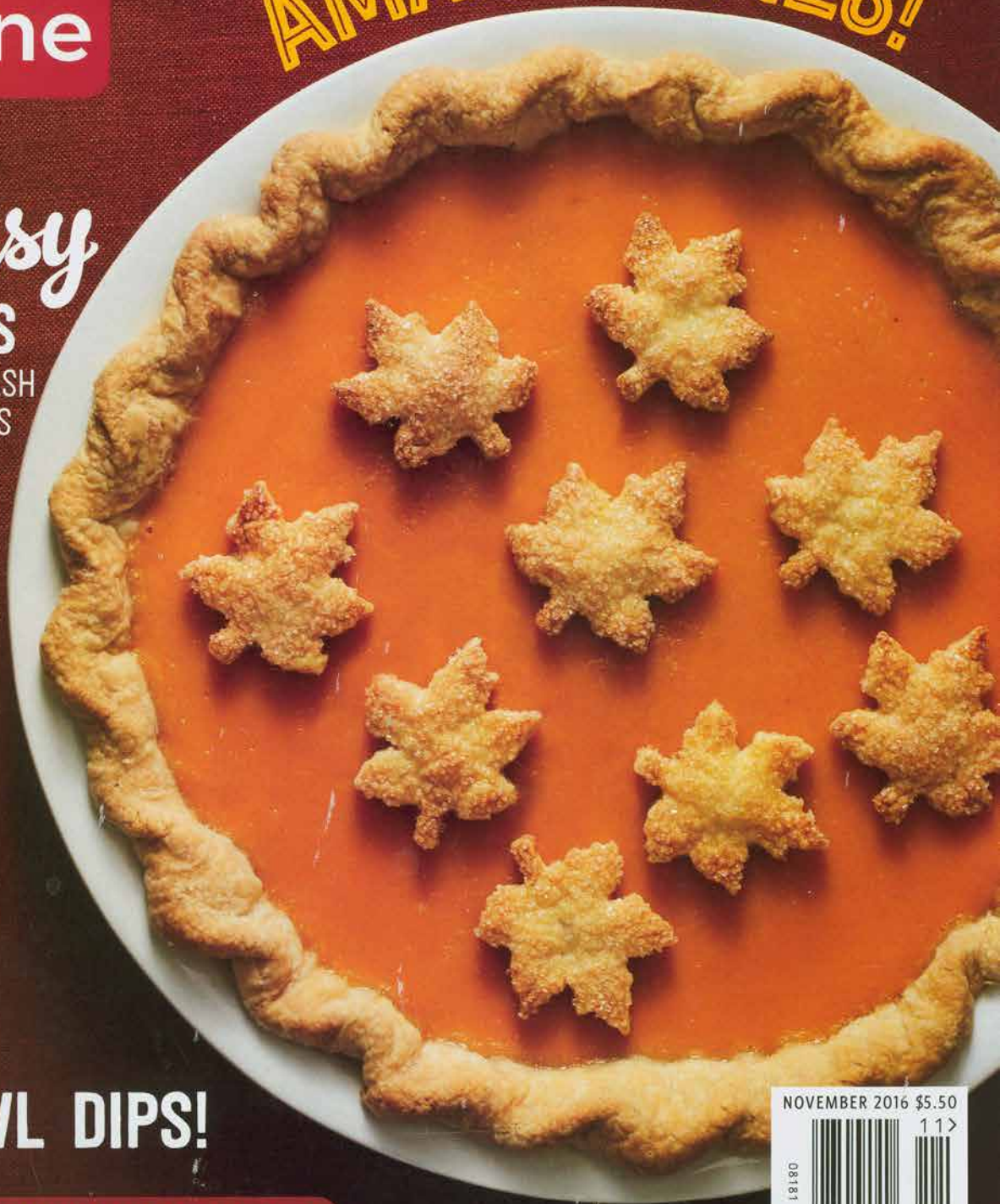
**MAKE-AHEAD
FAMILY
BRUNCH**

BONUS BOOKLET

**50 VEGGIE
SIDES**

**Ultimate
BREAD-BOWL DIPS!**

ITALIAN VACATION GIVEAWAY! PAGE 8



NOVEMBER 2016 \$5.50



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A white bowl filled with a creamy dip containing spinach, artichokes, and sliced almonds, served with orange tortilla chips.

Spinach, Artichoke
& Almond Dip

Use as a cool spread
for a leftover
ham sandwich...



Roasted Butternut Squash
& Pecan Glaze

This is more holiday fun
than a plain ole pumpkin pie...



Walnut-Crusted
Beef Tenderloin



Pumpkin Pecan Pie



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ORCHARD TO BOTTLE.

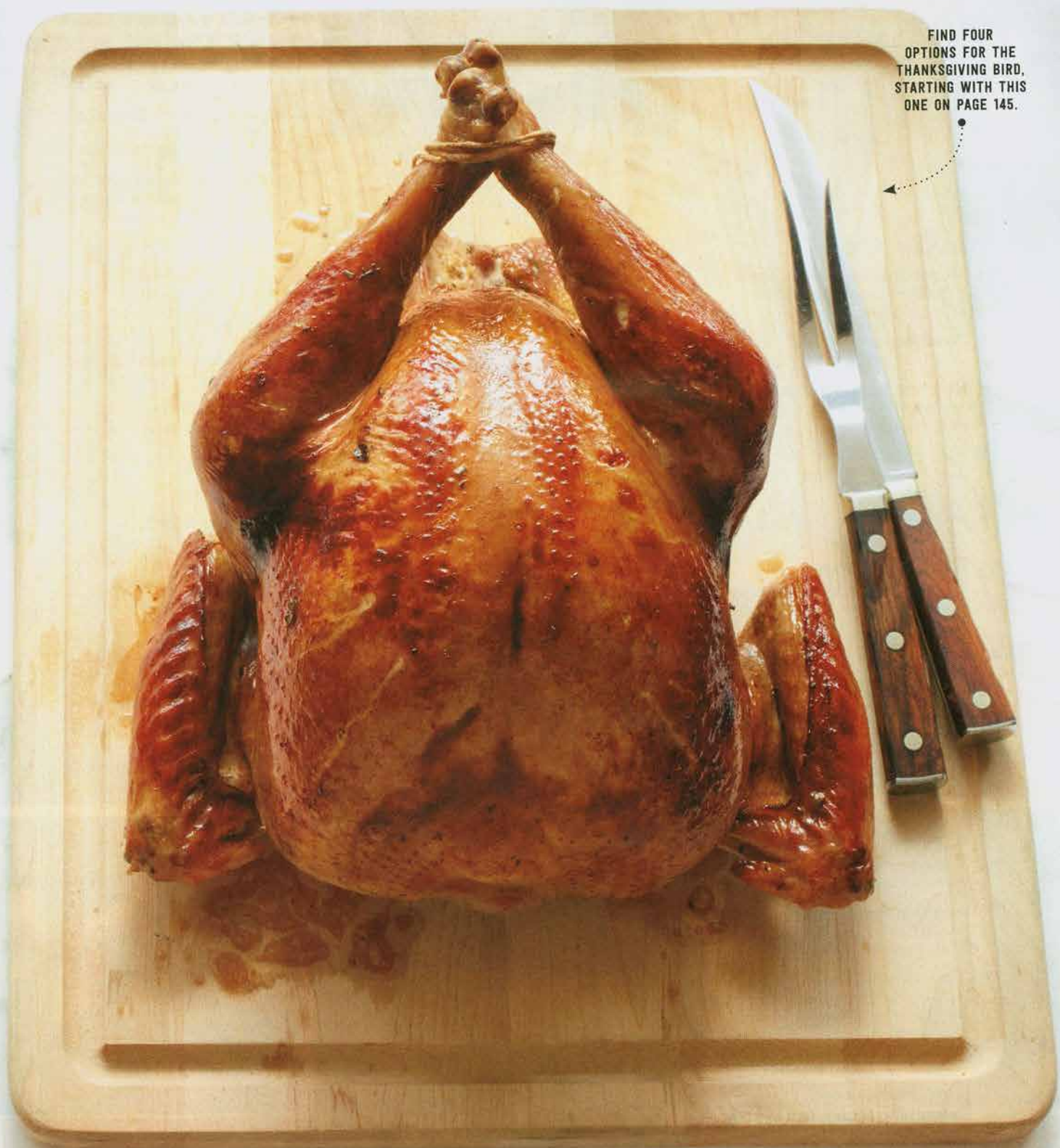


Food Network Magazine

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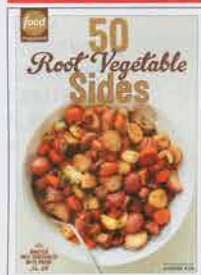


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Cover photograph by Ryan Dausch
Food styling: Jamie Kimm
Prop styling: Marina Malchin

Inspired Style for the Season

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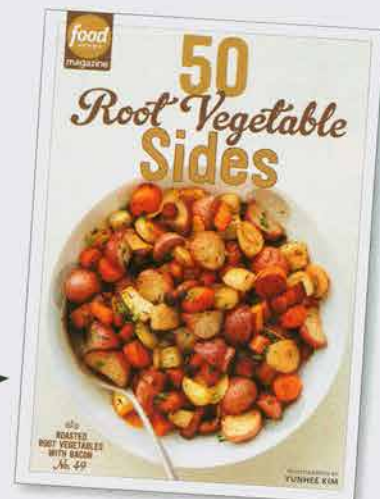


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WIN!

MAKE PASTA IN ITALY!

You could win the ultimate Tuscan resort getaway, compliments of Castello di Casole - A Timbers Resort. One winner and a guest will enjoy a four-night stay in a suite at Castello di Casole, daily meals, spa treatments, a pasta-making class and a \$4,000 stipend for travel. To enter, go to foodnetwork.com/tuscany from October 4 to November 21.



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Serve
a spread
**worthy of
seconds**



Savor and save on all the Thanksgiving staples.

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.



TURKEY MEATBALLS WITH CHEESY POLENTA
PAGE 98

CALORIES: 470



CHICKEN PAILLARD WITH TAHINI DRESSING
PAGE 102

CALORIES: 430



SKIRT STEAK WITH MUSHROOM HASH
PAGE 106

CALORIES: 490



PORK TENDERLOIN WITH FARRO AND ORANGES
PAGE 108

CALORIES: 470

SKINNY NOODLES



An Italian study of more than 23,000 participants recently found that eating pasta as part of a Mediterranean diet was associated with a healthier BMI, less likelihood of obesity, lower waist circumference and better waist-to-hip ratio. That's news worth celebrating with some spaghetti!

WHOLE-WHEAT SPAGHETTI WITH SHRIMP AND WHITE BEANS, PAGE 108



WALK IT OFF

The best way to finish off your Thanksgiving dinner is with a walk: Multiple studies have shown that walking after a meal speeds up digestion better than after-dinner drinks or coffee. Make a feast from our Thanksgiving section (starting on page 143), then take everyone out for an after-dinner stroll!

GOOD MOOD FOOD

Eating fruits and vegetables has been shown to have more than just long-term benefits: In a recent large-scale study, the healthy habit also had the immediate benefit of boosting happiness. Subjects reported increased happiness for each additional serving of fruits and vegetables, up to eight per day. Those who went from eating no fruits and vegetables to eating eight portions per day saw the biggest benefit—experiencing an increase in life satisfaction equivalent to moving from unemployment to employment. Check out some of this month's vegetable sides on page 111.

SOURCE: AMERICAN JOURNAL OF PUBLIC HEALTH



When making by hand
means making a mess,
your hands could use a hand.

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 **DELTA**
see what Delta can do



Star Search

Find your favorite Food Network celebs in this issue.

Where are you spending Thanksgiving this year?



Ted Allen
Chopped;
Chopped After Hours;
Chopped Junior
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Sunny Anderson
The Kitchen
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Valerie Bertinelli
Valerie's Home Cooking;
Kids Baking Championship
pgs. 16, 36, 58



Maneet Chauhan
Chopped;
Chopped Junior
pg. 56



Scott Conant
Chopped
pg. 36

"I'LL BE WITH FAMILY IN INDIA."

"WE'LL BE UP AT THE RANCH IN SANTA ROSA, CA, HAVING A BIG FEAST FOR 40 TO 60 PEOPLE FROM WEDNESDAY TO SATURDAY. IT'S FOUR DAYS OF GREATNESS."



Giada De Laurentiis
Giada's Holiday Handbook;
Everyday Italian
(on Cooking Channel)
pg. 36



Guy Fieri
Diners, Drive-Ins and Dives;
Guy's Grocery Games;
Guy's Big Bite
pgs. 26, 36, 123



Tregaye Fraser
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Amanda Freitag
Chopped; Chopped Junior;
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"WITH EVERYTHING GOING ON WITH MY NEW SHOW, I'M JUST GOING TO COOK AT HOME IN ATLANTA."



Ina Garten
Barefoot Contessa
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Robert Irvine
Restaurant: Impossible
pg. 36



Katie Lee
The Kitchen
pg. 148



Jeff Mauro
The Kitchen
pgs. 26, 36, 145



Masaharu Morimoto
Iron Chef America
pg. 208



Marc Murphy
Chopped
pg. 26



Daphne Oz
Cooks vs. Cons
pg. 60



Damaris Phillips
Southern at Heart
pg. 26

"MY VEGAN HUSBAND AND I WILL BE AT A YOGA RETREAT IN MEXICO, SURROUNDED BY FRIENDS, NATURE—AND A DELICIOUS PLANT-BASED THANKSGIVING DINNER."

"I'LL BE HOSTING THANKSGIVING IN CHULA VISTA, CA. I'LL BE FAR ALONG IN MY PREGNANCY, BUT MY SISTER AND AUNTS WILL BE THERE TO HELP."



Alison Sweeney
Kids Halloween Baking Championship;
Christmas Cookie Challenge
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Marcela Valladolid
Mexican Made Easy;
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Geoffrey Zakarian
Cooks vs. Cons;
Chopped; Iron Chef America; The Kitchen
pg. 150



Andrew Zimmern
Bizarre Foods with Andrew Zimmern
(on Travel Channel)
pg. 36

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Fall is the perfect time to enjoy crisp outdoor days and cozy evenings by the fire. *Kick back and savor autumn* with this delicious recipe inspired by the wholesome ingredients in **Garnier Whole Blends™ Green Apple & Green Tea Refreshing Shampoo** and **5-in-1 Lightweight Leave-In Spray**.



Green Apple And Green Tea Cider

Makes about 5 cups cider * Total time: 20 min

- 2 Granny Smith apples, unpeeled, cored and cut into small cubes
 - 2 cinnamon sticks
 - 1 tablespoon whole cloves
 - ¼ cup light brown sugar
 - 3 strips each orange and lemon zest, made with a vegetable peeler
 - 1 pinch of salt
 - 6 cups water
 - 3 teabags of plain green tea
- 1 Place half the apples in a medium pot with all ingredients except green tea. Bring to a boil, stirring to dissolve the sugar. Reduce heat and let simmer 5 minutes. Strain cider and return to pot.
 - 2 Add tea bags and remaining apples and bring to a simmer. Remove pot from heat and let steep 4 minutes. Discard tea bags and serve, spooning some apple into each cup.
 - 3 Cider can be cooled and refrigerated up to 4 days. Serve cold or hot.

Refresh your hair care routine every few months to keep hair healthy and revitalized. Try these easy change-ups:

Banish the brush:

If you're dedicated to your hairbrush, try a wide-toothed comb instead, especially when hair is wet. The less you tug on wet strands, the less breakage you'll cause.

Prime before styling:

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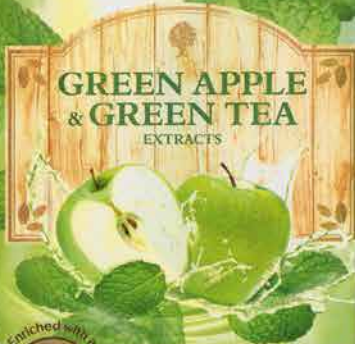
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Go-to glasses

"When I was a teenager, I would wear fake glasses because I wanted to look cool and smart. Now I would do *anything* not to need them. I have a pair of readers in every room of the house—but I still can never find them." Roy D readers, \$79; eyebobs.com

Essential boots

"I hate suffering for beauty in high heels. I'd rather be in jeans, a T-shirt and Ugg boots. I don't care what anyone says, I still love my Uggs." Essential Short, \$160; ugg.com



Oldie but goody

"I have been using good old Vaseline petroleum jelly for years as lip gloss. They sell tiny versions of the stuff you used to get only in the big jars." Vaseline Lip Therapy, \$2.50 for ¼ ounce; drugstore.com



Favorite jeans

"J Brand and Paige jeans fit me like a dream. I always get them on sale on RueLaLa.com—you have to be on the site when the sale opens and know your size. But when you do, it's just boop-boop-boop, there you go!" Mid Rise Skinny, \$158; jbrandjeans.com

STAR SPOTLIGHT



Valerie Bertinelli

The host of *Valerie's Home Cooking* tells us her beauty secrets—and where she found the perfect pair of jeans.



Cat lover

"I have five cats and one dog. My cat Dee Dee is 15 and still hanging in there and barely putting up with the others. Our favorite toy for them is a catnip pillow. My husband's cat, Batman, goes crazy with it for hours and all the other cats want it, too, so we get multiples." Furry Catnip Body Pillow, \$9; thespoiledcat.com



Strand soother

"My poor hair is already really dry—and then it gets heat-styled every day when I'm shooting. So I rub coconut oil on the ends, put it in a French braid and sleep like that. I also swear by L'Oréal Professional Intense Repair shampoo." L'Oréal Professional Série Expert Intense Repair Nutrition Shampoo, \$34; ulta.com

Tiny touch-ups

"I watch online makeup tutorial videos in the middle of the night when I can't sleep. I started using Clinique concealer after watching the video-blogger Kande Johnson—she swears by it." Clinique Beyond Perfecting Foundation + Concealer, \$27; clinique.com



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Published by Hearst Communications, Inc.,
a unit of Hearst Corporation
300 West 57th Street
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300 West 57th Street, 35th Floor
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PRINTED IN THE U.S.A.

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CLASSIC PECAN PIE

- 1 cup Karo® Light OR Dark Corn Syrup
- 3 eggs
- 1 cup sugar
- 2 tablespoons butter, melted
- 1 teaspoon Spice Islands® Pure Vanilla Extract
- 1½ cups (6 ounces) pecans
- 1 (9-inch) unbaked OR frozen** deep-dish piecrust

Preheat oven to 350°. Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans. Pour filling into piecrust.

Bake on center rack of oven for 60 to 70 minutes. Cool for 2 hours on wire rack before serving. Pie is done when center reaches 200°.

**To use prepared frozen piecrust: Place cookie sheet in oven and preheat oven as directed. Pour filling into frozen crust and bake on preheated cookie sheet.

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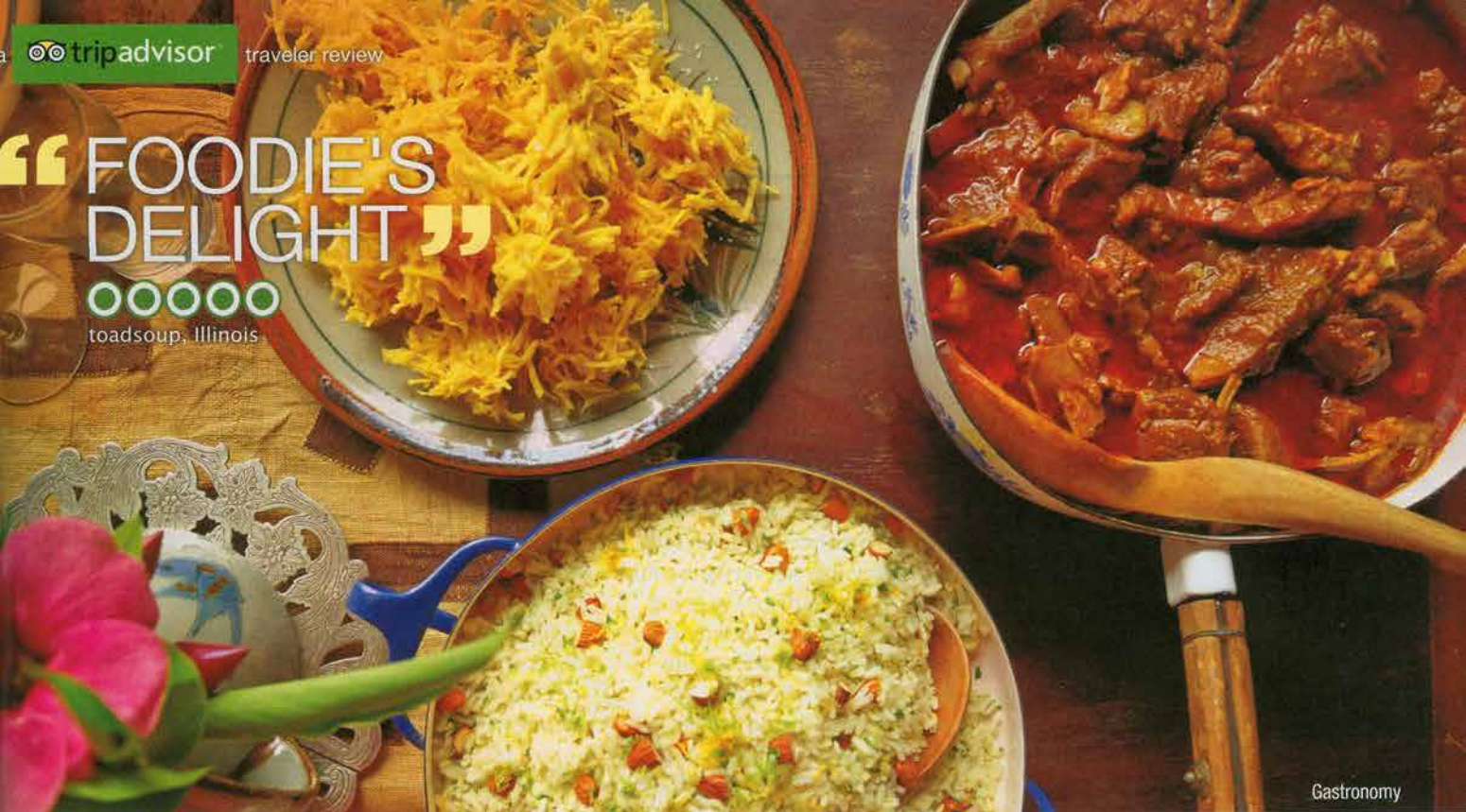
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FOODIE'S DELIGHT



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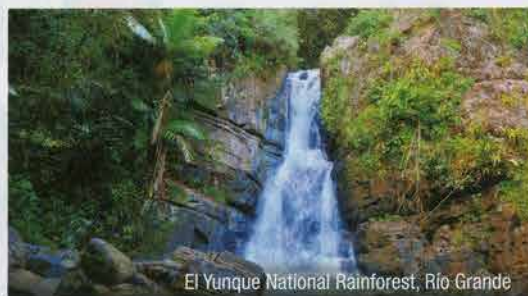
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Getting Real

How many times have you placed your **Thanksgiving turkey** on a fancy platter, surrounded it with an assortment of greenery or other garnishes and delivered it to the dining room table so everyone could **oooh and aah** over the main dish? I'm going to guess...zero. Because doing this would mean you'd then have to get up from the table, take the bird back to the kitchen, remove the greenery, put the turkey on a cutting board and carve the whole thing, all while your family and friends are sitting there waiting to start eating.

It's nonsensical when you think about it, but for years we've painstakingly **garnished and primped** the birds on our November covers for this imaginary scenario. Every summer when we're planning the shoot, we go crazy looking for new things to put on the platter with the turkey: whole beds of sage, bunches of rosemary, roasted apples, miniature grapes, charred purple onions, lemon halves, lemon wedges...and all sorts of **unidentifiable leaves**. One year a while back, we surrounded our cover bird with blackberries, limes and baby figs, only to realize when the issue came out that the figs

we photographed were nearly impossible to find outside of California in November. Normally this sort of cover misstep would generate tons of e-mails from readers, but we didn't hear from a single one—possibly because the arrangement looked great even without the figs, but more likely because **no one garnishes the bird!**

This year, as you might have noticed, we broke with tradition and photographed our **cover turkey** looking like it usually does on the Thanksgiving table: carved, plated and surrounded by stuffing, cranberry sauce and sweet potatoes—the dishes that really make the meal. Will we ever go back to putting a glistening whole bird on the cover, dolled up with persimmons and pomegranate wedges and vibrant purple kale? I can't say for sure, but I can promise you that when the turkey comes to the table in my house, it's going to be **sliced and ready to eat**.

Maile

Maile Carpenter
Editor in Chief

🐦@MaileCarpenter

SO MANY TURKEYS, SO MANY GARNISHES!



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November



SUN

MON

TUE

WED

THU

FRI

SAT



1
Kick off November with a fun grilled cheese: Spread pumpkin puree on sourdough bread; sandwich with gruyère and thyme. Cook in a buttered skillet.

2

3

4



5
Use up your Halloween candy at brunch: Add some chopped chocolate bars and crumbled cooked bacon to waffle batter.

6

Finish off your weekend with something sweet: Tune in to *Holiday Baking Championship* at 9 p.m. ET.



7

8
Have friends over to watch the election results and serve red and blue drinks: Rim glasses with sanding sugar; garnish with flag picks on maraschino cherries.

9



10

Two weeks until Thanksgiving! Get ahead and make soup for a first course (see page 85); freeze in resealable plastic bags.



12



13



14
Make a weeknight side in your toaster: Slice sweet potatoes lengthwise ¼ inch thick; toast a few times until tender and browned. Top with butter and brown sugar.

15

16

The first Harry Potter movie premiered 15 years ago today. Fix a butterbeer in Harry's honor: Stir butterscotch sauce into cream soda; top with whipped cream.

17



18

19

Do a big fridge clean-out to make room for holiday groceries. Wipe the shelves with a mix of 1 quart warm water and 2 tablespoons baking soda; rinse with a damp cloth.

20

21
Have a Meatless Monday before all the turkey this week! Try the baked tortellini with kale pesto on page 98 tonight.



22

23



24

Happy Thanksgiving! Dress up a cheese plate with cranberry turkeys: Slice jellied cranberry sauce, then cut out shapes with a cookie cutter.

25

Eat a hearty breakfast before Black Friday shopping: Cook oats in coconut milk; add chopped crystallized ginger, orange zest and toasted almonds.



26

27



28
Use leftover poultry seasoning to make back-to-work snacks: Bake potato chips at 350° for 5 minutes; toss with poultry seasoning. Let cool.

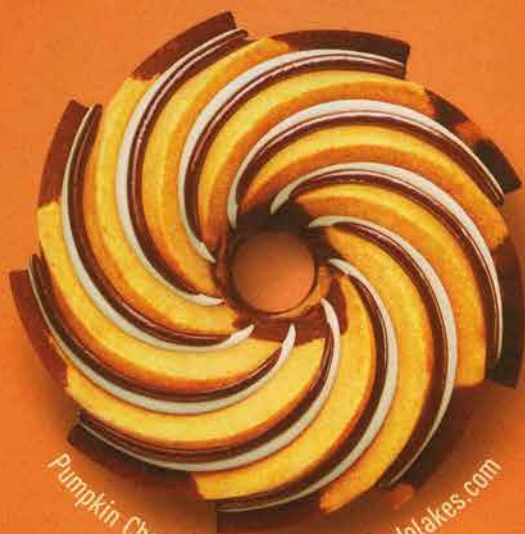
29



30
Just 25 days until Christmas! Get in the spirit with an eggnog affogato: Top vanilla ice cream with a shot each of brandy and espresso; sprinkle with nutmeg.



LAND



LAKES

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ADD A LITTLE GOOD™

You Asked...

Food Network stars answer your burning questions.



Guy, you've mentioned on *Diners, Drive-Ins and Dives* that you don't like eggs. Why?

Donna Roberts
Jacksonville Beach, FL

I used to eat fried egg sandwiches as a kid. Then, when I was 8, I had...let's just say an unusual experience cracking one that made me realize the relationship between a chicken and an egg. After that, it was all over. There's also something about the texture of the yolk I can't get on board with. I love using eggs in cooking or in a dressing, but I'm definitely not a runny-yolk guy.

—Guy Fieri



Damaris, what is your go-to meatball recipe?

Julia Plotniak
South Hadley, MA

I like using lean ground beef, so I mix in parmesan and ricotta cheese to give the meatballs a little extra fat. This keeps them moist and at the same time adds lots of flavor. I usually cook them in marinara sauce, but I have to say, they also taste great in barbecue, sweet-and-sour or Swedish sauces. You can find my meatball recipe at foodnetwork.com/damarisemeatballs.

—Damaris Phillips



Marc, I have trouble with cream sauces breaking. How can I avoid that?

Maria Rudman
Great Neck, NY

Sauces break—or separate—when you cook them at a temperature that's too high or you add fat, like oil or butter, too quickly. To fix a broken sauce, stir in a little water, broth or other liquid as soon as you notice the sauce starting to separate. This will help you blend the fat back in with the other ingredients so the sauce holds together.

—Marc Murphy



Marcela, what is the key to making perfect tamales? Mine are either too oily or too dry.

Olivia Reyes
via Facebook

The secret to a great tamale is in the masa. Always make sure to properly season it. I suggest using a flavorful chicken broth and lard as well as a high-quality salt. And the texture of masa should always be light, soft and spreadable—not dry and heavy. Avoid smearing too much of it onto your corn husks: A lot of a tamale's moisture comes from the filling, so too much masa will make it dry.

—Marcela Valladolid



Jeff, what do you think is the best way to brine a large turkey?

Jen McGlue
Windsor, CO

Forget a wet brine, which can get messy when you have a large bird, and make a dry brine instead: First, rub the turkey down with tons of kosher salt and spices, like granulated garlic and pepper. Then cover the bird in plastic wrap or place it in a resealable bag and refrigerate it for two or three days. Unwrap the turkey eight hours before cooking it, which will give the skin time to dry out so it becomes crispy in the oven. For my full recipe, turn to page 145.

—Jeff Mauro



MARCELA'S SECRET TO GREAT TAMALES: WELL-SEASONED MASA

Have a question for a Food Network star?

Write to him or her at fnmstars@hearst.com.

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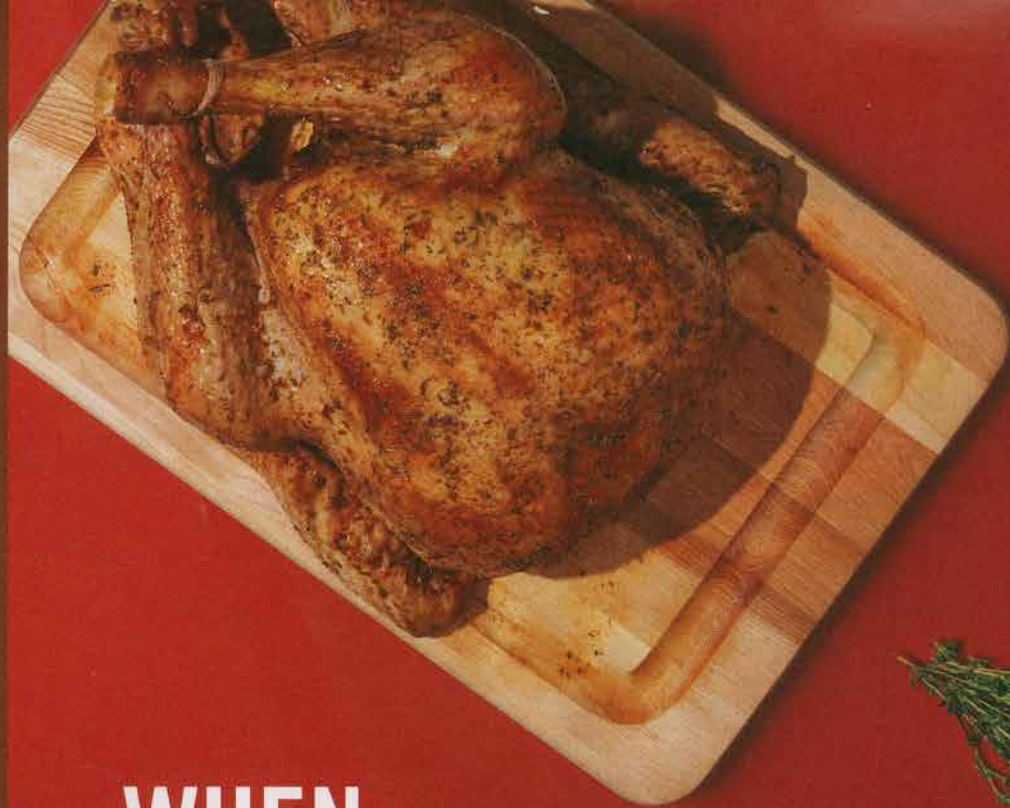
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THYME ROASTED TURKEY

Prep Time: 20 mins • Cook Time: 3 hours

INGREDIENTS

- 1 tsp. McCormick® Thyme
- 2 tsp. McCormick® Garlic Powder
- 2 tsp. McCormick® Paprika
- 1 tsp. McCormick® Ground Black Pepper
- 1 teaspoon salt
- 1 tablespoon oil
- 1 whole turkey (14 pounds), fresh or frozen, thawed



DIRECTIONS

PLACE oven rack in lowest position. Preheat oven to 325°F. Place roasting rack in shallow roasting pan. Mix thyme, garlic, paprika, pepper and salt in small bowl.

PLACE turkey, breast side up, in prepared pan. Brush turkey with oil. Sprinkle seasoning mixture evenly over turkey. Cover loosely with heavy-duty foil.

ROAST 2 hours, adding an extra 15 minutes per pound for larger turkeys. Remove foil. Roast 1 hour longer or until internal temperature in thigh reaches 165°F, basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes. Transfer to platter or carving board and slice. Reserve pan juices to make gravy or to serve with turkey.

Serves: Makes 12 servings.



SAGE & CHEDDAR POTATO GRATIN

Prep Time: 30 mins • Cook Time: 1 hour

INGREDIENTS

- 2 tsp. McCormick® Rubbed Sage
- 1½ tsp. salt
- ½ tsp. McCormick® Ground Black Pepper
- 3 pounds Yukon Gold potatoes, peeled and thinly sliced
- 1 large onion, thinly sliced
- 1 package (8 ounces) shredded cheddar cheese (2 cups)
- 1 cup heavy cream
- 1 cup chicken broth



DIRECTIONS

PREHEAT oven to 400°F. Mix sage, salt and pepper in small bowl. Layer ½ of the potatoes and ½ of the onion in lightly greased 13 x 9-inch baking dish. Sprinkle with 1 teaspoon of the sage mixture and ½ of the cheese. Repeat layers. Top with remaining potatoes, sage mixture and cheese.

STIR broth and cream in medium bowl with wire whisk until well blended. Pour evenly over potatoes.

BAKE 1 hour or until potatoes are tender and top is golden. Let stand 5 minutes before serving.

Serves: Makes 12 servings.



ROSEMARY-CRANBERRY APPLE STUFFING

Prep Time: 20 mins • Cook Time: 35 mins

INGREDIENTS

- ½ cup (1 stick) butter
- 2 cups chopped celery
- 1 cup chopped onion
- 2 medium-tart red apples, cored and chopped
- 1 bag (6 ounces) dried cranberries
- 1 tsp. McCormick® Parsley Flakes
- 1 tsp. McCormick® Rosemary Leaves
- 1 tsp. McCormick® Thyme Leaves
- 6 cups dry, unseasoned bread cubes
- 1 can (14½ ounces) chicken broth
- 1 cup apple juice



DIRECTIONS

PREHEAT oven to 325°F. Melt butter in large skillet on medium heat. Add celery and onion; cook and stir 5 minutes or until softened. Stir in apples, cranberries, parsley, rosemary and thyme.

PLACE bread cubes in large bowl. Add celery mixture, broth and apple juice; toss gently until well mixed. Spoon into lightly greased 13 x 9-inch baking dish. Cover with foil.

BAKE 15 minutes. Remove foil; bake additional 20 minutes or until heated through and lightly browned.

Serves: Makes 10 servings.





HOLIDAY TIP

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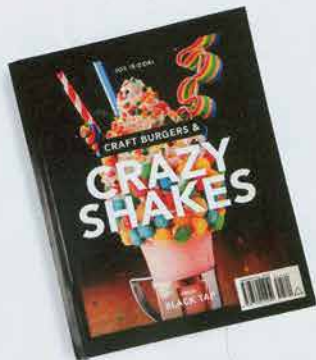
In the Know

PHOTOGRAPH BY RALPH SMITH

Great Shakes

The milkshakes at Black Tap, a New York City burger joint, have a lot more than a cherry on top: The Instagram darlings are stacked high with cookies, cantilevered with candies and finished off with slices of cake or, in this case, a whole caramel apple. Fans have been waiting up to three hours to try one, and now creator Joe Isidori is sharing his most popular recipes in a new cookbook, *Craft Burgers and Crazy Shakes from Black Tap*. The only downside to making your own, of course, is that you have to clean it up, too.

\$25; Pam Krauss Books



FOOD STYLING: BRETT KURZWEIL



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FOOD NEWS

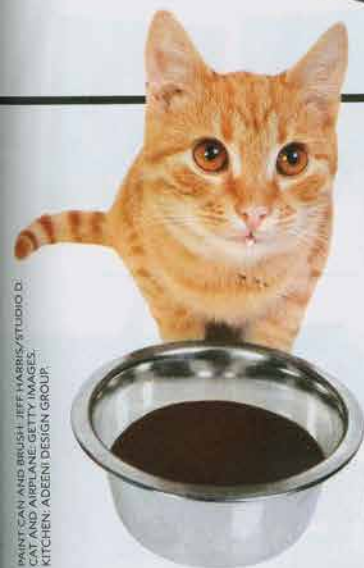
THE *Color* OF MONEY

If you're selling your house, you might be able to add value to your kitchen with just a coat of yellow paint: Of 50,000 recently sold homes, those with yellow kitchens garnered up to \$1,360 more than the estimated market value, with wheat-colored yellows (like Sherwin Williams' Solé, shown here) bringing the biggest increases. *From \$30 per gallon; sherwin-williams.com for buying information*

SOURCE: ZILLOW



YELLOW PAINT
COULD HELP INCREASE
YOUR HOME VALUE!



Partly Animal

Your pets will be able to take part in holiday happy hour this year: A company called Apollo Peak makes Pinot Meow, MosCATo and ZinfanTail "wines" for cats and dogs.

The drinks don't contain alcohol, but your furry friend can still get a buzz off the fun flavors: catnip, or, for dogs, peppermint and chamomile.



\$12 for 8-ounce bottle;
apollopeak.com

TAKE ✈️ FLIGHT

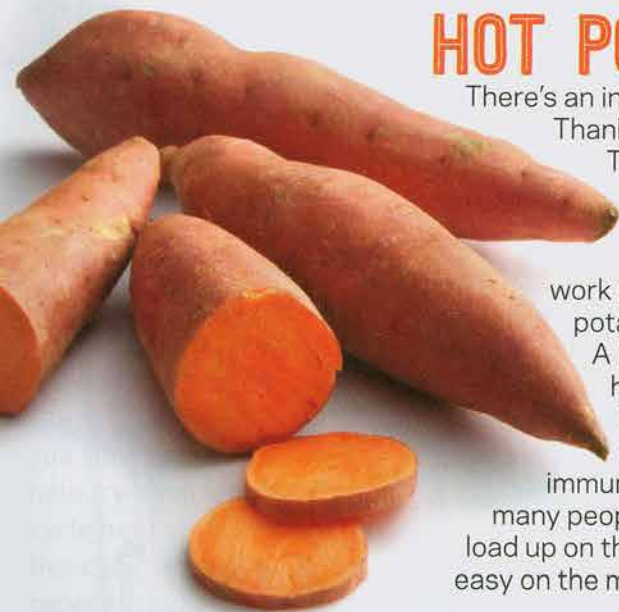
Thanksgiving travel isn't all bad: Turkey Day is the second-easiest holiday for air travel, according to data from the Bureau of Transportation Statistics. Only 23 percent of last year's domestic flights were delayed, compared with 46 percent on Christmas Eve and 60 percent on Presidents' Day.

SOURCE: WANDERBAT



LAST LEGS

President Obama isn't the only one pardoning turkeys this year. Walt Disney World execs recently took the iconic jumbo turkey leg off the concessions menu at two of its parks, Animal Kingdom and Hollywood Studios. The change was part of a routine menu update, but if you're dying for a jumbo drumstick, you can still get one at Magic Kingdom, Epcot and Blizzard Beach.



HOT POTATO

There's an international superstar at your Thanksgiving table: the sweet potato. This year's World Food Prize, which is akin to the Nobel Prize for agriculture, was awarded to a group of scientists for their work popularizing orange sweet potatoes in Sub-Saharan Africa. A less nutritious white variety had been most common there, but orange ones are rich in vitamin A, a key nutrient for immunity and eye health, which many people in the region lack. You should load up on the healthful veggie, too—just go easy on the marshmallows.



Fizz It Is

Soda sales are falling flat, but Americans' love for seltzer is bubbling up: Sparkling water sales spiked 21.6 percent last year, according to researchers at Nielsen. Some new flavors will pair especially well with Thanksgiving dinner: Polar Seltzer has released a cranberry cider seltzer and a cranberry-clementine version—which was so successful as a regional flavor last winter, it's now available nationwide.

Match the Grandmas!

Nothing beats Grandma's cooking—which is why Food Network is pitting matriarchs against one another to find the best family recipes in *Clash of the Grandmas*. In honor of the premiere (November 13 at 10 p.m. ET), we asked some network stars to share photos of their own grandmothers. Can you match them?



1 _____ 2 _____ 3 _____ 4 _____ 5 _____ 6 _____ 7 _____ 8 _____



A. Guy Fieri



B. Robert Irvine



C. Jeff Mauro



D. Valerie Bertinelli



E. Giada De Laurentiis



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Starting from SCRATCH

It takes a lot more than dough to bake up a biscuit empire.



It's hard to believe, but just a few years ago, old-fashioned biscuits were tough to find in Washington, DC. Ayesah Abuelhiga looked all over town for an egg-and-biscuit sandwich that reminded her of the Southern food she ate as a kid in Maryland. "I found either basic egg sandwiches at cafés or biscuit-and-gravy plates at nice restaurants for \$30, but nothing in between," she says. The marketing consultant saw an opportunity—and she jumped on it.

Without a lick of cooking experience, Ayesah started putting together a business plan for a Southern biscuit shop while working two consulting gigs to pay the bills. She teamed up with Jason Gehring, a local pastry chef she met through a friend, and after two years of research and recipe testing (funded by Ayesah's savings), the duo launched a Kickstarter campaign for Mason Dixie Biscuit Co. "More than raising money, Kickstarter helped me figure out if we could gain market traction," she says. It turned out they could: Mason Dixie made its goal of \$27,500 within a month. Ayesah and Jason quickly opened a pop-up shop in a gelato factory, serving biscuit sandwiches and fried chicken, and the first day the line wrapped



Company founder Ayesah Abuelhiga (right) with director of operations Ross Perkins (far left) and chef Jason Gehring

around the building. "It proved people wanted this kind of food—and wanted it badly," says Ayesah. A few months later, Mason Dixie won Launch Pad, a food entrepreneur competition, giving it even more buzz. The crowds at the pop-up grew so big, the company moved to a permanent spot in DC's popular Union Market.

The growth didn't stop there. After customers repeatedly asked for biscuit dough to bake at home, Ayesah and Jason added frozen biscuits to their offerings. A Whole Foods rep got

a taste, placed the first big order in the fall of 2014, and suddenly the company had a burgeoning wholesale business. "We had no idea how to package anything or

get distributors—but we learned fast," says Ayesah, who hired a director of operations, Ross Perkins, to help. Now the company has a new expanded line of frozen biscuits in more than 300 grocery stores.

"We never say no to an opportunity, which has meant taking some big risks," says Ayesah. "But if you work at something you truly believe in, you can't fail."

"We had no idea how to package anything or get distributors—but we learned fast."

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FOOD FIGHT

Before you cast your ballot for president, compare how the candidates eat and drink.

Hillary Clinton



Donald Trump



Caffeine boost



Clinton's beverage of choice is **TEA**—iced, chai or otherwise.

The businessman says he doesn't touch coffee; he favors **DIET SODA** as a pick-me-up.



Item each always has on hand



HOT SAUCE. The former secretary of state once said she keeps it in her purse. Her favorite: Ninja Squirrel, a Sriracha from Whole Foods.

A **FORK.** A self-professed "clean-hands freak," Trump dislikes eating with his hands and has been known to eat even pizza with utensils.



Lunch run



Clinton made headlines last year when she dropped by a **CHIPOTLE** in Ohio. Her order: a chicken bowl with guacamole.

A homemade meatloaf sandwich is his favorite, but he'll settle for Big Macs and Filet-O-Fish sandwiches from **MCDONALD'S**.



Sandwich picks



Clinton staffers have paid at least 21 visits to **JIMMY JOHN'S** since June of last year, making the hoagie chain one of the campaign's most-frequented casual-dining spots.

Trump's team fuels up at **SUBWAY**, where staffers spent almost \$475 in two months (enough for about 75 foot-long sandwiches).



Fund-raising fare



In April, George and Amal Clooney hosted a Hollywood event for \$33,400 per person. On the menu: spot-prawn risotto, beef tenderloin and **CHOCOLATE CHIP ICE CREAM SANDWICHES**.

In June, Trump held a dinner for \$50,000 a head at New York City's Le Cirque restaurant, where he addressed donors over ricotta ravioli, **ROASTED BRANZINO** and sirloin steak.



Happy hour



Clinton admits to having a cocktail once in a while. She likes a **VODKA MARTINI** served James Bond-style (shaken, not stirred).

Trump's older brother was an alcoholic and died at 43, and Trump has been a **TEETOTALER** his entire life—despite having owned a vodka company and a winery.



Guilty pleasure



ICE CREAM. Clinton can't resist a scoop from Mercer's Dairy, a New York-based company specializing in wine-flavored ice cream.

The candidates share common ground here: Trump also considers **ICE CREAM**—particularly cherry-vanilla—a favorite treat.



Weirdest food habit



Ever since hearing about the immunity-boosting property of hot peppers in the early 1990s, Clinton pops a fresh raw **JALAPEÑO** every day.

His longtime butler has said that Trump likes his **STEAK** so well-done, "it would rock on the plate."





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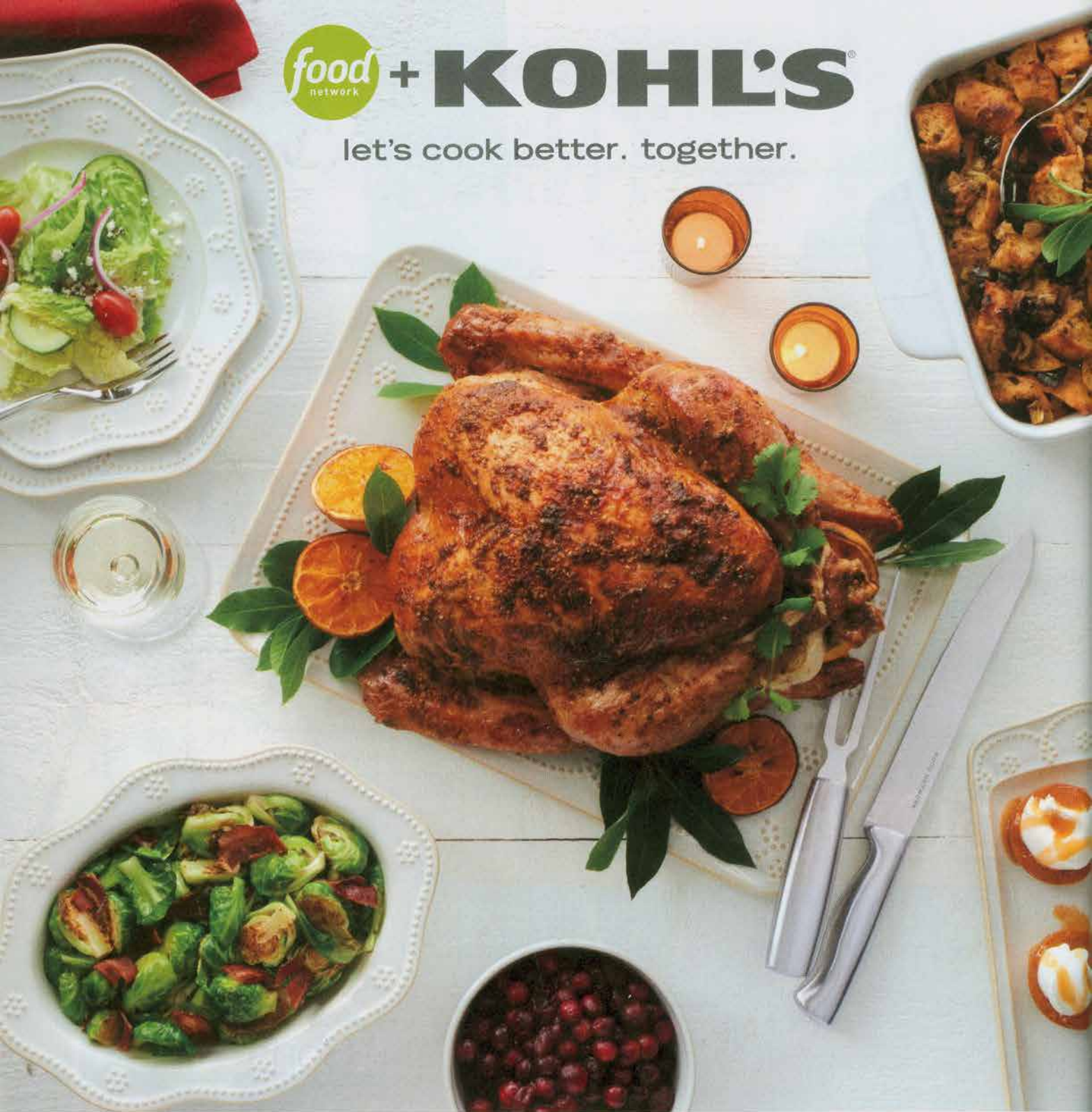
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tradition with a twist

Thanksgiving is all about tradition. Making Grandma's pumpkin pie. Pulling out your favorite festive tablecloth. Shopping at Kohl's on Black Friday.

But adding a twist can make the day even better. From baking your pies in a muffin tin to adding citrus to your turkey, Food Network has all the tools and tricks you need.

Shop the collection by using your Kohl's App or searching "Food Network Thanksgiving" at Kohls.com.

the feast is on

We're taking classic Thanksgiving dishes to the next level. With new flavors and serving ideas, this spread is sure to wow.



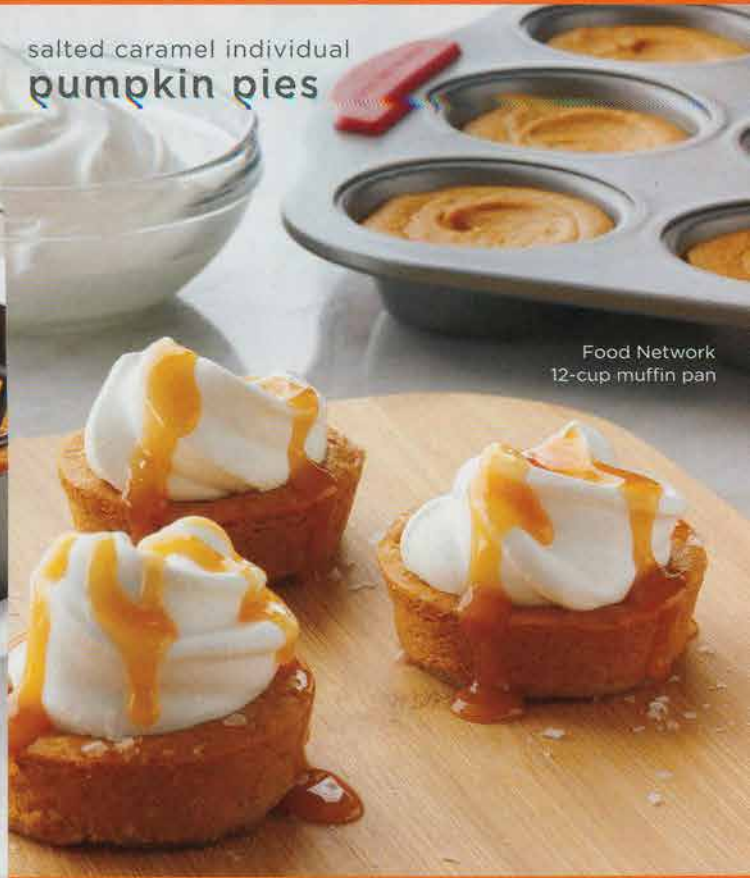
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coriander-orange
turkey



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salted caramel individual
pumpkin pies



Food Network
12-cup muffin pan

sourdough-caraway
stuffing



Food Network
scalloped 18-inch casserole dish

notes from our test kitchen:
building an easy cheese
platter appetizer



Food Network
5-pc. cheese board set

the feast is on

We're taking classic Thanksgiving dishes to the next level. With new flavors and serving ideas, this spread is sure to wow.

food + **KOHL'S**

let's cook better. together.

salted caramel individual pumpkin pies

food + **KOHL'S**
let's cook better. together.

Cooking spray, for spraying the tin
1 refrigerated rolled pie crust (for a 9-inch pie)
One 15-ounce can pure pumpkin puree
6 ounces cream cheese, at room temperature

1/2 cup caramel sauce, plus more for drizzling
1 teaspoon pumpkin pie spice
2 large eggs
Flaky salt, for topping
Whipped cream, for serving

Preheat the oven to 425 degrees F. Spray a **Food Network 12-cup muffin tin** with cooking spray.

Roll out the pie crust into a 12-inch circle. Use a 2 1/4-inch biscuit cutter or glass to cut out 12 circles of dough; set the rounds in the cups of the prepared muffin tin. Bake until golden brown, about 6 minutes. Let cool slightly. Lower the oven temperature to 325 degrees F.

Whisk together the pumpkin puree, cream cheese, caramel sauce and pumpkin pie spice in a large bowl until smooth. Whisk in the eggs. Divide the mixture evenly among the muffin cups. Sprinkle a little flaky salt over the top of each cup.

Bake until the filling is set, lightly browned and domed on top, about 25 minutes. Let the pies cool completely in the tin. Slide a small offset spatula or butter knife around the inside of each muffin cup and under the bottom to loosen and remove the pies. Serve topped with whipped cream, drizzled caramel and a sprinkle of flaky salt.

Yield: 12 servings
Active Time: 20 minutes
Total Time: 1 hour 30 minutes (includes cooling times)

This Food Network cheese board sets the stage for the perfect Thanksgiving appetizer. Make sure you offer a wide variety of cheeses from crumbly blue to soft Brie to firm cheddar. And here's a cheat sheet on what each knife is for:

flat cheese knife

Used for cutting crumbly soft cheeses and cubing firm cheeses.

almond knife

Perfect for scoring the rind of hard cheeses, opening wheels and dividing wedges.

narrow plane knife

Useful for cutting semifirm cheeses like Monterey Jack and soft cheeses like Brie.

cheese fork

Ideal for breaking hard, aged cheeses or softer, crumbly cheeses.

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coriander-orange turkey

food + **KOHL'S**
let's cook better. together.

3 tablespoons coriander seeds
6 cloves garlic, plus 1 whole head
3 oranges, zest finely grated, oranges halved
Kosher salt and freshly ground black pepper

2 sticks (1 cup) unsalted butter, at room temperature
One 18-pound turkey, neck and giblets reserved for another use
1 small bunch fresh cilantro

Position an oven rack on the lowest rung and preheat to 450 degrees F. Pulse the coriander, 6 cloves garlic, orange zest and 3 tablespoons salt in a mini chopper until the mixture resembles a coarse paste (or use a mortar and pestle). Transfer to a small bowl, add the butter and mix until well combined.

Sprinkle salt and pepper inside the turkey cavity. Flip the turkey breast-side down and make 1 slit in the skin along each thigh near the backbone. Stuff two-thirds of the butter mixture under the skin of the thighs and breasts. Stuff the cavity with the garlic head, 2 or 3 orange halves and the cilantro. Rub the skin with the remaining butter and sprinkle with pepper. Tie the legs together with kitchen string, place on a rack set in a **Food Network roasting pan** and scatter the remaining oranges in the pan.

Roast for 30 minutes. Lower the oven temperature to 325 degrees F and continue to roast, basting every 30 minutes, until an instant-read thermometer inserted in the thickest part of the thigh registers 160 degrees F, about 3 hours more. Let rest at least 30 minutes before carving.

Yield: 14 to 16 servings
Active Time: 30 minutes
Total Time: 4 hours 30 minutes (includes resting time)

sourdough-caraway stuffing

food + **KOHL'S**
let's cook better. together.

1 1/2 sticks (12 tablespoons) unsalted butter, plus more for buttering the dish
2 pounds sourdough bread, cut into 1-inch cubes (18 to 20 cups)
2 cups prunes, chopped
3 tablespoons chopped fresh sage
2 tablespoons caraway seeds

6 stalks celery, chopped (about 2 cups)
2 medium onions, chopped (about 3 cups)
Kosher salt and freshly ground black pepper
4 cups low-sodium chicken broth
3 large eggs, lightly beaten

Preheat the oven to 350 degrees F. Butter a **Food Network scalloped 18-inch casserole dish**. Divide the bread between 2 rimmed baking sheets and bake until almost dry and crisp, about 25 minutes. Let cool.

Melt 1 stick of the butter in a large, high-sided skillet over medium-high heat. Add the prunes, sage, caraway, celery, onions, 1 tablespoon salt and some pepper and cook, stirring occasionally, until the mixture has softened and is beginning to brown, about 6 minutes. Stir in the chicken broth and bring to a simmer. Transfer to a large bowl, add the bread cubes and toss until well combined. Mix in the eggs. Transfer to the prepared baking dish. (The stuffing can be prepared to this point and refrigerated, covered, up to 1 day ahead.)

Melt the remaining 4 tablespoons butter and drizzle it over the stuffing. Cover with foil and bake for 20 minutes. Uncover and continue to bake until the top is golden brown, about 20 minutes more.

Yield: 14 to 16 servings
Active Time: 45 minutes
Total Time: 2 hours (includes cooling time)

BIG BREAK

The latest winner of *Food Network Star*, Tregaye Fraser, kicks off Thanksgiving dinner with an easy appetizer.

At one point during the filming of *Food Network Star*, mentor Bobby Flay told Tregaye Fraser that the competition was hers to lose. The professional chef had wowed the judges from the get-go with her energetic personality, serious cooking chops and dedication to “keeping it cute,” no matter how daunting the challenge. Bobby’s compliment thrilled her—and she totally agreed with him: “I’m a confident creature,” admits the mom of two (and prior contestant on both *Cutthroat Kitchen* and *Guy’s Grocery Games*). “I feel like I claimed the title of winner before I even came on the show!”

Although Tregaye loves and cooks all types of cuisines (“Sometimes I wake up and I’m in the mood for barbecue, then the next day I want to make Thai,” she says), she often turns to her current hometown of Atlanta for culinary inspiration. These Southern deviled eggs, with a sprinkling of fried ham, are a staple at every Fraser family holiday meal. “If I come to dinner without these eggs, I get lots of attitude,” she says. “My family could eat them all day.”

FRIED HAM DEVILED EGGS

ACTIVE: 15 min | TOTAL: 25 min | MAKES: 24

12 large eggs	$\frac{3}{4}$ cup relish
4 tablespoons unsalted butter	2 tablespoons Sriracha
7 slices deli ham (about 4 ounces)	Kosher salt and freshly ground pepper
$\frac{3}{4}$ cup mayonnaise	$\frac{1}{2}$ cup diced roasted red peppers
	Microgreens, for garnish

1. Place the eggs in a large wide pot and cover with cold water by 1 inch. Bring to a boil, then reduce the heat to medium low and simmer 10 minutes. Drain and run under cold water until cool.
2. Meanwhile, melt the butter in a large skillet over medium-high heat. Working in batches, add the ham and fry until browned on both sides, 3 to 4 minutes. Remove to a paper towel-lined plate, then finely chop.
3. Peel and halve the eggs. Carefully scoop out the yolks into a medium bowl and place the whites on a plate. Add the mayonnaise, relish and Sriracha to the bowl with the yolks; season with salt and pepper and mix and mash until smooth (or use a food processor to speed up this process). Stir in about three-quarters of the fried ham.
4. Transfer the yolk mixture to a piping bag and pipe into the egg whites. Top with the roasted red peppers and the remaining fried ham. Garnish with microgreens.



“You eat ham and eggs for breakfast, so why not use the same flavors in a deviled egg?”



Catch Tregaye on the new season of *The Kitchen Sink*, starting Sunday, November 27, at 11 a.m. ET.

HOW AMERICA EATS

Thanksgiving Leftovers

Food Network fans tell us what happens after the feast.

Favorite leftover
41% TURKEY



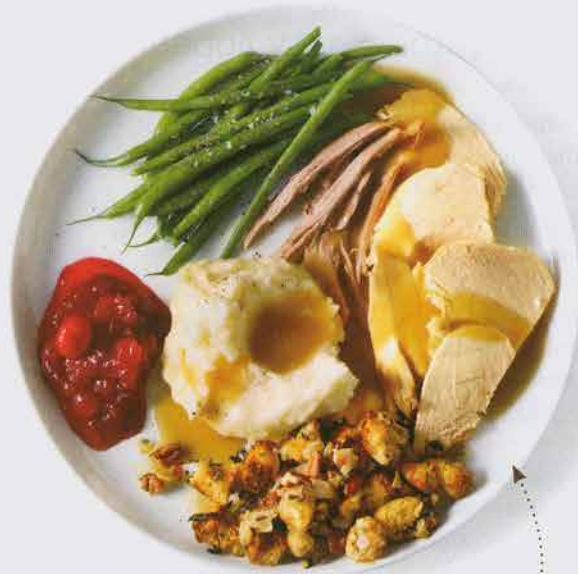
34% Stuffing **9%** Pie **16%** Other

37%
DON'T send leftovers home with their guests

78% reheat the leftovers
22% eat them right out of the fridge

57% look forward to leftovers more than the actual Thanksgiving dinner

EXTRA, EXTRA! **80%** INTENTIONALLY MAKE MORE OF A FAVORITE DISH TO GUARANTEE LEFTOVERS



52% eat leftovers off a plate

29% go for the sandwich!



IDEAL TIME TO EAT LEFTOVERS

- 1%** Breakfast
- 15%** Lunch
- 11%** Dinner
- 5%** Late-night snack
- 68%** All of the above!

68% have made stock with the carcass

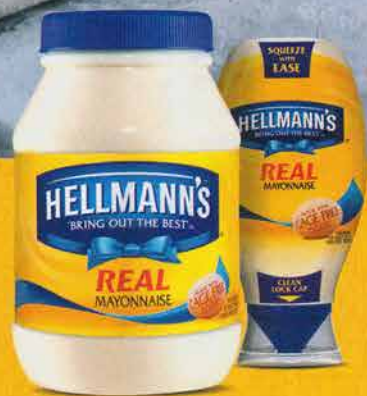
REPEAT PERFORMANCE...

51% love Thanksgiving dinner so much, they make it at some other point during the year!

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.



Endless TABLE



ROASTED BROCCOLINI WITH GARLIC AND PARMESAN

- 3 heads broccolini, split into florets
- 2 tablespoons olive oil
- 1 head garlic
- Kosher salt
- Freshly cracked black pepper to taste
- 1 teaspoon red pepper flakes
- 1 lemon, halved
- 2-3 tablespoons Asiago cheese, grated
- Reynolds Wrap® Aluminum Foil

DIRECTIONS

- 1 PREHEAT** oven to 475°F. Line a baking sheet with Reynolds Wrap® Aluminum Foil. Spread the broccolini on the baking sheet and drizzle with olive oil.
- 2 TOSS** the florets with olive oil. Halve the garlic bulb and drizzle with olive oil. Turn the garlic-exposed side up on the baking sheet and sprinkle with red pepper flakes.
- 3 ROAST** for 20-25 minutes until the broccolini is just slightly crispy.
- 4 REMOVE** from oven and top with fresh lemon juice. Sprinkle with grated Asiago cheese. Plate the broccolini with the halved garlic heads and enjoy.

Reynolds Wrap

TRUSTED SINCE 1947



For more recipes

 reynoldskitchens.com

 [@reynoldskitchens](https://www.instagram.com/reynoldskitchens)



Pie Crust 101

Take this crash course before you start your holiday baking.



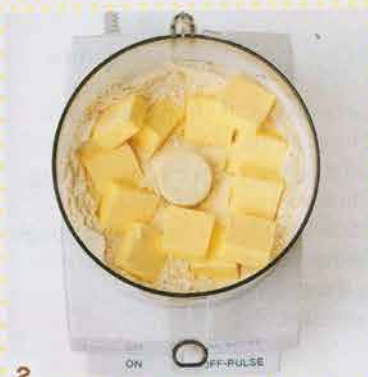
How to MAKE BASIC PIE CRUST

(Makes 2 crusts)

- 2½ cups all-purpose flour
- 2 tablespoons sugar
- ½ teaspoon salt
- ¼ cup cold vegetable shortening
- 1½ sticks cold unsalted butter, cut into 12 pieces
- 6 tablespoons ice water



- 1** Pulse the flour, sugar and salt in a food processor to combine. Add the shortening and process until it disappears into the flour, 30 seconds.



- 2** Add the butter to the food processor.



- 3** Pulse until the mixture looks like cornmeal with bean-size bits of butter, about 12 times.



- 4** Drizzle the ice water over the flour mixture. Pulse until the dough starts coming together but stop before it gathers into a ball. The dough should hold together when pinched.



- 5** Divide between 2 pieces of plastic wrap. Gently pat each into a disk, using the plastic to help you. Wrap and chill until firm, at least 1 hour and up to 24 hours.

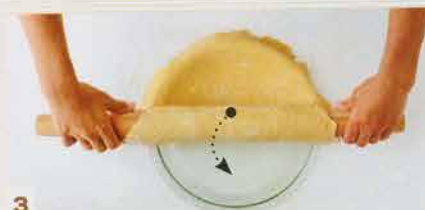
How to ROLL OUT THE DOUGH



- 1** On a lightly floured surface, roll out the dough into a 12-inch round, rolling from the middle outward and turning the dough often to prevent sticking.



- 2** Roll the dough back around the rolling pin and lift to transfer to the pie plate.



- 3** Unroll the dough into a 9-inch pie plate; gently press into the pan.

How to BLIND BAKE

To prevent the crust of a pumpkin or other custard pie from getting soggy, you need to prebake, or blind bake, it before filling: Line the crust with foil, then fill with dried beans or pie weights. Bake at 350° until the edge is lightly golden, 20 minutes, then remove the foil and beans and bake until dry and lightly golden all over, 15 more minutes. Let cool before filling.



How to CRIMP PIE CRUST



Fold the overhanging dough under itself to create a thick rim. (If you have more than 1 inch of excess dough, trim it first with kitchen shears.)



Pinch the dough between your thumb and forefinger knuckle, working your way around the edge.

OR



Pinch the dough between your thumb on one hand and your thumb and forefinger on the other hand, working your way around the edge.

How to MAKE A LATTICE



1 Roll out 1 disk of dough into a 12-inch round on a lightly floured surface; chill 30 minutes. Starting from the center, cut into 14 to 16 half-inch strips (you won't need the end pieces).



2 Tear off a large piece of parchment paper. Lay every other strip horizontally on the parchment, about 1/2 inch apart.



3 Gently fold back every other strip halfway.



4 Lay the longest remaining strip perpendicular to the strips on the parchment.



5 Unfold the folded strips to cover the vertical strip.



6 Fold back the strips on the parchment that were not folded before.



7 Add another vertical strip. Continue to weave in 1 or 2 more strips, then repeat on the other side to make a full lattice. Slide the parchment onto a baking sheet; chill 30 minutes.



8 Slide the lattice onto your pie. Trim the strips if needed, leaving a 1-inch overhang, then fold the overhanging dough under itself.

Go to page 182 for 10 great Thanksgiving pies!

How to PROTECT YOUR CRUST

If your pie crust is browning too quickly, you'll want to cover it with foil. Instead of awkwardly wrapping foil around the edge of a hot pie while it's baking, try this smart solution.



1 Tear off a 12-inch piece of foil and fold into quarters.



2 Cut out a quarter-circle, starting 3 1/2 inches from the folded corner. Unfold the remaining foil.



3 Lay the foil over the pie, tuck around the edge of the pan (being careful not to touch the hot pan with your fingers) and continue baking.

PRESENTED BY



Reynolds Kitchens  presents

GIVE THANKS

Turkey
Day
Tips

Reynolds Wrap® Aluminum Foil Helps Make Your Feast Fuss-Free

This Thanksgiving, spend less time in the kitchen and more time with family and friends. With a few clever tips and Reynolds Wrap® Aluminum Foil, your dinner is long on flavor and short on cleanup!



1

ROAST RIGHT

Tenting with Reynolds Wrap® Heavy Duty Aluminum Foil helps lock in moisture to create a juicy, flavorful turkey.

2

EASY SIDES

Foil packets let you oven-bake sides to perfection and make cleanup easy, too. Place food in the center of a foil sheet, bring two sides together and fold the edges down twice. Then close the two open ends, folding them over twice to make a sealed packet. From foil-wrapped artichokes to potatoes topped with shredded Gruyère, you can savor delicious sides and easy cleanup.

3

RACK HACK

Instead of using a roasting rack, tear off a sheet of Reynolds Wrap® Aluminum Foil and shape it into a coil. Place your DIY rack in the pan and rest the turkey on it for even cooking.

When the turkey is done, just throw the foil away.



For more tips and holiday foil recipes, go to FoodNetwork.com/Reynolds.



Place Card
Tie a name tag to a small bunch of herbs.

Marcela

Places, EVERYONE!

Pick your style: We asked five stars to put together a Thanksgiving table setting.

PHOTOGRAPHS BY ALISON GOOTEE

Marcela Valladolid



"I stray from the traditional autumn colors—I prefer blues, neutrals and gold."



Runner
Novica Kumon Utzil Artisan Runner
\$70; wayfair.com



Napkin
Linen Cocktail Napkin with Trim
\$25 for four; food52.com



Charger
Tondo Round Platter
\$15; crateandbarrel.com



Plate
Noritake Colorwave Terra Cotta Coupe Dinner Plate
\$36 for a four-piece setting; macys.com



Flatware
Mikasa Regent Bead Flatware
\$180 for a 65-piece set; bedbathandbeyond.com

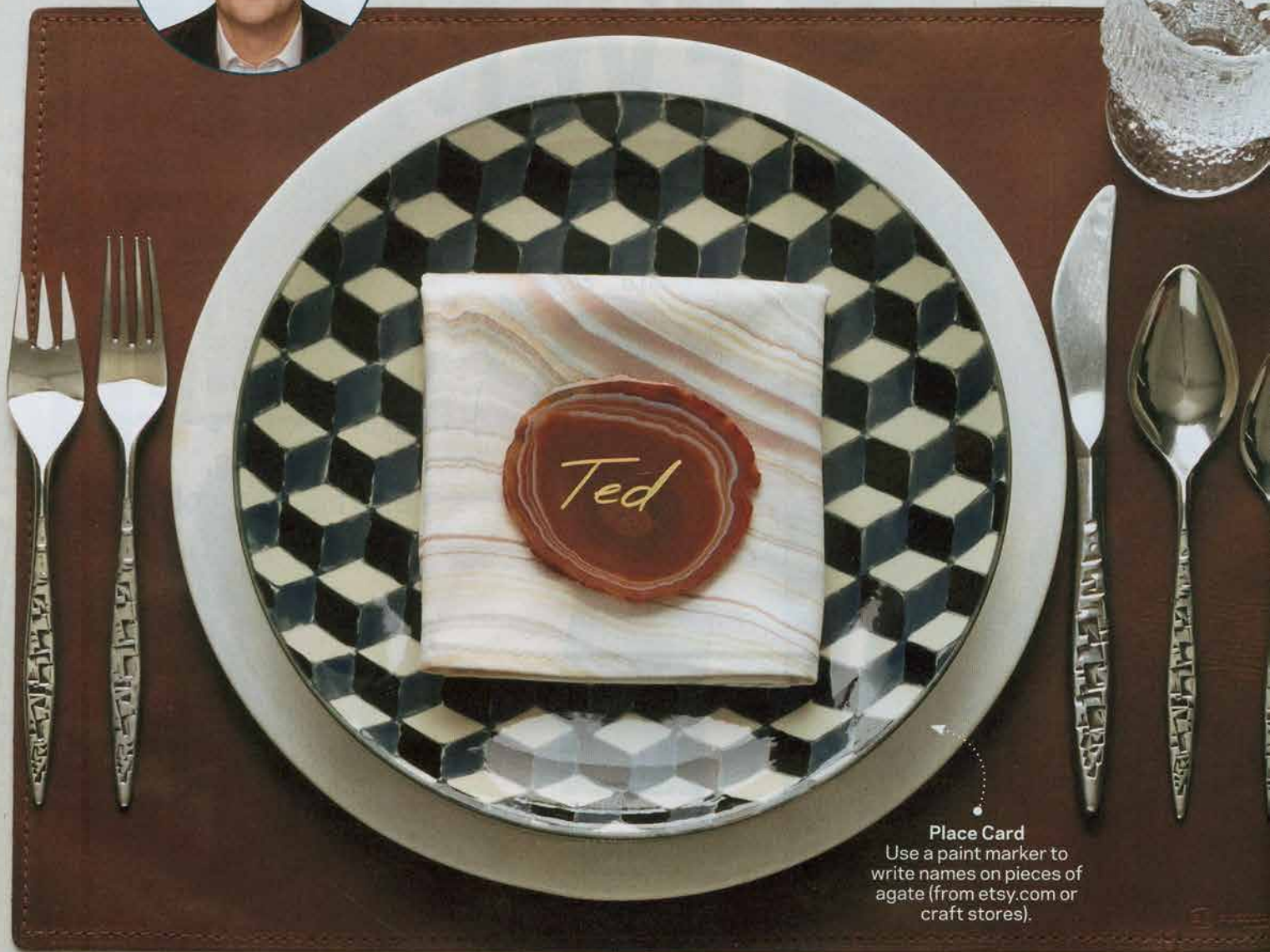


Glass
Serenity Gold Wine Glass
\$15; mikasa.com

Ted Allen



"I like a look that's chic and glam but not too fussy or fragile."



Place Card
Use a paint marker to write names on pieces of agate (from etsy.com or craft stores).



Placemat
Leather Placemat
\$68; rustico.com



Napkin
Simple Napkins in
Marbelous-Quarry
\$52 for four;
loomdecor.com



Charger
Polished Marble
Charger
\$48;
shopterrain.com



Plate
Cube Dinner Plate
\$46;
jaysonhome.com



Flatware
Vintage International
Lyon Aztec Cortez
Flatware
From \$10; ebay.com



Glass
Iittala Ultima Thule
Red Wine Glass
\$65 for two;
yliving.com

MARTHA PRESENTS:

HOW TO WHIP UP YOUR BEST THANKSGIVING



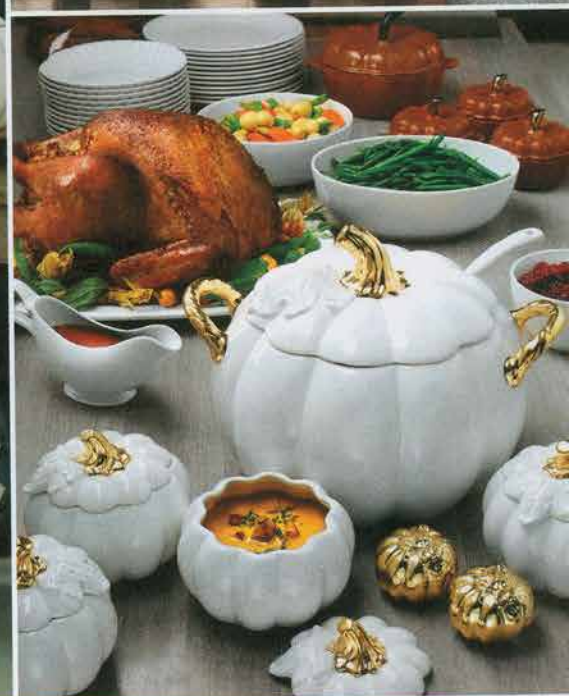
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be carried at your local Macy's &
selection may vary by store. 6090034.



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.com

In the Know

Maneet

Maneet Chauhan



"I like to incorporate a little bling wherever I can!"

Place Card

Spray-paint a mini pumpkin with Rust-Oleum Metallic Gold and let dry. Brush on craft glue, then coat in gold glitter.



Placemat
Sanctuary
Wood Placemat
\$120 for four;
zgallerie.com



Napkin
Henna Red
Buffet Napkin
\$10 for six;
worldmarket.com



Napkin Ring
Parker B. Smith
Bling Napkin Ring
\$20 for four;
bedbathandbeyond.com



Plate
Selene Dinner Plate
\$60 for four;
zgallerie.com



Flatware
Gold Flatware
\$39 for a
five-piece set;
westelm.com



Glass
Fitz & Floyd Daphne
Red Wine Glass
\$90 for four;
kohls.com



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*American
Standard*

Valerie Bertinelli



"I love using neutrals with pops of yellow."



Place Card
Fleur-de-Lis
Place Card
Holder
\$7.50 for four;
partycity.com



Tablecloth
Caravan Burlap
Natural Tablecloth
From \$55;
couleurnature.com



Napkin
Couleur Nature
Lemon Tree Napkin
\$102 for six;
wayfair.com



Charger
Elana Woven
Charger
\$69 for four;
ballarddesigns.com



Plate
French Countryside
Dinner Plate
\$18; mikasa.com



Flatware
Rediscovered Flatware
\$36 for a
five-piece set;
anthropologie.com



Glass
Vintage Etched
Wine Glass
\$60 for four;
williams-sonoma.com

"MY WISH IS TO RACE MY
BROTHER IN MONACO."

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 **Let's
Go
Places**

In the Know

Daphne Oz



"I love matte black and lots of gold and copper accents."

Place Card
Pinecone Place
Card Holders
\$195 for six;
l-objet.com



Placemat
Festival Placemats
in paprika
\$58 for four;
sferra.com



Napkin
Festival Dinner
Napkins in paprika
\$25 for four;
sferra.com



Charger
Home Essentials and
Beyond Melamine
Charger
From \$49 for 12;
wayfair.com



Plate
Royal Copenhagen
Black Fluted
Dinner Plate
\$65;
bedbathandbeyond.com



Flatware
Gold Rush Flatware
\$80 for a
20-piece set;
cb2.com



Glass
Arabella Clear
Footed Goblet
\$35; juliska.com

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IN THE DELI

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*Crafted with rich, authentic
ingredients for a taste that can
only be from Boar's Head*

BOARSHEADHUMMUS.COM



Breakfast hub

She outfitted her six-burner GE Monogram stove with a center griddle, which she puts to good use making pancakes on weekends.

Marble counter

Alison chose a material that would be ideal for baking projects—specifically, making pies with her kids, Megan, 11, and Ben, 7. “I can throw flour down and roll out dough right on the marble,” she says.



Equestrian art

The star has been riding horses since she was 4 years old. She won this custom drawing of her old horse Apparition in a riding championship.



Farmhouse sink

One of Alison's favorite parts of the kitchen is this big porcelain sink. "I don't know how we'd live without it," she says.



Star Kitchen

Alison Sweeney gives us a tour of her Los Angeles kitchen.

PHOTOGRAPHS BY THAYER ALLYSON GOWDY

Alison Sweeney was born and raised in Southern California, but her decorating style is straight out of New England. The *Kids Halloween Baking Championship* cohost, who played Samantha Brady on *Days of Our Lives* for more than 20 years, grew up shuttling between her parents' house in Pasadena and the soap opera set in Burbank. But when summer rolled around, she'd escape to her aunt's Connecticut home. "My aunt was a great interior decorator and a huge influence on me and my home style," she says. When Alison bought this Los Angeles home and gutted the kitchen, she made sure to add a little Yankee charm, like toile fabric and equestrian art. And she got serious about entertaining: The space includes a coffee counter for her husband, David (a "closet barista," she says), and a full bar "so we can be part of the party when we're mixing drinks." Oddly enough, considering their California locale, the family's favorite feature is the gas fireplace. "We leave it on even when it's not cold out," she admits. "It makes the room feel so cozy."

Turn the page to see Alison's dining room.

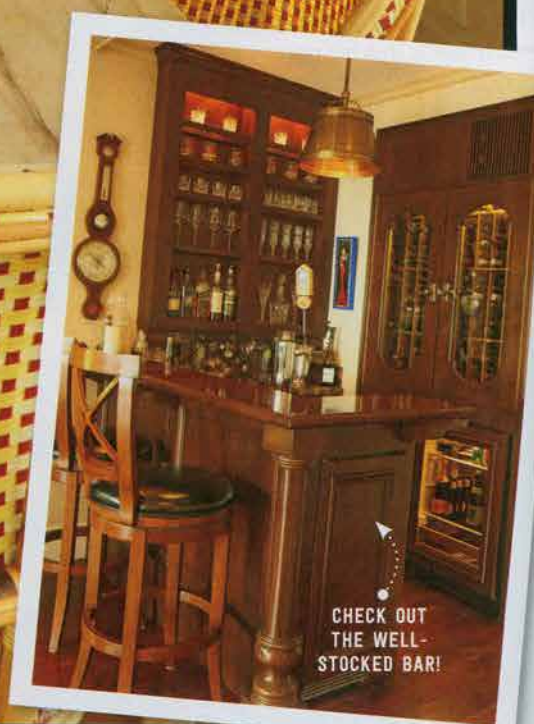


Accent shelves

Alison added some color and warmth to the room by painting the backs of her bookshelves red.

Piece of history

Alison's French farm table is from the 1800s. Her aunt helped her pick out the bistro chairs to go with it.



CHECK OUT THE WELL-STOCKED BAR!



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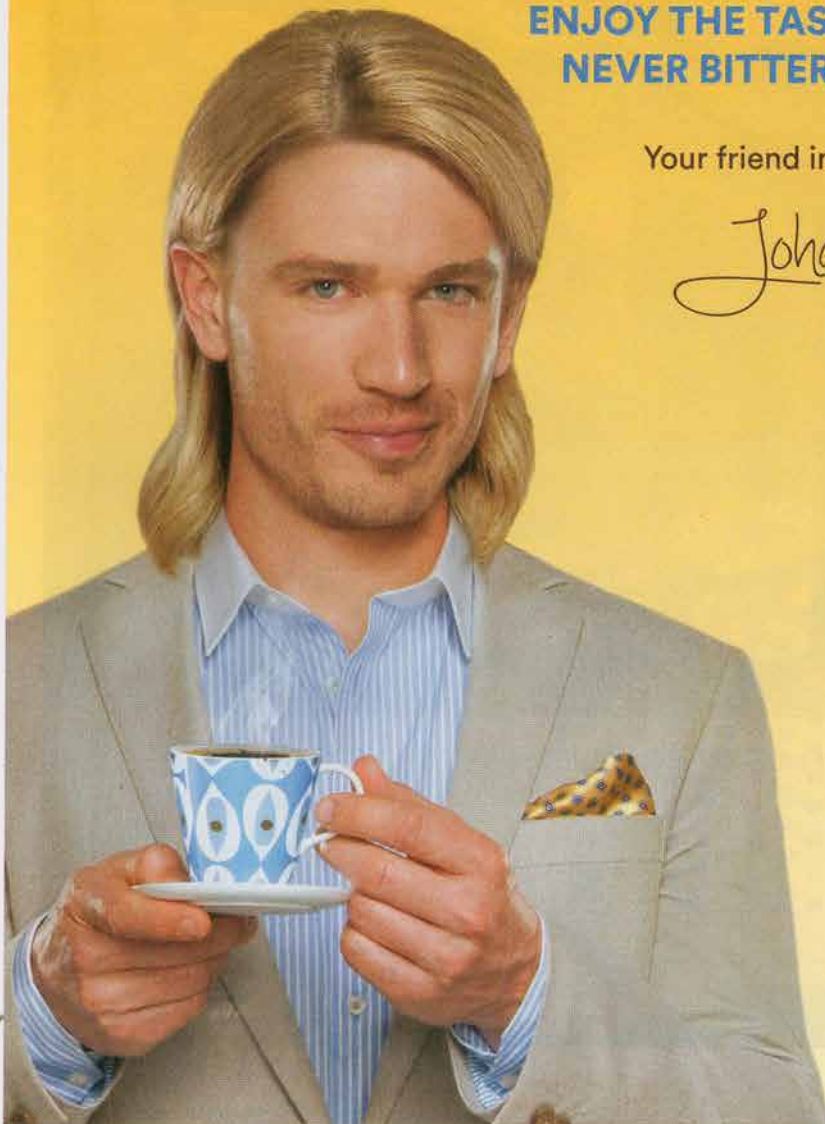
Don't be bitter, Starbucks. With over 150 years of experience making rich, never bitter coffee, it's no wonder **more people prefer the taste of Gevalia House Blend to your house blend.** But don't feel bad. We might have better taste in coffee.

But you have better taste in artisanal cheese plates.

**ENJOY THE TASTE OF RICH,
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Your friend in coffee,

Johan



Based on a January 2016 national taste test of coffee drinkers conducted by an independent third party comparing Gevalia House Blend and Starbucks House Blend.

Get the Look

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



Alison's collection of **copper cookware** and antique china make the space feel lived in. Look for similar vintage pieces online. From \$14; etsy.com



She and David chose clear glass pendants like the **Hundi Lantern** that don't obstruct their view when they're chatting across the island. \$349; potterybarn.com



Alison is a *Breaking Bad* fanatic, so her friend bought her this Heisenberg-inspired **Let's Cook cutting board**, which she displays proudly behind her stove. \$23; letsengraveit.etsy.com



These backless counter-height **Manchester Swivel Stools** make the island "a great place to sit and eat cereal," the star says. \$299 each; frontgate.com



Alison went for graphic toile **Zarafa Sepia fabric** for the curtains. "We keep things neutral, but then we make bold statements in a few spots," she says. \$197 per yard; brunschwig.com for information

THE GOOD NEWS JUST DOESN'T STOP.

That's right. Gevalia also comes in single serve cups.



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Fun Cooking

PHOTOGRAPH BY RALPH SMITH



Raise a Glass

If you have extra herbs when it's time for Thanksgiving dinner, consider serving some fancy water with the meal. To make these sparkling water "cocktails," pour seltzer into flutes, add a few dashes of bitters, then garnish with rosemary, sage or thyme.

Pretty in *Q* POMEGRANATE

Dress up your holiday cocktail hour with shimmering pomegranate seeds.

PHOTOGRAPH BY ANDREW PURCELL

White Bean-Pomegranate Crostini

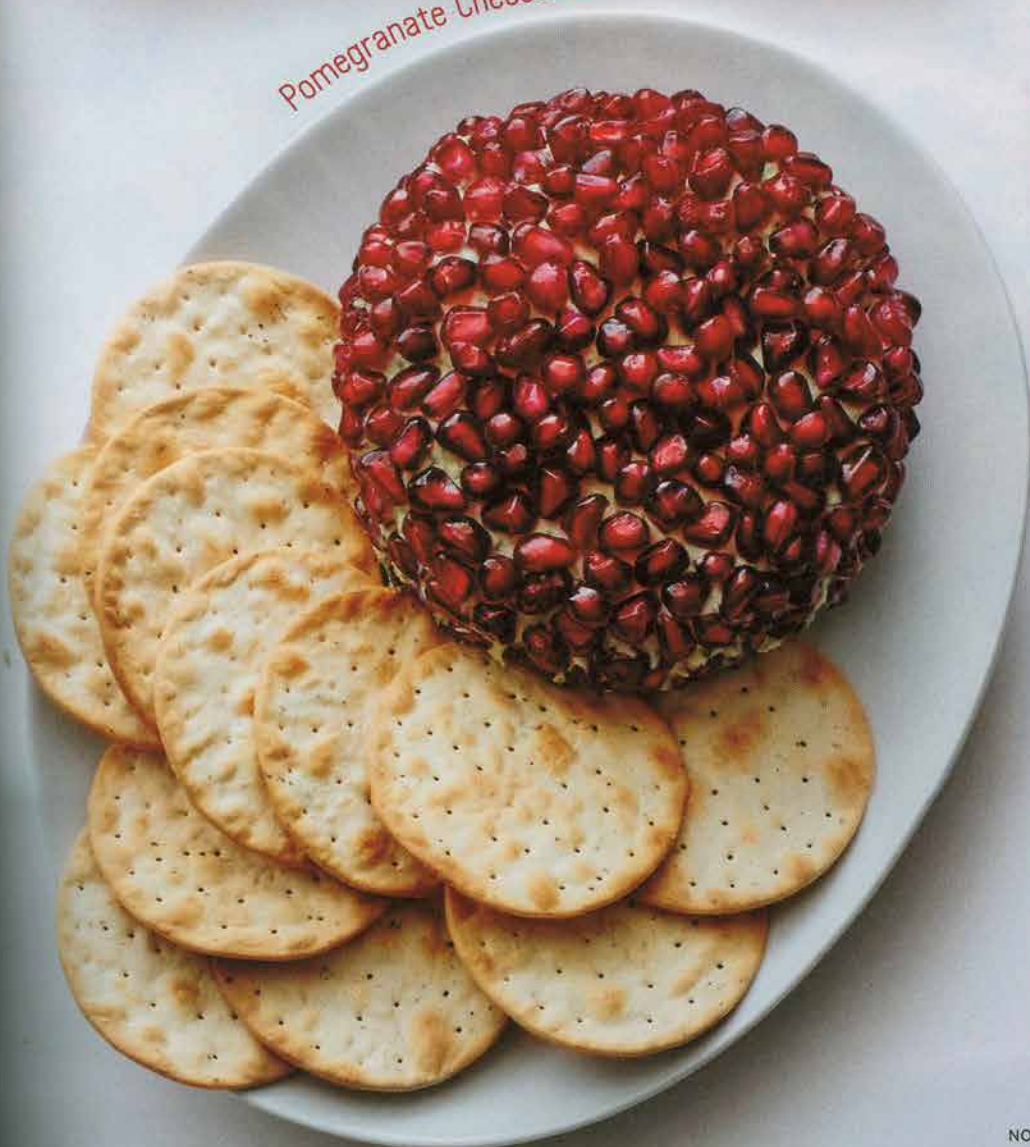
Sparkling Pomegranate Cocktails



Pomegranate-Brie Phyllo Cups



Pomegranate Cheese Ball



WHITE BEAN- POMEGRANATE CROSTINI

Mix $\frac{1}{2}$ cup pomegranate seeds and 1 tablespoon each sherry vinegar, chopped parsley and honey; season with salt and pepper. Cook 1 chopped shallot and 3 chopped garlic cloves in a skillet with olive oil until softened, about 5 minutes. Stir in one drained 15-ounce can cannellini beans plus $\frac{1}{4}$ cup reserved liquid from the can and $\frac{1}{4}$ cup water; season with salt and pepper and simmer 5 minutes. Smash, then spread on toasted baguette slices; top with the pomegranate mixture, a drizzle of olive oil and some orange zest.

SPARKLING POMEGRANATE COCKTAILS

For each drink, combine 4 ounces dry vermouth, 3 tablespoons pomegranate liqueur, 1 tablespoon pomegranate seeds and 2 dashes of orange bitters in a shaker with ice. Shake well, then pour into a glass and top with seltzer. Garnish with more pomegranate seeds.

POMEGRANATE-BRIE PHYLLO CUPS

Place 15 mini phyllo shells on a baking sheet and bake at 350° until toasted, 3 to 5 minutes. Fill each shell with $\frac{1}{2}$ teaspoon fig jam, a $\frac{3}{4}$ -inch cube of brie and some chopped walnuts. Return to the oven until the cheese is bubbling, about 10 minutes. Top with pomegranate seeds.

POMEGRANATE CHEESE BALL

Blend 8 ounces goat cheese, $\frac{1}{4}$ cup each fresh parsley and chopped chives, 2 teaspoons *each fresh thyme and chopped rosemary* and 1 small garlic clove in a food processor. Season with salt and pepper. Form into a 3- to 4-inch ball and roll in pomegranate seeds; add more seeds to fully coat. Refrigerate until firm, about 30 minutes. Serve with crackers.

Bring Out the **BREAD BOWL!**

Make a great party dip—
in an edible bowl!

PHOTOGRAPHS BY
LEVI BROWN



HOT REUBEN DIP IN A PUMPERNICKEL BREAD BOWL

ACTIVE: 20 min | TOTAL: 50 min

SERVES: 6 to 8

- ½ cup mayonnaise
- 3 tablespoons ketchup
- 2 tablespoons finely chopped dill pickle
- Kosher salt and freshly ground pepper
- 3 cups grated Swiss cheese (about 9 ounces)
- ⅔ cup sauerkraut, drained, rinsed and roughly chopped
- 4 ounces cream cheese, at room temperature
- 4 ounces chopped sliced pastrami (about 1 cup)
- 1 round or oval loaf pumpernickel bread (about 8 inches)
- Extra-virgin olive oil, for drizzling
- Crackers and/or crudités, for serving

- 1.** Preheat the oven to 375°. Whisk the mayonnaise, ketchup and pickle in a large bowl until combined; season with salt and pepper.
- 2.** Add the Swiss cheese, sauerkraut, cream cheese and pastrami to the mayonnaise mixture; stir with a rubber spatula until combined. Using a small serrated knife, hollow out the bread loaf, leaving a ½-inch-thick shell; reserve the cut-out bread. Fill the loaf with the dip; transfer to a baking sheet.
- 3.** Slice the reserved bread into pieces and arrange on a separate baking sheet; drizzle with olive oil and season with salt. Bake the bread bowl until the cheese melts and the top is golden brown, about 30 minutes, adding the sliced bread to the oven during the last 10 minutes. Serve with the toasted bread and crackers and/or crudités.





BRUSCHETTA DIP IN AN ITALIAN BREAD BOWL

ACTIVE: 50 min | TOTAL: 55 min | SERVES: 6 to 8

- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 small onion, finely chopped
- 1 small bulb fennel, trimmed, cored and finely chopped
- 1 small Japanese eggplant, finely chopped
- 2 cloves garlic, finely chopped

Pinch of red pepper flakes

Kosher salt and freshly ground pepper

- 1 pint grape or cherry tomatoes, halved
- ½ cup pitted kalamata olives, halved
- 1 tablespoon red wine vinegar
- 1 round or oval loaf Italian peasant bread (about 8 inches)
- ½ cup fresh basil, roughly chopped
- ¾ cup grated ricotta salata cheese, plus more for topping

Crackers and/or crudités, for serving

1. Heat the olive oil in a large nonstick skillet over medium-high heat. Add the onion, fennel and eggplant and cook, stirring occasionally, until tender, 10 to 12 minutes. Stir in the garlic, red pepper flakes, 1 teaspoon salt and a few grinds of pepper. Add ¼ cup water and cook, stirring, until the water is absorbed, about 2 minutes.

2. Stir in the tomatoes and cook, stirring occasionally, until slightly softened, 3 to 5 minutes. Remove from the heat and stir in the olives and vinegar. Let cool about 20 minutes, stirring occasionally.

3. Meanwhile, preheat the oven to 400°. Using a small serrated knife, hollow out the bread loaf, leaving a ½-inch-thick shell. Slice the cut-out bread into pieces and arrange on a baking sheet; drizzle with olive oil and season with salt and pepper. Bake until slightly toasted, 5 to 8 minutes.

4. Stir the basil and cheese into the vegetable mixture; season with salt and pepper. Fill the loaf with the dip and top with more cheese. Drizzle with olive oil and serve with the toasted bread and crackers and/or crudités.

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Carpe Dinner

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*Based on 8 hours of symptom relief studies during the day.
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GREEN GODDESS SHRIMP DIP IN A SOURDOUGH BOWL

ACTIVE: 30 min | TOTAL: 1 hr | SERVES: 6 to 8

- 1 pound cooked shrimp, tails removed
- 1 8-ounce package cream cheese
- ¼ cup fresh dill, plus more for topping
- ¼ cup fresh tarragon
- ¼ cup fresh parsley
- 3 scallions (white and light green parts), roughly chopped
- ½ cup mayonnaise
- ¼ cup sour cream

Grated zest and juice of 1 lemon

Kosher salt and freshly ground pepper

Hot sauce

- 1 round or oval loaf sourdough bread (about 8 inches)
- Extra-virgin olive oil, for drizzling
- Crackers and/or crudités, for serving

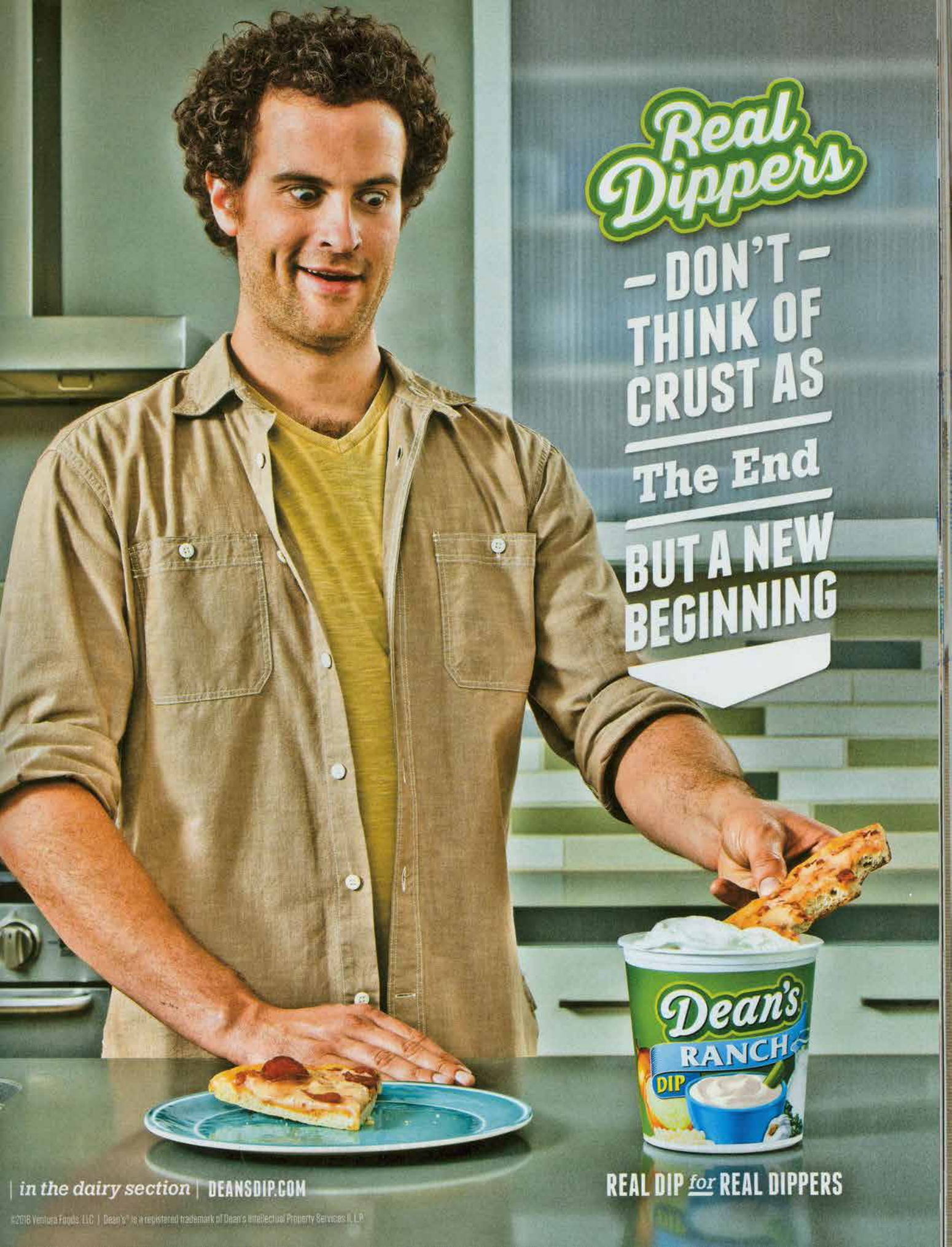
1. Pulse the shrimp in a food processor until finely chopped but not pureed. Transfer to a large bowl. Add the cream cheese, dill, tarragon, parsley, scallions, mayonnaise and sour cream to the food processor and process until smooth.
2. Add the cream cheese mixture to the shrimp along with the lemon zest and juice; mix well. Season with ½ teaspoon salt, a few grinds of pepper, and hot sauce to taste. Cover with plastic wrap and refrigerate at least 30 minutes and up to 4 hours.
3. Preheat the oven to 400°. Using a small serrated knife, hollow out the bread loaf, leaving a ½-inch-thick shell; set aside. Slice the cut-out bread into pieces and arrange on a baking sheet; drizzle with olive oil and add a few dashes of hot sauce. Bake until toasted, 5 to 8 minutes. Fill the loaf with the dip and top with dill. Serve with the toasted bread and crackers and/or crudités.

*Real
Dippers*

— DON'T —
THINK OF
CRUST AS

The End

BUT A NEW
BEGINNING



in the dairy section | DEANSDIP.COM

REAL DIP for REAL DIPPERS



BRIE-ONION DIP IN A FRENCH BREAD BOWL

ACTIVE: 20 min | TOTAL: 55 min | SERVES: 6 to 8

- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 large onion, halved and thinly sliced
- 6 sprigs thyme
- Kosher salt and freshly ground pepper
- 1 tablespoon Worcestershire sauce
- $\frac{1}{4}$ cup low-sodium beef broth
- 2 tablespoons chopped fresh chives, plus more for topping
- 1 loaf French bread (18 to 20 inches)
- 8 ounces brie cheese, rind removed, thinly sliced
- Crackers and/or crudités, for serving

1. Preheat the oven to 400°. Heat the olive oil in a medium nonstick skillet over medium heat. Add the onion and thyme sprigs, season with salt and pepper and cook, stirring occasionally, until the onion is caramelized, 15 to 17 minutes (reduce the heat if the onion is

getting too dark). Add the Worcestershire sauce and cook until the skillet is dry, about 1 minute. Add the beef broth and cook, stirring, until the mixture is slightly saucy, 2 to 3 minutes. Remove from the heat and let cool slightly; discard the thyme sprigs and stir in the chives.

2. Using a small serrated knife, hollow out the bread loaf, leaving a $\frac{1}{2}$ -inch-thick shell; reserve the cut-out bread. Drizzle the inside of the bread with olive oil and season with salt and pepper. Fill the loaf with half of the brie, then top with the onion mixture and the remaining brie; transfer to a baking sheet. Bake until the brie melts and the bread is toasted, about 15 minutes.

3. Meanwhile, slice the reserved bread into pieces and arrange on a separate baking sheet; drizzle with olive oil and season with salt and pepper. Bake until toasted, 5 to 8 minutes. Top the dip with more chives and serve with the toasted bread and crackers and/or crudités.

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No artificial preservatives or flavors.
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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?

- **Serious infections.** HUMIRA can lower your ability 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, and check you closely for signs and symptoms of TB during treatment with HUMIRA.
 - **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.
- Tell your doctor about all of your health conditions, including if you:**
- Think you have an infection or are being treated for infection. You should not start HUMIRA if you have any kind of infection unless your doctor says it is okay.

- Have symptoms of an infection, such as: fever, sweats, chills, muscle aches, cough, shortness of breath, blood in phlegm, weight loss, warm, red or painful skin, sores on your body, diarrhea, stomach pain, burning when you urinate, urinating more often than normal, or feeling very tired.
- 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.
- 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.
- Take any other medicines. 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).

Call your doctor right away if you have an infection or any symptoms of an infection while on HUMIRA.

HUMIRA can cause other serious side effects, including:

- Hepatitis B infection in carriers of the virus.
- Allergic reactions.
- Nervous system problems.
- Blood problems.
- Heart failure (new or worsening).
- Immune reactions including a lupus-like syndrome.
- Liver problems.
- Psoriasis (new or worsening).

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. For more information, talk to your health care provider.

HUMIRA is given by injection under the skin.

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.

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A man with short brown hair and a light beard is smiling broadly, looking off-camera to the right. He is wearing a dark blue polo shirt. He is seated at a dark table with a meal consisting of a plate of food, a glass of water with a lemon slice, and a fork and knife. The background is a bright, slightly out-of-focus outdoor setting with a white building and greenery.

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.



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
- weight loss
- 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).

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. The needle cover on the prefilled syringe contains dry natural rubber. Tell your doctor if you have any allergies to 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.
- 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
- clay-colored bowel movements
- feel very tired
- fever
- dark urine
- chills
- skin or eyes look yellow
- stomach discomfort
- little or no appetite
- skin rash
- vomiting

• **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
 - skin or eyes look yellow
 - poor appetite or vomiting
 - 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 the FDA at 1-800-FDA-1088.

General information about 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 was 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).

Manufactured by:

AbbVie Inc.

North Chicago, IL 60064, U.S.A.

US License Number 1889

Ref: 03-B166 Revised September, 2015

64C-1817038 MASTER

64Y-1853019

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It was the night before celebrating and all through the kitchen were spinach and sour cream and water chestnuts for mixin'.



They sprinkled in some cheer, chilled for 30 min more, then served in a bread bowl that no one could ignore!



Original Ranch Spinach Dip
Be inspired at [Pinterest.com/HVRanch](https://www.pinterest.com/HVRanch)

It's a *Start*

These easy soups make
a perfect first course.

PHOTOGRAPHS BY LEVI BROWN



Cream of Celery Soup



Cauliflower-Cheddar Soup

FOOD STYLING: BRETT KURZWEIL

Tomato-Fennel Soup with Crab



Portobello and Porcini Broth



Ancho-Butternut Squash Soup



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Harissa Marinated Brie at
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CREAM OF CELERY SOUP

ACTIVE: 25 min | TOTAL: 45 min
MAKES: about 8 cups

- 6 slices bacon, quartered
- 2 tablespoons unsalted butter
- 3 cups chopped celery hearts
- 3 cups chopped peeled celery root
- 1 shallot, chopped
- 2 teaspoons fresh thyme
- ½ teaspoon celery seeds
- Kosher salt and freshly ground pepper
- ¾ cup half-and-half
- 2 cups fresh parsley
- 2 tablespoons fresh tarragon
- 1 teaspoon fresh lemon juice

- 1.** Cook the bacon in a large skillet over medium heat until crisp, about 8 minutes. Drain on paper towels.
- 2.** Pour 1 tablespoon of the bacon drippings into a large pot over medium heat; add the butter. When the butter is melted, add the celery, celery root and shallot. Cook, stirring, until the shallot starts softening, about 5 minutes. Add the thyme, celery seeds, 1 teaspoon salt and a few grinds of pepper; stir to coat. Add 6 cups water and the half-and-half; bring to a simmer and cook until the vegetables are tender, about 20 minutes.
- 3.** Working in batches, transfer the soup to a blender and puree until smooth; adding some parsley and tarragon to each batch (or puree in the pot with an immersion blender). Return the soup to the pot and bring to a simmer; thin with water as needed. Season with the lemon juice, salt and pepper. Top each serving with the bacon.



CAULIFLOWER-CHEDDAR SOUP

ACTIVE: 30 min | TOTAL: 1 hr
MAKES: about 7 cups

- 2 tablespoons unsalted butter
- 1 small onion, chopped
- 2 cloves garlic, smashed
- 1 small head cauliflower, florets chopped
- 1 bay leaf
- 1 teaspoon chopped fresh rosemary
- Kosher salt and freshly ground pepper
- 3 tablespoons all-purpose flour
- 4 cups low-sodium chicken broth
- 1 cup milk
- 1½ cups grated white cheddar cheese
- 1 tablespoon dry sherry
- Freshly grated nutmeg
- Cheese straws, for serving

- 1.** Melt the butter in a Dutch oven over medium-high heat. Add the onion and garlic; cook, stirring, until they start softening, about 4 minutes. Add the cauliflower, bay leaf, rosemary, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the cauliflower starts browning, 5 minutes. Stir in the flour until absorbed, about 1 minute. Add the chicken broth and milk; bring to a boil. Reduce the heat; simmer until the cauliflower is tender, 30 minutes. Remove the bay leaf.
- 2.** Working in batches, transfer the soup to a blender and puree until smooth (or puree in the pot with an immersion blender). Return the soup to the pot over medium heat. Stir in the cheese until melted; add up to 1 cup water if the soup is too thick.
- 3.** Add the sherry; season with salt and pepper. Sprinkle with nutmeg and serve with cheese straws.



TOMATO-FENNEL SOUP WITH CRAB

ACTIVE: 35 min | TOTAL: 50 min
MAKES: about 8 cups

- 2 tablespoons extra-virgin olive oil
- 2 bulbs fennel, trimmed, cored and thinly sliced, plus fronds for topping
- 2 leeks (white and light green parts), sliced and rinsed
- Kosher salt
- Pinch of red pepper flakes
- 2 tablespoons Sambuca or other anise-flavored liqueur
- 1 28-ounce can whole plum tomatoes, crushed by hand
- 2 cups low-sodium chicken broth
- ¾ cup heavy cream
- 4 ounces lump crabmeat, picked over for shells

- 1.** Heat the olive oil in a large pot over medium-low heat. Add the fennel and leeks and season with 1½ teaspoons salt and the red pepper flakes. Cook, stirring occasionally, until the vegetables are just tender, about 25 minutes.
- 2.** Add the Sambuca and cook until evaporated, about 1 minute. Add the tomatoes, chicken broth, heavy cream and ½ cup water. Bring to a simmer over medium heat; cook until the fennel is soft, about 15 minutes.
- 3.** Working in batches, transfer the soup to a blender and puree until smooth (or puree in the pot with an immersion blender). Return the soup to the pot; return to a simmer and season with salt. Top each serving with the crab and fennel fronds.



PORTOBELLO AND PORCINI BROTH

ACTIVE: 35 min | TOTAL: 1 hr
MAKES: about 7 cups

- 3 tablespoons extra-virgin olive oil
- 1 large carrot, chopped
- 1 stalk celery, chopped
- 1 onion, chopped
- 4 large portobello mushroom caps, chopped
- 5 sprigs thyme
- 5 sprigs parsley
- ¼ cup dry Marsala wine
- ¾ cup dried porcini mushrooms, rinsed
- 1 teaspoon black peppercorns
- Kosher salt
- 16 ounces mushroom or cheese tortelloni
- Shredded parmesan cheese, for topping

- 1.** Heat 2 tablespoons olive oil in a large pot over medium heat. Add the carrot, celery and onion; cook, stirring occasionally, until just golden, about 5 minutes. Add the remaining 1 tablespoon olive oil, the portobellos and herbs; cook, stirring, until the mushrooms release their juices, about 4 minutes. Increase the heat to high; cook until the mushrooms brown, 2 to 3 minutes.
- 2.** Add the wine and cook to reduce, about 1 minute. Add the porcini, peppercorns, 1½ teaspoons salt and 12 cups water. Bring to a simmer over medium heat and cook until reduced by about one-third, 25 to 30 minutes.
- 3.** Meanwhile, cook the tortelloni as the label directs. Drain; skewer on toothpicks.
- 4.** Strain the broth through a fine-mesh sieve, pressing on the solids. Skim any excess fat from the surface. Season with salt. Serve with the tortelloni and sprinkle with parmesan.



ANCHO-BUTTERNUT SQUASH SOUP

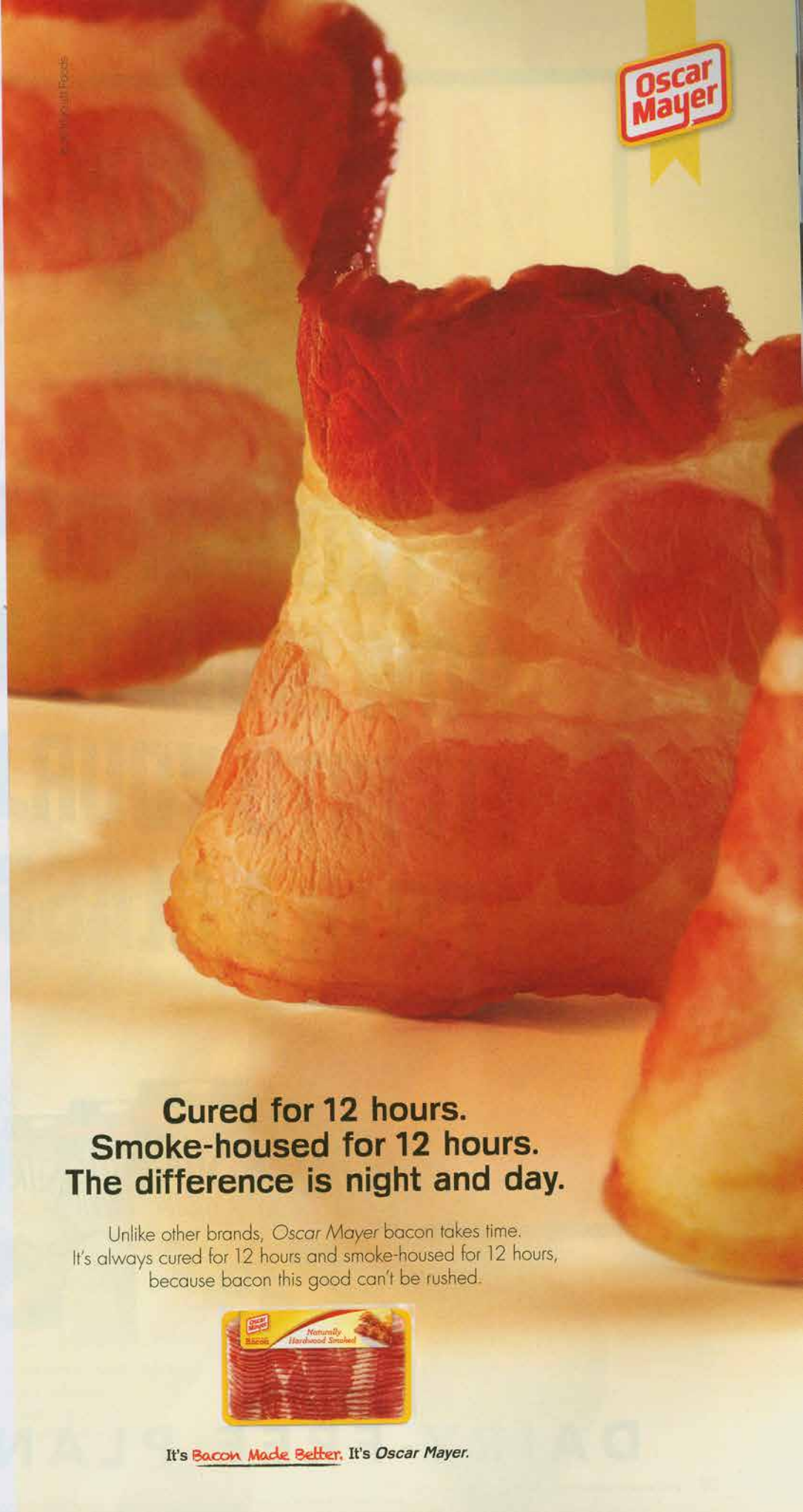
ACTIVE: 35 min | TOTAL: 1 hr
MAKES: 8 cups

- 3 tablespoons extra-virgin olive oil
- 1 dried ancho chile, stemmed and seeded
- 2 shallots, chopped
- 1 butternut squash, peeled, seeded and chopped (about 7 cups)
- 2 teaspoons ground cumin
- Kosher salt
- 2 teaspoons agave nectar or honey
- Juice of ½ lime
- Roasted salted pepitas and cayenne pepper or chili powder, for topping

1. Heat the olive oil in a large pot over medium-low heat. Add the ancho and cook, turning, until toasted, about 1 minute. Add the shallots and cook, stirring occasionally, until softened, about 3 minutes. Add the squash, cumin and 1 teaspoon salt, stirring to coat. Add 6 cups water and bring to a boil; reduce the heat to medium low and simmer until the squash is tender, 25 to 30 minutes.

2. Working in batches, transfer the soup to a blender and puree until smooth (or puree in the pot with an immersion blender). Return the soup to the pot; stir in the agave and lime juice. Season with salt and thin with water as needed. Top each serving with pepitas and sprinkle with cayenne.

You can make any of these soups up to 2 weeks ahead and freeze in an airtight container.



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PUMPKIN SPICE

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We turned our favorite fall flavor into some fun snacks.

PHOTOGRAPHS BY CHARLES MASTERS



Pumpkin Spice Cheesecake Toast

Beat $\frac{3}{4}$ cup pure pumpkin puree with 4 ounces softened cream cheese, $\frac{1}{2}$ cup sour cream, $\frac{1}{4}$ cup granulated sugar and 1 teaspoon pumpkin pie spice until smooth. Spread generously on 8 slices toasted brioche; dust with confectioners' sugar and more pie spice.

Pumpkin Spice Doughnut Holes

Whisk $1\frac{3}{4}$ cups flour, 2 teaspoons pumpkin pie spice and 1 teaspoon each baking powder and salt. Separately, whisk 1 egg, 2 tablespoons melted butter and $\frac{1}{2}$ cup each milk and sugar, then stir in the flour mixture. Deep-fry small scoops in 350° vegetable oil, turning, until golden, 3 to 4 minutes; transfer to a rack to drain. Roll in a mixture of $\frac{1}{2}$ cup sugar and 1 teaspoon pie spice while warm. (Makes about 24.)





Pumpkin Spice Bacon Peanuts

Toss 2 cups salted peanuts with 1 beaten egg white, 2 tablespoons sugar, 2 teaspoons pumpkin pie spice, 1 teaspoon pepper, $\frac{1}{2}$ teaspoon kosher salt and 4 chopped cooked bacon slices. Spread on a baking sheet; bake at 325° until golden, 15 to 20 minutes. Let cool 5 minutes, then loosen with a spatula and let cool completely.



Pumpkin Spice Milkshakes

Blend one 14-ounce container softened butter pecan ice cream with $\frac{3}{4}$ cup malted milk powder, 2 tablespoons milk and 2 teaspoons pumpkin pie spice. Divide among glasses; top with whipped cream and sprinkle with more pie spice.

Pumpkin Spice S'mores

Broil marshmallows (2 per s'more) on a baking sheet, turning once, until golden, 1 to 2 minutes; sprinkle with pumpkin pie spice. Sandwich between graham cracker squares with white chocolate and pumpkin butter.



Pumpkin Spice Chocolate Chip Cookies

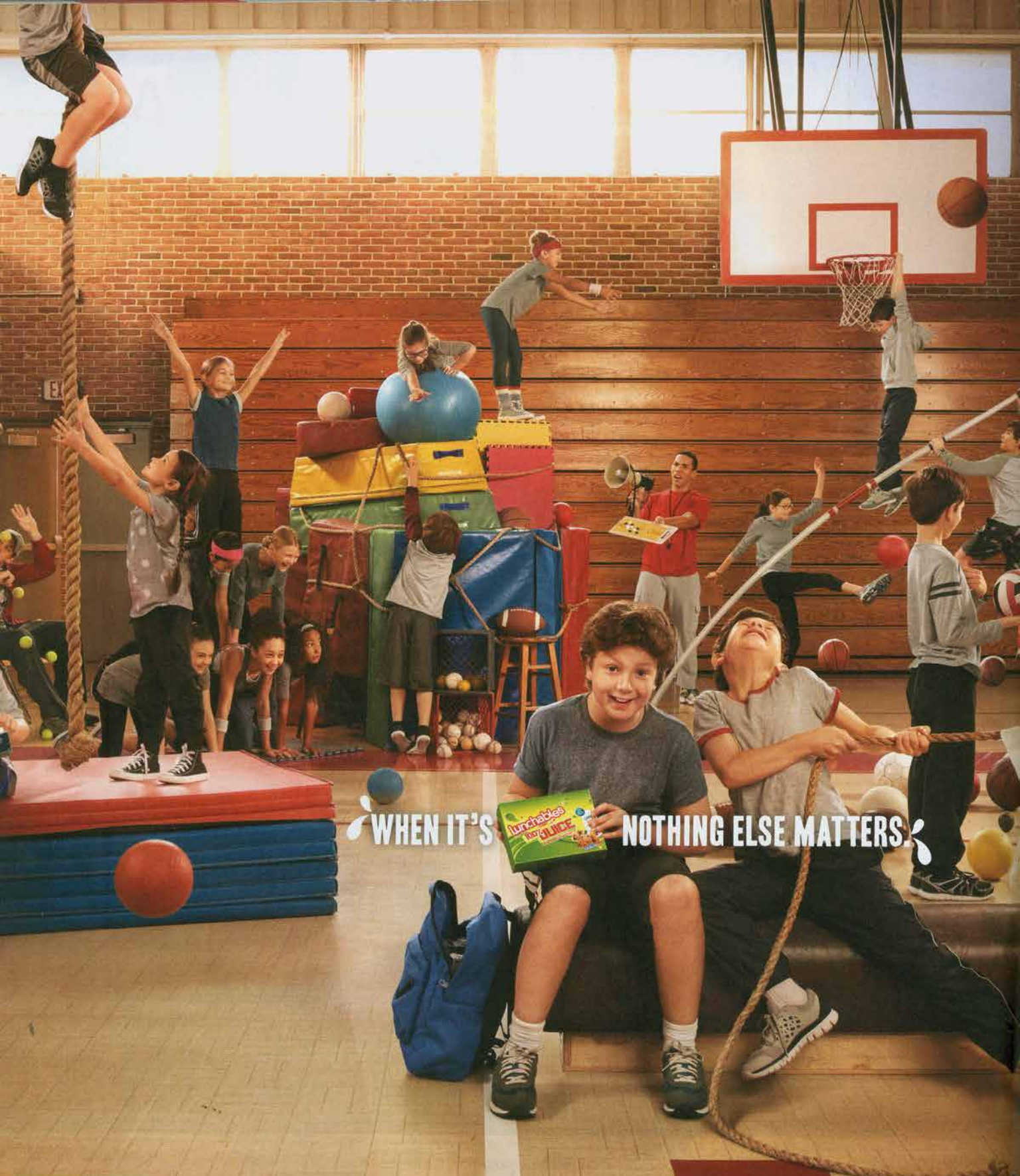
Whisk $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons pumpkin pie spice and $\frac{1}{2}$ teaspoon each baking soda, baking powder and salt. Separately, whisk 2 sticks cooled melted butter, 2 eggs, $\frac{3}{4}$ cup each granulated sugar and brown sugar and 1 teaspoon vanilla; stir in the flour mixture. Stir in $1\frac{1}{2}$ cups chocolate chips. Scoop the dough onto parchment-lined baking sheets. Bake at 350° until golden, 16 to 18 minutes. (Makes about 24.)



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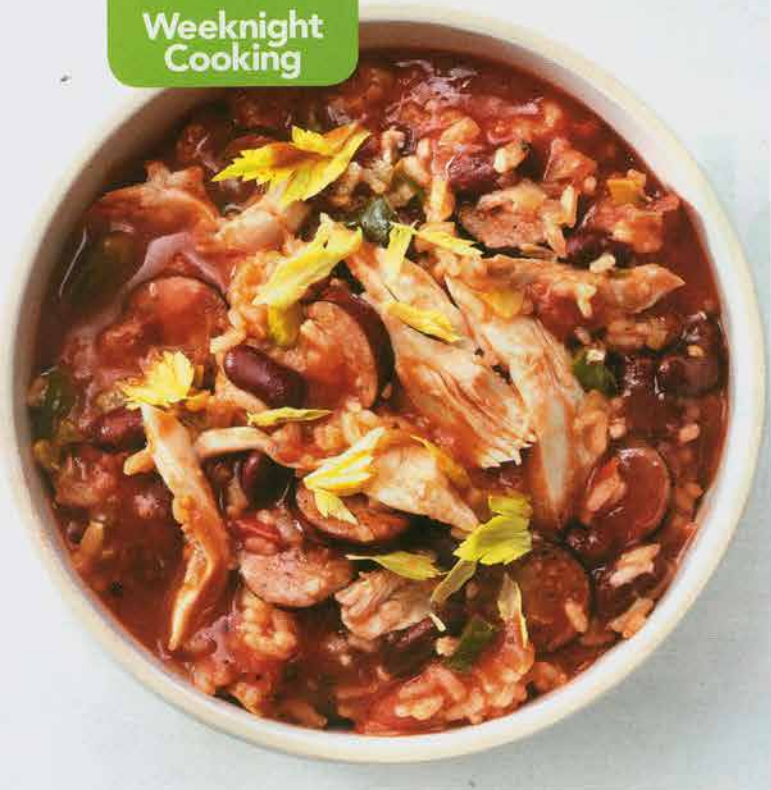
Lunchables
WITH 100% JUICE

Weeknight Cooking

PHOTOGRAPHS BY JUSTIN WALKER



Try a twist on chicken enchiladas—in a squash bowl! See page 100.



ANDOUILLE AND CHICKEN JAMBALAYA

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

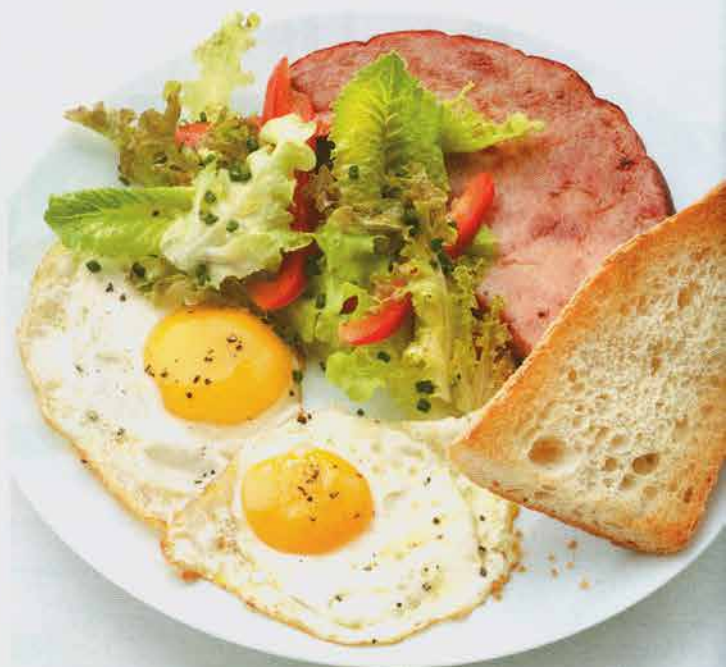
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 3-ounce fully cooked andouille sausages, sliced ¼ inch thick
- 2 stalks celery, chopped, plus leaves for topping
- 1 onion, chopped
- 1 green bell pepper, chopped
- Kosher salt
- 2 tablespoons tomato paste
- 1 teaspoon Cajun seasoning
- ¾ cup converted white rice
- 1 15-ounce can diced fire-roasted tomatoes
- 1 15-ounce can no-salt-added kidney beans, drained and rinsed
- 1½ cups shredded rotisserie chicken or leftover turkey (skin removed; about 8 ounces)

1. Heat 2 tablespoons olive oil in a large pot over medium-high heat. Add the sausage and cook, stirring occasionally, until browned, about 3 minutes. Add the celery, onion and bell pepper, season with salt and cook, stirring occasionally, until the vegetables soften, 3 to 5 minutes. Add the tomato paste and Cajun seasoning and cook, stirring occasionally, until the vegetables are coated, about 1 minute. Add the rice and cook, stirring, until coated, about 1 minute.

2. Add the diced tomatoes and 5 cups water to the pot. Increase the heat to high and bring to a boil. Reduce the heat to a simmer, cover and cook until the rice is tender and the sauce thickens, 10 to 15 minutes.

3. Stir the beans and chicken into the pot and cook until warmed through, about 1 minute. Top each serving with celery leaves and drizzle with olive oil.

Per serving: Calories 520; Fat 24 g (Saturated 6 g); Cholesterol 53 mg; Sodium 861 mg; Carbohydrate 55 g; Fiber 11 g; Sugars 8 g; Protein 28 g



HAM AND EGGS WITH GREENS

ACTIVE: 25 min | TOTAL: 35 min | SERVES: 4

- 2 teaspoons white wine vinegar
- 1 teaspoon dijon mustard
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 2 7-ounce boneless ham steaks, halved and patted dry
- 8 large eggs
- 1 red bell pepper, thinly sliced
- 1 5-ounce package mesclun greens (about 8 cups)
- 1 tablespoon chopped fresh chives
- 1 small baguette, halved, split and toasted

1. Whisk the vinegar, mustard and a pinch each of salt and pepper in a large bowl. Gradually whisk in 1 tablespoon olive oil until smooth.

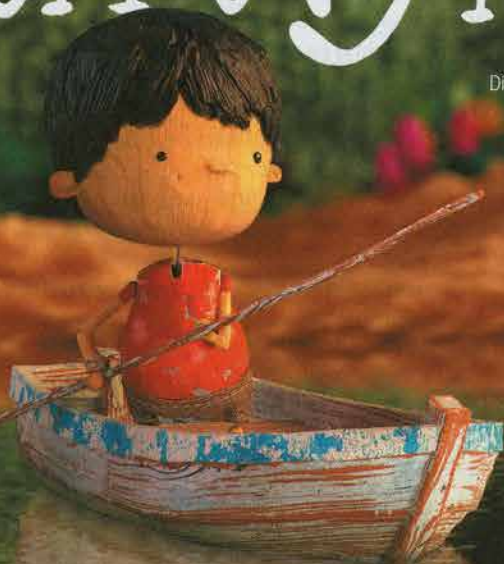
2. Heat the remaining 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the ham and cook until browned, 2 to 3 minutes per side. Remove each piece to a plate. Reduce the heat to medium low. Working in batches, crack the eggs into the skillet and cook, without flipping, until the whites are set but the yolks are still runny, 4 to 5 minutes. Season with salt and pepper. Divide among the plates.

3. Add the bell pepper, mesclun greens and chives to the bowl with the vinaigrette and toss to coat. Season with salt and pepper. Add the salad to the plates. Serve with the baguette.

Per serving: Calories 480; Fat 21 g (Saturated 6 g); Cholesterol 417 mg; Sodium 1,780 mg; Carbohydrate 32 g; Fiber 2 g; Sugars 2 g; Protein 38 g

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Jacob Sanchez
Diagnosed with autism



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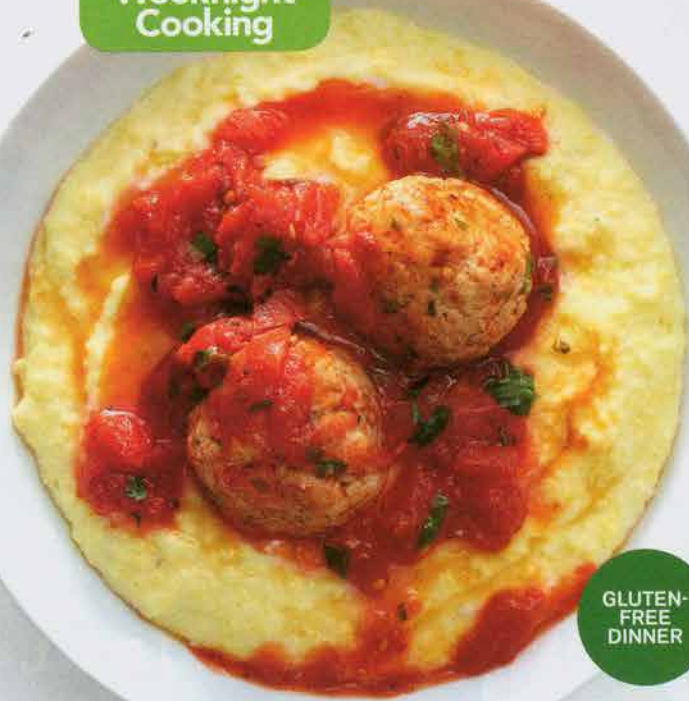
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NO PURCHASE NECESSARY. Open to legal residents of the 50 United States (including D.C.) and Canada (excluding Quebec) over the age of majority as of November 22, 2016. Entrants must complete the entry form located at foodnetwork.com/gingerbreadhouse between November 22, 2016 at 12:00am EST & January 5, 2017 at 11:59pm EST. One (1) Grand Prize, consisting of a \$500 USD Michaels Gift Card are available to be won. Approximate retail value of all prizes is \$500 USD. Odds of winning depend on number of entries. Prospective Canadian prize winners must correctly answer a mathematical skill question. Only one (1) entry per person. Void where prohibited. Subject to full rules at foodnetwork.com/gingerbreadhouse.



GLUTEN-FREE
DINNER

TURKEY MEATBALLS WITH CHEESY POLENTA

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

- 1 large egg, lightly beaten
- 1 cup instant polenta
- 1 pound ground turkey
- ¼ cup part-skim ricotta cheese
- ¼ cup plus 2 tablespoons grated parmesan cheese
- ¼ cup roughly chopped fresh parsley
- 3 cloves garlic (1 chopped, 2 sliced)
- Kosher salt and freshly ground pepper
- 1 tablespoon extra-virgin olive oil
- 1 28-ounce can whole San Marzano tomatoes, crushed by hand
- ¼ teaspoon red pepper flakes

1. Mix the egg and ¼ cup polenta in a large bowl; let sit 5 minutes. Add the turkey, ricotta, 2 tablespoons each parmesan and parsley, the chopped garlic, ½ teaspoon salt and a few grinds of pepper; mix with your hands until combined. Form into eight 1½-inch meatballs.

2. Heat the olive oil in a large nonstick skillet over medium-high heat. Add the meatballs and cook, turning, until lightly browned, about 5 minutes. Transfer to a plate. Add the sliced garlic to the skillet and cook, stirring, until slightly softened, about 1 minute. Add the tomatoes and red pepper flakes and bring to a boil. Reduce the heat to medium and return the meatballs to the skillet. Simmer, stirring occasionally, until the meatballs are cooked through, about 10 minutes. Stir in the remaining 2 tablespoons parsley and season with ¼ teaspoon salt and a few grinds of pepper.

3. Meanwhile, bring 4 cups salted water to a boil. Reduce the heat to medium low and add the remaining ¾ cup polenta. Cook, stirring constantly, until the water is absorbed and the polenta is soft and creamy, 7 to 8 minutes. Stir in the remaining ¼ cup parmesan and season with salt and pepper. Top each serving of polenta with the meatballs and sauce.

Per serving: Calories 470; Fat 18 g (Saturated 5 g); Cholesterol 142 mg; Sodium 1,045 mg; Carbohydrate 45 g; Fiber 4 g; Sugars 4 g; Protein 31 g



BAKED TORTELLINI WITH KALE PESTO

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

Kosher salt

- 1 12- to 14-ounce package spinach and cheese tortellini
- 7 cups baby kale (about 8 ounces)
- ¼ cup extra-virgin olive oil
- 1 clove garlic
- ¼ cup plus 2 tablespoons grated parmesan cheese
- Freshly ground pepper
- 1 cup heavy cream
- ¼ cup sliced sun-dried tomatoes (not oil-packed)
- ¾ cup shredded part-skim mozzarella cheese (about 3 ounces)
- ¼ cup panko breadcrumbs
- 2 tablespoons pine nuts, roughly chopped
- 2 tablespoons chopped fresh parsley

1. Preheat the oven to 425°. Bring a large pot of salted water to a boil. Add the tortellini and cook as the label directs. Reserve ¼ cup cooking water, then drain. Reserve the pot.

2. Meanwhile, puree 4 cups kale, the olive oil and garlic in a blender or food processor until almost smooth. Add ¼ cup parmesan and season with salt and pepper. Pulse until smooth, adding up to ¼ cup tap water if needed.

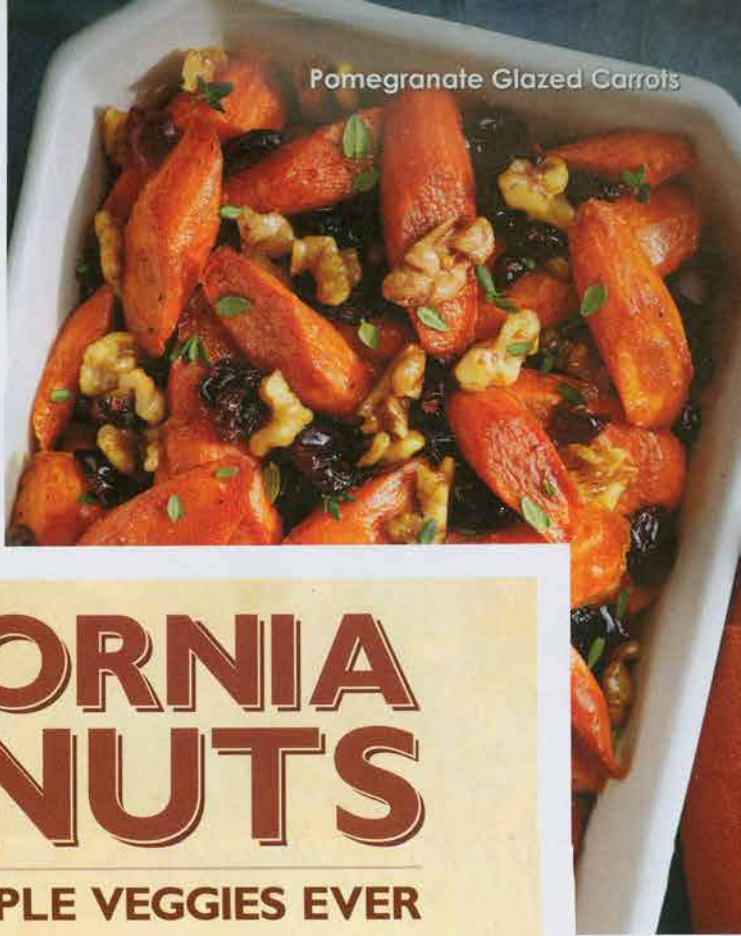
3. Transfer the pesto to the reserved pot along with the heavy cream; stir to combine. Bring to a boil over medium heat, then reduce the heat to medium low; stir in the tortellini, sun-dried tomatoes and the remaining 3 cups kale, adding the reserved cooking water as needed to loosen. Transfer to a 9-by-13-inch baking dish and sprinkle with the mozzarella.

4. Combine the panko, pine nuts, parsley and the remaining 2 tablespoons parmesan in a small bowl; season with salt and pepper. Sprinkle over the tortellini and bake until golden brown, about 12 minutes. Let cool slightly before serving.

Per serving: Calories 790; Fat 52 g (Saturated 23 g); Cholesterol 139 mg; Sodium 932 mg; Carbohydrate 58 g; Fiber 5 g; Sugars 7 g; Protein 26 g



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Basil & Balsamic Vinaigrette



Pomegranate Glazed Carrots

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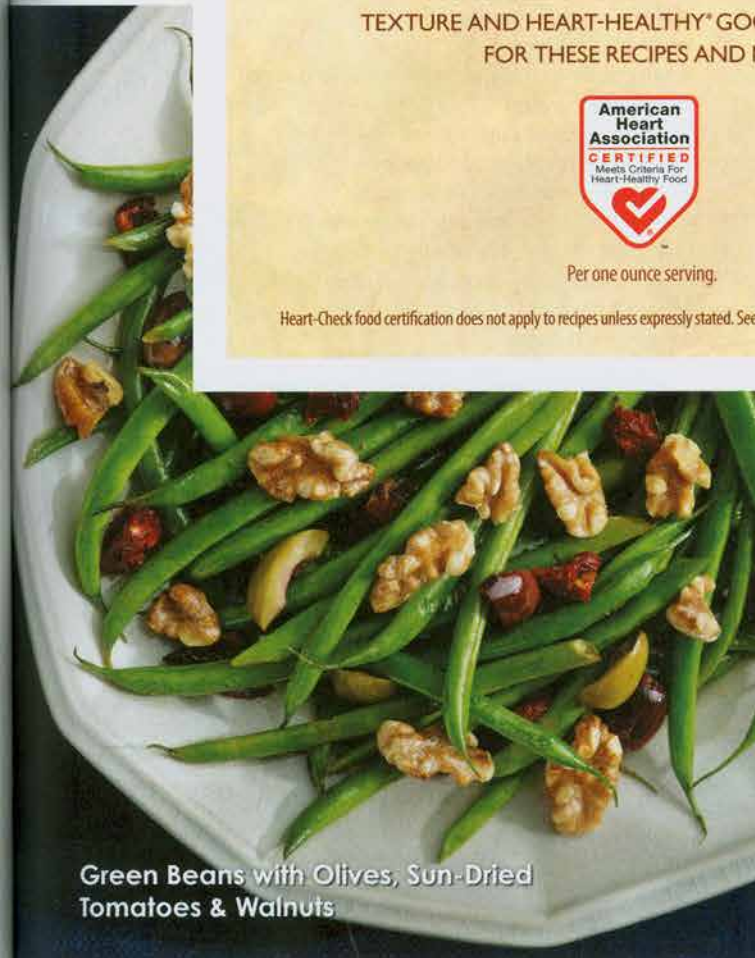
Per one ounce serving.



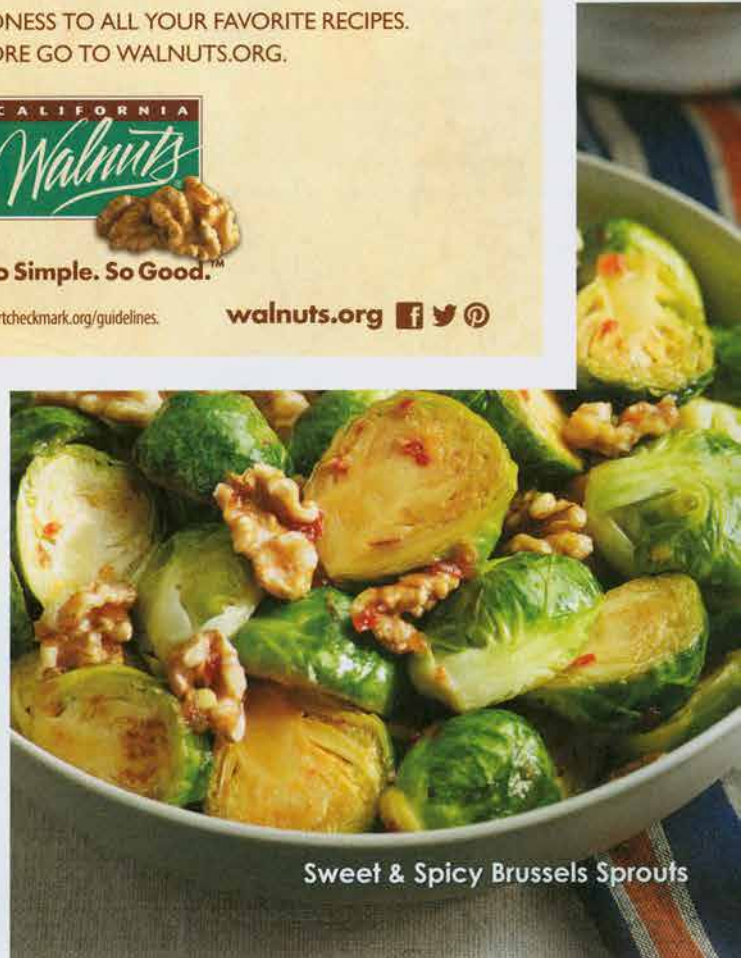
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walnuts.org   

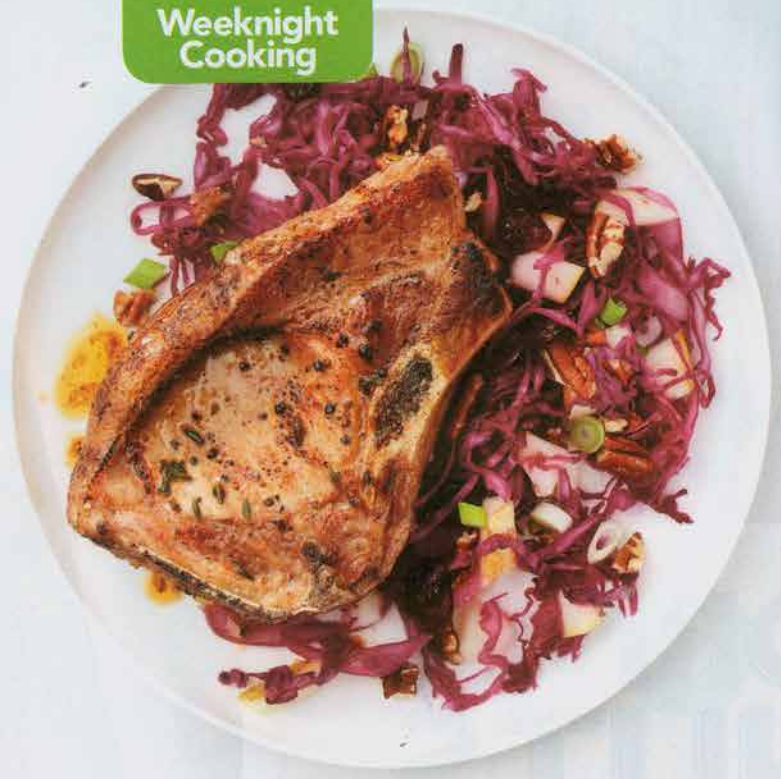


Green Beans with Olives, Sun-Dried
Tomatoes & Walnuts



Sweet & Spicy Brussels Sprouts

*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.



PORK CHOPS WITH PEAR-PECAN SLAW

ACTIVE: 25 min | TOTAL: 35 min | SERVES: 4

- 4 bone-in center-cut pork chops (1 inch thick; about 10 ounces each)
- 1 teaspoon paprika
- ½ teaspoon dried thyme
- Kosher salt and freshly ground pepper
- ½ cup roughly chopped pecans
- 1 tablespoon extra-virgin olive oil
- ¼ large head red cabbage, shredded (about 4 cups)
- ⅓ cup dried cranberries
- 1 pear, chopped
- 2 scallions, chopped
- 3 tablespoons apple cider vinegar

- 1.** Season the pork chops all over with the paprika, thyme, ¾ teaspoon salt and a few grinds of pepper; set aside. Toast the pecans in a large dry skillet over medium heat, stirring occasionally, about 5 minutes; transfer to a small bowl.
- 2.** Heat the olive oil in the skillet. Add the pork chops and cook until well browned, about 6 minutes per side (a thermometer inserted sideways into the center should register 145°). Remove to a large plate and let rest.
- 3.** Add the cabbage to the skillet and cook, stirring occasionally, until slightly wilted, 1 to 2 minutes; remove from the heat. Add the dried cranberries, pear, scallions, vinegar and toasted pecans. Season with salt and pepper and toss to coat. Serve the pork chops with the slaw.

Per serving: Calories 550; Fat 30 g (Saturated 7 g); Cholesterol 147 mg; Sodium 499 mg; Carbohydrate 25 g; Fiber 5 g; Sugars 17 g; Protein 46 g



CHICKEN ENCHILADA-STUFFED SQUASH

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

- 2 small acorn squash, halved and seeded
- 1 tablespoon extra-virgin olive oil
- ½ white onion, diced
- 1 small poblano chile pepper, seeded and diced
- 1 clove garlic, grated
- ½ teaspoon ground cumin
- Kosher salt and freshly ground pepper
- 1 15-ounce can red enchilada sauce
- 2½ cups shredded rotisserie chicken (skin removed)
- ½ cup fresh cilantro, plus more for topping
- 1 8-ounce package shredded Mexican-blend cheese (about 2 cups)
- Sour cream, for topping

- 1.** Preheat the oven to 425°. Place the squash halves in a large microwave-safe bowl with ¼ cup water; cover loosely with plastic wrap. Microwave until fork-tender, about 15 minutes.
- 2.** Meanwhile, heat the olive oil in a medium saucepan over medium-high heat. Add the onion and poblano and cook, stirring, until slightly softened, about 2 minutes. Add the garlic, cumin, ½ teaspoon salt and a few grinds of pepper; cook, stirring occasionally, until the vegetables soften, about 3 minutes. Add the enchilada sauce and chicken. Bring to a simmer and cook until the sauce slightly thickens, about 5 minutes. Stir in the cilantro and season with salt and pepper.
- 3.** Place the acorn squash cut-sides up in a 9-by-13-inch baking dish. Divide the chicken filling evenly among the squash halves and top with the cheese. Bake until the cheese is lightly golden and melted, 10 to 12 minutes. Top with sour cream and more cilantro.

Per serving: Calories 550; Fat 35 g (Saturated 15 g); Cholesterol 104 mg; Sodium 1,421 mg; Carbohydrate 43 g; Fiber 6 g; Sugars 5 g; Protein 31 g

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Easy Smoked Sausage Skillet

Serving Size: 4-6 Total Time: 20 minutes

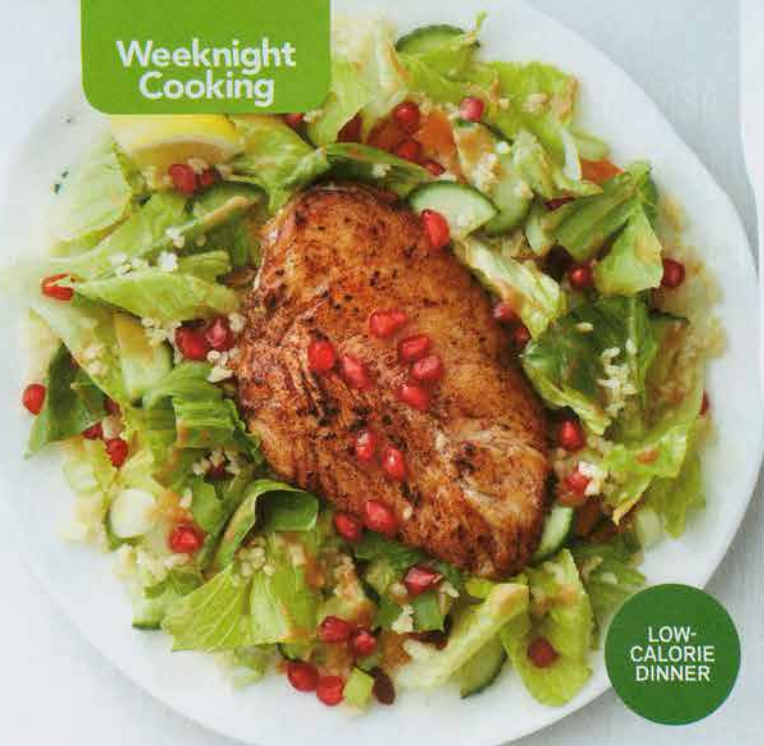
Ingredients :

- 1 pkg. Hillshire Farm® smoked sausage, diagonally sliced thin
- 2 cloves garlic, crushed
- ¼ cup olive oil
- 1 large red bell pepper, sliced thin
- 1 small yellow onion, sliced thin
- 1 pkg. frozen broccoli, thawed
- ½ cup chicken broth (or water)
- ½ cup tomato sauce
- 2 cups instant rice
- ½ cup shredded Mozzarella cheese

Instructions :

Heat olive oil and garlic in skillet, stir in smoked sausage slices and cook until browned. Add pepper, onion, broccoli, broth and tomato sauce and simmer for 10 minutes until the vegetables are tender and the liquid is absorbed. In the meantime, prepare rice according to package instructions. Stir rice into the skillet, sprinkle with cheese and serve.

Visit HillshireFarm.com/recipes for delicious recipes perfect for any night of the week.



LOW-CALORIE
DINNER

CHICKEN PAILLARD WITH TAHINI DRESSING

ACTIVE: 30 min | TOTAL: 35 min | SERVES: 4

- ½ cup bulgur
- Kosher salt and freshly ground pepper
- 4 chicken cutlets (about 1¼ pounds)
- 3 tablespoons extra-virgin olive oil
- Juice of 1 lemon, plus wedges for serving
- ¾ teaspoon pumpkin pie spice
- ¼ cup tahini
- 1 small head romaine lettuce, roughly chopped
- 3 scallions, sliced
- 2 Persian cucumbers, halved lengthwise and sliced
- 2 tablespoons chopped mixed dried fruit (such as apricots and cranberries)
- ¼ cup pomegranate seeds

1. Cook the bulgur as the label directs and transfer to a large bowl. Season with salt and pepper and let cool slightly.
2. Meanwhile, toss the chicken cutlets with 1 tablespoon olive oil, the juice of ½ lemon, the pumpkin pie spice and ½ teaspoon salt in a medium bowl. Set aside to marinate 10 minutes. Whisk the tahini with the remaining 2 tablespoons olive oil and the juice of ½ lemon in a large bowl until smooth; season with salt and pepper. Set aside.
3. Heat a large nonstick skillet over medium-high heat. Add the chicken and cook until browned, about 3 minutes per side. Remove to a plate.
4. Add the bulgur, lettuce, scallions, cucumbers and dried fruit to the bowl with the tahini dressing; season with salt and pepper and toss. Top each serving of salad with a chicken cutlet and the pomegranate seeds. Serve with lemon wedges.

Per serving: Calories 430; Fat 21 g (Saturated 3 g); Cholesterol 78 mg; Sodium 332 mg; Carbohydrate 27 g; Fiber 6 g; Sugars 6 g; Protein 35 g



TERIYAKI SALMON QUINOA BOWLS

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

- 1 cup tricolor quinoa
- ½ cup plus 2 tablespoons soy sauce
- ¼ cup plus 2 tablespoons mirin (Japanese rice wine) or ¼ cup each seasoned rice vinegar and water plus 1 tablespoon honey
- 4 cloves garlic, grated
- 1 tablespoon minced peeled fresh ginger
- 2 tablespoons honey
- 1½ pounds skinless salmon, cut into 1½-inch pieces
- 2 scallions (white and light green parts only), sliced, plus more for topping
- 3 tablespoons vegetable oil
- 3 heads baby bok choy (about 1 pound), trimmed and chopped
- 6 ounces shiitake mushroom caps, thinly sliced
- Grated zest of ½ lemon, plus wedges for serving

1. Cook the quinoa as the label directs. Meanwhile, whisk ½ cup each soy sauce and mirin with three-quarters of the garlic, the ginger and honey in a medium bowl. Add the salmon and turn to coat. Let marinate at room temperature, 15 minutes.
2. Stir the scallions and the remaining 2 tablespoons soy sauce into the quinoa. Cover and set aside.
3. Heat a large nonstick skillet over medium-high heat. Add 2 tablespoons vegetable oil. Add the bok choy and cook until the leaves start wilting, 3 to 4 minutes. Add the remaining garlic and the mushrooms and cook, stirring occasionally, until softened, about 5 minutes. Add the remaining 2 tablespoons mirin and the lemon zest; toss to coat. Transfer the vegetables to a bowl.
4. Wipe out the skillet and increase the heat to high. Add the remaining 1 tablespoon vegetable oil. Add the salmon and about one-third of the marinade to the skillet (discard the remaining marinade). Cook until the salmon is golden brown and cooked through, 3 minutes per side. Top each serving of quinoa with the vegetables, salmon and more scallions. Serve with lemon wedges.

Per serving: Calories 550; Fat 20 g (Saturated 2 g); Cholesterol 80 mg; Sodium 992 mg; Carbohydrate 45 g; Fiber 5 g; Sugars 13 g; Protein 43 g

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- 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

Viberzi™
(eluxadoline) tablets 
75 mg • 100 mg

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

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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Weeknight
Cooking



Kids'
MEAL

SLOW-COOKER CHICKEN AND DUMPLINGS

ACTIVE: 20 min | TOTAL: 7 hr 20 min | SERVES: 4

- 3 carrots, sliced
- 3 stalks celery, sliced
- 1½ pounds skinless, boneless chicken thighs (5 or 6)
- 2 cloves garlic, chopped
- Pinch of red pepper flakes
- Kosher salt and freshly ground pepper
- 2½ cups low-sodium chicken broth
- 3 tablespoons all-purpose flour
- 20 frozen cheese-filled mini pierogi (from one 12-ounce package)
- ⅓ cup frozen peas
- ⅓ cup heavy cream
- ¼ cup roughly chopped fresh dill

Keep pierogi in your freezer for quick family dinners: You can add them to soup or use in place of ravioli.

1. Put the carrots and celery in a 6- to 8-quart slow cooker. Top with the chicken; sprinkle with the garlic, red pepper flakes, ½ teaspoon salt and a few grinds of pepper. Whisk the broth with the flour in a medium bowl until smooth; pour over the chicken. Cover and cook on low, 7 hours.
2. About 20 minutes before serving, bring a medium pot of salted water to a boil. Add the pierogi and cook as the label directs. Drain.
3. Uncover the slow cooker and stir, breaking up the chicken. Add the pierogi, peas and heavy cream and stir. Let stand, uncovered, 10 minutes. Stir in the dill; season with salt and pepper.

Per serving: Calories 550; Fat 26 g (Saturated 12 g); Cholesterol 209 mg; Sodium 841 mg; Carbohydrate 35 g; Fiber 4 g; Sugars 6 g; Protein 44 g

LOW-CALORIE
DINNER



SKIRT STEAK WITH MUSHROOM HASH

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

- 1 pound Yukon Gold or red-skinned potatoes, cut into 1-inch chunks
- Kosher salt
- 1¼ pounds skirt steak, cut into 4 pieces
- Freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 1 large shallot, sliced
- 1 10-ounce package baby spinach (about 8 cups)
- 1 tablespoon unsalted butter
- 8 ounces cremini mushrooms, quartered
- ⅓ cup dry white wine

1. Preheat the broiler. Put the potatoes in a medium saucepan and cover with water by 1 inch; season with salt. Bring to a boil and cook until the potatoes just start softening, about 5 minutes; drain and set aside. Season the steak with salt and pepper and set aside.
2. Meanwhile, heat 1 tablespoon olive oil in a large ovenproof skillet over medium-high heat. Add half of the shallot and cook, stirring, until slightly softened, about 2 minutes. Add the spinach and season with ½ teaspoon salt and a few grinds of pepper. Cook, stirring, until the spinach is wilted and the liquid evaporates, about 3 minutes. Remove to a bowl; set aside.
3. Wipe out the skillet; add 1 tablespoon olive oil and heat over medium-high heat. Add the steak and cook until browned, about 4 minutes per side. Transfer to a plate and let rest.
4. Pour out any drippings from the skillet. Melt the butter in the skillet. Add the mushrooms and cook, stirring occasionally, until wilted, about 3 minutes. Stir in the remaining shallot, the potatoes, wine, ½ teaspoon salt and a few grinds of pepper. Drizzle with the remaining 1 tablespoon olive oil. Broil until browned, 8 minutes.
5. Stir the spinach into the potato mixture. Slice the steak against the grain and serve with the vegetables.

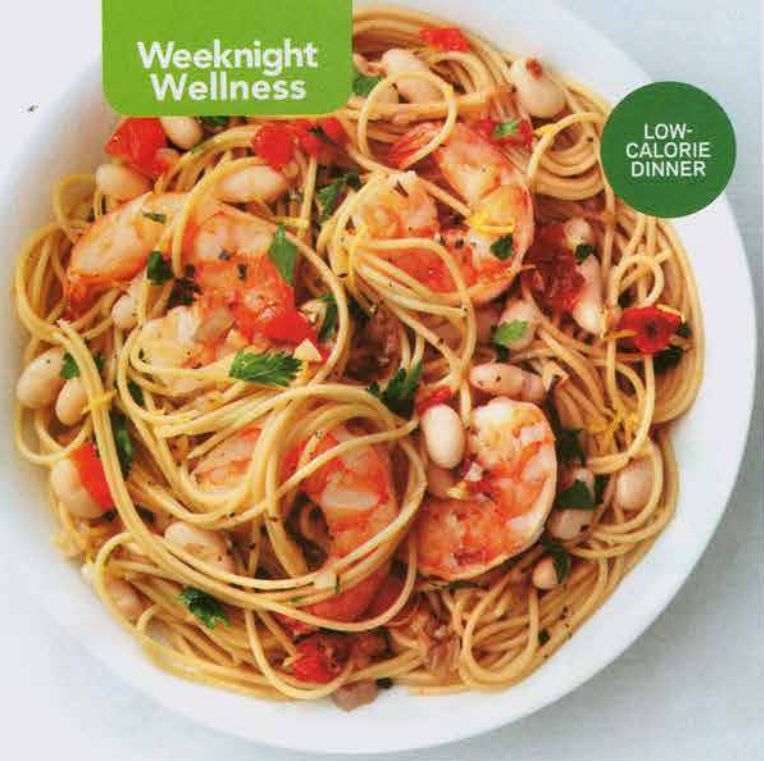
Per serving: Calories 490; Fat 27 g (Saturated 8 g); Cholesterol 106 mg; Sodium 643 mg; Carbohydrate 28 g; Fiber 4 g; Sugars 3 g; Protein 37 g

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Weeknight
Wellness

LOW-
CALORIE
DINNER



WHOLE-WHEAT SPAGHETTI WITH SHRIMP AND WHITE BEANS

ACTIVE: 20 min | TOTAL: 25 min | SERVES: 4

Kosher salt
8 ounces whole-wheat spaghetti
 $\frac{3}{4}$ cup extra-virgin olive oil
1 shallot, chopped
1 14-ounce can white beans, drained and rinsed
3 jarred cherry peppers or pepperoncini, roughly chopped
2 cloves garlic, chopped
 $\frac{3}{4}$ to $\frac{1}{2}$ teaspoon red pepper flakes
 $\frac{3}{4}$ pound medium shrimp, peeled and deveined
 $\frac{1}{2}$ cup dry white wine
Grated zest and juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ cup fresh parsley, roughly chopped
Freshly ground pepper

1. Bring a large pot of salted water to a boil. Add the spaghetti and cook as the label directs. Reserve $\frac{3}{4}$ cup cooking water, then drain.
2. Meanwhile, heat the olive oil in a large skillet over high heat. Add the shallot and cook, stirring occasionally, until slightly softened, about 2 minutes. Add the beans, cherry peppers, garlic, red pepper flakes and $\frac{1}{2}$ teaspoon salt; cook, stirring occasionally, until the garlic starts browning, 2 to 3 minutes. Add the shrimp and cook, stirring occasionally, until opaque, about 3 minutes. Add the wine and cook until slightly reduced, about 2 minutes.
3. Add the pasta and lemon zest and juice to the skillet and toss to coat. Gradually add the reserved cooking water as needed to loosen. Add the parsley, season with salt and pepper and toss.

Per serving: Calories 470; Fat 17 g (Saturated 2 g); Cholesterol 30 mg; Sodium 914 mg; Carbohydrate 67 g; Fiber 12 g; Sugars 3 g; Protein 19 g



LOW-
CALORIE
DINNER

PORK TENDERLOIN WITH FARRO AND ORANGES

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

3 tablespoons extra-virgin olive oil
1 shallot, finely chopped
 $\frac{3}{4}$ cup farro
Kosher salt and freshly ground pepper
2 small pork tenderloins (12 ounces each)
2 teaspoons finely chopped fresh rosemary
1 orange, cut into 8 wedges
 $\frac{1}{3}$ cup dry white wine
 $\frac{1}{2}$ cup low-sodium chicken broth
2 teaspoons honey
2 cups chopped radicchio (about $\frac{1}{2}$ head) or escarole
 $\frac{1}{4}$ cup roughly chopped fresh parsley

1. Preheat the oven to 450°. Heat 1 tablespoon olive oil in a medium saucepan over medium-high heat. Add the shallot and cook, stirring occasionally, until tender, 2 minutes. Stir in the farro, $\frac{1}{2}$ teaspoon salt and a few grinds of pepper. Add $1\frac{1}{4}$ cups water and bring to a boil. Reduce the heat to a simmer, cover and cook until the water is absorbed and the farro is tender, 25 minutes.
2. Meanwhile, rub the pork with the rosemary and a pinch each of salt and pepper. Heat the remaining 2 tablespoons olive oil in a large ovenproof skillet over medium-high heat. Add the pork and orange wedges. Cook, turning the pork and oranges halfway through, until browned, 5 minutes. Transfer the skillet to the oven. Roast until a thermometer inserted into the center of the pork registers 145°, 12 to 15 minutes. Transfer the pork and oranges to a cutting board; let rest.
3. Add the wine to the skillet and cook over medium-high heat, scraping up any browned bits, until the liquid is almost evaporated, 2 to 3 minutes. Add the chicken broth and honey and simmer until slightly reduced, about 2 minutes.
4. Slice the pork. Stir the radicchio and parsley into the farro. Serve the pork with the oranges and farro; top with the pan sauce.

Per serving: Calories 470; Fat 18 g (Saturated 4 g); Cholesterol 111 mg; Sodium 347 mg; Carbohydrate 36 g; Fiber 5 g; Sugars 7 g; Protein 41 g

WELLNESS TIP

Give radicchio a try. The slightly bitter vegetable is high in antioxidants and an excellent source of vitamin K.

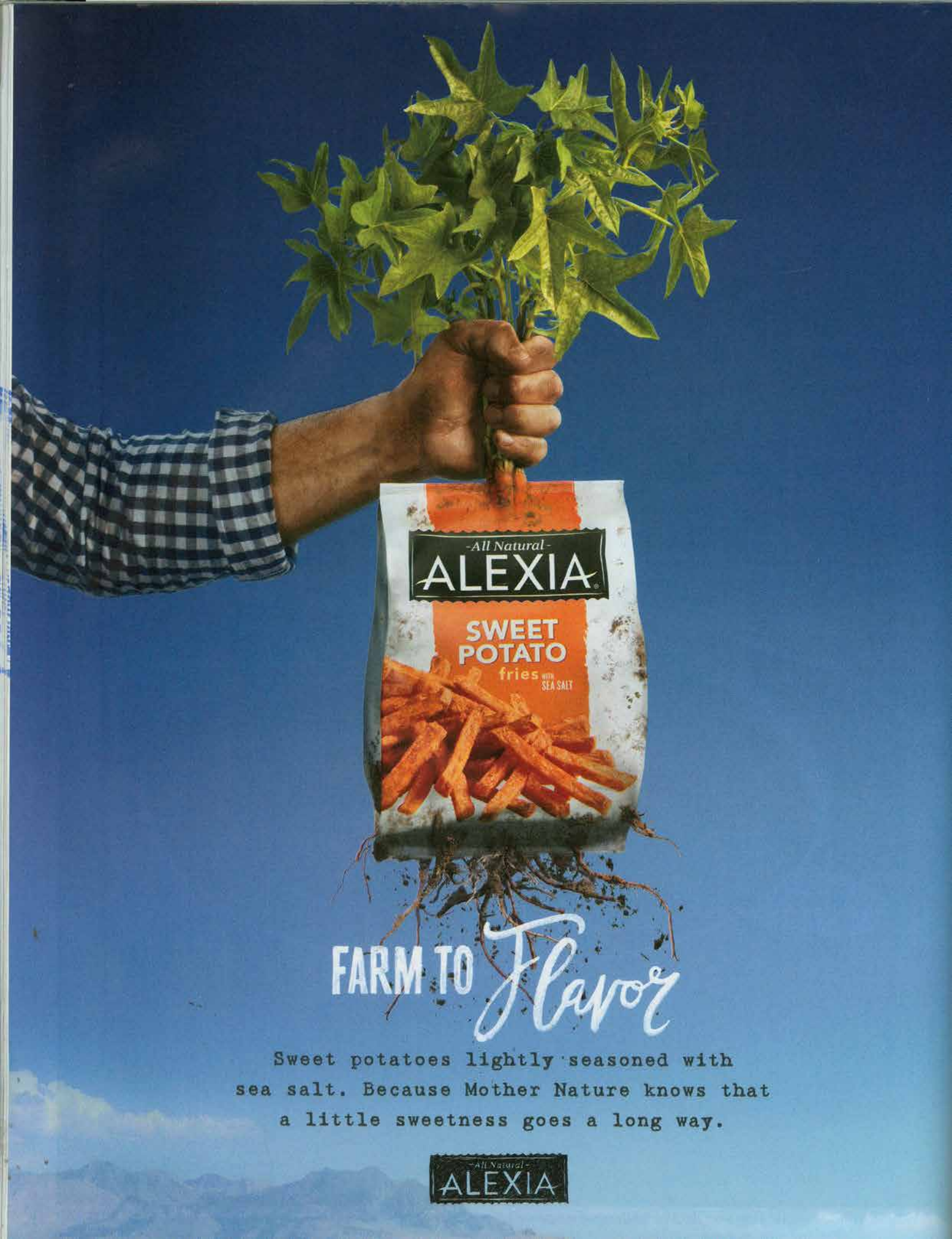
Traditional Sausage Stuffing

- 1 package Johnsonville® All-Natural Fresh Italian Ground Sausage
 - 3 celery ribs, chopped
 - 1 large onion, chopped
 - 1 cup finely chopped carrots
 - 1 package (12 to 14 oz) herb-seasoned stuffing cubes
 - 2 to 2 1/2 cups chicken broth
 - 2 eggs, lightly beaten
 - 1/2 cup fresh parsley, chopped
- 1 | Preheat oven to 325°F.
 - 2 | In a large skillet, cook sausage over medium heat for 5 minutes.
 - 3 | Add the celery, onions and carrots.
 - 4 | Cook and stir 5 to 10 minutes longer, until sausage is no longer pink and vegetables are tender.
 - 5 | In a large bowl, combine stuffing cubes and sausage mixture. Stir in broth, eggs and parsley; toss to combine.
 - 6 | Spoon into a greased 13-inch by 9-inch baking dish.
 - 7 | Cover and bake for 30 minutes.
 - 8 | Uncover and bake 10 minutes longer or until a thermometer reads 160°F and top is lightly browned.



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**SWEET
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fries with
SEA SALT

FARM TO *Flavor*

Sweet potatoes lightly seasoned with sea salt. Because Mother Nature knows that a little sweetness goes a long way.

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Easy Sides



SKILLET CAULIFLOWER GRATIN

Grate 1 head **cauliflower** on the large holes of a box grater. Cook in **butter** in an ovenproof skillet over medium-high heat, stirring, until golden, 8 minutes. Add 1 cup **heavy cream**; season with **nutmeg**, **salt** and **pepper**. Cook until thickened, 3 to 5 minutes. Top with 1 cup shredded **gouda**. Broil until browned, about 3 minutes.



SESAME-SCALLION BUTTERNUT SQUASH

Halve and seed 1 small **butternut squash**; slice $\frac{1}{2}$ inch thick. Toss with **olive oil** on a rimmed baking sheet; season with **salt**. Broil, flipping halfway through, until lightly charred, about 16 minutes. Top with **plain Greek yogurt**, **toasted sesame seeds**, **golden raisins** and chopped **cilantro** and **scallions**. Drizzle with olive oil and **lime juice**.



FRIED PORTOBELLO MUSHROOMS

Whisk 1 **egg** with $\frac{1}{4}$ cup **milk** and 1 teaspoon **Worcestershire sauce**; season with **salt** and **pepper**. Mix 1 cup **panko** with $\frac{1}{4}$ cup chopped **parsley** and the zest of $\frac{1}{2}$ **lemon**; season with **salt** and **pepper**. Dip 3 quartered **portobello caps** (gills scraped out) in the egg and dredge in the panko. Shallow-fry in **olive oil** until golden, 2 to 3 minutes per side. Sprinkle with salt. Serve with lemon wedges.



COLLARD GREENS WITH WARM BACON VINAIGRETTE

Cook 4 chopped **bacon slices** in a skillet until crisp. Remove with a slotted spoon. Add $\frac{1}{2}$ cup each **apple cider vinegar** and chopped **dates** to the drippings; swirl until warm. Pour over 1 small bunch shredded **collard greens**; add the bacon and $\frac{1}{4}$ cup chopped toasted **walnuts**. Season with **salt** and **pepper** and toss.

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ALEXIA

All-natural sweet potatoes seasoned with sea salt.





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

INSIDE THE Test Kitchen

Go behind the scenes
of this issue.



BOWLED OVER

We love serving food in edible bowls. On weeknights, I sometimes prepare acorn squash halves to fill with chili and grains. Just halve and seed the squash, cook in the microwave (see page 100), then add your filling. The squash skin will be tender enough to eat.

STOCK OPTIONS

There's a difference between broth and stock: Broth is made by simmering water with vegetables, aromatics and meat; stock is made with roasted bones, so it's richer and meatier tasting. (Bone broth falls somewhere between broth and stock.) For Thanksgiving gravy, we recommend simmering store-bought broth or stock with turkey giblets and vegetables to give it an extra boost of flavor (see page 165).



EASY AS PIE

Pumpkin pie spice (a blend of cinnamon, ginger, nutmeg, allspice and sometimes cloves) is surprisingly great for seasoning meat when combined with a little salt. Try it on chicken (see page 102), or mix the pie spice with ground cumin, coriander and cayenne: The blend is close to ras el hanout, a popular Moroccan spice mix.

IMPORTANT SAFETY INFORMATION (CONTINUED)

Serious and/or immediate allergic reactions have been reported. They include: itching, rash, red itchy welts, wheezing, asthma symptoms, or dizziness or feeling faint. Get medical help right away if you are wheezing or have asthma symptoms, or if you become dizzy or faint.

Do not take BOTOX® Cosmetic if you: are allergic to any of the ingredients in BOTOX® Cosmetic (see Medication Guide for ingredients); had an allergic reaction to any other botulinum toxin product such as Myobloc® (rimabotulinumtoxinB), Dysport® (abobotulinumtoxinA), or Xeomin® (incobotulinumtoxinA); have a skin infection at the planned injection site.

Tell your doctor about all your muscle or nerve conditions, such as ALS or Lou Gehrig's disease, myasthenia gravis, or Lambert-Eaton syndrome, as you may be at increased risk of serious side effects including difficulty swallowing and difficulty breathing from typical doses of BOTOX® Cosmetic.

Tell your doctor about all your medical conditions, including: plans to have surgery; had surgery on your face; weakness of forehead muscles; trouble raising your eyebrows; drooping eyelids; any other abnormal facial change; are pregnant or plan to become pregnant (it is not known if BOTOX® Cosmetic can harm your unborn baby); are breast-feeding or plan to (it is not known if BOTOX® Cosmetic passes into breast milk).

Tell your doctor about all the medicines you take, including prescription and nonprescription medicines, vitamins, and herbal products. Using BOTOX® Cosmetic with certain other medicines may cause serious side effects. **Do not start any new medicines until you have told your doctor that you have received BOTOX® Cosmetic in the past.**

Tell your doctor if you have received any other botulinum toxin product in the last 4 months; have received injections of botulinum toxin such as Myobloc®, Dysport®, or Xeomin® in the past (tell your doctor exactly which product you received); have recently received an antibiotic by injection; take muscle relaxants; take an allergy or cold medicine; take a sleep medicine; take aspirin-like products or blood thinners.

Other side effects of BOTOX® Cosmetic include: discomfort or pain at the injection site; headache; and eye problems: double vision, blurred vision, drooping eyelids, and swelling of your eyelids.

For more information refer to the Medication Guide or talk with your doctor.

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 refer to Summary of Information about BOTOX® Cosmetic on the following page.

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STOCK: JON PATERSON/STUDIO D



BOTOX[®]
—Cosmetic
onabotulinumtoxinA injection

RETHINK

Your frown lines & crow's feet.

BOTOX[®] Cosmetic is the ONLY FDA-approved treatment to temporarily improve the appearance of both moderate to severe frown lines between the brows and crow's feet in adults. Ask your doctor about the real deal.

Find a specialist at
BotoxCosmetic.com

Actual patient after treatment. Results may vary.

IMPORTANT SAFETY INFORMATION

BOTOX[®] Cosmetic may cause serious side effects that can be life threatening. Get medical help right away if you have any of these problems any time (hours to weeks) after injection of BOTOX[®] Cosmetic:

- **Problems swallowing, speaking, or breathing**, due to weakening of associated muscles, can be severe and result in loss of life. You are at the highest risk if these problems are pre-existing before injection. Swallowing problems may last for several months
- **Spread of toxin effects.** The effect of botulinum toxin may affect areas away from the injection site and cause serious symptoms including: loss of strength and all-over muscle weakness, double vision, blurred vision and drooping eyelids, hoarseness or change or loss of voice, trouble saying words clearly, loss of bladder control, trouble breathing, trouble swallowing

BOTOX[®] Cosmetic dosing Units are not the same as, or comparable to, any other botulinum toxin product.

There has not been a confirmed serious case of spread of toxin effect when BOTOX[®] Cosmetic has been used at the recommended dose to treat frown lines, crow's feet lines, or both at the same time.

BOTOX[®] Cosmetic may cause loss of strength or general muscle weakness, vision problems, or dizziness within hours to weeks of taking BOTOX[®] Cosmetic. **If this happens, do not drive a car, operate machinery, or do other dangerous activities.**

BY PRESCRIPTION ONLY

See adjacent page for additional safety information associated with BOTOX[®] Cosmetic.

Summary of Information About BOTOX® Cosmetic (onabotulinumtoxinA)

What is the Most Important Information I Should Know About BOTOX® Cosmetic?

BOTOX® Cosmetic may cause serious side effects that can be life threatening. Get medical help right away if you have any of these problems any time (hours to weeks) after injection of BOTOX® Cosmetic:

- **Problems swallowing, speaking, or breathing**, due to weakening of associated muscles, can be severe and result in loss of life. You are at the highest risk if these problems are pre-existing before injection. Swallowing problems may last for several months.
- **Spread of toxin effects.** The effect of botulinum toxin may affect areas away from the injection site and cause serious symptoms including: loss of strength and all-over muscle weakness, double vision, blurred vision and drooping eyelids, hoarseness or change or loss of voice, trouble saying words clearly, loss of bladder control, trouble breathing, trouble swallowing.

There has not been a confirmed serious case of spread of toxin effect when BOTOX® Cosmetic has been used at the recommended dose to treat frown lines, crow's feet lines or both at the same time.

BOTOX® Cosmetic may cause loss of strength or general muscle weakness, vision problems, or dizziness within hours to weeks of taking BOTOX® Cosmetic. **If this happens, do not drive a car, operate machinery, or do other dangerous activities.**

BOTOX® Cosmetic dosing units are not the same as, or comparable to, any other botulinum toxin product.

What is BOTOX® Cosmetic?

BOTOX® Cosmetic is prescription medicine a medical professional injects into muscles to temporarily improve the look of both moderate to severe crow's feet lines and frown lines between the eyebrows in adults.

Who Should Not Use BOTOX® Cosmetic?

Do not use BOTOX® Cosmetic if you are: allergic to any of the ingredients in BOTOX® Cosmetic such as botulinum toxin type A and human serum albumin; had an allergic reaction to another botulinum toxin product such as *Myobloc*® (rimabotulinumtoxinB), *Dysport*® (abobotulinumtoxinA), or *Xeomin*® (incobotulinumtoxinA); or have a skin infection at the planned injection site.

What Should I Tell My Doctor Before Treatment?

Tell your doctor about all your muscle or nerve conditions, such as amyotrophic lateral sclerosis (Lou Gehrig's disease), myasthenia gravis, or Lambert-Eaton syndrome, as you may be at increased risk of serious side effects.

Tell your doctor if you have or have had bleeding issues; plan to or have had surgery; have forehead muscle weakness such as trouble raising your eyebrows; drooping eyelids; or any changes to your face.

Tell your doctor if you are pregnant, plan to become pregnant, are breastfeeding or plan to breast feed. It is not known if BOTOX® Cosmetic can harm your unborn baby or if BOTOX® Cosmetic passes into breast milk.

What Are Common Side Effects?

The most common side effects include temporary injection site pain; weakening of adjacent facial muscles; drooping eyelids; swelling eyelids; and headache. Other side effects, while less common, have been reported including blurred vision, double vision and allergic reactions (itching, rash, red itchy welts, wheezing, asthma symptoms, dizziness or feeling faint).

These are not all of the possible side effects. Call your doctor for medical advice if you experience any side effects after treatment with BOTOX® Cosmetic.

What Should I tell My Doctor About Medicines and Vitamins I Take?

Using BOTOX® Cosmetic with certain medicines may cause serious side effects. **Do not start any new medicines until you have told your doctor that you have received BOTOX® Cosmetic in the past.** Tell your doctor if you have received an injection with another botulinum toxin product in the last 4 months, such as *Myobloc*®, *Dysport*®, or *Xeomin*®. Be sure your doctor knows which product you received.

Tell your doctor about all prescription and over-the-counter medicines and supplements you take including: vitamins and herbal products; recent antibiotic injections; anticholinergics; muscle relaxants; allergy or cold medicine; sleep medicine; aspirin-like products; and blood thinners. Ask your doctor if you are not sure whether your medicine is listed above.

To Learn More

If you would like more information, talk to your doctor and/or go to BotoxCosmetic.com for full Product Information.

You may report side effects to the FDA at www.fda.gov/medwatch or call 1-800-FDA-1088.

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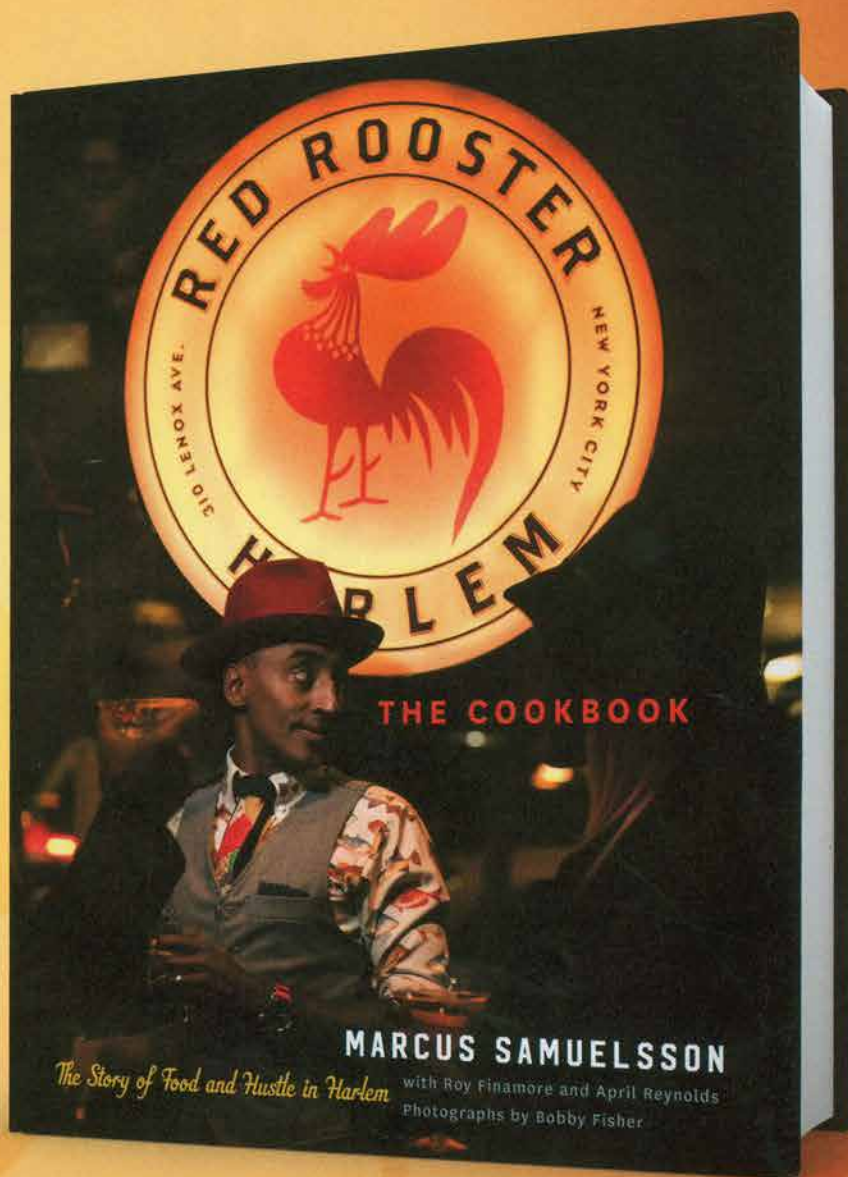
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The Story of Food and Hustle in Harlem

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A bunch of rainbow carrots with green tops is arranged on a white surface. The carrots are in various colors including orange, yellow, and dark purple. The green tops are still attached to some of the carrots. The background is a plain, light-colored surface.

Weekend Cooking

Turn rainbow carrots into a great holiday side. See page 136.

Weekend
Cooking

MAKE-AHEAD

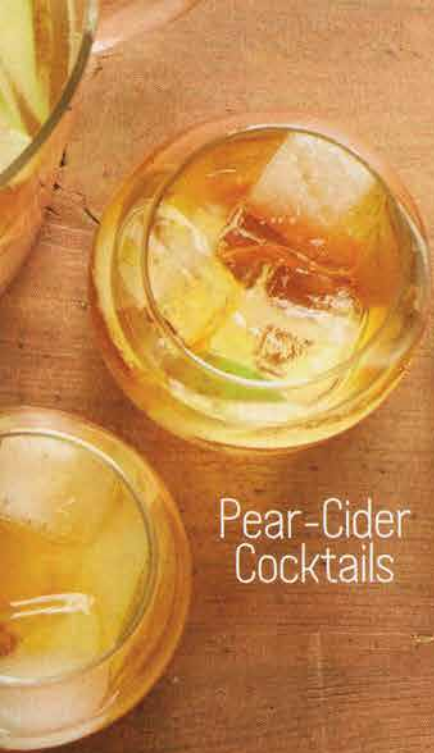
Family Brunch

Prepare this entire
menu the night before,
then sit back and
enjoy your morning.

PHOTOGRAPHS BY CON POULOS



Eggs Florentine Casserole



Pear-Cider
Cocktails



Sheet-Pan Sausage



Citrus-Vanilla
Salad





EGGS FLORENTINE CASSEROLE

ACTIVE: 30 min | TOTAL: 1 hr 15 min (plus refrigerating) | SERVES: 6 to 8

- 2 tablespoons unsalted butter, plus more for the dish
- 3 bunches spinach (about 1½ pounds), tough stems trimmed
- ¼ teaspoon ground nutmeg
- Kosher salt and freshly ground pepper
- 12 large eggs
- 2 cups whole milk
- 2 teaspoons grated lemon zest
- 6 English muffins, split and quartered
- 1 bunch scallions, chopped
- 2 cups grated Swiss cheese (8 ounces)
- Crème fraîche, for serving (optional)

1. Melt the butter in a large skillet over medium-high heat. Add half of the spinach and cook until wilted, about 2 minutes. Add the remaining spinach, the nutmeg, 1 teaspoon salt and a few grinds of pepper. Cook until all of the spinach wilts, about 3 more minutes. Drain the spinach in a colander and let cool, then squeeze out the excess moisture. Chop the spinach.
2. Butter a 9-by-13-inch baking dish. Whisk the eggs, milk, lemon zest, 1 teaspoon salt and a few grinds of pepper in a large bowl. Arrange half of the English muffin pieces in the prepared baking dish. Top with half each of the spinach, scallions and cheese. Top with the remaining English muffin pieces, spinach, scallions and cheese. Pour the egg mixture onto the casserole, then press down on the English muffins to submerge them. Cover with foil and refrigerate 3 hours or overnight.
3. Remove the casserole from the refrigerator 30 minutes before baking. Preheat the oven to 375°. Bake the casserole, covered, until just set, about 25 minutes. Uncover and bake until the top is lightly browned, about 20 more minutes. Let cool 10 minutes before serving. Serve with crème fraîche.



SHEET-PAN SAUSAGE

ACTIVE: 30 min | TOTAL: 1 hr (plus refrigerating) | SERVES: 6 to 8

- ¼ pound pancetta, roughly chopped
- 2 tablespoons packed light brown sugar
- 1 tablespoon chopped fresh sage
- 2 teaspoons fresh thyme, plus more for topping
- 1 teaspoon paprika
- ½ teaspoon ground allspice
- ⅛ teaspoon cayenne pepper
- 1½ pounds ground chicken
- ½ pound ground pork
- ¼ cup finely chopped fresh parsley
- Kosher salt and freshly ground black pepper
- ¼ cup cold heavy cream
- Maple syrup, for serving

1. Combine the pancetta, brown sugar, sage, thyme, paprika, allspice and cayenne in a food processor. Pulse until the pancetta is finely chopped.
2. Transfer the pancetta mixture to a large bowl; set the bowl in a larger bowl of ice. Add the ground chicken and pork, parsley, 2 teaspoons salt, a generous amount of black pepper and the heavy cream. Mix with a rubber spatula until the cream is incorporated into the meat.
3. Transfer the meat mixture to a small rimmed baking sheet; press into a 9-by-12-inch rectangle. Cover with plastic wrap and refrigerate at least 2 hours or overnight.
4. Preheat the oven to 375°. Bake the sausage until lightly browned and cooked through, 25 to 35 minutes. Pour off any excess fat and transfer the sausage to a cutting board. Cut into pieces, top with thyme and serve with maple syrup.



CITRUS-VANILLA SALAD

ACTIVE: 20 min | TOTAL: 20 min (plus refrigerating) | SERVES: 6 to 8

- 3 navel oranges
- 3 small pink or red grapefruits
- 3 blood oranges
- Juice of 2 lemons (preferably Meyer lemons)
- ¼ cup sugar
- 1 vanilla bean, split lengthwise, seeds scraped out

1. Trim the bottoms and tops of the navel oranges, grapefruits and blood oranges, then cut away the peel and pith with a paring knife. Slice the fruit crosswise and arrange on a rimmed platter.
2. Combine the lemon juice, sugar, ¼ cup water and the vanilla seeds in a small saucepan over medium heat. Bring to a simmer, then remove from the heat and let cool to room temperature.
3. Pour the syrup over the fruit, cover and refrigerate at least 2 hours or overnight.



PEAR-CIDER COCKTAILS

ACTIVE: 10 min | TOTAL: 10 min (plus refrigerating) | SERVES: 6 to 8

- ½ cup sugar
- 1 tablespoon fennel seeds
- 1 tablespoon coriander seeds
- 2 cups white cranberry juice
- ¾ cup pear brandy
- 2 pears, thinly sliced
- 1 750-ml bottle dry sparkling hard cider

1. Bring ½ cup water, the sugar, and fennel and coriander seeds to a simmer in a small saucepan over high heat. Reduce the heat to medium low; cook until the sugar dissolves, about 5 minutes. Let cool, then transfer to an airtight container and refrigerate overnight.
2. A few hours before serving, strain the syrup into a pitcher. Add the cranberry juice, brandy and pears. Refrigerate until ready to serve.
3. Add the sparkling cider to the pitcher and stir. Serve over ice.

Make Monday **FUN DAY!**

Pork Milanese with
Cacio e Pepe Spaghetti



Pork Sliders with
Bacon-Onion Jam



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Chili Night!

Guy Fieri dishes out a family favorite—
with the ultimate toppings bar.



Cooking chili is in Guy Fieri's genes: His dad, Jim, competed in chili cook-offs for decades, and Guy has been making it for his family since he was in high school. These days, chili night happens at the Fieri house whenever Guy wants to feed a crowd. "I'll leave a big pot of it on the stove so people can grab some as

they come and go," he says. Guy likes serving at least two varieties of chili (one turkey, one beef) with toppings galore: cilantro, scallions, jalapeños, onions, shredded cheese, even spaghetti. "I just pile everything into bowls and let people go wild," he says. Kick off your own family chili night with these recipes from Guy's new cookbook, *Guy Fieri Family Food*.

GUY'S TEXAS CHILI

ACTIVE: 40 min | TOTAL: 3 hr | SERVES: 6 to 8

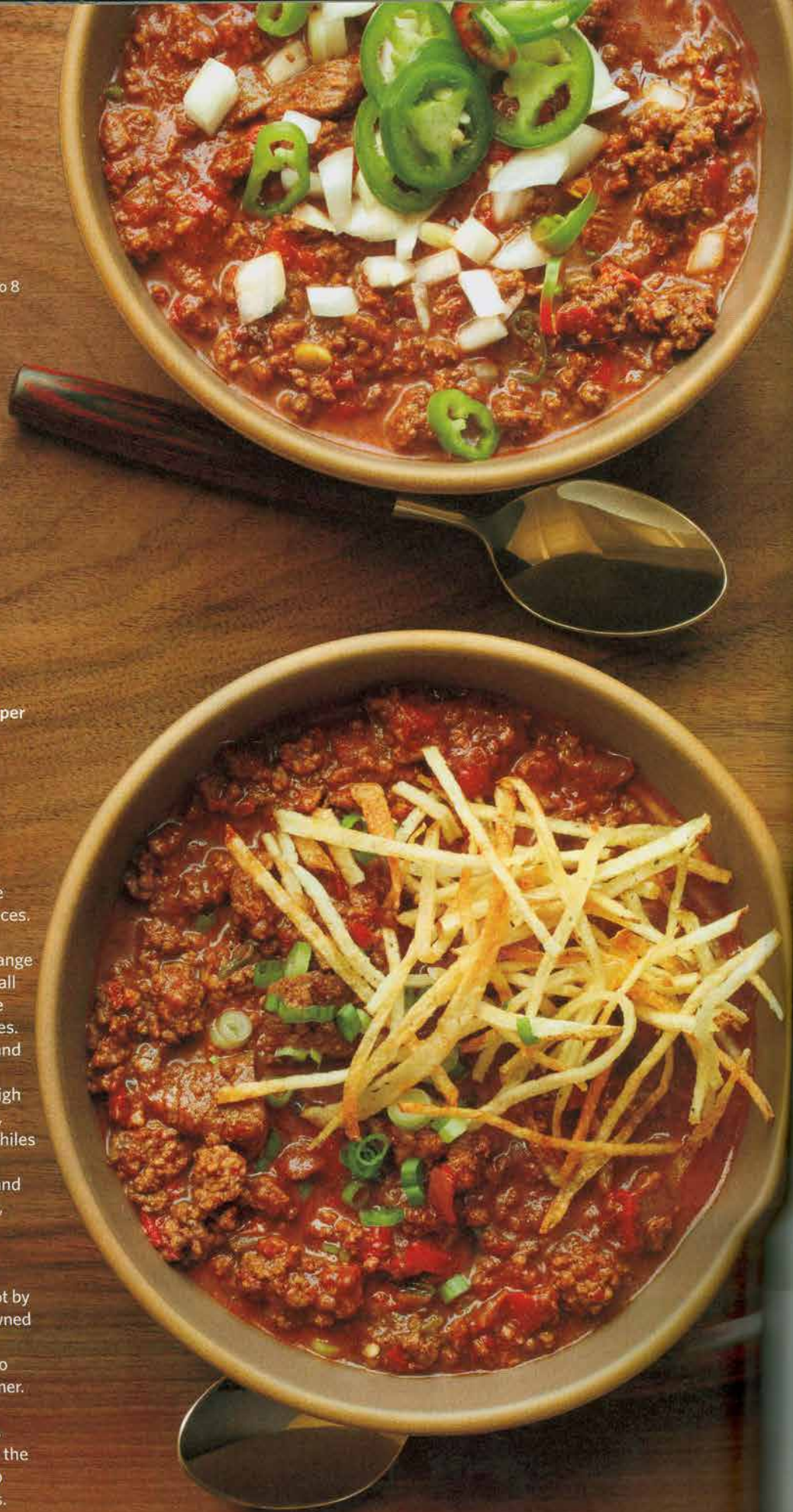
- 2 dried chile de arbol peppers
 - 2 dried ancho chile peppers
 - 2 dried guajillo chile peppers
 - 2 tablespoons extra-virgin olive oil
 - 1 medium sweet onion, diced
 - 4 cloves garlic, minced
 - 1 red bell pepper, seeded and diced
 - 1 Fresno chile pepper, seeded and minced
 - 2 Anaheim chile peppers, seeded and diced
 - 1½ pounds beef chuck roast, cut into ½-inch cubes
 - 1½ pounds ground beef (80% lean)
 - 2 tablespoons all-purpose flour
 - 3 tablespoons chili powder
 - 2 tablespoons ground cumin
 - ½ teaspoon freshly ground black pepper
 - Pinch of cayenne pepper
 - 1 12-ounce bottle Mexican beer
 - 1½ quarts low-sodium beef stock
 - 1 tablespoon kosher salt
 - ¼ cup chopped cilantro
- Assorted toppings (see page 128)

1. Remove the stems and seeds from the dried chiles and tear them into large pieces. Toast the chiles in a large skillet over medium-high heat until they start to change color, about 2 minutes. Transfer to a small bowl and add hot water to just cover the chiles. Cover and let steam for 15 minutes. Place the chiles and liquid in a blender and puree until smooth. Set aside.

2. In a large Dutch oven over medium-high heat, combine the olive oil, onion, garlic, bell pepper, Fresno chile and Anaheim chiles and cook until the onion is translucent, 6 to 7 minutes. Add both kinds of beef and cook until browned and cooked through, 7 to 8 minutes.

3. Add the flour, chili powder, cumin, black pepper and cayenne and cook until fragrant, about 2 minutes. Deglaze the pot by adding the beer and scraping up the browned bits from the bottom of the pot. Add the stock, blended chiles and salt and bring to a boil, then reduce the heat to a low simmer.

4. Partially cover the pot and simmer until the beef is tender and the chili has thickened, about 2 hours. Remove from the heat. Stir in the cilantro, cover and keep warm until serving. Serve with toppings.



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With real simple ingredients and no artificial colors, flavors or preservatives, it's scratch-made taste, made simple.

**SIMPLY HOMEMADE.
HOMEMADE REIMAGINED.**



TURKEY CHILI WITH CANNELLINI BEANS

ACTIVE: 30 min | TOTAL: 1½ hr | SERVES: 6 to 8

- 8 Hatch or Anaheim chile peppers, fire-roasted (see below)
- ¾ bunch cilantro, chopped
- ¼ cup extra-virgin olive oil
- 1 large sweet onion, diced
- 4 cloves garlic, minced
- 2 teaspoons kosher salt
- 3 pounds ground turkey (50-50 light and dark meat)
- ¾ cup all-purpose flour
- ¾ cup chili powder
- 3 tablespoons ground cumin
- ½ teaspoon freshly ground black pepper
- Pinch of cayenne pepper
- 4 cups low-sodium chicken stock
- 2 15-ounce cans cannellini beans, with liquid
- Assorted toppings (see page 128)

1. In a blender or food processor, puree the roasted chiles and cilantro until smooth. Set aside.
2. In a large Dutch oven over medium-high heat, combine the olive oil, onion, garlic and salt. Cook until the onion is translucent, 5 to 6 minutes. Add the turkey and cook until browned and cooked through, breaking it up with a wooden spoon, 7 to 8 minutes.
3. Add the flour, chili powder, cumin, black pepper and cayenne and cook until fragrant, about 2 minutes. Deglaze the pot by adding the chicken stock and scraping up the browned bits from the bottom of the pot. Add the reserved pureed chiles and cilantro. Bring to a boil, then reduce the heat to a low simmer.
4. Add the beans and simmer, partially covered, until the turkey is tender and the chili has thickened, about 1 hour. Remove from the heat, cover and keep warm until serving. Serve with toppings.

"This chili is a big people-pleaser. Everyone in my family loves it."



HOW TO FIRE-ROAST CHILES

Place the chiles on a broiler pan about 4 inches from the flame. Broil, turning with tongs, until charred, about 2 minutes per side. Place in a bowl, cover with plastic wrap and let stand about 4 minutes. Uncover and scrape away the charred skin, then cut the peppers in half and remove and discard the seeds, stems and membranes.

DAISY ROASTED BUTTERNUT
SQUASH SOUP

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S I M P L E I N G R E D I E N T S . S I M P L Y P U R E .



And to top it all off...

< LIME CREMA

ACTIVE: 5 min | TOTAL: 5 min | MAKES: 1¼ cups

- 1 cup sour cream
- ¼ cup heavy cream
- Grated zest and juice of 1 lime
- 1 teaspoon kosher salt

1. In a small mixing bowl, combine all of the ingredients and whisk until well blended and creamy.
2. Use at once or cover and refrigerate for up to 2 days.

< FRIED POTATO STRAWSACTIVE: 15 min | TOTAL: 30 min
MAKES: about 3 cups

Canola oil, for frying
 2 russet potatoes
 1 teaspoon kosher salt
 4 or 5 turns freshly ground black pepper

1. Pour canola oil into a deep cast-iron skillet to a depth of 2 inches. Heat over high heat to 350°. Line a plate with paper towels.
2. While the oil is heating, lightly scrub the potatoes with a firm brush under running water. Use the fine julienne blade on a mandoline to cut the potatoes. (Alternatively, very thinly slice the potatoes lengthwise. Stack the slices and very thinly slice them lengthwise to make long thin straws.) Rinse the potato straws under cold running water. This rinses off the starch and makes the straws nice and crispy. Pat dry on paper towels.
3. Working in batches, fry the potatoes in the oil until golden brown and crispy, 2 to 3 minutes. With a slotted spoon or spider, transfer the straws to the paper towel-lined plate. Season with salt and pepper immediately and serve.



Find these recipes and more in *Guy Fieri Family Food* (\$30, William Morrow).



Minnie Driver
Stand Up To Cancer Ambassador

Photo by Martin Schoeller

Just because you can't see it doesn't mean it's not there.

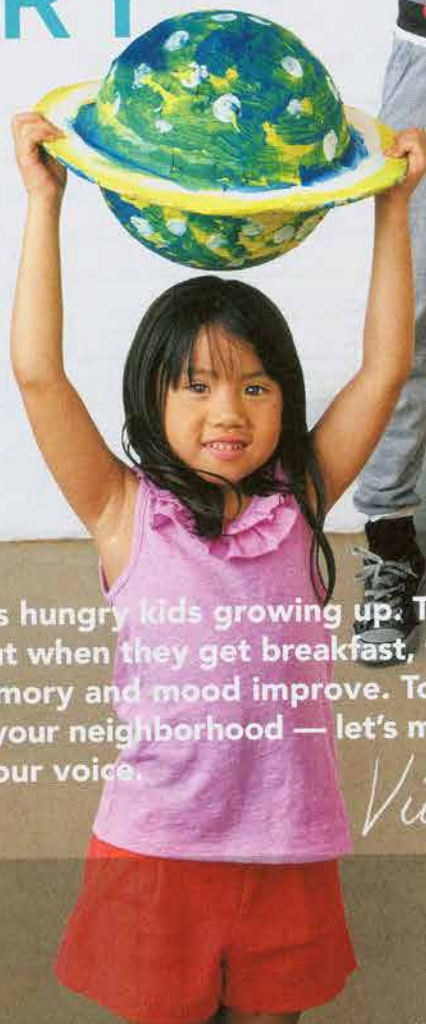
Although it's more common in older women, ovarian cancer affects women of all ages, even in their 20s. There is no early detection test, and symptoms can be subtle. But while you can't see it, you can take steps to get ahead of it by knowing your risk factors. Family history of cancer and presence of gene mutations like BRCA are risk factors, so talk to your family and your doctor. This information makes you less likely to ignore vague signs that could indicate disease.

Meanwhile, promising collaborative research will continue to shed light on new advances in diagnosis and treatment of ovarian cancer.

To learn more about symptoms,
risk factors and research go to
SU2C.org/ovarian



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Viola Viola Davis, Hunger Is Ambassador

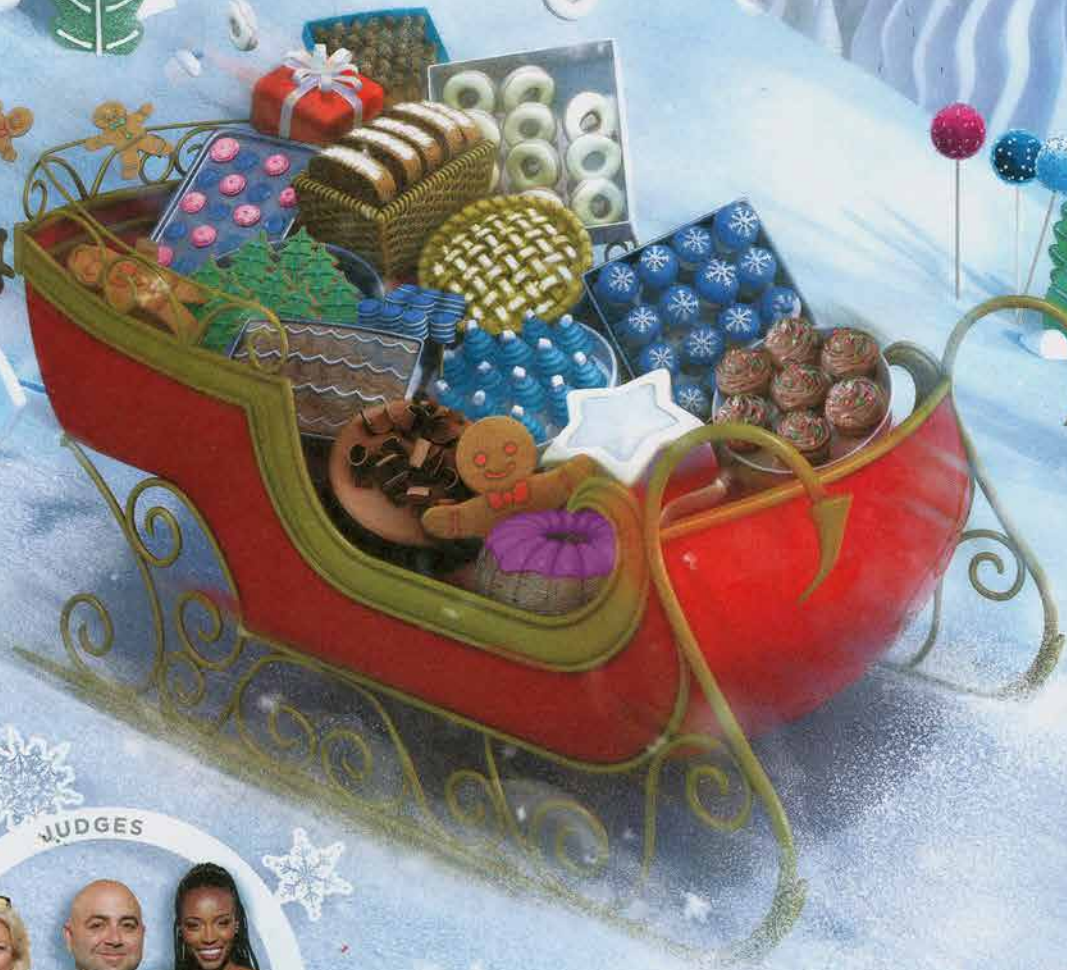
HUNGER IS



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HOLIDAY BAKING CHAMPIONSHIP

WHO WILL SLEIGH THE COMPETITION?



Sundays 9/8c
Premieres November 6





Pumpkin-Pepita

Cranberry-Walnut

Lemon-Poppy Seed

Cheddar-Chive

Bacon-Sage

Olive-Rosemary

MIX & MATCH

Biscuits

Bake something new for your Thanksgiving bread basket.

PHOTOGRAPHS BY STEVE GIRALT

1

CHOOSE YOUR FLOUR

Measure 2½ cups total, using at least 1½ cups all-purpose flour.

- All-purpose flour
- Whole-wheat flour
- Rye flour
- Cornmeal (use no more than ½ cup)

2

PICK YOUR MIX-INS

Choose from one or both groups. (For plain biscuits, skip this step.)

GROUP A (up to 2 types; ½ cup each)



Cheddar, jack or havarti cheese, grated



Parmesan cheese, grated



Bacon, cooked and crumbled



Scallions, sliced



Olives, pitted and chopped



Pumpkin puree



Nuts, chopped



Dried fruit, chopped if large

GROUP B (up to 2 types; ¼ cup each)



Pickled hot peppers, drained and chopped



Seeds (pepitas, poppy, sesame or sunflower)



Chives, parsley or dill, chopped



Rosemary, thyme or sage, chopped (use no more than 2 tablespoons)

3

MAKE THE BISCUITS

1. Preheat the oven to 425°. Combine the flour(s), 2 tablespoons baking powder, 1 tablespoon sugar and 1½ teaspoons kosher salt in a food processor and pulse until combined. Add 1 stick diced cold butter and pulse until the mixture looks like coarse meal with pea-size bits of butter. Add your mix-ins, then add ½ teaspoon finely grated lemon or orange zest, if desired.

2. Add 1 cup buttermilk or whole milk to the food processor. Pulse a couple of times until the dough just comes together. Turn out onto a floured surface and pat into a 5-by-10-inch rectangle, ¾ inch thick. Fold in half and pat out again; repeat. Cut out with a floured 2½-inch biscuit cutter; reroll the scraps and cut out more biscuits.

3. Arrange the biscuits on a baking sheet; brush the tops with milk. Bake until golden, 12 to 15 minutes. (Makes 10 to 14.)

50 Root Vegetable Sides

Choose from dozens of easy recipes for the big feast.

PHOTOGRAPHS BY YUNHEE KIM



THYME-ROASTED
RAINBOW CARROTS
No. 1



☪
SALT-AND-VINEGAR
FINGERLINGS
No. 23



☪
LEMON-MAPLE GLAZED
SWEET POTATOES
No. 31

🌀
BROWN SUGAR
PARSNIP PUREE
No. 14



🌀
ROASTED SWEET POTATOES
AND BEETS
No. 35

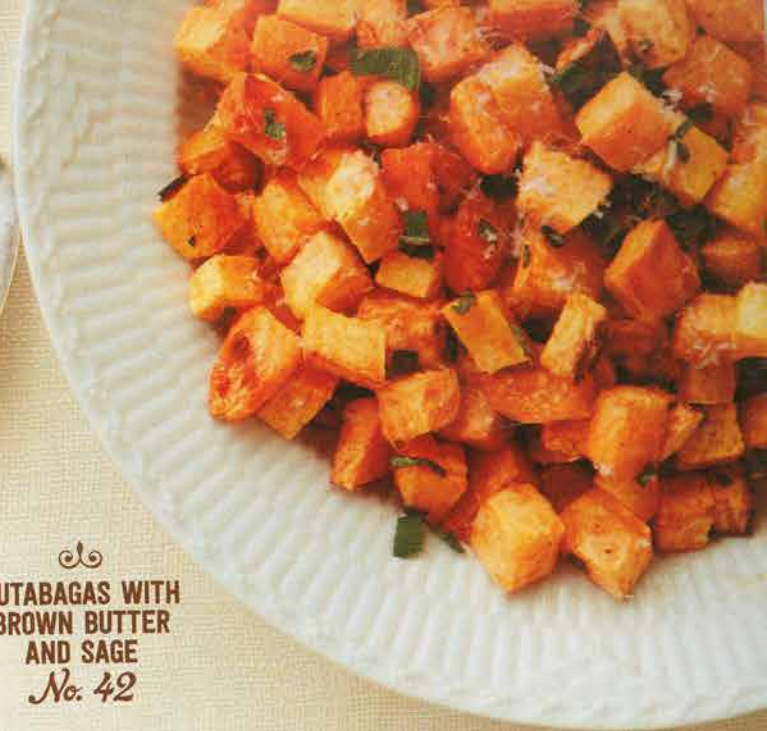




SAUTÉED RADISHES
WITH SWISS CHARD
No. 45



RUTABAGAS WITH
BROWN BUTTER
AND SAGE
No. 42



ROASTED PARSNIPS
WITH HAZELNUT PESTO
No. 12



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The Secret to Better Cooking



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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
- ¼ cup **Pompeian Smooth Extra Virgin Olive Oil**
- ½ cup finely chopped shallots
- ¼ cup diced bacon
- 1½ cups arborio or Carnaroli rice



- Salt and freshly ground black pepper
- 2 ounces finely grated parmesan
- ½ 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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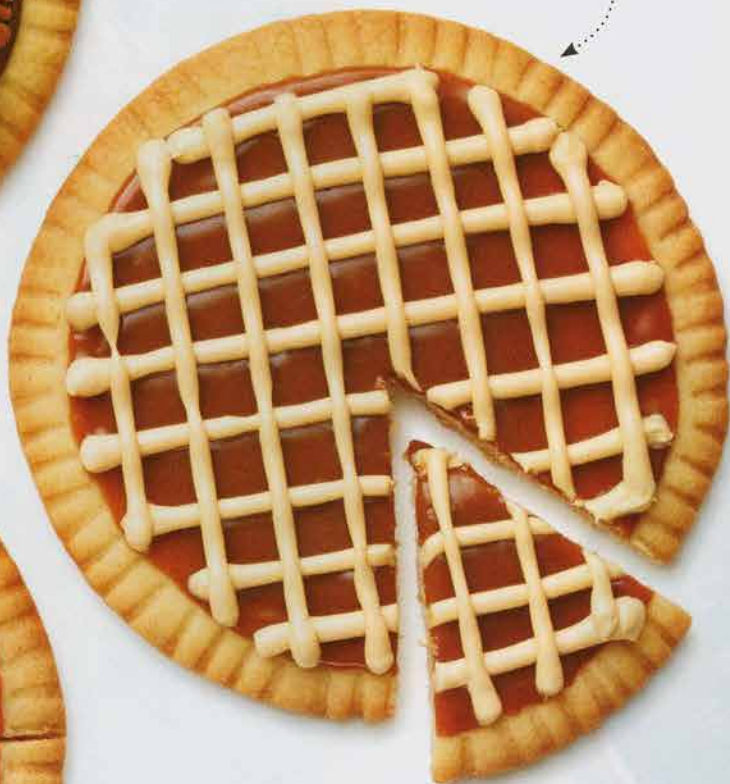
It's Deli Quality Every Time. It's Oscar Mayer.

Thanksgiving

PHOTOGRAPH BY RALPH SMITH



CHOCOLATE FROSTING
AND PECANS



CARAMEL SAUCE
AND FROSTING

ORANGE FROSTING
MIXED WITH
PUMPKIN PIE SPICE



Smart Cookies

If you need a quick Thanksgiving hostess gift, whip up these easy pie cookies: Cut out 4-inch circles of sugar cookie dough and crimp the edges with a fork; bake until golden. Let cool completely, then decorate to look like different types of pie. Cut into little slices for the full effect!



Holiday Best

The cast of
The Kitchen puts
together an all-star
Thanksgiving menu.

PHOTOGRAPHS BY STEVE GIRALT

JEFF MAURO'S CRISPY-SKINNED HERB-ROASTED TURKEY

ACTIVE: 30 min | TOTAL: 3 hr (plus 2- to 3-day brining and refrigerating) | SERVES: 10 to 12

- 1 12- to 14-pound fresh Amish turkey
- Kosher salt and freshly ground pepper
- ½ teaspoon granulated garlic
- 6 fresh bay leaves
- 2 sprigs thyme, leaves removed
- 1 sprig rosemary, leaves removed
- Grated zest of 1 orange
- 1 stick unsalted butter, melted, for brushing

1. Two days before roasting, rinse, clean and dry the turkey thoroughly. In a food processor, pulse 2 tablespoons salt, ½ teaspoon pepper, the granulated garlic, bay leaves, thyme, rosemary and orange zest until uniform but still coarse, about 10 times. Rub the inside of the turkey with the salt mix, then carefully slip your fingers under the breast skin and rub a liberal amount *under* the skin. Flip the turkey on its side and sprinkle more of the salt mixture on the thigh, wing and leg. Repeat on the other side.

2. Place the bird in a large zip-top bag or brining bag. (If neither is available, cover with plastic wrap.) Place the bird breast-side up on a wire rack on a sheet pan and then place in the fridge away from any raw food (on a lower shelf). Leave in the fridge for 2 days.

3. The night before cooking, remove the turkey from the fridge and take it out of the plastic. The skin should be mostly dry and the salt should be dissolved; if any large patches of moisture are present, wipe with paper towels. Place back in the fridge, uncovered, for another 8 hours to dry out completely.

4. On the day of, take the turkey out of the fridge 1 hour before cooking. Preheat the oven to 425°. Fit a roasting pan with a wire V-rack. Put the turkey on the rack and brush with one-quarter of the melted butter. Roast 30 minutes. Turn the heat down to 325° and continue roasting, basting occasionally with the remaining melted butter, until a thermometer inserted into the thigh registers 165°, about another 2 hours. Let the turkey rest 30 to 45 minutes before carving.



"This turkey is the perfect blend of moist, seasoned meat and crisp skin. It's the best darned thing I've ever made."

MARCELA VALLADOLID'S CRANBERRY-CHILE SAUCE

ACTIVE: 10 min | TOTAL: 25 min | SERVES: 8

- 1 cup sugar
- 4 cups fresh or frozen cranberries
- $\frac{1}{4}$ cup grated orange zest (from about 3 oranges)
- 2 dried guajillo chile peppers, stemmed and seeded
- 2 dried ancho chile peppers, stemmed and seeded
- Kosher salt

1. Place the sugar and 1 cup water in a medium saucepan over high heat and bring to a boil, stirring until the sugar dissolves. Add the cranberries to the saucepan and return to a boil. Turn down the heat to low and let simmer until the cranberries start bursting, about 10 minutes. Add the orange zest to the sauce.

2. Meanwhile, bring 1 cup water to a boil in a small saucepan over medium heat. Add the guajillo and ancho chiles and simmer until the chiles soften, about 5 minutes. Turn off the heat.

3. Transfer the chiles to a blender using a slotted spoon; blend until they become paste-like, adding some of the water from the pan to loosen. Add the chile paste to the cranberry sauce, season with a pinch of salt and stir. Heat and serve as a great twist to a Thanksgiving classic!



“The chiles in this dish are mild—they give just enough kick to balance out the cranberries.”





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*Creamy
Baked Ziti*

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FOR HOW YOU LOVE CHEESE

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KATIE LEE'S CHEESY TWICE-BAKED POTATOES

ACTIVE: 20 min | TOTAL: 2 hr | SERVES: 8

- 4 russet potatoes, scrubbed
- 4 tablespoons unsalted butter
- 1 clove garlic, minced
- 1 shallot, minced
- ½ cup sour cream
- 2 tablespoons minced fresh chives, plus more for topping
- 2 cups grated white cheddar cheese (about 8 ounces)
- Kosher salt and freshly cracked black pepper

1. Preheat the oven to 425°. Pierce the potatoes with a fork or paring knife a few times on all sides. Place on a baking sheet and bake until fork-tender, 60 to 80 minutes. Let cool slightly (but keep the oven on).
2. Meanwhile, melt the butter in a small skillet over medium heat. Add the garlic and shallot and cook until softened but not browned, about 2 minutes. Set aside.
3. Once the potatoes are cool enough to handle, cut them in half lengthwise. Using a spoon or melon baller, scoop out the flesh, leaving a ¼-inch rim to preserve the shape of the shells.
4. In a large bowl, mash the potato insides until mostly smooth. Add the butter mixture, sour cream, chives and 1 cup cheese and mix together. Season with salt and pepper to taste.
5. Spoon the mixture evenly into the 8 potato shells. Top with the remaining 1 cup cheese. Bake until the cheese is golden brown and bubbly, 25 to 30 minutes. Top with more chives. Serve warm.



“I love that I can stuff these potatoes ahead of time. While the turkey rests, I put them in the oven.”



Some recipes
**LAST FOR
GENERATIONS.**

THIS ONE
hardly makes it
**AROUND THE
TABLE.**

WITH OUR SIGNATURE SEASONINGS, ONLY JIMMY DEAN SAUSAGE
MAKES OUR STUFFING RECIPE SHINE.

SAUSAGE CORNBREAD STUFFING

INGREDIENTS:

1 16-oz. pkg. Jimmy Dean® Premium Pork Sausage (Sage or Regular)
2 cups celery, chopped
1 cup onion, finely chopped
4 cups cornbread, toasted & chopped
1/4 cup fresh parsley, chopped
1 tsp. poultry seasoning
1 cup chicken broth
1 egg, lightly beaten
1/2 cup pecans, chopped (optional)

DIRECTIONS:

- 1. PREHEAT** oven to 325°F. Cook sausage, celery and onion in large skillet over MEDIUM-HIGH heat 8–10 min. or until sausage is thoroughly cooked; drain. Spoon into large bowl.
 - 2. ADD** cornbread, parsley and seasoning; mix lightly. Add in broth, egg and mix until blended. Stir in pecans.
 - 3. SPOON** into lightly greased 2-quart casserole or soufflé dish; cover and bake 45 min. or until thoroughly heated, uncovering after 35 min.
- PREP TIME:** 20 min. **COOK TIME:** 45 min.
COOK'S TIP: To toast cornbread, bake at 400°F for 10 min.



GEOFFREY ZAKARIAN'S FRIED BRUSSELS SPROUTS WITH CREAMY MUSTARD AND CIDER DRESSING

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

- $\frac{3}{8}$ cup crème fraîche
- $\frac{1}{2}$ cup whole-grain mustard
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- Kosher salt and freshly cracked black pepper
- Canola oil, for frying
- 2 pounds Brussels sprouts, quartered or cut into sixths, depending on size
- 1 Granny Smith apple, cut into matchsticks

- 1.** In a small mixing bowl, whisk the crème fraîche, mustard, vinegar and honey. Season with salt and pepper and set aside.
- 2.** Fill a large deep skillet with 2 to 3 inches canola oil; heat to 350° over medium-high heat. Add half of the Brussels sprouts in small batches, waiting for the bubbling to subside before adding more; they should begin to sizzle and fry immediately. Cook, stirring occasionally, until crispy and golden, 5 to 7 minutes. Remove the Brussels sprouts with a slotted spoon and place on a cooling rack set over a baking sheet. Season generously with salt. Repeat with the remaining Brussels sprouts.
- 3.** Put the Brussels sprouts on a platter and drizzle with half of the dressing; toss. Season with salt and pepper and top with the apple. Serve with the remaining dressing.



“These Brussels sprouts make an amazing side dish, but I’d also serve them as a first course.”

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THE BEST PARTS OF THE PRETZEL
CRAZY OR GENIUS?
BOTH. CRAZY GENIUS.



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SUNNY ANDERSON'S PLANTAIN STUFFING

ACTIVE: 25 min | TOTAL: 1 hr 25 min | SERVES: 4 to 6

- 4 cups herbed or cornbread stuffing cubes
- 6 tablespoons unsalted butter
- 4 tablespoons extra-virgin olive oil
- 2 jalapeño peppers, seeded and minced
- 1 cup diced onion (about 1)
- 1 cup diced red bell pepper (about 1)
- 2 tablespoons fresh thyme
- Salt and freshly ground pepper
- 4 cloves garlic, minced
- 2 large plantains with some black areas, peeled and chopped into ½-inch pieces
- 2 cups chicken stock

- 1.** Preheat the oven to 350°. Place the stuffing cubes in a large bowl and set aside. In a large sauté pan over medium-high heat, add 2 tablespoons butter and 2 tablespoons olive oil. Add the jalapeños, onion, bell pepper and thyme, then sprinkle with a pinch each of salt and pepper. Cook, stirring, until the onion and bell pepper are tender, then add the garlic. Cook until the garlic is tender, then remove the vegetables to the bowl with the stuffing cubes.
- 2.** Wipe out the pan with a paper towel and place back on the heat. Add the remaining 4 tablespoons butter and 2 tablespoons olive oil to the pan. When the butter is melted and bubbling, add the plantains and sprinkle with salt. Sauté, while tossing, until the plantains are golden and caramelized on the edges, 6 to 8 minutes. Pour over the stuffing in the bowl. Add the chicken stock and stir or mix with your hands.
- 3.** Pour and press the stuffing into an 8-inch square baking dish, cover with foil and bake 30 minutes. Uncover and continue baking until golden, another 20 minutes.



“Plantains are a tasty, inexpensive way to bulk up stuffing—perfect when you’re serving a big group.”





HOLIDAY 123

— PREPARING THE ULTIMATE HOLIDAY FEAST —

1 INJECT MARINADE FOR MAXIMUM FLAVOR AND MINIMAL PREP



Spend 5 minutes instead of 24 hours marinating your meat!

Get the most flavor with the least amount of preparation! Whether you're making turkey, a beef roast or ham, you can inject marinade into any main course meat dish this Thanksgiving using **Cajun Injector®**, the original injectable marinade.

Traditional marinades and brines penetrate meat only one-quarter of an inch deep. This means a lot of waste: delicious marinade, time and refrigerator space. Use **Cajun Injector®** to add flavor in just minutes to your preferred cut of meat, then roast, fry or grill as usual for the juiciest main course.



EASY INJECTABLE MARINADES FOR THE HOLIDAYS

Use **THE CAJUN INJECTOR® ORIGINAL INJECTOR** to inject marinade and flavor deep into your Thanksgiving turkey or favorite cut of meat.

TIPS TO SHARPEN YOUR INJECTING SKILLS FOR THE MOST FLAVORFUL BIRD:

- 1 Separate skin from the flesh and puncture needle into the geometric center of the meat.
- 2 Use the same puncture holes to angle marinade into different areas of the turkey.
- 3 Carefully and slowly inject along the grain, aiming into the middle of the meat.
- 4 As you finish marinating, reduce pressure on the plunger of syringe and let the flesh close up behind the needle as you pull it out.
- 5 For extra flavor, rub the surface of the turkey with **Cajun Injector® Cajun Shake Quick Shake Seasoning**.



HOLIDAY 123

Cook the ultimate Thanksgiving turkey



2 FRY UP A MOIST & FLAVORFUL TURKEY IN JUST ONE HOUR



Imagine cooking your Thanksgiving turkey at just 3½ minutes per pound!

Cajun Injector® ULTIMATE FRIED TURKEY

Yields: One 10–12 lb. turkey • Prep Time: 20 minutes • Cook Time: 35–42 minutes



INGREDIENTS

- 1 10–12 lb. turkey, fully thawed & dry*
 - 1 16 oz. jar Cajun Injector® Creole Butter Marinade
 - 1 8 oz. jar Cajun Injector® Cajun Shake Quick Shake Seasoning
 - 3 gallons Cajun Injector® Frying Oil
- Cajun Injector® Electric Turkey Fryer
or Gas Turkey Fryer

DIRECTIONS

Place your turkey in the Cajun Injector® Electric Turkey Fryer. Fill the fryer pot with water until your turkey is completely submerged. Remove turkey from pot and mark the water line (this line will change depending on what size turkey you choose). Drain water and dry pot completely. Fill your fryer pot with Cajun Injector® Frying Oil, making sure to stop at the line that was previously marked. Heat oil to 400°. While waiting for the oil to heat, remove the giblets from your turkey and discard or reserve for gravy. Rinse turkey thoroughly and pat

dry. Inject your Cajun Injector® Creole Butter Marinade into the breast, thighs and legs. Sprinkle turkey generously with Cajun Injector® Cajun Shake Quick Shake Seasoning and rub it in with hands. Place turkey in fry basket and SLOWLY lower basket into properly heated oil. Fry turkey 3½ minutes per pound. Juices should run clear when turkey thigh is pierced with fork. Hang basket from fryer hook to drain or use Cajun Injector® Quick Drain System. Slice turkey and enjoy the juiciest, most flavorful and fastest Thanksgiving turkey!

*It is very important that your turkey be fully thawed and dry. Frozen turkeys WILL cause your pot of oil to burst into flames, harming you and others around you.

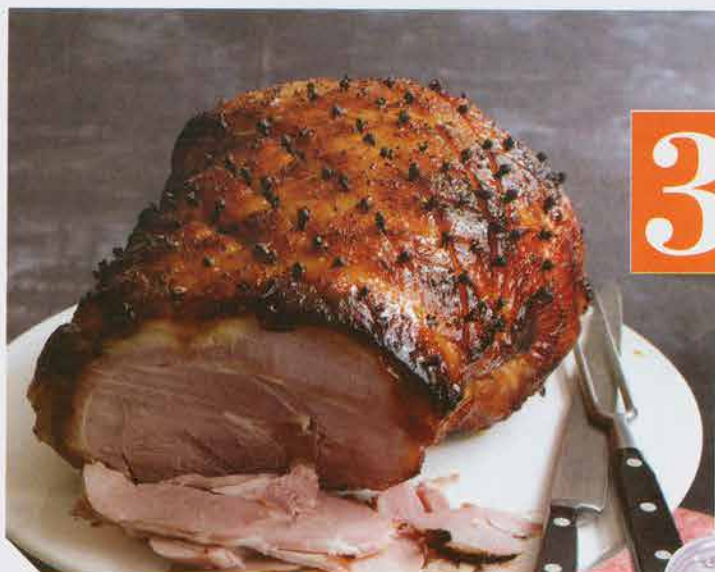
CAJUN INSPIRATION

From Humble Beginnings to Award-Winning Fame



THE STORY OF CAJUN INJECTOR® began almost 40 years ago in the heart of southern Louisiana. A chef was looking for a unique way to cook meats and enjoy regional flavors when the idea of injecting large pieces of meat and turkeys with flavorful marinades came to mind. The experiment was so successful that word of mouth exploded about this innovative way to marinate meats and poultry—and Cajun Injector® was born.

Now a whole range of products appeal to anyone looking for an efficient way to prepare flavorful meats and poultry. Cajun Injector® Creole Butter is the #1 selling marinade during the holiday season and an essential for fried turkeys, a technique that has revolutionized Thanksgiving tables all across the U.S.



3 TRY NEW FLAVORS AND TRADITIONS FOR THANKSGIVING

Spice up your traditional ham with a sweet Louisiana-inspired spin!



Cajun Injector® HONEY PRALINE SMOKED HAM

Yields: One 8–10 lb. ham • Prep Time: 15 minutes • Cook Time: 1 hour and 30 minutes

INGREDIENTS

8–10 lb, bone-in ham, smoked

- 1 **Cajun Injector® Honey Praline Ham Kit**, includes:
- 1 16 oz. jar **Honey Praline Ham Kit Marinade**
 - 1 3.25 oz. can **Honey Praline Ham Kit Topping**
 - 1 **Cajun Injector® Original Injector**

DIRECTIONS

Preheat oven to 350°F. Pour Cajun Injector® *Honey Praline Ham Kit Marinade* in measuring cup and warm for approximately 40 seconds in microwave. Inject marinade evenly throughout ham, using approximately 1.5 oz. of marinade per pound of meat. Place ham in roasting pan. Using a sharp knife, score top of ham in a checkerboard pattern. Make quarter-inch-deep slices across the top about 1.5 inches apart. Score ham again, cutting across these slices in the OPPOSITE direction. Cover with aluminum foil and bake approximately 1 hour. Remove cover. Sprinkle and pat Cajun Injector® *Honey Praline Ham Kit Topping* on top of ham, allowing some to sift into scored slits. Cook uncovered for another 30 minutes, basting once with ham drippings during last 15 minutes of cooking. Remove from oven and let cool slightly before slicing.

Perhaps a twist on traditional roast beef or brisket is more your taste. Try one of these delicious Cajun injector® marinades. They all pair well with beef by adding flavor and sealing in the juices.

- **Teriyaki Fusion:** spicy and sweet flavors from the Far East
- **Honey Bacon BBQ:** savory and smoky flavor everyone will love
- **Chop House Steak:** subtle seasonings with a hint of garlic



To PURCHASE or LEARN MORE about our injectable marinades and other products, go to

CajunInjector.com

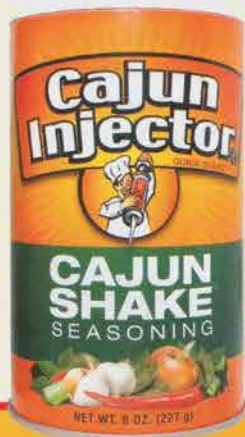


THE POINT WHERE JUICY FLAVOR BEGINS.



THIS HOLIDAY, REALLY STICK IT TO THE USUAL DRY, UNINSPIRED TURKEY AND EXPERIENCE CAJUN INJECTOR® INJECTABLE MARINADES!

You can marinate your turkey and other meats in a matter of minutes rather than hours and create the most tender, juicy and flavor-filled meats that will keep them coming back for more. Our original and still best-selling Creole Butter Recipe™ is the go-to marinade for the juiciest turkeys, whether fried, baked or roasted and is also outstanding on pork loin. Our Creole Garlic is the perfect pairing for meats like roasts and steaks. Sprinkle on our Cajun Shake™ Seasoning and add another irresistible layer of flavor.



Other Available Marinades:

- Honey Bacon BBQ
- Hot & Spicy Butter
- Lemon Butter Garlic
- Jalapeño Butter
- Roasted Garlic
- Chop House Steak
- Teriyaki Fusion
- Honey Ham Kit w/ Praline Topping

Other Available Shakes:

- Lemon Pepper Shake
- Hickory Shake



And it doesn't end there. Our marinades and seasoning shakes are just part of our family of products. Visit us online and see our full range of marinades, seasonings, fry mixes, smokers, fryers and accessories!

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Join Food Network Magazine

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Side *by* Side

Ina Garten gives vegetables a starring role at Thanksgiving. Try one of these from her latest cookbook.

PHOTOGRAPHS BY JOHNNY MILLER



Sautéed Shredded Brussels Sprouts

Every Thanksgiving, we all obsess about how to cook the turkey: Should it be brined, dry-brined, roasted, fried, high temperature, low temperature? Should we baste or not? For me, Thanksgiving dinner isn't really about the turkey—it's all about the sides, and lots of them! When I'm planning the menu, I choose sides that fit a few criteria: First, they have to be old-fashioned but updated in some way, like these chipotle sweet potatoes. Second, I need to be able to prepare the dish while the turkey is roasting in the oven, so I choose some sides that cook on top of the stove, such as these Brussels sprouts, and others that can be made ahead and reheated while the turkey rests, like this gratin. Remember, you can never make too many sides. Your guests will be thrilled if you send them home with the leftovers! Have a happy and delicious Thanksgiving!

XXX *Ina*





Root Vegetable Gratin

Chipotle Smashed Sweet Potatoes



**cooking
for
Jeffrey**
ina garten
a barefoot contessa cookbook

Find these recipes and more
in *Cooking for Jeffrey* (\$35,
Clarkson Potter Publishers).



ROOT VEGETABLE GRATIN

ACTIVE: 25 min | TOTAL: 2 hr 10 min
SERVES: 8 to 10

Good olive oil

- 1½ cups sliced yellow onion (1 large)
- 2 cups (¾-inch-sliced) fennel, top and core removed
- 1 tablespoon minced garlic (3 cloves)
- 1 pound sweet potatoes, peeled and sliced ¼ inch thick
- 1 pound celery root, peeled and sliced ¼ inch thick
- 1 pound Yukon Gold potatoes, peeled and sliced ¼ inch thick
- 2½ cups heavy cream
- ½ cup chicken stock, preferably homemade
- 2 cups grated Gruyère cheese (6 ounces with rind)
- 2 teaspoons minced fresh thyme leaves
- Kosher salt and freshly ground black pepper
- 2½ cups coarse fresh bread crumbs, crusts removed

1. Preheat the oven to 350°. Butter a 13-by-10-by-2½-inch baking dish.
2. Heat 2 tablespoons of olive oil in a large (12-inch) sauté pan over medium heat, add the onion and fennel and cook for 10 minutes, tossing occasionally, until lightly browned and tender. Add the garlic and cook for one minute.
3. Meanwhile, in a large bowl, combine the onion mixture, sweet potatoes, celery root, Yukon Gold potatoes, cream, chicken stock, Gruyère, thyme, 1 tablespoon salt and 1½ teaspoons pepper. Pour the mixture into the prepared baking dish and press lightly so the vegetables lie flat all the way to the edge. Combine the bread crumbs and 2 tablespoons of olive oil and distribute evenly on top. Bake uncovered for 1½ hours, until the vegetables are very tender when tested with a small knife and the top is browned and bubbly. Allow to set for 15 minutes and serve hot.

Make ahead: Bake in advance and reheat while the turkey rests, or assemble the dish, cover and refrigerate for up to 24 hours, then bake before serving.

SAUTÉED SHREDDED BRUSSELS SPROUTS

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

- 2 (12-ounce) packages fresh Brussels sprouts, trimmed
- 2 tablespoons unsalted butter
- 2 tablespoons good olive oil
- Kosher salt and freshly ground black pepper
- 1 tablespoon syrupy aged balsamic vinegar

1. Place the Brussels sprouts in the feed tube of the food processor fitted with a large slicing disk. (You don't need to core them.) Process until they're all sliced.
2. Heat the butter and olive oil in a very large (12- to 14-inch) sauté pan over medium to medium-high heat. Add the Brussels sprouts, 1½ teaspoons salt and ¾ teaspoon pepper and sauté, stirring occasionally, for 5 to 7 minutes, until crisp-tender and still bright green. Off the heat, stir in the balsamic vinegar, season to taste and serve hot.

Make ahead: Prep the Brussels sprouts and place in a plastic bag with a damp paper towel for up to a day. Sauté before serving.



CHIPOTLE SMASHED SWEET POTATOES

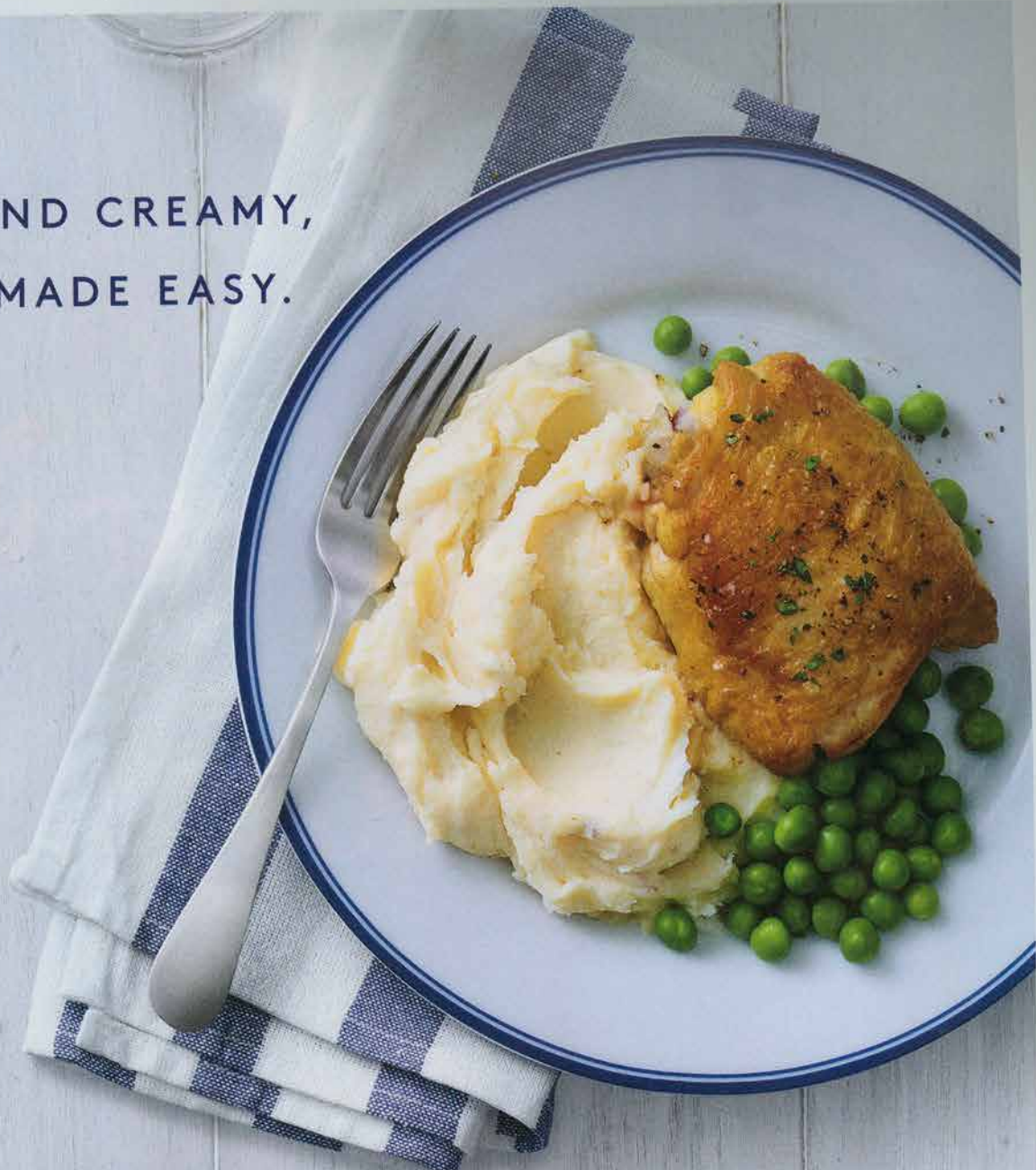
ACTIVE: 20 min | TOTAL: 1 hr 50 min | SERVES: 8

- 4 pounds sweet potatoes (6 potatoes)
- 1 cup whole milk
- 1 cup heavy cream
- 1 tablespoon minced canned chipotle chiles in adobo sauce, with seeds, such as Goya
- 1 tablespoon adobo sauce (from the can of chiles)
- ¾ cup pure Grade A maple syrup
- 4 tablespoons (½ stick) unsalted butter, diced
- Kosher salt and freshly ground pepper

1. Preheat the oven to 350°. Line a sheet pan with aluminum foil.
2. Place the sweet potatoes on the prepared sheet pan and pierce each potato 4 times with a small knife. Roast for 1 to 1½ hours, until very tender inside when tested with a knife. Set aside until cool enough to handle. (Leave the oven on.) Peel the potatoes, discard the skins and place the potatoes in the bowl of an electric mixer fitted with the paddle attachment.
3. Meanwhile, place the milk, cream, chipotle chile and adobo sauce in a small saucepan. Bring to a boil, lower the heat and simmer for 5 minutes. (It might look curdled.)
4. With the mixer on low speed, add the chipotle-milk mixture to the sweet potatoes. Add the maple syrup, butter and 1 tablespoon salt. Mix until the potatoes are coarsely pureed. Pour into a 9-by-12-by-2-inch oval oven-to-table baking dish and bake for 30 minutes, until heated through. Sprinkle with salt and pepper and serve hot.

Make ahead: Prepare the sweet potato mixture, spoon it into the baking dish, cover and refrigerate for up to 3 days. Bake at 350° for 40 to 45 minutes, until hot.

RICH AND CREAMY,
HOMEMADE EASY.



NEW Philadelphia® Mashed Potatoes.

NEW Philadelphia® Mashed Potatoes combines real potatoes with delicious Philly® cream cheese for a homemade taste that's easy to make. Look for it in the refrigerated section.

DRINK FALL IN

WITH DUNKIN' DONUTS'
PUMPKIN SPICE COFFEE

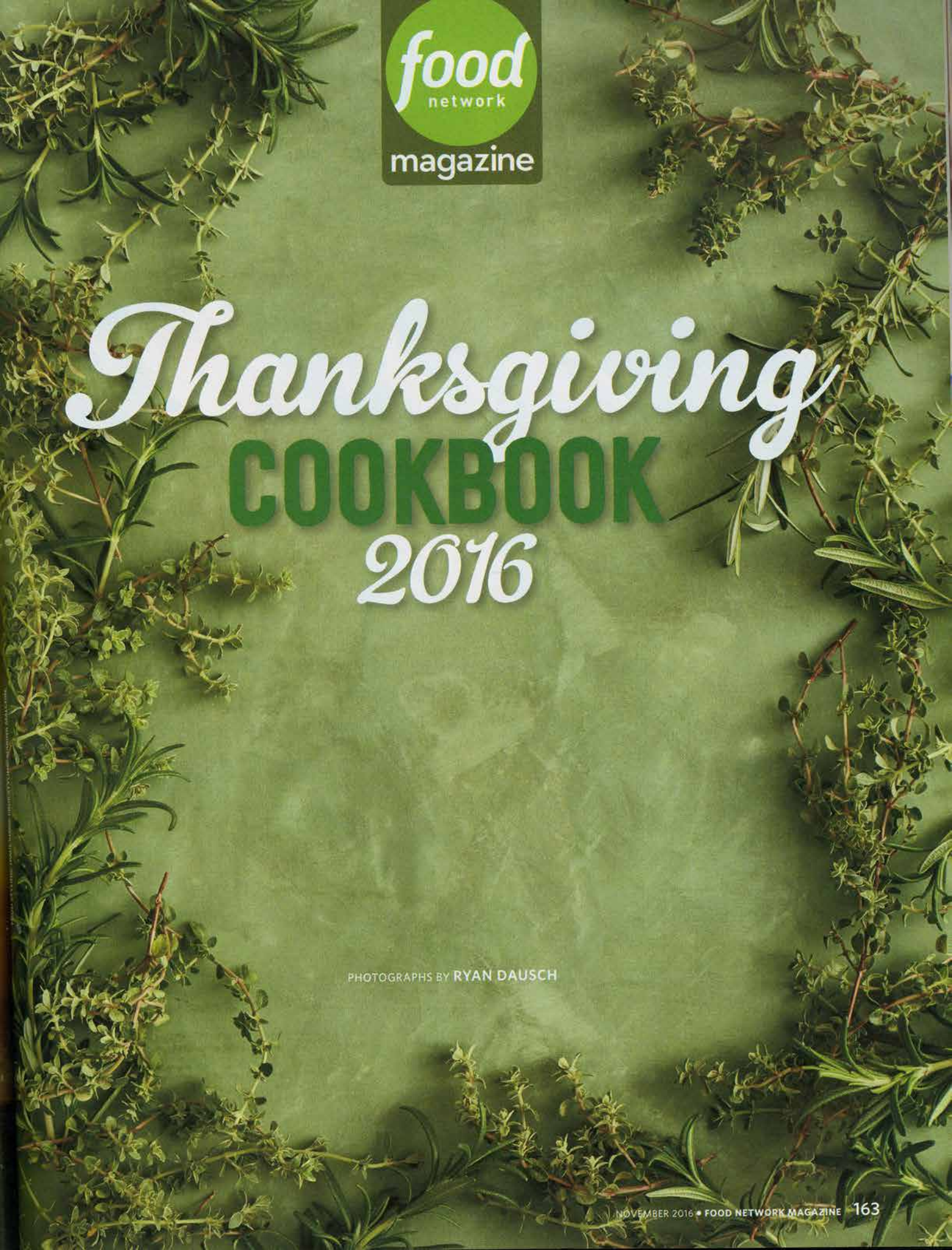
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The logo for Food Network Magazine, featuring the word "food" in a white script font above the word "network" in a white sans-serif font, both inside a green circle. Below the circle, the word "magazine" is written in a white sans-serif font on a dark green rectangular background.

food
network
magazine

The cover features a central title "Thanksgiving COOKBOOK 2016" set against a textured, light green background. The title is framed by a border of fresh herbs, including thyme, rosemary, and oregano, which are arranged in a circular pattern around the text. The overall aesthetic is natural and fresh.

Thanksgiving COOKBOOK 2016

PHOTOGRAPHS BY RYAN DAUSCH



Turkey

PROSECCO-ROASTED TURKEY WITH LEMON AND THYME

ACTIVE: 40 min | TOTAL: 3 hr 40 min | SERVES: 8 to 10

- | | | | |
|---|------------------------------------------------|----|------------------------------------------------------------------------------------------|
| 1 | 12- to 14-pound turkey, thawed if frozen | 1 | lemon, zest grated, halved |
| | Kosher salt and freshly ground pepper | 1½ | sticks (12 tablespoons) unsalted butter |
| ½ | onion, quartered | 1 | 750-ml bottle dry prosecco or champagne |
| ½ | bulb fennel, trimmed and cut into chunks | 3 | tablespoons chopped fresh herbs (such as tarragon, chives and/or parsley), for the gravy |
| 1 | apple, cut into chunks | | |
| 3 | sprigs thyme, plus 1 tablespoon chopped leaves | | |

- Position an oven rack in the lowest position (remove the other racks); preheat to 350°. Remove the neck and giblets from the turkey and set aside for the gravy. Pat the turkey dry with paper towels and rub inside and out with 2 tablespoons each salt and pepper. Stuff the cavity with the onion, fennel, apple, thyme sprigs and lemon halves. Tie the legs together with kitchen twine. Put the turkey on a rack set in a large roasting pan and tuck the wings under the body. Let sit at room temperature while you make the lemon-thyme butter.
- Melt the butter in a small saucepan over low heat; whisk in the lemon zest and chopped thyme. Let cool slightly, then brush all over the turkey. Transfer to the oven and roast 1 hour. Meanwhile, start your gravy (see below; use ½ cup of your prosecco in place of the white wine in the recipe).
- After the turkey has roasted 1 hour, pour the remaining prosecco all over the turkey (about 2½ cups). Continue roasting, basting with the pan drippings every 30 minutes, until the skin is golden brown and a thermometer inserted into the thigh registers 165°, 1½ to 2 more hours.
- Transfer the turkey to a cutting board and let rest 30 minutes before carving; reserve the drippings for the gravy. Stir the herbs into the finished gravy.

BASIC GRAVY

ACTIVE: 25 min | TOTAL: 1 hr 30 min | MAKES: about 8 cups

- | | | | |
|----|--------------------------------------------------|---|-----------------------------------------------------------------------|
| 10 | tablespoons unsalted butter, plus more as needed | 2 | bay leaves |
| | Turkey neck and giblets (liver discarded) | ½ | cup dry white wine or prosecco |
| 1 | onion, quartered | 8 | cups low-sodium chicken or turkey broth or stock, plus more as needed |
| 1 | carrot, chopped | ¾ | cup all-purpose flour |
| 1 | stalk celery, chopped | | Turkey pan drippings |
| 3 | sprigs thyme or rosemary | | Kosher salt and freshly ground pepper |

- Prepare the stock: Melt 2 tablespoons butter in a large saucepan over medium heat. Add the turkey neck and giblets; cook, turning, until browned, about 5 minutes. Add the onion, carrot, celery, herb sprigs and bay leaves; stir to coat. Add the wine and bring to a boil, scraping up any browned bits from the bottom of the pan. Cook until reduced by half, 2 to 3 minutes. Add the broth, reduce the heat to low and simmer about 1 hour. Strain through a fine-mesh sieve into a large measuring cup; reserve the saucepan. You should have 7 cups stock—if you're short, add more broth.
- Melt the remaining 8 tablespoons butter in the reserved saucepan over medium heat. Add the flour and whisk until smooth and bubbling, about 2 minutes. Gradually whisk in the 7 cups stock; bring to a simmer and cook, whisking occasionally, until thickened, about 10 minutes. Set aside until the turkey is done.
- Pour the turkey pan drippings into a fat separator and let stand until the fat rises to the top. Discard the fat (or drizzle on your stuffing). Whisk the defatted drippings into the gravy; season with salt and pepper. Simmer until desired thickness, 5 to 15 minutes.

Turkey

GARLIC-ROSEMARY TURKEY WITH PORCINI

ACTIVE: 50 min | TOTAL: 3 hr 50 min

SERVES: 8 to 10

- 1 12- to 14-pound turkey, thawed if frozen
- Kosher salt and freshly ground pepper
- 1 onion, quartered
- 1 head garlic (6 cloves whole, remaining cloves smashed)
- 4 sprigs rosemary, plus 3 tablespoons chopped leaves
- 2 ounces dried porcini mushrooms (about 2 cups)
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 2 teaspoons Worcestershire sauce

1. Position an oven rack in the lowest position (remove the other racks); preheat to 350°. Remove the neck and giblets from the turkey and set aside for the gravy.

Pat the turkey dry with paper towels and rub inside and out with 1 tablespoon each salt and pepper. Stuff the cavity with the onion, smashed garlic and rosemary sprigs. Tie the legs together with kitchen twine. Put the turkey on a rack set in a large roasting pan and tuck the wings under the body. Let sit at room temperature while you make the porcini butter.

2. Soak the porcini in 1 cup hot water until softened, about 10 minutes; drain. Put half of the porcini in a food processor (finely chop the rest to use in the gravy). Add the whole garlic cloves and chopped rosemary to the food processor; pulse to make a paste. Add the butter, Worcestershire sauce, 2 teaspoons salt and a generous amount of pepper; pulse until smooth. Rub the turkey inside and out with the butter. Transfer to the oven and roast 1 hour. Meanwhile, start your gravy (see page 165), adding the chopped porcini in Step 2 along with the stock.

3. After the turkey has roasted 1 hour, baste with the drippings. Continue roasting, basting every 30 minutes, until the skin is golden brown and a thermometer inserted into the thigh registers 165°, 1½ to 2 more hours.

4. Transfer the turkey to a cutting board and let rest 30 minutes before carving; use the drippings for the gravy.





ANCHO-RUBBED TURKEY

ACTIVE: 45 min

TOTAL: 4 hr 15 min (plus marinating)

SERVES: 8 to 10

- 2 dried ancho chile peppers
 - 1 tablespoon sesame seeds
 - 1½ teaspoons cumin seeds
 - 1 red Fresno chile pepper, stemmed and quartered
 - 6 cloves garlic, halved
 - 1 bunch scallions, roughly chopped
 - ¼ bunch fresh parsley, leaves and stems separated
 - ½ small bunch fresh cilantro, leaves and stems separated
 - ⅓ cup extra-virgin olive oil
 - ¼ cup raisins
 - Kosher salt
 - 1 12- to 14-pound turkey, thawed if frozen
- Freshly ground pepper

- 1.** Cook the ancho chiles, sesame seeds and cumin seeds in a small dry skillet over medium heat, stirring, until the seeds are toasted and the anchos are pliable, 3 minutes. Transfer the anchos to a bowl; transfer the seeds to a food processor. Cover the anchos with hot water and let soften, 5 to 10 minutes; drain, then remove the stems and seeds. Add the anchos to the food processor. Add the Fresno chile, garlic, scallions, parsley and cilantro leaves, olive oil, raisins and 1 tablespoon salt to the food processor. Pulse to make a paste.
- 2.** Remove the neck and giblets from the turkey; set aside for the gravy. Pat the turkey dry with paper towels. Work your fingers between the skin and the meat on the breast and the top of the legs. Rub the chile paste under the skin and on the outside. Stuff the parsley and cilantro stems into the cavity. Season inside and out with 1 tablespoon salt and a few grinds of pepper. Tie the legs together with kitchen twine. Put the turkey on a rack set in a large roasting pan; tuck the wings under the body. Cover with plastic wrap; refrigerate at least 4 hours and up to 24 hours.
- 3.** Position an oven rack in the lowest position (remove the other racks); preheat to 350°. Uncover the turkey and let stand at room temperature 30 minutes. Roast until a thermometer inserted into the thigh registers 165°, 2½ to 3 hours, tenting any parts that brown too quickly with foil. Meanwhile, start your gravy (see page 165; or serve this turkey with defatted pan drippings).
- 4.** Transfer the turkey to a cutting board and let rest 30 minutes before carving. Serve with the gravy or pan drippings.



DEVILED CRAB
STUFFING



ITALIAN SAUSAGE
STUFFING



RICE STUFFING WITH
BUTTERNUT SQUASH

Stale bread is best for stuffing. If you're using fresh, spread out the cubes on baking sheets and dry in a 300° oven, 15 to 20 minutes.

Stuffing

DEVILED CRAB STUFFING

ACTIVE: 35 min | TOTAL: 1 hr 25 min
SERVES: 6 to 8

- 1 stick unsalted butter, plus more for the baking dish
- 1 bunch scallions, sliced (white and green parts separated)
- 1 small red bell pepper, chopped
- 4 stalks celery, chopped
- 2 tablespoons fresh thyme
- $\frac{1}{4}$ cup dry sherry or white wine
- 3 cups low-sodium turkey or chicken broth

Kosher salt

- $\frac{1}{4}$ teaspoon cayenne pepper
- 2 large eggs
- 16 cups $\frac{1}{2}$ -inch stale potato bread cubes (1 $\frac{1}{2}$ pounds)
- 1 pound lump crabmeat, picked over
- 1 teaspoon paprika

1. Preheat the oven to 375° and butter a shallow 3-quart baking dish. Melt 6 tablespoons butter in a large nonstick skillet over medium heat. Add the scallion whites, bell pepper and celery; cook, stirring occasionally, until the vegetables are softened, about 6 minutes. Add the thyme and sherry and cook, stirring, until the sherry is mostly reduced, 3 minutes. Add the broth, 1 teaspoon salt and the cayenne; bring to a simmer, then remove from the heat.

2. Whisk the eggs in a large bowl and add the scallion greens. Add the bread cubes, vegetable-broth mixture and crabmeat and stir until combined. Transfer to the prepared baking dish. Cut the remaining 2 tablespoons butter into small cubes and scatter evenly over the stuffing; sprinkle with the paprika. Cover with foil and bake 30 minutes, then uncover and bake until golden brown, 20 to 30 more minutes.

ITALIAN SAUSAGE STUFFING

ACTIVE: 35 min | TOTAL: 1 hr 25 min
SERVES: 6 to 8

- 1 stick unsalted butter, plus more for the baking dish
- 1 pound sweet Italian sausage, casings removed
- 4 stalks celery, chopped
- 2 onions, chopped
- 2 tablespoons chopped fresh sage
- 3 cups low-sodium turkey or chicken broth

Kosher salt and freshly ground pepper

- 2 large eggs
- $\frac{1}{2}$ cup chopped fresh parsley
- 16 cups $\frac{1}{2}$ -inch stale country white bread cubes (1 $\frac{1}{2}$ pounds)

1. Preheat the oven to 375° and butter a shallow 3-quart baking dish. Melt 6 tablespoons butter in a large nonstick skillet over medium-high heat. Add the sausage and cook, stirring and breaking up the meat with a wooden spoon, until lightly browned and no longer pink, about 6 minutes.

2. Add the celery and onions and cook, stirring occasionally, until softened, about 5 minutes. Stir in the sage. Add the broth, 1 teaspoon salt and a few grinds of pepper; bring to a simmer, then remove from the heat.

3. Whisk the eggs in a large bowl. Add the parsley, bread cubes and sausage-broth mixture and stir until combined. Transfer the stuffing to the prepared baking dish. Cut the remaining 2 tablespoons butter into small cubes and scatter evenly over the stuffing. Cover with foil and bake 30 minutes, then uncover and bake until golden, 20 to 30 more minutes.

RICE STUFFING WITH BUTTERNUT SQUASH

ACTIVE: 40 min | TOTAL: 1 $\frac{1}{2}$ hr
SERVES: 6 to 8

Kosher salt

- 2 cups wild rice blend
- 2 bay leaves
- 6 tablespoons unsalted butter, plus more for the baking dish
- 1 tablespoon vegetable oil
- 4 cups chopped peeled butternut squash ($\frac{1}{2}$ -inch cubes)

Freshly ground pepper

- 1 bunch leeks (white and light green parts), halved lengthwise, thinly sliced and rinsed
- 2 stalks celery, chopped
- 1 cup low-sodium chicken or vegetable broth
- 1 large egg
- 1 cup dried cranberries
- 1 cup chopped fresh parsley
- 1 cup pecans, finely chopped

1. Bring a large pot of salted water to a boil. Add the rice and bay leaves, reduce the heat to a simmer and cook as the label directs; drain well. Discard the bay leaves. Spread out the rice on a baking sheet to cool.

2. Meanwhile, preheat the oven to 375° and butter a shallow 3-quart baking dish. Heat the vegetable oil in a large skillet over medium-high heat. Add the squash, season with salt and pepper and cook, stirring, until softened and golden, 5 minutes. Transfer to a plate to cool.

3. Melt 4 tablespoons butter in the same skillet over medium-high heat. Add the leeks and celery and cook, stirring, until softened, 5 minutes. Add the broth, 1 teaspoon salt and a few grinds of pepper; bring to a simmer, then remove from the heat.

4. Whisk the egg in a large bowl. Stir in the rice, squash, leek-broth mixture, cranberries and parsley. Transfer to the baking dish; top with the pecans. Cut the remaining 2 tablespoons butter into small cubes; scatter over the pecans. Cover with foil and bake 30 minutes, then uncover and bake until golden, about 20 more minutes.



CORNBREAD STUFFING
WITH HAM



MUSHROOM
BRIOCHE STUFFING



Stuffing

CORNBREAD STUFFING WITH HAM

ACTIVE: 35 min | TOTAL: 1 hr 25 min | SERVES: 6 to 8

- 1 stick unsalted butter, plus more for the baking dish
- 2 sweet onions, chopped
- 4 stalks celery, chopped
- 1 small bunch mustard greens, stemmed and chopped (about 8 cups)
- 1 pound tasso ham or ham steak, cut into ½-inch cubes
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh sage
- 3 cups low-sodium turkey or chicken broth
- Kosher salt and freshly ground pepper
- 2 large eggs
- 8 cups ½-inch stale cornbread cubes (preferably not sweet; 12 ounces)
- 8 cups ½-inch stale country white bread cubes (12 ounces)

1. Preheat the oven to 375°; butter a shallow 3-quart baking dish. Melt 6 tablespoons butter in a large pot or Dutch oven over medium-high heat. Add the onions and celery and cook, stirring occasionally, until softened, about 5 minutes. Add the mustard greens and cook, stirring, until wilted, about 3 minutes. Stir in the ham, thyme and sage. Add the broth, 1 teaspoon salt and a few grinds of pepper; bring to a simmer, then remove from the heat.

2. Whisk the eggs in a large bowl. Add the bread cubes and ham-broth mixture and stir until combined. Transfer the stuffing to the prepared baking dish. Cut the remaining 2 tablespoons butter into small cubes and scatter evenly over the stuffing. Cover with foil and bake 30 minutes, then uncover and bake until golden, 20 to 30 more minutes.

MUSHROOM BRIOCHE STUFFING

ACTIVE: 40 min | TOTAL: 1½ hr | SERVES: 6 to 8

- 10 tablespoons unsalted butter, plus more for the baking dish
- 1½ pounds assorted mushrooms (such as oyster, shiitake and/or cremini), trimmed and sliced
- Kosher salt
- 3 leeks (white and light green parts), halved lengthwise, thinly sliced and rinsed
- 1 tablespoon fresh thyme
- 1 tablespoon finely chopped fresh rosemary
- 2 cups low-sodium chicken or vegetable broth
- Freshly ground pepper
- 2 large eggs
- 1 cup heavy cream
- ½ cup chopped mixed fresh herbs (such as parsley, tarragon and chives)
- 16 cups ½-inch stale brioche cubes (1½ pounds)

1. Preheat the oven to 375°; butter a shallow 3-quart baking dish. Melt 2 tablespoons butter in a large nonstick skillet over medium-high heat. Add the mushrooms, season with salt and cook, stirring occasionally, until tender and lightly browned, 8 to 10 minutes. Transfer the mushrooms to a plate and wipe out the skillet.

2. Melt 6 tablespoons butter in the same skillet over medium heat. Add the leeks; cook, stirring occasionally, until tender, about 6 minutes. Add the mushrooms, thyme, rosemary, broth, 1 teaspoon salt and a few grinds of pepper. Bring to a simmer, then remove from the heat.

3. Whisk the eggs and heavy cream in a large bowl. Add the herbs, bread cubes and mushroom-broth mixture and stir until combined. Transfer the stuffing to the prepared baking dish. Cut the remaining 2 tablespoons butter into small cubes and scatter evenly over the stuffing. Cover with foil and bake 30 minutes, then uncover and bake until golden, 20 to 30 more minutes.

Mashed Potatoes

ROASTED GARLIC-PARMESAN MASHED POTATOES

ACTIVE: 30 min | TOTAL: 1 hr 15 min | SERVES: 6 to 8

- 1 head garlic
- ¼ cup extra-virgin olive oil, plus more for drizzling
- 1¼ cups grated parmesan cheese (about 4 ounces)
- 1 sprig rosemary, plus 1 teaspoon chopped leaves
- 2½ pounds russet potatoes (4 to 5 medium), peeled and cut into large chunks
- Kosher salt
- ½ cup milk
- 1 stick salted butter, cut into pieces, at room temperature
- ½ cup mascarpone cheese

1. Preheat the oven to 375°. Slice off about ¼ inch from the top of the garlic. Place on a sheet of foil and drizzle with olive oil. Wrap in the foil, place on a baking sheet and roast until the garlic is soft, 50 to 60 minutes. Meanwhile, spread 1 cup parmesan in a thin layer on a baking sheet (use a silicone mat if you have one); sprinkle with the chopped rosemary. Bake until golden and bubbling, 5 to 6 minutes. Let cool on the baking sheet.
2. Meanwhile, rinse the potatoes well with cold water to get rid of any excess starch. Transfer the potatoes to a saucepan; cover with cold water by 1 inch, season generously with salt and bring to a boil. Reduce the heat to medium low and simmer, uncovered, until the potatoes are very tender but not falling apart, about 30 minutes.
3. Let the garlic cool slightly, then unwrap and squeeze the cloves out of the skins into a small saucepan. Add the milk and rosemary sprig. Heat over medium heat, stirring occasionally, until hot but not boiling. Reduce the heat to low and keep warm.
4. Drain the potatoes and return to the pot over low heat; cook until any excess water evaporates, about 2 minutes. Strain the milk mixture into the pot with the potatoes, pressing on the solids. Add the butter, olive oil and 2 teaspoons salt and mash well with a potato masher. Fold in the mascarpone and the remaining ¼ cup parmesan.
5. Transfer the potatoes to a bowl; crumble the crispy parmesan on top before serving.

MASHED SWEET POTATOES WITH BACON

ACTIVE: 20 min | TOTAL: 1 hr 10 min | SERVES: 6 to 8

- 3 pounds sweet potatoes (4 to 5 medium)
- 3 slices bacon, chopped
- 1 tablespoon bourbon or apple cider
- ½ cup heavy cream, warmed
- 6 tablespoons cold salted butter, cut into pieces
- 3 tablespoons maple syrup, plus more for drizzling
- Kosher salt

1. Preheat the oven to 400°. Pierce the potatoes all over with a fork and place on a baking sheet. Bake until completely soft, about 45 minutes. Let cool slightly. Split the potatoes in half, scoop out the flesh into a medium bowl and set aside. Discard the skins.
2. Cook the bacon in a large saucepan over medium heat, stirring, until crisp, 8 to 9 minutes. Remove with a slotted spoon to a paper towel-lined plate. Add the bourbon or cider to the drippings in the saucepan and cook until mostly evaporated, about 30 seconds. Add the potatoes, heavy cream, butter, maple syrup and 1½ teaspoons salt; mash with a potato masher until smooth and warmed through.
3. Transfer the potatoes to a bowl; top with the bacon and drizzle with more maple syrup before serving.

MASHED POTATOES WITH LEEKS

ACTIVE: 20 min | TOTAL: 50 min | SERVES: 6 to 8

- 2½ pounds Yukon Gold potatoes (5 to 6 medium), peeled and chopped
- Kosher salt
- 2 sticks salted butter, cut into pieces, at room temperature
- 2 leeks (white and light green parts), thinly sliced and rinsed
- 1 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh rosemary
- Freshly ground pepper
- ½ to ¾ cup milk, warmed

1. Put the potatoes in a large saucepan and cover with cold water by 1 inch. Season generously with salt and bring to a boil. Reduce the heat to medium low and simmer until the potatoes are very tender but not falling apart, about 15 minutes.
2. Meanwhile, melt 4 tablespoons butter in a large skillet over medium heat. Add the leeks, thyme and rosemary. Cook, stirring, until the leeks soften, 12 to 15 minutes; season with salt and pepper and set aside.
3. Drain the potatoes and return to the pot over low heat; cook until any excess water evaporates, about 2 minutes. Add the remaining 1½ sticks butter, reserving 1 tablespoon for topping, and mash with a potato masher until smooth and the butter has melted. Gradually mash in ½ cup milk and ½ teaspoon salt until creamy, adding up to ¼ cup more milk as needed. Season with salt and pepper and stir in the cooked leeks.
4. Transfer the potatoes to a bowl; top with the remaining butter before serving.

ROASTED GARLIC-
PARMESAN
MASHED POTATOES



MASHED
SWEET POTATOES
WITH BACON



MASHED POTATOES
WITH LEEKS



For plain
mashed potatoes,
follow the recipe
for Mashed Potatoes
with Leeks, but
skip Step 2.





BRUSSELS SPROUTS
WITH LEMON
AND GARLIC
~



GREEN SALAD
WITH CRANBERRY
VINAIGRETTE
~

BRUSSELS SPROUTS WITH LEMON AND GARLIC

ACTIVE: 25 min | TOTAL: 35 min | SERVES: 6 to 8

- ½ cup extra-virgin olive oil
- 1 lemon
- 2 pounds Brussels sprouts, trimmed and halved (quartered if large)
- Kosher salt and freshly ground pepper
- 4 cloves garlic, thinly sliced
- ¼ cup roughly chopped fresh chives

- 1.** Preheat the broiler. Pour the olive oil into a small saucepan. Remove wide strips of zest from the lemon using a vegetable peeler, taking care not to get the white pith. Add the zest to the olive oil and heat over medium heat until the zest is sizzling, about 5 minutes. Remove from the heat and let cool.
- 2.** Put the Brussels sprouts on a rimmed baking sheet; drizzle the olive oil over the sprouts, leaving the zest in the pan. Toss the Brussels sprouts and spread in a single layer (it's OK if some of the leaves fall off). Season with 1 teaspoon salt and a few grinds of pepper.
- 3.** Broil, stirring often, until the Brussels sprouts are tender and charred in spots, 12 to 15 minutes. Meanwhile, thinly slice the reserved lemon zest; add to the Brussels sprouts along with the garlic during the last 2 minutes of broiling. Transfer to a bowl, add the chives and toss. Season with salt and pepper.

GREEN SALAD WITH CRANBERRY VINAIGRETTE

ACTIVE: 15 min | TOTAL: 30 min | SERVES: 6 to 8

- ¾ cup cranberries, thawed if frozen
- 2 tablespoons honey, plus more as needed
- ½ cup walnuts
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon red wine vinegar
- Kosher salt and freshly ground pepper
- 1 head butter lettuce, large leaves torn
- 1 bunch watercress, trimmed and torn
- 2 tablespoons roughly chopped fresh parsley
- 2 tablespoons roughly chopped fresh tarragon

- 1.** Put the cranberries in a small saucepan; add the honey and ¾ cup water. Cook over medium heat, stirring occasionally, until the cranberries pop and the liquid thickens, about 8 minutes. Remove from the heat and let cool completely.
- 2.** Toast the walnuts in a small dry skillet over medium heat, about 5 minutes. Transfer to a cutting board and let cool slightly, then roughly chop. Stir the olive oil and vinegar into the cooled cranberries. (Add more honey, 1 teaspoon at a time, if the vinaigrette is too tart.) Season with salt and pepper.
- 3.** Toss the lettuce and watercress in a serving bowl; season with salt and pepper. Spoon the vinaigrette over the lettuce and top with the walnuts and herbs. Toss before serving.



Greens

GREEN BEAN AND TOMATO CASSEROLE

ACTIVE: 30 min | TOTAL: 1 hr 10 min | SERVES: 6 to 8

- 5 tablespoons extra-virgin olive oil
- 2 tablespoons tomato paste
- 2 teaspoons finely chopped fresh rosemary
- 2 cloves garlic, chopped
- Pinch of red pepper flakes
- 2 pounds green beans, trimmed and halved
- 1 14-ounce can cherry tomatoes
- Kosher salt
- $\frac{3}{4}$ cup panko breadcrumbs
- $\frac{1}{4}$ cup grated parmesan cheese
- 1 tablespoon chopped fresh parsley
- Freshly ground pepper

- 1.** Preheat the oven to 425°. Heat 3 tablespoons olive oil in a large pot or Dutch oven over medium-high heat. Add the tomato paste and cook, stirring, until slightly darkened, about 2 minutes. Add the rosemary, garlic and red pepper flakes and cook until the garlic starts browning, about 1 minute.
- 2.** Add the green beans, cherry tomatoes and their liquid, $1\frac{3}{4}$ cups water and 2 teaspoons salt to the pot. Partially cover and cook, stirring occasionally, until the green beans are tender and the liquid is slightly thickened, 20 to 25 minutes. Transfer to a 3-quart baking dish.
- 3.** Mix the panko, parmesan, parsley and the remaining 2 tablespoons olive oil in a bowl; season with salt and pepper. Sprinkle over the green bean mixture and bake until the sauce is bubbling and the topping is browned, about 15 minutes.

CREAMED MIXED GREENS

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 6 to 8

- Kosher salt
- 2 bunches spinach (about 1 pound), trimmed
- 1 bunch Swiss chard (about 12 ounces), stems and leaves separated
- 1 5-ounce package baby kale (about 8 cups)
- 4 tablespoons unsalted butter
- 1 large shallot, chopped (about $\frac{1}{2}$ cup)
- 4 to 5 sprigs thyme
- 3 tablespoons all-purpose flour
- 2 cups milk
- Freshly ground pepper
- Hot sauce, to taste
- $\frac{1}{3}$ cup crème fraîche

- 1.** Bring a large pot of salted water to a boil. Working in batches, add the spinach, chard leaves and kale and cook just until wilted, about 5 minutes. Remove with tongs and transfer to a colander set over a bowl to drain and cool. When cool enough to handle, transfer to a kitchen towel in batches and squeeze out the excess liquid. Chop the greens.
- 2.** Finely chop the chard stems. Heat the butter in a large pot or Dutch oven over medium heat. Add the chard stems, shallot and thyme sprigs. Cook, stirring, until the vegetables soften, 6 to 8 minutes. Sprinkle in the flour and continue to cook, stirring, until golden, about 2 more minutes. Remove from the heat and slowly whisk in the milk. Return to medium heat; add 2 teaspoons salt, $\frac{1}{2}$ teaspoon pepper and a few dashes of hot sauce and cook until thickened slightly, 3 to 5 more minutes.
- 3.** Discard the thyme and stir the greens into the pot. Cook, stirring, until heated through and coated, about 4 minutes. Remove from the heat and stir in the crème fraîche.

GREEN BEANS WITH SMOKED HAM

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

- Kosher salt
- 2 pounds green beans, trimmed and halved
- 3 tablespoons extra-virgin olive oil
- 1 large onion, thinly sliced
- $\frac{1}{2}$ pound smoked ham, cut into $\frac{1}{2}$ -inch cubes
- 3 tablespoons apple cider vinegar
- $\frac{1}{2}$ cup chopped fresh parsley
- Freshly ground pepper


- 1.** Bring a large pot of salted water to a boil. Add the green beans and cook until tender, about 7 minutes. Drain, rinse under cold water and blot dry with paper towels; set aside. (This can be done up to 4 hours ahead; cover and refrigerate.)
- 2.** Heat the olive oil in a large pot or Dutch oven over medium-high heat. Add the onion, season with salt and cook, stirring occasionally, until soft and golden, about 8 minutes. Add the ham and continue cooking until warmed through, about 2 minutes. Stir in the vinegar and remove from the heat.
- 3.** Add the green beans to the pot and stir until combined and warmed through. Add the parsley and season with salt and pepper.



GREEN BEAN
AND TOMATO
CASSEROLE



CREAMED
MIXED GREENS



GREEN BEANS
WITH SMOKED HAM



Secret Agents

We disguised store-bought ingredients as homemade dishes, in case you need a serious shortcut.

Start with: jarred gravy

GRAVY WITH BACON AND MUSHROOMS

Cook 4 slices chopped bacon in a large skillet until crisp, about 7 minutes. Remove with a slotted spoon; discard all but 2 tablespoons of the drippings. Add 1 diced shallot, 4 ounces stemmed and sliced cremini mushrooms and 1 teaspoon chopped thyme to the skillet; cook, stirring, until the mushrooms start browning, about 8 minutes. Add two 18-ounce jars homestyle gravy and 1 cup water. Reduce the heat to medium low and simmer, stirring occasionally, until warmed through, about 7 minutes. Stir in the bacon.



Start with: stuffing mix

APPLE-CRANBERRY STUFFING

Combine 6 tablespoons unsalted butter and 2 cups low-sodium chicken broth in a small saucepan; bring to a boil, then remove from the heat. Mix one 14-ounce package herbed stuffing mix, $\frac{3}{4}$ cup chunky applesauce and $\frac{1}{2}$ cup each dried cranberries and canned fried onions in a large bowl. Stir in the broth mixture. Transfer to a buttered 2-quart baking dish; top with 2 tablespoons cut-up butter and $\frac{1}{2}$ cup chopped walnuts. Cover with foil and bake at 375° for 20 minutes. Uncover and bake until golden, 10 to 15 more minutes.

Start with: canned cranberry sauce

CRANBERRY-CLEMENTINE SAUCE

Grate the zest of 1 clementine and chop the segments; juice another clementine. Combine with one 14-ounce can whole-berry cranberry sauce and 1 teaspoon balsamic vinegar. Chill at least 30 minutes before serving.



Start with: premade mashed potatoes

CHEESY BAKED MASHED POTATOES

Combine one 24-ounce tub mashed potatoes with 1 cup shredded Italian-blend cheese in a bowl; season with salt, pepper and nutmeg. Transfer to a buttered 1½-quart baking dish and sprinkle with 2 tablespoons grated parmesan. Scatter 2 tablespoons cut-up butter on top. Bake at 400° until heated through, 25 minutes, then broil until browned, about 3 minutes.



Start with: store-bought pie

PUMPKIN PIE WITH BROWN SUGAR CREAM

Whisk 16 ounces sour cream, $\frac{1}{2}$ cup packed light brown sugar, 1 teaspoon vanilla extract and a pinch of nutmeg in a bowl until smooth. Fold in 1 cup whipped cream. Chill until ready to serve. Spread on pumpkin pie.

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BAKE AUTUMN SWEET

Use SLENDA® Sweetener products to substitute for full sugar in almost any baking recipe this fall season. From cookies and pies to this delicious coffee cake, you'll be able to make your favorite dessert with less added sugar when you simply swap in SLENDA® Sweeteners.

BAKED APPLE COFFEE CAKE

YIELDS 16 SERVINGS

FOR THE APPLES

- 1 cup raw walnuts
- 4 Tbsp. unsalted butter
- 2 Tbsp. SLENDA® Sugar Blend
- 1 Tbsp. ground cinnamon
- 1 tsp. ground nutmeg
- ¼ tsp. ground allspice
- Grated zest of ½ lemon
- 1 pinch of salt
- 3 firm red apples (such as Gala, Fuji or Braeburn), cored 1" wide

FOR THE CAKE

- 1½ cups low-fat Greek yogurt
- 3 large eggs
- 1 Tbsp. vanilla extract
- ¾ cup SLENDA® Sugar Blend
- 1 stick unsalted butter, at room temperature
- 2½ cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt

DIRECTIONS

Position a rack in the center of the oven and preheat to 350°F. Spray a 9- or 10-inch round cake pan with nonstick spray and set aside.

FOR THE APPLES:

- 1 Place all ingredients except for apples in the bowl of a food processor. Pulse until walnuts are coarsely chopped and a chunky paste forms. Transfer to a small bowl, scraping the bowl of the processor well.
- 2 Stuff each apple with walnut filling until firmly packed and level to the top of the apple. Reserve remaining filling.
- 3 Place apples and 2 tablespoons of water in a glass baking dish and microwave for 2 minutes. Rotate each apple halfway and microwave another 4-5 minutes, until apples have softened and skin is still firm. Set apples aside until cool enough to handle.
- 4 Using a sharp knife, slice one apple into 16 slices and another half apple into 8 slices.
- 5 Chop the remaining one and a half apples into small pieces and distribute evenly over the bottom of the prepared pan along with the baked walnut filling.

FOR THE CAKE:

- 1 In the bowl of the food processor, add the yogurt, eggs and vanilla. Begin processing and add ¾ cup of SLENDA® Sugar Blend in a stream through the feed tube for 5 seconds. Add butter and process until smooth.
- 2 Mix the remaining dry ingredients together and add to the processor. Pulse until just blended.
- 3 Remove bowl and blade and finish blending by hand. Spoon half of the batter over the apples in the pan and spread smooth.
- 4 Sprinkle the unbaked reserved walnut filling over the batter. Cover with remaining batter. Fan the apple slices over the top in a circle like the spokes of a wheel, skin side up.
- 5 Bake for 45-50 minutes. Place on a wire rack to cool for 10 minutes. Remove cake from the pan and allow to cool for at least 30 minutes before slicing.

THE SIMPLE SWAP BY

Splenda
SWEETENERS

Bake Autumn Sweet



Use SLENDA® Sugar Blend to make a powdered sugar topping

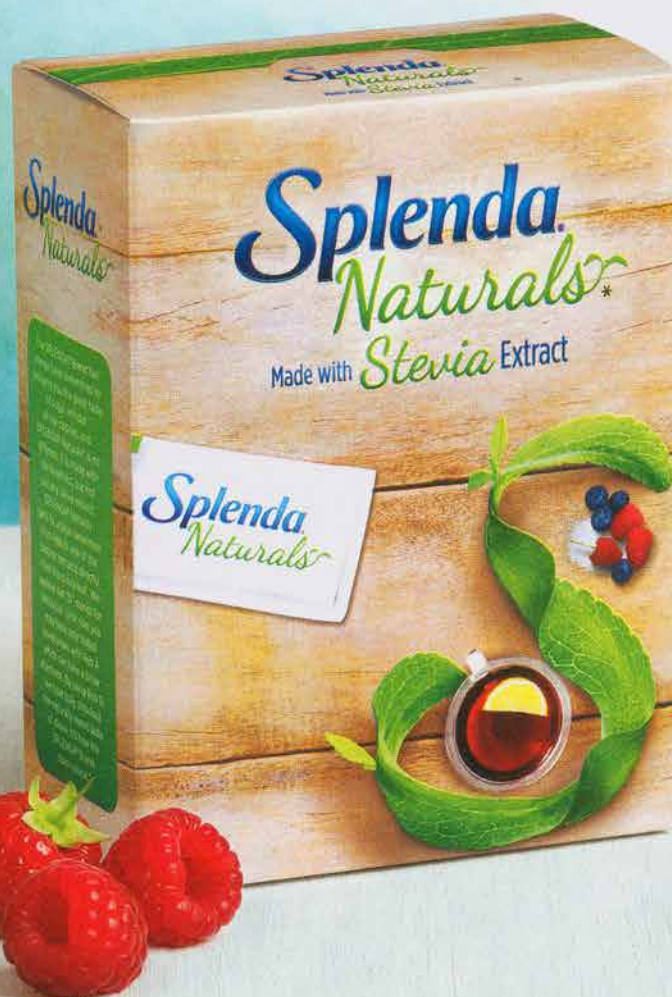
Add 6 tablespoons SLENDA® Sugar Blend and 1 tablespoon cornstarch to bowl of blender or small food processor. Process until fine and powdered. Dust powdered sugar onto anything to add simple sweetness!

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MY FAVORITE Pie

Our test kitchen chefs share their best Thanksgiving desserts.

PHOTOGRAPHS BY RYAN LIEBE

BRANDIED SWEET POTATO PIE

ACTIVE: 40 min | TOTAL: 4 hr (plus cooling) | SERVES: 8

FOR THE CRUST

- 1½ cups all-purpose flour, plus more for dusting
- 2 tablespoons granulated sugar
- ½ teaspoon salt
- 1 stick cold unsalted butter, cut into small pieces
- 5 to 6 tablespoons ice water
- Sanding sugar, for sprinkling

FOR THE FILLING

- 2 medium sweet potatoes (about 1 pound)
- 1 cup half-and-half
- ¾ cup granulated sugar
- 2 large eggs, lightly beaten
- 3 tablespoons brandy or cognac
- 1 teaspoon pure vanilla extract
- ½ teaspoon ground cinnamon
- Pinch of salt

1. Make the crust: Pulse the flour, granulated sugar and salt in a food processor to combine. Add half of the butter and pulse until combined. Add the remaining butter; pulse until the mixture looks like coarse meal with pea-size bits of butter. Add 5 tablespoons ice water; pulse a few more times until the dough just holds together when pinched (add up to 1 more tablespoon ice water if needed).

Turn the dough out onto a piece of plastic wrap and gather together using the plastic wrap. Transfer about one-sixth of the dough to another piece of plastic wrap and pat into a disk. Pat the remaining dough into a larger disk; wrap both in plastic wrap. Refrigerate until firm, at least 1 hour and up to 24 hours.

2. Preheat the oven to 350°. Roll out the larger disk of dough into a 12-inch round (about ⅛ inch thick) on a lightly floured surface. Ease the dough into a 9-inch pie plate; fold the overhanging dough under itself and crimp the edge with your fingers. Refrigerate until firm, 15 to 30 minutes. Roll out the smaller disk of dough until about ¼ inch thick; cut out shapes using 2-inch cookie cutters. Place the cutouts on a small parchment-lined baking sheet and refrigerate until firm, 15 to 30 minutes.

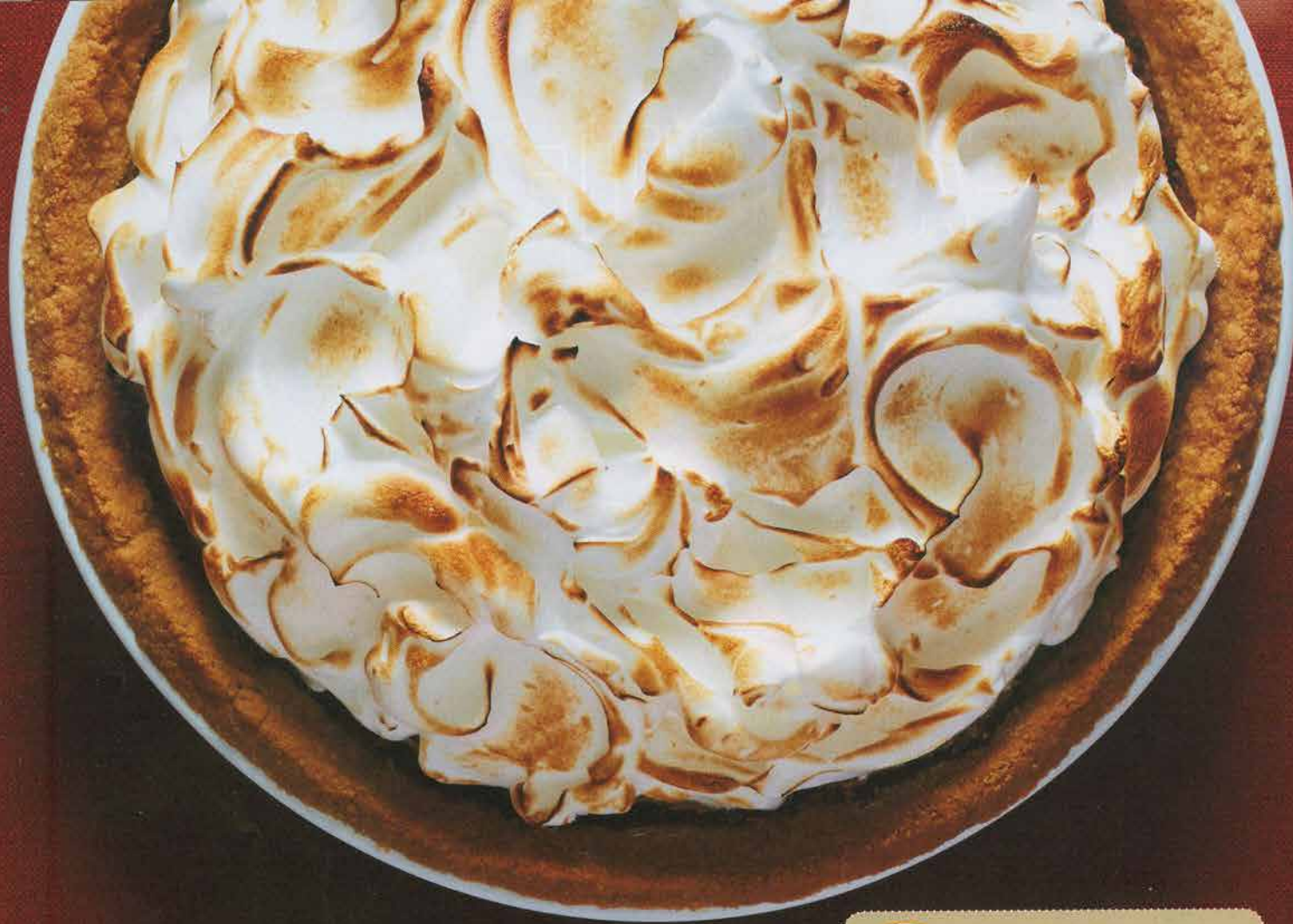
3. Line the crust with foil and fill with dried beans or pie weights. Bake until the edge is lightly golden, about 20 minutes; remove the foil and beans and continue baking until the crust is dry and golden on the bottom, about 15 more minutes. Meanwhile, brush the cutouts with water and sprinkle with sanding sugar; bake until golden, about 15 minutes. Let the crust and cutouts cool completely.

4. While the crust cools, make the filling: Prick the sweet potatoes all over with a fork. Bake until very soft, 45 minutes to 1 hour. Let cool slightly, then peel and puree the flesh in a food processor until smooth. Transfer to a medium bowl; add the half-and-half, granulated sugar, eggs, brandy, vanilla, cinnamon and salt and whisk until smooth. Pour into the cooled crust.

5. Bake until the filling just starts setting, 30 to 35 minutes. Arrange the cutouts on the pie and continue baking until the crust is golden brown and the filling is set and puffed in the center, about 30 more minutes. Transfer to a rack and let cool completely, about 4 hours.



"THE BEST THING ABOUT
PIE IS THE CRUST, AND
THIS ONE HAS A LITTLE
EXTRA ON TOP."
—ATHEN FLEMING



"CHESTNUTS REMIND ME OF HAPPY VACATIONS IN EUROPE—THEY'RE SOLD ON SO MANY STREET CORNERS THERE."
—MORY THOMAS

CHESTNUT MERINGUE PIE

ACTIVE: 45 min | TOTAL: 2 hr (plus cooling) | SERVES: 8

FOR THE CRUST

- $\frac{3}{4}$ teaspoon fennel seeds (optional)
- 8 ounces shortbread cookies (such as Lorna Doone; about 30 cookies)
- 4 tablespoons unsalted butter, melted

FOR THE FILLING

- $1\frac{1}{2}$ cups peeled roasted chestnuts (sold in bags or jars)
- $\frac{1}{2}$ cup sugar
- $2\frac{1}{2}$ cups heavy cream
- 1 vanilla bean, split lengthwise, seeds scraped out
- 4 tablespoons unsalted butter
- 2 large eggs

FOR THE MERINGUE

- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ teaspoon cream of tartar
- Pinch of salt
- 4 large egg whites

1. Make the crust: Preheat the oven to 350°. Toast the fennel seeds in a small dry skillet over medium heat until fragrant, about 2 minutes. Pulse the cookies in a food processor until finely ground. Add the fennel seeds and melted butter; pulse until moistened. Press the mixture evenly into the bottom and up the side of a 9-inch pie plate. Bake until lightly browned and set, about 8 minutes; let cool completely.

2. Make the filling: Combine the chestnuts, sugar, 1 cup heavy cream and the vanilla seeds and pod in a medium saucepan. Bring to a boil, then reduce the heat to low and simmer, stirring occasionally, until the cream is very thick and the chestnuts are softened, 25 to 30 minutes.

3. Meanwhile, melt the butter in a small saucepan over medium heat; cook until it smells nutty and is golden brown, about 4 minutes. Discard the vanilla pod from the chestnut mixture; transfer the mixture to a food processor, add the browned butter and process until smooth. With the machine running, slowly add the remaining $1\frac{1}{2}$ cups heavy cream and the eggs; process until combined. Let stand until thickened and cooled, about 1 hour.

4. Carefully pour the filling into the crust (it will be full). Bake at 350° until the filling is set, about 45 minutes. Transfer to a rack and let cool completely.

5. Make the meringue: Bring a few inches of water to a boil in a large saucepan. Whisk the sugar, cream of tartar, salt and egg whites in the bowl of a stand mixer. Set the bowl over the boiling water (don't let the bowl touch the water); continue whisking until the mixture is hot (135°) and the sugar dissolves, 2 to 3 minutes.

6. Transfer the bowl to the stand mixer; beat with the whisk attachment on medium-high speed until soft peaks form, about 2 minutes. Increase the speed to high and beat until stiff, thick and glossy, 2 to 3 more minutes. Spread the meringue on top of the pie. Toast with a kitchen torch.

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
- $\frac{3}{4}$ 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 mix-in inspiration
at CountryCrock.com



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8 TIMES
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"MY PARENTS DID NOT BAKE WHEN I WAS LITTLE, SO WE ALWAYS HAD STORE-BOUGHT COCONUT CUSTARD PIE AT THE HOLIDAYS. THIS IS MY TAKE ON IT." —VIVIAN CHAN

LIME-COCONUT CUSTARD PIE

ACTIVE: 25 min | TOTAL: 1 hr 10 min (plus cooling) | SERVES: 8

- 1 sheet refrigerated pie dough (half of a 14-ounce box)
- 2 tablespoons all-purpose flour, plus more for dusting
- 2 large eggs
- $\frac{3}{4}$ cup coconut oil, melted
- $1\frac{1}{4}$ cups half-and-half
- $1\frac{1}{4}$ cups plus 1 tablespoon sweetened shredded coconut
- $\frac{3}{4}$ cup sugar
- Finely grated zest of 2 limes, plus the juice of 1 lime
- $\frac{1}{2}$ cup cold heavy cream
- 1 teaspoon pure vanilla extract

1. Preheat the oven to 350°. Roll out the pie dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch pie plate; fold the overhanging dough under itself and crimp as desired.
2. Whisk the eggs in a large bowl. Stir in the coconut oil, half-and-half, $1\frac{1}{4}$ cups shredded coconut, the sugar, flour, lime juice and all but $\frac{1}{2}$ teaspoon lime zest. Pour into the prepared crust. Bake until the filling is set and the crust is golden brown, 50 to 55 minutes. (Tent the crust with foil if it is browning too quickly.) Transfer to a rack and let cool completely, 1 to 2 hours.
3. Meanwhile, spread the remaining 1 tablespoon shredded coconut on a baking sheet and bake until golden brown, 3 to 5 minutes. Beat the heavy cream and vanilla in a large bowl with a mixer on medium-high speed until soft peaks form, about 3 minutes. Spoon the whipped cream onto the pie. Sprinkle with the toasted coconut and reserved lime zest.

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LIMONCELLO-AMARETTI CRUMBLE PIE

ACTIVE: 45 min | TOTAL: 6 hr (plus cooling) | SERVES: 8 to 10

FOR THE CRUST

- ¾ cup whole blanched almonds
- 2 tablespoons sugar
- 2 teaspoons finely grated lemon zest
- 1¼ cups all-purpose flour, plus more for dusting
- ¼ teaspoon salt
- 1 stick cold unsalted butter, cut into small pieces
- ½ teaspoon almond extract
- 4 to 5 tablespoons ice water

FOR THE FILLING

- 1 cup sugar
- ¼ cup cornstarch
- Pinch of salt
- 4 large eggs plus 2 egg yolks
- 1 tablespoon finely grated lemon zest, plus ½ cup juice (from 3 to 4 lemons)
- 4 tablespoons cold unsalted butter, cut into small pieces
- 2 tablespoons limoncello (lemon liqueur)

FOR THE TOPPING

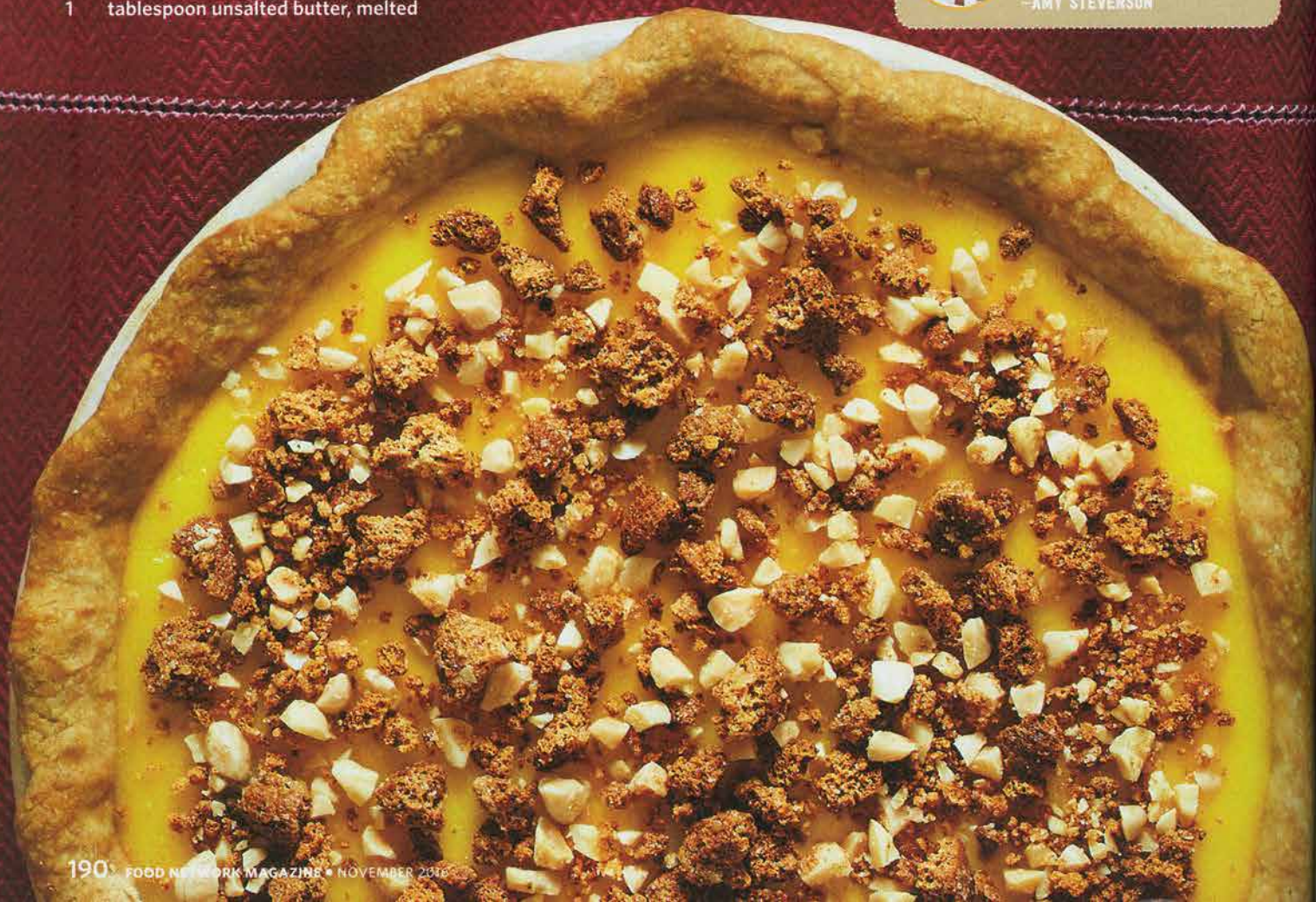
- 8 amaretti cookies, crushed
- ¾ cup whole blanched almonds, finely chopped
- 1 tablespoon sugar
- 1 tablespoon unsalted butter, melted

1. Make the crust: Pulse the almonds, sugar and lemon zest in a food processor until finely ground. Add the flour and salt; pulse to combine. Add the butter and pulse until it is in pea-size pieces. Sprinkle in the almond extract and 4 tablespoons ice water; pulse until the dough holds together when pinched, adding up to 1 more tablespoon water if the dough is too dry. Turn the dough out onto a large piece of plastic wrap. Gently pat into a disk, using the plastic wrap to help you. Wrap and refrigerate until firm, at least 30 minutes and up to 24 hours.
2. Roll out the dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch pie plate. Fold the overhanging dough under itself and crimp the edge with your fingers. Refrigerate until firm, about 30 minutes.
3. Preheat the oven to 425°. Line the crust with foil and fill with dried beans or pie weights. Bake until the crust is lightly golden around the edge, 13 to 15 minutes. Reduce the oven temperature to 350° and remove the foil and beans. Continue baking until the crust is crisp and golden all over, 10 to 12 more minutes. Transfer to a rack and let cool completely.
4. Make the filling: Whisk the sugar, cornstarch and salt in a medium saucepan until smooth. Whisk in the eggs, egg yolks and lemon zest and juice. Cook over medium-high heat, whisking constantly, until the mixture is thick like pudding, about 8 minutes. (Reduce the heat to medium if the mixture starts to boil.) Remove from the heat and whisk in the butter, 1 piece at a time; whisk vigorously until incorporated, about 15 seconds. Whisk in the limoncello. Pour the filling into the cooled crust. Cover loosely with plastic wrap and refrigerate until set, at least 4 hours.
5. Make the topping: Preheat the oven to 325°. Combine the crushed amaretti cookies, almonds, sugar and melted butter in a large bowl. Spread on a baking sheet and bake until crisp and golden, 12 to 14 minutes. Transfer to a plate and let cool completely. Sprinkle on the pie just before serving.



"I USED TO DIG THROUGH OUR HOLIDAY LEMON MERINGUE PIES TO GET TO THE FILLING. SO THIS IS MY UPDATE."

—AMY STEVENSON



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18 OF WHOM GOT DIVERTED
TO TULSA.**



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"WITH MY SEVEN SIBLINGS, WE ALWAYS NEEDED SEVERAL PIES AT THANKSGIVING. A BIG SLAB PIE WOULD HAVE BEEN PERFECT!"
—MELISSA GAMAN

CHOCOLATE-NUT SLAB PIE

ACTIVE: 45 min | TOTAL: 4 hr (plus cooling) | SERVES: 15 to 20

FOR THE CRUST

- 4 cups all-purpose flour, plus more for dusting
- $\frac{1}{2}$ cup granulated sugar
- $\frac{3}{4}$ teaspoon salt
- $\frac{2}{3}$ cup cold vegetable shortening
- 2 sticks plus 2 tablespoons cold unsalted butter, cut into small pieces
- 1 large egg yolk
- $\frac{1}{2}$ to $\frac{3}{4}$ cup ice water

FOR THE FILLING

- 4 cups salted roasted mixed nuts
- 2 cups semisweet chocolate chunks (about 10 ounces)
- 1 stick plus 2 tablespoons unsalted butter, melted
- 4 large eggs
- $1\frac{1}{4}$ cups packed light brown sugar
- 1 cup light corn syrup
- 1 tablespoon fresh lemon juice
- 1 tablespoon pure vanilla extract
- Heavy cream, for brushing

1. Make the crust: Pulse the flour, granulated sugar and salt in a food processor to combine. Add the shortening and pulse until the mixture looks like coarse meal. Add the butter and pulse a few times until it is in pea-size pieces. Add the egg yolk and $\frac{1}{2}$ cup ice water and pulse a few times until the dough just begins to clump together; add up to $\frac{1}{4}$ cup more water, 1 tablespoon at a time, as needed. Lay out 2 sheets of plastic wrap; put about three-quarters of the dough on one sheet and the remaining dough on the other. Gently pat each into a rectangle, using the plastic wrap to help you. Wrap tightly and refrigerate until firm, at least 2 hours and up to 24 hours.

2. Roll out the larger piece of dough into a 13-by-19-inch rectangle (about $\frac{3}{8}$ inch thick) on a lightly floured surface. Ease into an 11-by-17-inch jelly roll pan, leaving a 1-inch overhang.

3. Make the filling: Pulse the nuts in a food processor until roughly chopped. Combine with the chocolate chunks in a bowl, then evenly sprinkle the mixture over the crust. Whisk the melted butter, eggs, brown sugar, corn syrup, lemon juice and vanilla in a bowl; pour over the nut mixture.

4. Roll out the smaller piece of dough into a 10-by-12-inch rectangle on a lightly floured surface; cut out ten 1-inch-wide strips of dough. Lay 5 strips diagonally over the filling, about 2 inches apart, then lay the remaining strips perpendicular to them. Trim the strips at the edge of the baking sheet (use the trimmings to extend any strips that are too short). Fold in the overhang and crimp the edges with your fingers. Brush the edges and the strips of dough with heavy cream. Refrigerate until firm, about 30 minutes.

5. Preheat the oven to 375°. Bake until the crust is golden and the filling is set, 40 to 45 minutes. Transfer to a rack and let cool completely, at least 2 hours.

GIVE THANKS
FOR

Apple Pie + Cheesecake

BAKED APPLE PIE CHEESECAKE

Prep Time: 30 min. | Total Time: 7 hours 10 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 3 Granny Smith apples (about 1 lb.), peeled, sliced
- 1-1/4 cups sugar, divided
- 1-1/2 tsp. ground cinnamon, divided
- 1-1/4 cups graham cracker crumbs
- 1/4 cup old-fashioned or quick-cooking oats
- 2 Tbsp. butter, melted
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 tsp. vanilla
- 4 eggs

MAKE IT

COOK apples, 1/4 cup sugar and 1/2 tsp. cinnamon in saucepan on medium heat 6 min. or until apples are tender, stirring frequently. Cool.

HEAT oven to 325°F. Combine graham crumbs, oats, butter, remaining cinnamon and 2 Tbsp. of the remaining sugar; press onto bottom of 9-inch springform pan.

BEAT cream cheese, vanilla and remaining sugar in medium bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended.

SPREAD half the apples over crust to within 1/2 inch of edge; cover with cream cheese mixture. Refrigerate remaining apples until ready to use.

BAKE cheesecake 1 hour to 1 hour 10 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

DRAIN remaining apples just before serving cheesecake. Arrange apples on top of cheesecake as shown in photo.

THE HOLIDAYS ARE

Made

WITH



CRANBERRY-PEAR GALETTE WITH PECAN CRUST

ACTIVE: 30 min | TOTAL: 2½ hr (plus cooling) | SERVES: 8

FOR THE CRUST

- ½ cup pecans
- 1½ cups all-purpose flour,
plus more for dusting
- 1 tablespoon sugar,
plus more for sprinkling
- ½ teaspoon kosher salt
- 5 tablespoons cold unsalted butter,
cut into small pieces
- 5 ounces cold cream cheese,
cut into small pieces
- 1 large egg, lightly beaten
- 1 tablespoon ice water

FOR THE FILLING

- 3 ripe pears (such as Bosc or Anjou),
peeled and cut into small chunks
- 1½ cups cranberries (fresh or frozen)
- ¾ cup sugar
- 2 teaspoons all-purpose flour
- 1 teaspoon grated orange zest (optional)
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¼ teaspoon freshly grated nutmeg
- Pinch of kosher salt
- 1 tablespoon cold unsalted butter,
cut into small pieces

1. Make the crust: Position a rack in the bottom third of the oven and preheat to 350°. Spread the pecans on a baking sheet and bake until lightly toasted, about 6 minutes. Transfer to a plate and let cool.

2. Pulse the toasted pecans, flour, sugar and salt in a food processor until the nuts are finely chopped. Add the butter and pulse about 4 times to coat the flour. Pulse in the cream cheese until the dough looks like coarse crumbs and just holds together when pinched. Pulse in the egg and ice water just until the mixture is slightly moist. The dough will be crumbly; do not overwork it. Turn out onto a piece of plastic wrap and pat into a disk, using the plastic wrap to help you. Wrap and refrigerate until firm, at least 1 hour and up to 24 hours.

3. Line a baking sheet with parchment paper. Dust the top of the dough with flour and press and roll out into a 14-inch round on a lightly floured surface. Transfer to the baking sheet. (It's OK if the dough is larger than the baking sheet—you'll fold in the edge.) Pinch together any cracks in the dough.

4. Make the filling: Toss the pears, cranberries, sugar, flour, orange zest, cinnamon, allspice, nutmeg, salt and butter in a large bowl. Spread the filling over the dough, mounding it slightly in the center and leaving a 2-inch border. Fold the edge of the dough over the filling, pleating as needed. Brush the edge with water and sprinkle with sugar.

5. Bake until the filling is soft and bubbling and the crust is golden brown, about 1 hour. Transfer to a rack and let cool completely, at least 4 hours.



"WHEN YOU MAKE A GALETTE,
YOU DON'T HAVE TO FUSS
WITH CRUSTS OR LATTICES—
OR EVEN A PIE PLATE!"
—MIRIAM GARRON





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BOURBON APPLE PIE

ACTIVE: 1 hr | TOTAL: 4 hr (plus cooling) | SERVES: 8

FOR THE CRUST

- 3 cups all-purpose flour, plus more for dusting
- 2 tablespoons granulated sugar
- $\frac{1}{8}$ teaspoon baking powder
- Pinch of salt
- $\frac{1}{4}$ cup cold vegetable shortening
- 2 sticks cold unsalted butter, cut into small pieces
- 1 tablespoon bourbon
- 8 to 10 tablespoons ice water
- 1 large egg, lightly beaten
- Coarse sugar, for sprinkling

FOR THE FILLING

- 4 pounds assorted apples (such as McIntosh, Honeycrisp, Braeburn and/or Golden Delicious)
- 2 tablespoons fresh lemon juice
- $\frac{1}{4}$ cup plus 1 tablespoon bourbon
- 5 tablespoons unsalted butter
- $\frac{2}{3}$ cup granulated sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground ginger

1. Make the crust: Pulse the flour, granulated sugar, baking powder and salt in a food processor to combine. Add the shortening and pulse until the mixture looks like coarse meal. Add the butter and pulse until it is in pea-size pieces. Add the bourbon and pulse until just incorporated. Pulse in the ice water, 1 tablespoon at a time, until the dough holds together when pinched. Turn out the dough onto a large piece of plastic wrap and gather together, using the plastic wrap to help you. Divide into 2 pieces and gently pat each into a disk; wrap tightly in plastic wrap and refrigerate until firm, at least 1 hour and up to 24 hours.

2. Make the filling: Peel the apples and slice about $\frac{1}{4}$ inch thick. Toss with the lemon juice and $\frac{1}{4}$ cup bourbon. Melt 2 tablespoons butter in a large skillet over medium-high heat. Add half of the apples and sprinkle with half of the granulated sugar. Cook, stirring, until the sugar dissolves and the mixture begins to simmer, about 2 minutes. Reduce the heat to medium and cook until the apples soften, about 7 minutes. Transfer to a bowl. Add 2 more tablespoons butter to the skillet and repeat with the remaining apples and sugar. Add to the bowl and toss with the cinnamon and ginger. Let cool completely.

3. Roll out 1 disk of dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch pie plate. Roll out the remaining disk of dough into a 12-inch round on a lightly floured surface. Transfer to a baking sheet, cover with plastic wrap and refrigerate until ready to use.

4. Spoon the apple filling into the prepared pie crust. Drizzle with the remaining 1 tablespoon bourbon and dot with the remaining 1 tablespoon butter. Lay the dough round over the filling. Pinch the overhanging dough together and fold under itself; crimp the edge with your fingers. Cut a few slits in the top crust to allow steam to escape. Brush the crust with the beaten egg and sprinkle with coarse sugar. Refrigerate 1 hour.

5. Put a baking sheet on the lowest oven rack; preheat to 400°. Bake the pie on the hot baking sheet until the crust is golden, 60 to 70 minutes. Transfer to a rack and let cool at least 2 hours.



"ONE YEAR, I ADDED A SPLASH OF BOURBON I WAS DRINKING TO MY PIE. NOW I MAKE A BOURBON APPLE PIE EVERY YEAR!"
—ROB BLEIFER



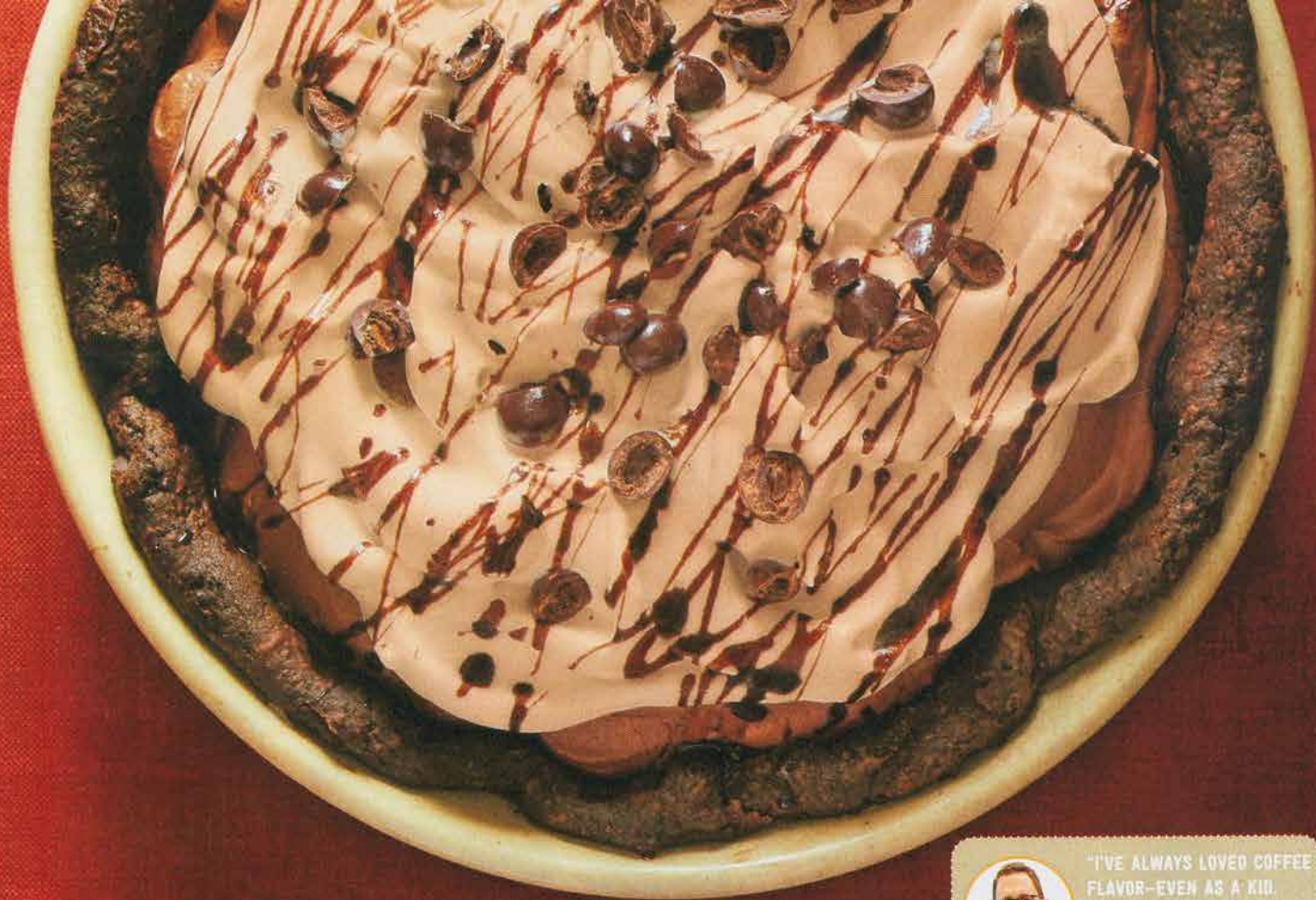
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MORNING AT A TIME AND
ONE CUP AT A TIME.**



"I'VE ALWAYS LOVED COFFEE FLAVOR—EVEN AS A KID. I USED TO PUT A SPOONFUL OF COFFEE IN MY MILK!"
—STEPHEN JACKSON

MOCHA MOUSSE PIE

ACTIVE: 1 hr | TOTAL: 4 hr 45 min | SERVES: 8

FOR THE CRUST

- 1 cup all-purpose flour, plus more for dusting
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 2 tablespoons granulated sugar
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ cup cold vegetable shortening
- 6 tablespoons cold unsalted butter, cut into small pieces
- 2 tablespoons ice water
- 2 tablespoons cold vodka

FOR THE FILLING

- 6 ounces semisweet chocolate, finely chopped
- $2\frac{1}{2}$ cups heavy cream
- 1 tablespoon unsalted butter
- 2 teaspoons pure vanilla extract
- Pinch of kosher salt
- $\frac{1}{2}$ cup confectioners' sugar

FOR THE TOPPING

- $1\frac{1}{2}$ cups heavy cream
- $\frac{1}{3}$ cup confectioners' sugar
- 1 teaspoon pure vanilla extract
- $\frac{1}{4}$ cup chocolate syrup
- 1 tablespoon instant espresso powder
- 2 tablespoons chocolate-covered espresso beans, chopped

1. Make the crust: Pulse the flour, cocoa powder, granulated sugar and salt in a food processor to combine. Add the shortening and pulse until the mixture looks like cornmeal. Add the butter and pulse a few times until it is in pea-size pieces. Add the ice water and vodka and pulse until the dough starts coming together but is still crumbly. Turn out onto a piece of plastic wrap and pat into a disk, using the plastic wrap to help you. Wrap and refrigerate until very firm, at least 1 hour and up to 24 hours.

2. Preheat the oven to 350°. Roll out the dough into a 12-inch round on a lightly floured surface. Ease into a 9-inch pie plate. Fold the overhanging dough under itself and crimp the edge with your fingers. Refrigerate until firm, at least 30 minutes. Line the crust with foil and fill with dried beans or pie weights. Bake until the edge is dry, about 20 minutes. Remove the foil and beans and continue baking until dry all over, 15 to 20 more minutes. Transfer to a rack and let cool completely.

3. Meanwhile, make the filling. Put the chocolate in a medium heatproof bowl. Combine $\frac{3}{4}$ cup heavy cream and the butter in a small saucepan; bring to a boil, then immediately pour over the chocolate. Add the vanilla and salt (do not stir), cover with plastic wrap and let stand 5 minutes. Whisk until melted and smooth. (If there are pieces of unmelted chocolate, microwave in 15-second intervals until smooth.) Set aside to cool.

4. Beat the remaining $1\frac{1}{4}$ cups heavy cream and the confectioners' sugar in a large bowl with a mixer on medium speed until stiff peaks form, about 4 minutes. Gently fold the whipped cream into the chocolate mixture in three batches (do not overmix; the filling should be light and airy). Transfer to the cooled pie crust and smooth the top. Cover loosely with plastic wrap and refrigerate until firm, at least 2 hours.

5. Remove the pie from the refrigerator 15 minutes before serving. Make the topping: Beat the heavy cream and confectioners' sugar in a large bowl with a mixer on medium speed until soft peaks form, about 3 minutes. Stir the chocolate syrup and espresso powder in a small bowl until dissolved. Fold about 2 tablespoons of the chocolate syrup mixture into the whipped cream, then spread on the pie. Drizzle with the remaining syrup mixture; sprinkle with the espresso beans.

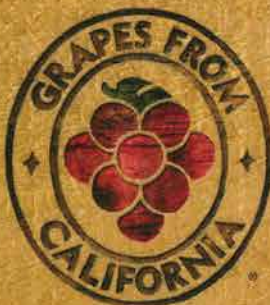


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GINGER-COCONUT PUMPKIN PIE

ACTIVE: 30 min | TOTAL: 2 hr (plus cooling) | SERVES: 8

FOR THE CRUST

- 6 ounces gingersnap cookies (about 23 cookies)
- 1 tablespoon chopped crystallized ginger
- 1 tablespoon packed light brown sugar
- 4 tablespoons unsalted butter, melted

FOR THE FILLING

- 1 15-ounce can pure pumpkin puree
- 1 cup canned unsweetened coconut milk
- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs, lightly beaten
- $\frac{1}{2}$ teaspoon pure vanilla extract
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon salt

FOR THE TOPPING

- $\frac{3}{4}$ cup heavy cream
- 1 tablespoon packed light brown sugar
- $\frac{3}{4}$ teaspoon pumpkin pie spice, plus more for topping

1. Make the crust: Preheat the oven to 325°. Pulse the cookies, crystallized ginger and brown sugar in a food processor until finely ground. Add the melted butter and pulse to combine. Press the mixture into the bottom and up the side of a 9-inch pie plate. Bake until set and slightly dry around the edge, 10 to 12 minutes. Transfer to a rack and let cool.

2. Make the filling: Whisk the pumpkin puree, coconut milk, granulated sugar, eggs, vanilla, ground ginger and salt in a medium bowl until smooth. Pour into the cooled crust. Bake until the filling is set and no longer looks wet, 1 hour 15 minutes. Transfer to the rack and let cool completely, at least 2 hours.

3. Make the topping: Beat the heavy cream, brown sugar and pie spice in a bowl with a mixer on medium-high speed until stiff peaks form, 3 minutes. Spread on the pie; sprinkle with more pie spice.



"I'VE BEEN KNOWN TO EAT THE LEFTOVERS OF THIS PIE STRAIGHT FROM THE REFRIGERATOR AND RIGHT OUT OF THE PIE PAN."
—GINEVRA IVERSON





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Mix Up Your Holiday Dessert Table



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).

SweetLeaf[®] Whipped Topping

- 1 cup heavy cream
- 1/2 tsp. Coconut Sweet Drops[™]

Whip heavy cream with Coconut Sweet Drops[™] until medium or stiff peaks form.



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On the Road

PHOTOGRAPH BY RALPH SMITH



NEW YORK CITY

Fantasy Island

Hawaiians are thankful for so many things—beautiful beaches, friendly people, a bountiful supply of tropical fruit—and they're planning to show them all off at the 90th Anniversary Macy's Thanksgiving Day Parade in New York City. Hawaii's new float, a collaboration with bread maker King's Hawaiian, will feature a 40-foot-tall mountain that "grows" pineapples, coffee beans and sugarcane. The state's marching band (the largest musical ensemble in this year's procession) will accompany the float along the parade route. While we're sure the float will be impressive, nothing can really top Thanksgiving in Hawaii itself: Turn the page for the ultimate guide to spending the holiday in the Aloha State. macys.com/parade

THE PLAN FOR
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An Island THANKSGIVING

Spend your weekend on Maui: We found 10 things to do that just might beat being home for the holidays.

Most of us are programmed to think of Thanksgiving as a homebound holiday—even when we travel, we end up in someone else's house. Imagine breaking away, just once, to a place where November temperatures hover around 80 degrees and where you can spend Black Friday hiking a volcano instead of hustling through a mall. Maui could be the most pleasant place in the country on November 24, and if you visit at that time, you'll beat the hordes of tourists who come at the start of the high season in mid-December. Here's a guide to a perfect long weekend on Maui: the coolest places to visit, the best places to stay and the tastiest things to eat—including, of course, turkey dinner.



1 Flit the Road

The town of Hana is Maui's last undeveloped tropical oasis, and the journey to get there has become as famous as the destination itself. The Road to Hana, as it's called, is a portion of the highway that loops around the entire island, and it's dotted with scenic rest stops and great food stands. The stretch from Kahului to Hana is only about 40 miles, but you need to block off a whole day to drive it because cars move on island time: The speed limit is 25 miles per hour, at most. Look out for these mile markers as you go.



2 Celebrate Turkey Day

These are three of the best island-inspired Thanksgiving menus.



Mama's Fish House

The kitchen here is run by Maui native Perry Bateman, who will serve boar bacon and poha berry stuffing, pumpkin seed-crusted mahi mahi and roasted kabocha squash soup. You'll find Hawaiian kitsch

galore in the dining room, including canoes strapped to the ceiling. mamasfishhouse.com



Cane & Canoe

Montage Kapalua Bay's hotel eatery resembles one of Maui's old canoe houses where locals gathered. Guests can eat in the common area

or order Thanksgiving dinner in their rooms. montagehotels.com/kapalubabay



The Preserve Kitchen + Bar

This restaurant opened at Maui's Travaasa Hana resort less than a year ago, and you should make a pilgrimage for its first Thanksgiving. The menu will include kālua

turkey and candied Molokai sweet potatoes with macadamia nuts. travaasa.com/hana

3 Eat Spam

Spam gained popularity in Hawaii during World War II, and islanders are still eating 7 million cans of it every year. Try Spam musubi first: It's a sushi-like concoction of sliced Spam and rice wrapped in seaweed, and you'll find it everywhere—gas stations, fast-food chains, high-end restaurants. Then, graduate to more adventurous bites, such as fried Spam musubi at **Da Kitchen Cafe** (dakitchen.com); a Spam, cheese and guava jelly doughnut sandwich at **Tin Roof Maui** (tinroofmaui.com); or Spam-flavored macadamia nuts, sold at **Longs Drugs** in the Lahaina Cannery Mall (lahainacannerymall.com).



4

Taste the Classics

Here are some Hawaiian favorites you shouldn't miss.

Malasadas



These oversize sugar-dusted, deep-fried doughnut holes came to the islands by way of Portuguese immigrants, and **Home Maid Bakery** has been churning them out since 1960. You have to order by the dozen, but trust us—you'll wish you had more. homemaiddbakery.com

Shave Ice



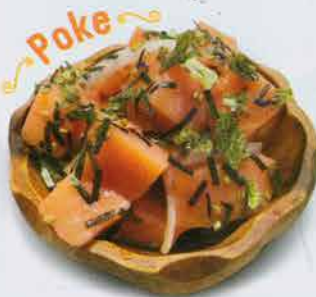
When Japanese plantation workers came to Hawaii in the early 1900s, they brought a tradition of scraping super-thin shavings from a block of ice, then sweetening it with syrup. **Ululani's Hawaiian Shave Ice** was one of the first spots to poke holes in its ice so the real fruit syrups would seep into every last bit. ululanishawaiianshaveice.com

Plate Lunch



Plate lunches—platters of white rice, macaroni salad and an entrée—were first enjoyed by Japanese, Korean and Filipino laborers in the mid-1900s. **Aloha Mixed Plate** carries on the tradition with a menu of more than a dozen varieties; the most popular is a mix of shoyu chicken, fresh fish and teriyaki beef. alohamixedplate.com

Poke



The back of a liquor store is, oddly enough, the best place to enjoy Maui's most popular raw fish dish. Traditional poke bowls come with rice or seaweed salad and marinated chunks of raw fish (poke is Hawaiian for "to slice into crosswise pieces"). The award-winning selection at **Tamura's Fine Wine & Liquors** includes sashimi-grade tuna, scallops and octopus. tamurasfinewine.com

TALK LIKE A LOCAL

E 'ai kākua
(eh eye kah-koh):
LET'S EAT

'Ono (oh-no):
DELICIOUS

Pūpū (poo-poo):
APPETIZERS OR
SNACKS

Hau'oli Lā
Ho'omaika'i
(how-oh-lay lah
ho-oh-my-kah-ee):
HAPPY THANKSGIVING

Kāmau kī'aha
(kah-mao key-ah-ha):
CHEERS

Mai e 'ai
(my eh eye):
COME EAT

Mahalo
(mah-hah-low):
THANK YOU



5

Shake a Lei

Island residents have been hosting luaus—traditional gatherings with Polynesian music, dancing and feasting—since 1819. Don't leave Maui without experiencing one.

FOR LOVEBIRDS: FEAST AT LELE

Couples are seated at private tables with sunset ocean views, and instead of the usual buffet, diners get four courses, each inspired by a different Polynesian nation, along with entertainment like Samoan fire dancing. feastatlele.com

FOR TRADITIONALISTS: OLD LAHAINA LUAU

This is a truly authentic luau, featuring long tables with on-the-ground seating, a classic imu ceremony (when the roasted pig is pulled from the fire pit) and ancient kahiko hula dancing. oldlahainaluau.com

FOR FAMILIES: DRUMS OF THE PACIFIC

During every show, children are invited to the stage for a hula lesson, and after each performance, they can snap photos with the dancers. There's a special keiki (kids) buffet for picky eaters, too, with chicken nuggets and pasta. drumsofthepacificmaui.com

6

Eat (and Golf) like a Chef



Chef Masaharu Morimoto's home is Oahu, but he runs an outpost of his eponymous restaurant in the Andaz Maui at Wailea resort. When he's on Maui, he hits these spots.



Star Noodle

Most of the noodles at this restaurant are made on-site. Chef Morimoto's favorite: udon with wafu dashi broth, radish and scallion. starnoodle.com



Ka'ana Kitchen

The chef wakes up early and heads here for breakfast—usually the cinnamon roll pancakes with coconut cream and macadamia nuts. maui.andaz.hyatt.com



Wailea Blue Golf Course

Morimoto, an avid golfer, says this course with ocean views is one of the best on Maui. waileagolf.com

7

Watch the Whales

Every winter, more than 6,000 humpback whales migrate from the chilly waters off Alaska to give birth in the warmer waters near Maui. The Pacific Whale Foundation kicks off its whale-watching season in November, and you can choose from three Thanksgiving Day catamaran cruises that leave from Lahaina Harbor. Chefs from the island's Three's Bar & Grill whip up a menu with kālúa turkey (cooked in a pit in the ground), Portuguese sausage stuffing and pumpkin-coconut squares. pacificwhale.org





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8 Burn Off the Big Meal

There are plenty of ways to get active on Maui.



HIKING

Mount Haleakalā is the largest dormant volcano in the US, and Haleakalā National Park provides marked trails to the top. The summit is about 10,000 feet. nps.gov/hale



PADDLEBOARDING

On Thanksgiving morning, Hawaiian Paddle Sports hosts Paddle for Hunger, where canoers, kayakers and paddleboarders take to the Maalaea Bay for some good-natured races. All that's asked of participants: Bring a check or canned goods for the Maui Food Bank. hawaiianpaddlesports.com



HORSEBACK RIDING

Maui is a pretty sweet place to be a cowboy. Since 1838, wranglers—known as paniolos—have been working the up-country cattle ranches. Piiholo Ranch's seventh-generation ranch hands lead tours on horseback through their private pastures. piiholo.com



RUNNING

Only serious runners should apply for this Thanksgiving-morning race. You can run the eight-mile course that winds through picturesque Kula or complete two loops (16 miles). virr.com



9 Party like a Local

There's a saying on this island: "If it's Friday on Maui, there's a party going on." Every Friday, historic towns take turns hosting, and the night after Thanksgiving, the gathering will be in Kihei. Organizers will shut down the streets near Azeka Shopping Center and line them with 20 food trucks, craft vendors and musicians. kiheifridays.com



10 Get Some Beauty Sleep

Spend your nights in one of these dreamy spots.



ROMANTIC GETAWAY

The serene six-room **Ho'oilo House** is Balinese-inspired. Guests must be 17 or older, so the meditation gazebo and ocean-view swimming pool are as relaxing as they're intended to be. From \$339; hooilohouse.com



FAMILY FAVORITE

It's impossible to get bored at **Napili Kai Beach Resort**: There are lei-making classes, shuffleboard courts, Hawaiian Slack Key concerts and more. Choose from a standard room or a suite that includes a kitchen and private lanai. From \$390; napilikai.com



LITTLE HIDEAWAY

A private path behind the **Paia Inn Hotel** leads straight to the beach. And out front is a strip of shops and restaurants. If you plan on spending most of your time outdoors, opt for the budget-friendly "petite" room: It's small on space (just 120 square feet) but big on Polynesian decor. From \$199; paiainn.com



FUN SPLURGE

There's a two-to-one staff-to-guest ratio at **The Four Seasons Resort Maui at Wailea**. Among the upscale amenities: Evian spritzes by the pool, a photo ambassador to snap sunset pics, and free introductory scuba clinics. From \$489; fourseasons.com/maui

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Good Question...

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Q: After I cook meat, I set it on a platter, cover it with foil and let it rest at least 10 minutes as chefs recommend. But I always end up with a platter full of juice. Why does this happen?

Nancy Merchant Saxon via Facebook

A: It's normal for meat to give off a little juice while it rests. However, if your meat is swimming in liquid, you might be covering it too tightly and causing the meat to steam. Be sure to tent the meat loosely with foil or just leave it uncovered, about 10 minutes for steaks and other small cuts and 20 minutes or more for larger roasts (give your Thanksgiving turkey about 30 minutes). You might also want to buy a cutting board with a groove for collecting liquid.



Q: Whenever I roast peeled garlic (whole or chopped) with my veggies, it turns blue. Not very appetizing! What am I doing wrong?

Chalene McGrath (@chalenemmcgrath) via Instagram

A: It's not you—the color is caused by a natural reaction. The enzyme allinase in garlic can react with compounds in other ingredients to create a blue-green pigment. The color change often occurs when the garlic is combined with vinegar or cooked at a low temperature (the type of garlic and time it was picked can also affect the color). Although blue garlic doesn't look appealing, it's perfectly fine to eat.


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Q: Does brisket go by another name? Most recipes say to use "brisket," but I don't exactly know what that is.

Stacy Craig, Victoria, VA

A: Brisket is a large boneless cut of beef that comes from the breast section of the cow, and the package typically says "brisket" (the cut doesn't have another name). You can buy a whole brisket, weighing about 20 pounds, but it's more often divided into two sections: flat cut (or first cut), which is lean and ideal for slicing, and point cut (or second cut), which has a triangular shape and more marbling and is ideal for shredding.



Q: I frequently see pie crust recipes with vinegar as an ingredient. What purpose does it serve, and do you taste the vinegar?

Michele Somers, Nashville

A: There are contradictory theories about vinegar in pie crust: Some experts say that vinegar has no effect, but many chefs and home cooks think the acid makes pie dough more tender and easier to roll out. You won't taste vinegar in the finished crust; most recipes call for only a tablespoon or so.

For more information on pie crusts, see page 49.

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Follow Up

GREAT SHOT!

We ♥ these Thanksgiving Instagram pics from the stars.



Bobby Flay (@bobbyflay) takes a bow with the bird of the hour.



Nancy Fuller (@fullerfarmer) gets a leg (or two) up on carving the turkey.



Haylie Duff (@haylieduff) hosts Thanksgiving at home in Los Angeles.



Masaharu Morimoto (@chef_morimoto) suggests a turkey alternative: Peking duck.



Andrew Zimmern (@chefaz) is up to his elbows in meal preparations.



Bobby's cat, **Nacho Flay** (@nachoflay), is ready for dessert.



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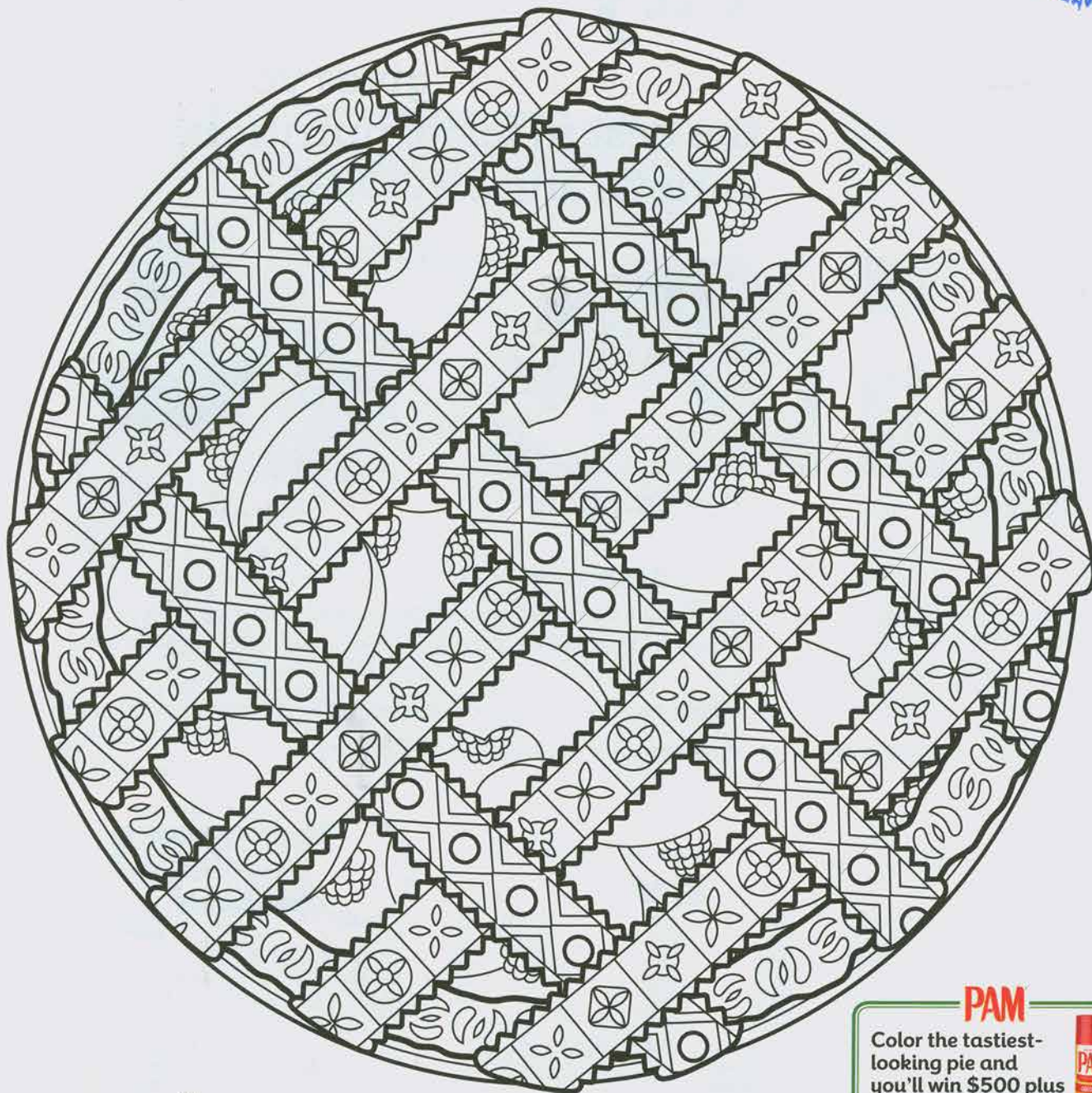


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ILLUSTRATION: JIM SCHUESSLER

Food Network Magazine (ISSN 1044-723X) is published monthly with combined issues in Jan/Feb and Jul/Aug, 10 times a year by Hearst Communications, Inc., 300 West 57th Street, New York, NY 10019 USA. Steven R. Swartz, President & Chief Executive Officer; William R. Heistert III, Chairman; Frank A. Bernack, Jr., Executive Vice Chairman; Catherine A. Boston, Secretary. Hearst Magazines Division: David Carey, President; John A. Rohan, Jr., Senior Vice President, Finance; © 2016 Food Network Magazine, LLC. "Food Network Magazine" and the "Food Network" logo are registered trademarks of Food Network Magazine, LLC. "Food Network" logo are registered trademarks of Television Food Network, G.P., and are used under license. Periodicals postage paid at New York, NY, and additional mailing offices. Canada Post International Publications Mail Product Sales Agreement No. 40012499. Editorial and Advertising Offices: 300 West 57th Street, 35th Floor, New York, NY 10019. Subscription prices, USA and possessions: \$36 for 10 issues; Canada, add \$7; all other countries, add \$12. SUBSCRIPTION SERVICE: P.O. Box 6000, Harlan, IA 51593. From time to time, we make our subscriber list available to companies who sell goods and services. You can also visit preferences.hearstmagazines.com to manage your preferences and opt out of receiving marketing offers by e-mail. Send Canadian returns to: Pitney Bowes, PO Box 25542, London, ON N6C 8B2. For subscription orders accompanied by a self-addressed stamped envelope, (Canada) RN NBR 100234 084/387. For subscription orders accompanied by a self-addressed stamped envelope, (Canada) RN NBR 100234 084/387. © 2016 Food Network Magazine, LLC. All rights reserved. Hearst Magazines, Inc. is not responsible for unsolicited manuscripts or art. Name will be returned unless accompanied by a self-addressed stamped envelope. (Canada) RN NBR 100234 084/387.



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