

# food network magazine



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NEW  
RECIPES

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bread basket





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Everything about the all-new Equinox is designed to serve you and your passengers beautifully. Inside, you're treated to a refined interior that's roomy, flexible and, above all, comfortable. New available features like a hands-free gesture liftgate, Rear Seat Reminder<sup>1</sup> that can help remind you of your groceries in the back seat, Low Speed Forward Automatic Braking and Surround Vision, with its virtual bird's-eye view, can help bring convenience and safety to every trip. And its stunning new design looks great from every angle. The all-new Equinox. It makes every trip a truly enjoyable event.

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\*Based on Nielsen data for dollar and unit sales in food, drug and major discount retailers during the 52 week period ending 11/5/16.



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DECEMBER 2017

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Cover photograph by Ryan Dausch  
Food styling: Christine Albano





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**Hello Tomorrow**





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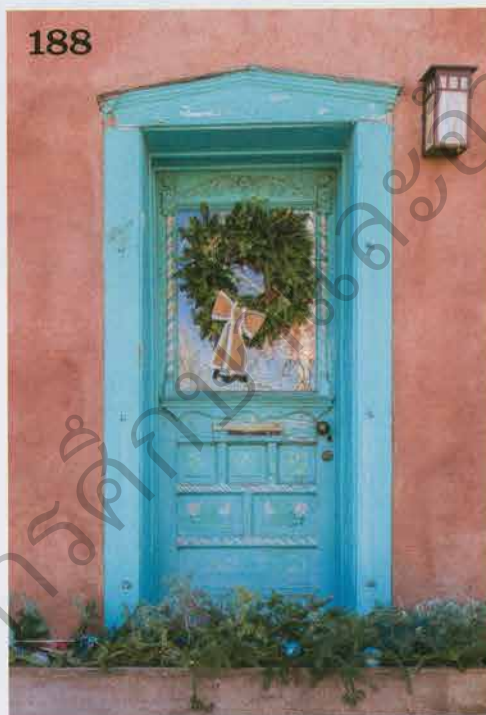
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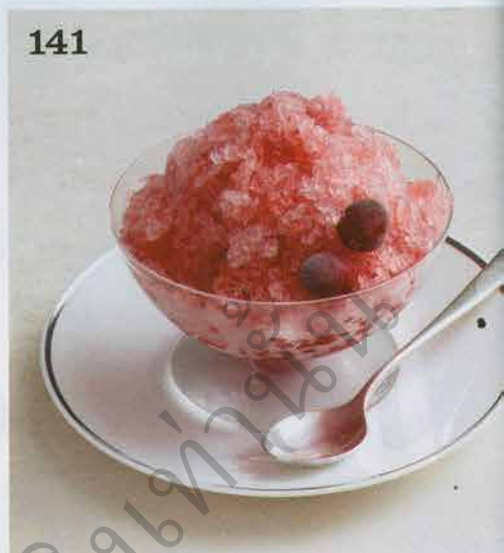
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CHECK OUT  
OUR HOLIDAY  
GIFT GUIDE  
ON PAGE 59.



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# Snow. Mobile.



The newly redesigned 2018 Subaru Outback® helps keep you going safely with confidence, even when the going gets snowy. Standard Symmetrical All-Wheel Drive + 32 mpg\* gets you deep into the snowscape, and makes winter just another season to fill with adventure. **Love. It's what makes a Subaru, a Subaru.**



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# Recipe Index

## BREAKFAST



Eggnog Coffee Cake



Eggnog Overnight French Toast



Jelly-Filled Eggnog Scones



Eggnog Waffles à la Mode

## SNACKS AND APPETIZERS



Mini Baked Brie Cups



Cinnamon-Ginger Nuts



Barbecue-Spiced Nuts



Three-Ingredient Apps



Butternut Squash-Spinach Tart



Spicy Ginger Shrimp Cocktail



Cocktail Meatballs



Whipped Ricotta with Raisins and Pine Nuts



Peppermint Truffles  
page 163

Honey Sugar Cookies  
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Peppermint-White Chocolate Fudge  
page 163

## MEAT, POULTRY AND EGGS



Cuban Beef-and-Potato Sandwiches



Shepherd's Pie Baked Potatoes



Standing Rib Roast with Stout-Mustard Jus



Pork and Green Bean Stir-Fry



Pork with Sweet-and-Sour Squash



Pork Loin Stuffed with Dried Fruit



Lamb with Lentil Salad



Slow-Cooker Chicken Curry



Chicken and Brussels Sprouts with Apple Cider Sauce



Chicken and Barley Soup



Orange-Cranberry Glazed Cornish Hens



Parmesan French Toast with Pancetta and Eggs

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Snapper with Kale-Orange Salad



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**PLUS:**  
25 HOLIDAY COOKIES!  
SEE PAGE 166.



# 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.



**SNAPPER WITH  
KALE-ORANGE  
SALAD**  
PAGE 112

CALORIES: 410



**CHICKEN AND  
BARLEY SOUP**  
PAGE 130

CALORIES: 390



**PORK WITH  
SWEET-AND-SOUR  
SQUASH**  
PAGE 134

CALORIES: 460



**SPICY TOFU  
AND VEGETABLE  
LO MEIN**  
PAGE 134

CALORIES: 440



## THINK FAST

There may be a way to keep your brain as fresh as it was years ago. A recent study from the University of Illinois suggests that lutein, a nutrient found in leafy green vegetables, avocados and eggs, might help slow cognitive decline. Make it your New Year's resolution to get more of the nutrient. The rigatoni with Swiss chard on page 124 is a good start!

## CHEERS!

A holiday happy hour could actually be good for your health: New research connects moderate alcohol consumption—particularly of wine—with a reduced risk of diabetes. The study, which reviewed data from more than 70,000 participants, showed that those who drank any kind of alcohol three to four times per week had about a 30 percent lower risk of developing diabetes compared with those who drank fewer than one time a week. But moderation is key: Researchers found that women who consumed liquor more than seven times per week had a significantly higher risk of diabetes.



## LOOKING GOOD

Your skin needs protection from the sun even in winter—and a good dinner can help with that! An Israeli researcher says that a Mediterranean-style diet rich in omega-3 fatty acids and antioxidants may help prevent skin erythema, a redness that results from sun exposure. The researcher notes that olive oil, fish, whole grains, beans, fruits and vegetables are the most beneficial. Get your fill with these recipes.



**Whole Grains**  
Wild Rice with  
Pomegranate Seeds  
(page 136)



**Veggies**  
Carrot and  
Parsnip Ribbons  
(page 137)



**Fish**  
Salt-Baked Fish  
with Lemon-Olive  
Relish  
(page 151)



# L♥VE NATURAL EXFOLIANTS?



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# Star Search

Find your favorite Food Network celebs in this issue.

We asked the stars: What's your favorite Christmas cookie?

"MY MOM'S CHRISTMAS BELLS—THEY'RE GINGERBREADISH COOKIES WITH A BUTTERY PECAN FILLING."



**Valerie Bertinelli**  
Valerie's Home Cooking;  
Kids Baking Championship  
pg. 34



**Alton Brown**  
Iron Chef America;  
Iron Chef Showdown;  
Good Eats  
(on Cooking Channel)  
pg. 196



**Maneet Chauhan**  
Chopped;  
Chopped Junior  
pg. 34

"I'M A SIMPLE SUGAR COOKIE GUY. A COUPLE DOZEN OF THOSE AND A DOUBLE ESPRESSO AND I'M GOOD TO GO."



**Scott Conant**  
Chopped;  
Chopped After Hours;  
Chopped Junior  
pg. 34



**Bobby Flay**  
Beat Bobby Flay;  
The Bobby and Damaris Show;  
Food Network Star;  
Iron Chef America;  
Iron Chef Showdown;  
Brunch @ Bobby's  
(on Cooking Channel)  
pg. 108



**Jose Garces**  
Iron Chef Gauntlet;  
Iron Chef Showdown  
pg. 103



**Ina Garten**  
Barefoot Contessa  
pg. 96



**Duff Goldman**  
Kids Baking Championship;  
Holiday Baking Championship  
pg. 34



**Alex Guarnaschelli**  
Iron Chef America;  
Iron Chef Showdown;  
Chopped;  
Chopped After Hours;  
Chopped Junior  
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**Stephanie Izard**  
Iron Chef Gauntlet;  
Iron Chef Showdown  
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**Ludo Lefebvre**  
Iron Chef Gauntlet  
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**Michael Symon**  
Iron Chef America;  
Iron Chef Gauntlet;  
Iron Chef Showdown  
pg. 108



**Marcela Valladolid**  
Best Baker  
in America  
pgs. 34, 55



**Trisha Yearwood**  
Trisha's  
Southern Kitchen  
pg. 24

"MY FAVORITE ARE POLVORONES—MEXICAN SHORTBREAD COOKIES, OFTEN MADE WITH NUTS."



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# IRON X CHEF SHOWDOWN

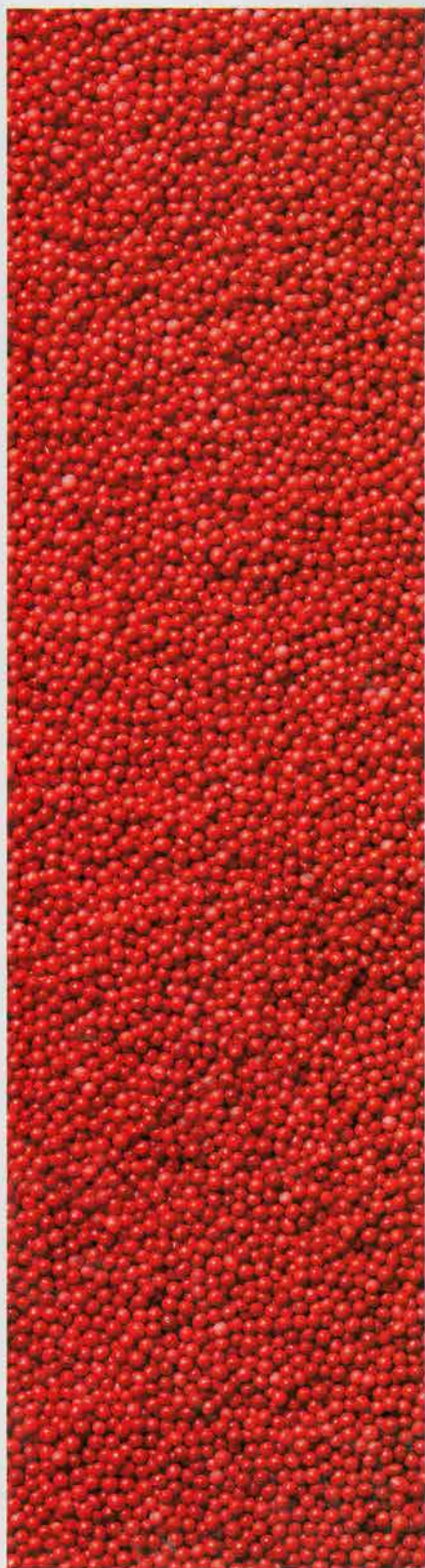
ALL NEW  
**WEDNESDAYS 9/8c**





# ON YOUR MARK

Tear out these sprinkle "cookmarks" and flag your favorite holiday recipes.





ReynoldsKITCHENS™ presents

# HOLIDAY HAPPINESS

FOR MORE DELICIOUS RECIPE IDEAS, VISIT REYNOLDSKITCHENS.COM.

Bake up festive holiday treats with recipes that let you deck your creations in joyful red accents. Use new ReynoldsKITCHENS™ Parchment Paper with SmartGrid® to take the guesswork out of baking. The built-in gridlines make it easy to cut the sheet to fit your pan size and evenly space your cookies for better baking, every time.



## Two-Tone Linzer Wreaths

ACTIVE: 1 HOUR • TOTAL: 1 HOUR, 40 MINUTES  
MAKES 20 LINZER COOKIES

- 1/2 cup sliced blanched almonds
- 1/4 cup sugar, divided
- 2 sticks unsalted butter, at room temperature
- 1/2 teaspoon salt
- 1 teaspoon each, vanilla and almond extracts
- 1 large egg, at room temperature
- 2 1/2 cups all-purpose flour, divided
- 6-8 drops green food-coloring gel
- 1/2 cup seedless raspberry jam, or favorite flavor
- 1/4 cup powdered sugar, optional
- 3 tablespoons red sprinkles/jimmies

**1** In food processor, process almonds and 1/4 cup sugar until fine. In bowl of electric mixer, beat remaining sugar with butter until light. Beat in salt, extracts and egg. Beat in almond-sugar. Transfer half of mixture to a second bowl. Add 1 1/4 cup flour to each. Add green gel to one bowl. Mix both until smooth. Place each dough between two sheets of parchment paper. Roll each dough to 1/4-inch thick. Freeze until firm, 10 minutes.

**2** Preheat oven to 350°. Line 2 baking sheets with ReynoldsKITCHENS™ Parchment Paper with SmartGrid®. From one sheet of dough, cut 3-inch rounds with scallop-edged cutter. Use a 1 1/2-inch round cutter to cut centers from half the rounds. Place solid rounds and rings on parchment-lined baking sheet. Freeze 5 minutes. Assemble scraps and re-roll between parchment and freeze. Cut and chill in same manner. Repeat with remaining dough. Bake 11-13 minutes, do not brown tops. Cool on sheets 5 minutes. Transfer parchment paper with cookies to wire rack. Use fresh parchment to bake remaining cookies.

**3** Turn over solid rounds. Spread 1 teaspoon jam onto each. If desired, dust rings with powdered sugar. Place opposite-color rings over rounds, on top of jam. Spoon 1/2 teaspoon red sprinkles into each cutout over the jam.

## Minty Green and Red Whoopie Pies

ACTIVE: 45 MINUTES • TOTAL: 1 HOUR, 20 MINUTES  
MAKES 18 WHOOPIE PIES

- 1 cup fresh mint leaves, packed
- 1 cup sugar, plus more for tops of cookies
- 1/4 cup unsalted butter, at room temperature
- 1 teaspoon kosher salt
- 1 teaspoon each, vanilla and mint extracts
- 2 large eggs, at room temperature
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 cup milk, at room temperature
- 4-8 drops green food-coloring gel
- 2 cups powdered sugar
- 4 tablespoons unsalted butter, at room temperature
- 3 tablespoons heavy cream
- 1/2 teaspoon salt
- 1 tablespoon mint extract
- 3 tablespoons red sanding sugar

**1** Preheat oven to 400°. Line baking sheet with ReynoldsKITCHENS™ Parchment Paper with SmartGrid®. In food processor, process mint and sugar finely. In electric mixer, beat butter, salt, extracts and mint-sugar until fluffy. Beat in eggs. Mix flour and baking powder; add alternately with milk and 4 or more drops gel.

**2** Using a 1-ounce scoop, scoop rounded mounds dough onto parchment, 2 inches apart. Grease the flat bottom of a cup or glass; dip in sugar. Press lightly onto mounds to flatten top. Re-dip in sugar for each. Bake 7-8 minutes until just done; do not brown. Cool on sheet 5 minutes. Transfer parchment paper with cookies to wire rack. Bake remaining dough on fresh sheets of parchment paper.

**3** Beat powdered sugar, butter, heavy cream, salt and extract in bowl of mixer until light. Scoop 1 level ounce of filling onto the bottom of a cookie and top with a second cookie; press to expand filling to the edge. Roll edge in sanding sugar. Repeat with remaining cookies.

## Red-Framed Marble Cookies

ACTIVE: 45 MINUTES • TOTAL: 3 HOURS, 45 MINUTES  
MAKES 48 COOKIES

- 2 sticks unsalted butter, at room temperature
- 1 1/2 cups sugar
- 1/4 teaspoon kosher salt
- 1 tablespoon vanilla extract
- 2 eggs, plus 1 egg yolk, at room temperature (reserve & refrigerate egg white for icing)
- 3 3/4 cups all-purpose flour
- 1/2 cup cocoa powder
- 2 tablespoons cornstarch
- 2 tablespoons milk or cream
- 1 cup powdered sugar, plus more if needed
- 16-20 drops red food-coloring gel
- 1 cup red nonpareils

**1** With electric mixer, beat butter and sugar to light. Beat in salt, extract, eggs and yolk. Add flour and beat until just blended. Transfer half the dough to a 15-by-18-inch sheet of ReynoldsKITCHENS™ Parchment Paper with SmartGrid®. Top with second sheet of parchment. Roll to 1/4 inch thick.

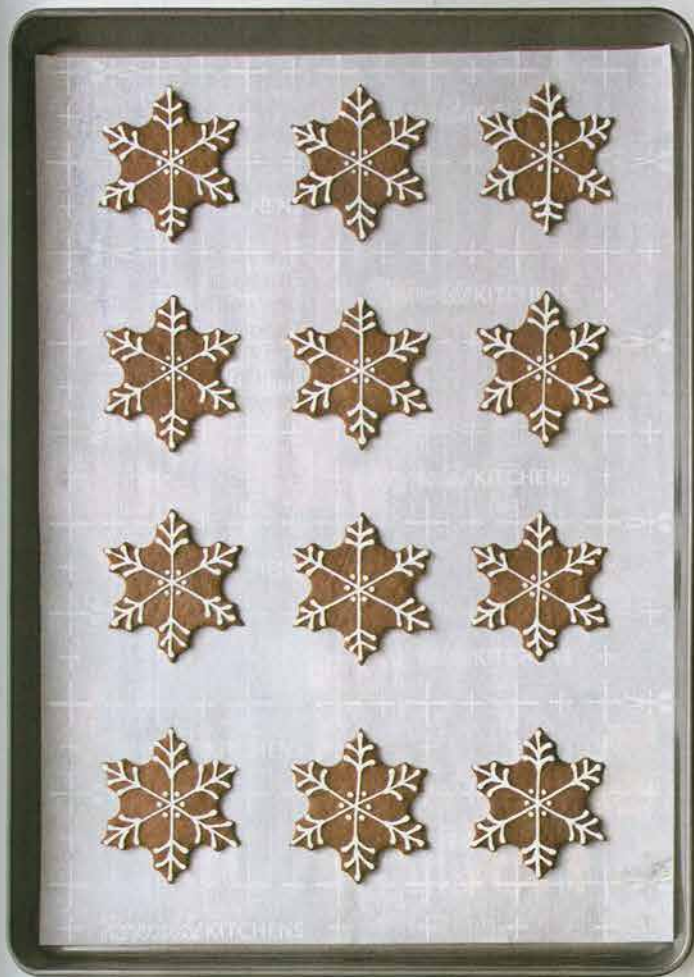
**2** To remaining dough, add cocoa, cornstarch and milk; beat until smooth. Place between 2 sheets of parchment and roll as with vanilla dough. Remove top sheets of parchment. Invert chocolate dough on top of vanilla, no need to be even. Remove top parchment. Roll doughs into a log; twist and fold over to create marbling. Re-shape into a log, 15 x 2 1/2 inches. Wrap in parchment; chill 1-2 hours.

**3** Preheat oven to 350°. Line a baking sheet with ReynoldsKITCHENS™ Parchment Paper with SmartGrid®. Slice log into 1/4-inch-thick rounds; place on parchment, 1 inch apart. Bake 12-13 minutes until set, do not brown. Cool on sheet 5 minutes. Transfer parchment paper with cookies to wire rack. Bake remaining dough on fresh sheets of parchment paper.

**4** Whisk reserved egg white until foamy. Add powdered sugar and red gel; whisk well. Roll edges of cookies in red icing; roll iced edges in nonpareils. Place on clean parchment paper to let icing set, 30-40 minutes.







# ONE ROLL FITS ALL



Say hello to your new holiday baking go-to. The gridlines make it easy to cut your sheet to fit any pan size and space out your cookies just right.







## Holiday tunes

"My husband and I released our own Christmas duet album last year, so that's playing in our home during the holidays. I mix it up with classic Dean Martin, Frank Sinatra and my favorite Christmas record of all time, *A Charlie Brown Christmas*." \$10; amazon.com

## Kitchen companion

"I can't live without my KitchenAid mixer. It makes mixing cakes, brownies and even meatloaf quick and easy. It's my customary wedding gift, too." Artisan Series 5 Quart Tilt-Head Stand Mixer, \$460; kitchenaid.com



## Hair heroes

"My hair is straight and fine, so I use a dry finishing spray by L'Oréal to give it texture. It's a miracle product! Then I use a one-inch barrel curling iron for loose waves, or if I want extra body, I use good old-fashioned Velcro rollers." L'Oréal Professionnel Tecni.Art Wild Stylers Next Day Hair Texturizing Spray, \$28; ulta.com



## Cool carryall

"Any bag I buy has to have several compartments and fit on my shoulder without constantly slipping off. I'm a big fan of Coach bags." Edie Shoulder Bag 31, \$350; coach.com

# STAR SPOTLIGHT



## Flattering jeans

"I like Kut from the Kloth's straight-leg jeans because they fit my curves and the waistline hits at just the right spot. They're Goldilocks jeans!" Stevie straight-leg jeans, \$89; kutfromthekloth.com



## Beauty bargains

"Two of my most frequent beauty buys are from the drugstore: Ardell's Demi Wispies false eyelashes, which I wear all the time on the road, and T.N. Dickinson's witch hazel pads. I use them every day after washing my face with soap and water." Witch hazel cleansing pads, \$4; Walgreens stores

## Trisha Yearwood

The Food Network star and country singer tells us about a few of her favorite things.



## Essential gloss

"My go-to lip gloss is the plumping polish by Buxom. I love that there are so many colors—including one with my nickname, Trixie." Full-On Lip Gloss, \$20; buxomcosmetics.com



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# SPICE UP YOUR HOLIDAY LOOKS FOR LESS

The holidays have arrived and we know your schedule is probably packed with a slew of invites and hosting a few parties of your own. Don't lean on last year's picks, dress to impress and ring in the holidays with savings!

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My secret for scoring glam looks for every holiday occasion? Tanger Outlets! Trust me, you don't have to max out your holiday budget. Mix and match a few key pieces to get you through wherever the holidays take you.

**SARA** #TANGERMILLENNIAL

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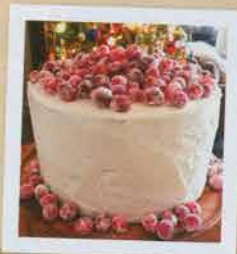
TANGEROUTLETS.COM





# Holiday Flowers!

**D**ecember 19, 2016, almost broke me as a baker. I only remember the date because I kept a baking diary last December to document the insanity and to remind myself not to repeat it. On this particular day, before work, I had to bag up **45 homemade gingerbread men** plus make six batches of royal icing in assorted colors for a kindergarten cookie-decorating party (side note: My daughter got sick and missed the whole thing). Then that night, I baked a **four-layer cake** for my sister's birthday, four dozen muffins for my other daughter's holiday breakfast and **three batches of chocolate chip cookies** to give to some business contacts. According to my notes, the first two weeks of December weren't much better: I baked **90 sugar cookies** for my older daughter's decorating party, helped design and build a **custom gingerbread house** as a gift for my boss, made New Year-themed cookies for a few executives, baked a **holiday layer cake** for a friend's open house and cranked out two giant cookies for a hallway party at our apartment building. By the time our office cookie swap rolled around on December 22, I just packed up whatever cookies were left from the school parties and brought them to work. It was a low point, bringing leftovers, but I just couldn't bake or decorate one more thing. My home bakery was closed for business, at least until early January. When I got home that evening, I poured a glass of wine and called my mom to talk about plans for Christmas—what time we were arriving, where the kids would sleep. I couldn't wait to get to my parents' house and do absolutely nothing. I should have said this out loud, because right before she hung up, my mom slipped in an eleventh-hour request: "Oh, by the way, could you bring a cake for Christmas dinner?"



*Maile*

Maile Carpenter  
Editor in Chief  
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\*\* Vs. major brands with 3<sup>rd</sup> rack. Major brands defined as TraQline Top 5 Market Share March 2017.



SUN

MON

TUE

WED

THU

FRI

SAT

# December

1

Kick off the month with hot cocoa muffins: Make a chocolate cake mix; add 3 cups mini marshmallows, divide among lined muffin cups and bake.

2



3

4



5

Prohibition ended on this day in 1933. Mix up a classic Bee's Knees cocktail: Go to [foodnetwork.com/beesknees](http://foodnetwork.com/beesknees).

6

7



8

Holiday movie night! Make a retro snack: Toss 2 cups oyster crackers with melted butter and a packet of ranch dressing mix; bake at 250°, 15 minutes.

9



10

Happy birthday, Bobby Flay! Make the chef's go-to spice mix to give as holiday gifts. See page 108.

11



12

Hanukkah begins tonight! Make homemade gelt: Pour a few teaspoons melted chocolate into gold-foil muffin liners. Let set; wrap in the liners.

13



14

15

Ten days until Christmas! Infuse vodka for friends: Add 3 tablespoons sugar and wide strips of lemon zest to 1 liter vodka. Shake and let sit at least 3 days.

16

Trim some edible trees this weekend: Make Rice Krispies Treats, dyeing the marshmallows green. Press into a round pan; cut into wedges and add sticks. Decorate.

17



18



Watch the Pioneer Woman Ree Drummond judge the Christmas Cookie Challenge finale tonight at 10 p.m. ET.

19

Fry some Tater Tot latkes for the last night of Hanukkah: Mix 2 cups thawed frozen Tater Tots, 1 beaten egg and ¼ cup flour; form into patties. Cook in oil until golden.

20



21

Winter is here! Make some comfort food: Cook ¼ cup pastina in 1 cup boiling water, 4 minutes; do not drain. Stir in 1 egg, ¼ cup parmesan, and pepper.

22



23

24

Prep your hot cocoa mugs for tomorrow morning: Dip the rims in melted white chocolate, then in holiday nonpareils. Let set in the fridge.

25

Merry Christmas! Make a Santa hat for silver dollar pancakes: Top a stack with a circle of whipped cream, a strawberry and a dot of whipped cream.

26



27

Turn leftover candy canes into a sweet treat: Check out the bonus recipe booklet on page 163.

28



29

30

Get ready for 2018 with a spice cabinet clean-out: Refresh any ground spices that are more than two years old and any whole spices more than four years old.

31

Put a twist on the Spanish tradition of eating grapes at midnight: Freeze them and drop into champagne!







#### TO SPICE UP THIS CLASSIC

Mix gingerbread spice into melted butter and marshmallows!



### Three easy steps to holiday magic.

1. **Make a pan** of Rice Krispies Treats.
2. **Shape** with cookie cutters or your hands.
3. **Decorate** with frosting and candy.



<https://www.pinterest.com/ricekrispiesusa>

HOW MANY WAYS CAN YOU  
SNAP, CRACKLE, POP?



# You Asked...

Food Network stars answer your burning questions.



**Marcela,**  
I love roasting and stuffing poblanos, but when I try to remove the seeds I mangle the peppers, making them hard to fill. Help!

**Alessandra Delfico**  
Miami

It's all in how you char the peppers: If you overcook them, the flesh will be too tender and removing the seeds will be difficult. Under-charring the peppers so they still have a little bite is better. Then slice vertically down the length of each pepper and make a crosswise slice across the top. Gently open the flaps and scoop out the seeds with a spoon.

—Marcela Valladolid



**Scott,** what's the secret to perfectly round meatballs? Mine get lopsided when I cook them.

**Julia Morse**  
Kaneohe, HI

When you're browning meatballs, keep them moving in the pan; roll them around every 30 seconds or so. This prevents the meatballs from settling on one side, so they'll stay nice and round.

—Scott Conant



**Valerie,** how can I keep my lasagna from becoming too mushy or too dry?

**Judy Saegert**  
via Facebook

My mom made lasagna all the time when I was growing up, and it's the very first thing I learned to cook. In my go-to recipe ([foodnetwork.com/valerieslasagna](http://foodnetwork.com/valerieslasagna)) I use no-boil noodles, which always come out perfectly al dente, never mushy. If your lasagna is too dry, you probably need to add more bolognese or red sauce before cooking; I always make extra sauce just to be safe.

—Valerie Bertinelli



**Duff,** I've never been able to make a successful croquembouche. Any tips?

**Iqraa Naseer**  
via Facebook

Try using a mold as the base for your croquembouche: You can buy a reusable metal mold at a baking-supply store, or take a big flexible piece of cardboard, roll it into a cone, cover it with parchment paper and stick the cream puffs to it using caramel. (My recipe is at [foodnetwork.com/duffscroquembouche](http://foodnetwork.com/duffscroquembouche).) Just make sure to stack the puffs tightly so you can't see the mold underneath.

—Duff Goldman



**Maneet,** when it comes to making Indian food at home, I'm totally lost. What dish should I tackle first?

**Carolina Johnson**  
via Facebook

Indian cuisine is all about spices, and an easy way to experiment with Indian flavors is by making kebabs: Marinate chicken pieces overnight in plain yogurt, ground ginger, garlic paste, salt, pepper, garam masala (an Indian spice blend) and cilantro leaves, then thread the chicken onto skewers and cook in the oven or on the grill.

—Maneet Chauhan



**POBLANOS ARE GREAT FOR STUFFING—IF YOU KNOW HOW TO CHAR THEM!**

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Have a question for a Food Network star?

Ask it at [foodnetwork.com/youasked](http://foodnetwork.com/youasked).



# Alex ANSWERS...

Food Network star Alex Guarnaschelli answers your questions.



**Alex,** I enjoy cooking and baking, but always seem to make the same "safe" dishes. Any advice on how to get out of my comfort zone in the kitchen?

For me, the delicious crunch of a nut is the only inspiration I need. You can check out some of these unique recipes I created using Fisher® pecans, walnuts and almonds at [fishernuts.com](http://fishernuts.com) to get your juices flowing. I promise they will inspire you to come out of your shell in the kitchen. You can do it!

—Alex Guarnaschelli



**Alex,** I'm a vegetarian but am looking for interesting dishes that are meat-free but still have a hearty feel to them. Any ideas?

I've got tons! But the most important thing to remember when it comes to meat-free recipes is always use nuts. They add the same richness that a meat usually does but take it a step further. The crunch and texture make recipes even better. I promise.

—Alex Guarnaschelli



**Alex,** I'm hosting the holidays for the first time ever and want to make a lasting impression on my guests. Any advice?

Absolutely! Some of the most memorable dishes I've made are made with Fisher® nuts. There are just so many possibilities with the texture, crunch and rich flavor of pecans, walnuts and almonds that can wow your guests' taste buds. Now get cookin'.

—Alex Guarnaschelli



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# Go WALNUTS

"I love Fisher® nuts because they are preservative free and non-GMO. Just nuts fresh out of their shells that inspire me to come out of my shell."

Alex



Alex Guarnaschelli  
Judge on Food Network's Chopped,  
executive chef and mom



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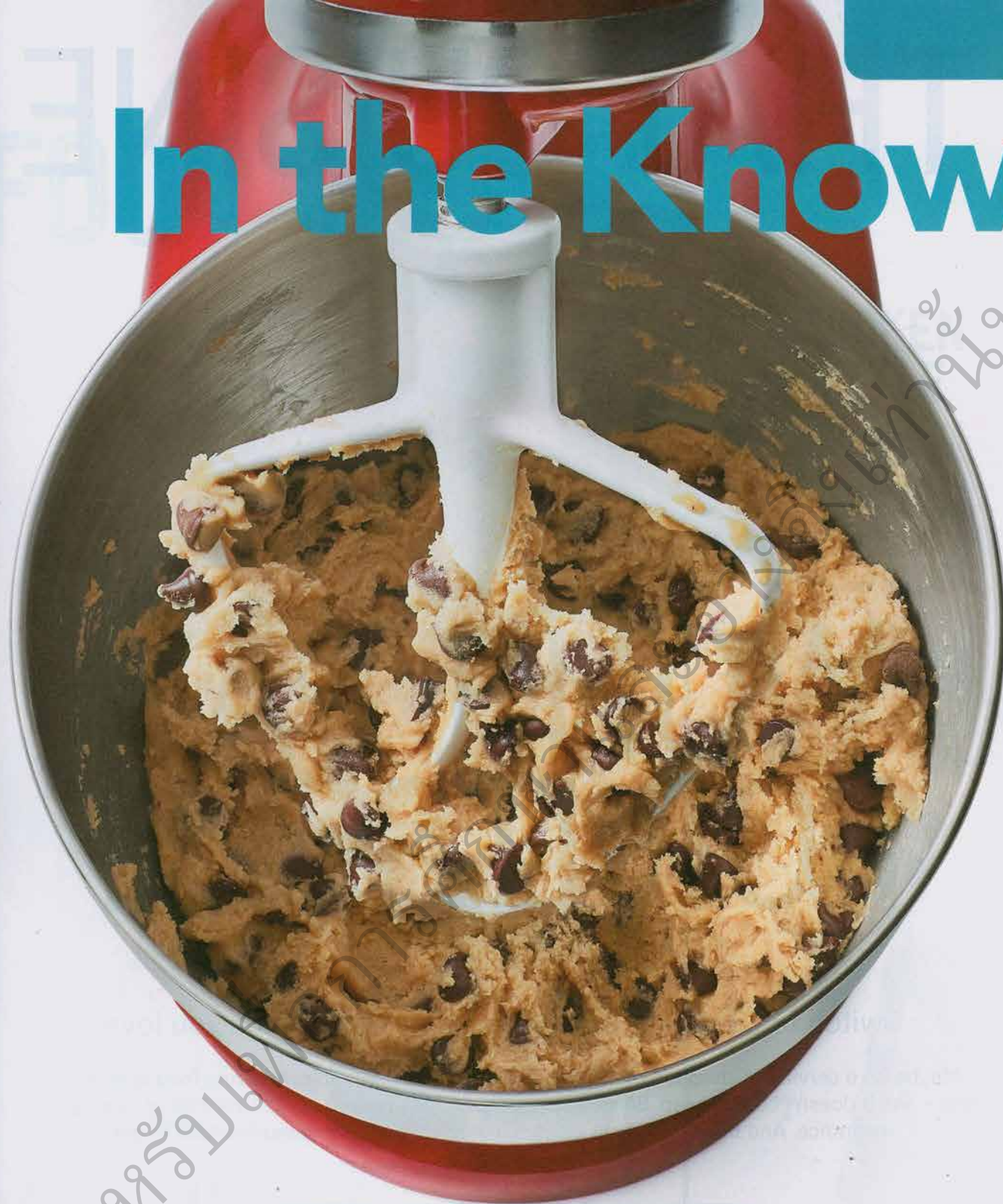
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RUM AND DARK CHOCOLATE  
WALNUT PARFAIT





# In the Know



## The Cookie Crumbles

One of the creators of the best-known chocolate chip cookie on earth—the Toll House cookie—actually used a different recipe! The cookie's inventor, Ruth Graves Wakefield, and her chief baker, Sue Brides, first made the recipe nearly 80 years ago at the Toll House Inn in Whitman, MA. But recently, Sue's daughter Peg Gaquin revealed that her mom's handwritten version called for shortening instead of butter and slightly different measurements than the recipe listed on every bag of Nestlé morsels. Peg says wartime shortages were likely the reason, as shortening was easier to get than butter at the time.



# THAT CUISINE



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# FOOD NEWS



THE LEFTOVER BAGELS WERE DONATED TO LOCAL SHELTERS.



## Mega Menorah

Bethesda, MD, has a tradition of hosting Hanukkah celebrations of epic proportions. Last year the city's Chabad constructed a 10-foot menorah out of 400 assorted bagels from local shop Goldberg's New York Bagels, and this year members voted to make a giant "Chocolate-Norah." Stop by on December 17 to see it—and get a taste: The Chabad is giving away chocolate to anyone who visits. [shalomchabad.com](http://shalomchabad.com)

## CHICKEN LITTLE

Mint isn't for everyone—so the novelty company Archie McPhee is making sure candy canes come in plenty of other options. New to the collection this year: coal (which actually tastes like smoky cinnamon) and rotisserie chicken. If those don't appeal, pickle, wasabi and bacon versions are still available from years past. \$5 for a box of six, [mcphee.com](http://mcphee.com)







## Over the Barrel

If you've ever thought about embarking on an ambitious nationwide food challenge, you should consider this cautionary tale: Wilma and Ray Yoder, both 81, have spent the past four decades trying to eat at every Cracker Barrel in the country, and this August they finally checked off their 645th—and final—location, in Tualatin, OR. The only problem: Since then, Cracker Barrel has opened three more restaurants. The Yoders say they're embracing the challenge. "We'll continue until Cracker Barrel wants us to stop!" Ray jokes.



## LABEL CONSCIOUS

You can turn an ordinary bottle of wine into a custom gift by creating personalized to/from labels on [joshcellars.com](http://joshcellars.com)—and give back while you're at it: The winery is donating \$1 per label to Operation Gratitude, an organization that sends care packages to veterans, first responders, wounded heroes and US service members deployed overseas.

# EIGHT IS ENOUGH

Take a different type of dreidel for a spin this year: Instead of clay, these emoji dreidel pops are made out of marzipan and come as a set of eight—one for each night of Hanukkah. Dreidelmoji Marzipops, \$28 for eight; [moderntribe.com](http://moderntribe.com)



## SMALL BUT MIGHTY

America's obsession with tiny houses is growing—so much so that the cake-decorating company Wilton is downsizing its iconic prefab gingerbread house. The Chocolate Cookie Tiny House Kit comes with chocolate cookie panels, a pouch of icing "grout," a peppermint stick support beam and assorted candies to spruce up the place. Once assembled, the house measures 3½ by 5½ inches. \$8; [amazon.com](http://amazon.com)

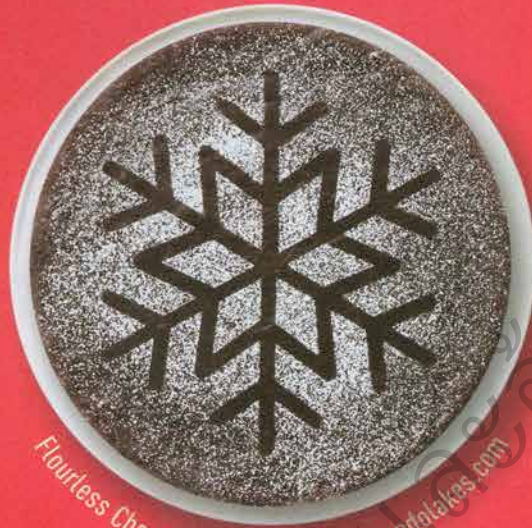
## Fruitcake Forever

Think that fruitcake from last Christmas is old? Think again: Explorers from the Antarctic Heritage Trust recently uncovered a loaf in Antarctica that's estimated to be more than 100 years old. According to the crew's artifacts manager, the cake seemed edible, aside from a slight rancid-butter smell. Apparently, subzero temperatures kept the cake well preserved—a sound argument for stashing yours in the freezer!





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Flourless Chocolate Espresso Cake. [landolakes.com](http://landolakes.com)



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# HOW AMERICA CELEBRATES CHRISTMAS

Food Network fans tell us about their holiday traditions.



**84%**

have never roasted chestnuts on an open fire (kudos to the 16% who have!)

## Who needs Christmas linens?

ONLY **10%** SAY THEY PUT OUT HOLIDAY-THEMED PLACE MATS, AND ONLY **7%** WEAR A HOLIDAY APRON



## FAVORITE HOLIDAY FLAVOR



**26%**  
PEPPERMINT



**26%**  
PUMPKIN SPICE



**24%**  
GINGERBREAD



**23%**  
EGGNOG

## Home is where the holiday is...

**83%** say they've never been to a restaurant for Christmas dinner



**9%** SAY THEY WAKE UP BEFORE SIX O'CLOCK ON CHRISTMAS MORNING!

## CANDY CANES ARE FOR...



- 12%** Eating
- 16%** Hanging on my tree
- 59%** Both
- 13%** Neither



HOW DO YOU BUILD YOUR GINGERBREAD HOUSE?

- 13%** from scratch
- 31%** from a kit
- 56%** don't make one

What's your take on fruitcake?



**37%** YUM! **63%** NO THANKS!



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Generations in the making. [TRUE]

## Chef David's Tewa Taco

Makes 6 tacos

### Fry bread

- 4 cups fine-milled flour
- 1 tablespoon kosher salt
- 1 tablespoon baking powder
- 1/4 cup lard
- 2 cups water
- Additional lard for deep-frying

### Toppings

- 3 pounds of ground beef
- 2 yellow onions, diced
- 3 cups stewed tomatoes
- 4 cups finely shredded cheddar-jack cheese
- 3 cups shredded romaine lettuce
- 1 1/2 cups fresh tomato, diced
- Green chile and/or red chile sauce

## DIRECTIONS

1. To make the fry bread, combine the flour, salt, and baking powder in a stand mixer with a dough hook. Add the lard and mix for 2 minutes on medium. Add the water and continue mixing until the dough is combined.
2. Form the dough into 6 separate balls, then let them sit in a warm place for an hour.
3. While the dough is sitting, sauté the ground beef, half of the chopped yellow onion, and the stewed tomatoes until the meat is cooked through.
4. Roll or hand-form each dough ball into a flat circle about 10 inches in diameter. To deep-fry the dough, heat a pot of lard to its smoking point. Drop each piece of dough into the lard, one at a time, and fry for about 4 seconds on each side, turning the dough at least 4 times in total, until the bread is fried a golden brown.
5. Layer toppings on fry bread to taste: cooked ground beef, romaine, the remaining diced yellow onion, shredded cheese, diced tomato, and/or warmed chile sauce.

For more authentic New Mexican recipes, go to [newmexico.org/recipes](http://newmexico.org/recipes)

**NEW MEXICO** *True*  
Adventure that Feeds the Soul. [newmexico.org](http://newmexico.org)



AMERICA'S

## FIRST CUISINE

A Q&amp;A WITH CHOPPED



CONTESTANT DAVID RUIZ



**DAVID RUIZ**, executive chef at Pueblo Harvest Cafe in Albuquerque, is pioneering the next generation of New Mexican cuisine—"new Native American." New Mexico's native communities inspire him to bring local history and traditional ingredients to life on the plate.

## WHAT'S UNIQUE ABOUT NATIVE AMERICAN CUISINE?

**A** It's rich in tradition. There's a history with almost everything, from the fry bread to the stews. It takes a long time to develop flavors, it feeds off the land and really embodies the farm-to-table approach. New Mexican and Native American cross a lot. I think about how we can look at these cuisines in a different way. How do we pay homage and push it to a new level? I attempt to bring both styles together and elevate them.

## IS NATIVE AMERICAN CUISINE BECOMING POPULAR?

**A** Yeah, we're starting to see a foodie crowd. Native American cuisine is the first cuisine of America. It was here first, and it's here to stay. It's going to be the next big trend, and only a couple of chefs in the country are doing it. People were initially a bit skeptical of Ethiopian and Vietnamese food, but now are embracing those cuisines.

## HOW DO YOU DEVELOP NEW DISHES FOR YOUR MENU?

**A** I've immersed myself in the Indian Pueblo Cultural Center's archives, and I go to the feast days and observe different styles to modernize old techniques and medicines for new Native American cuisine. For example, chokecherries grow all over the state. They're used as snuff and to cure stomach ailments. We started making jam out of them, and used them for our homemade barbecue sauce. Sumac was traditionally used for headaches, but we steep the berries and make a drink, sauces, and purees to smoke fish.

## WHAT ARE SOME OF YOUR FAVORITE DISHES?

**A** The Tewa taco is our version of the Indian fry-bread taco. Fry bread is a Native American staple. We top ours with pueblo beans, local ground beef, red or green chile, lettuce, cheese, diced tomatoes, and onion. We've won best fry-bread taco for the past 11 years. We also make Kool-aid pickles. At Cochiti Pueblo, the kids were running around with red hands and mouths. They take Kool-Aid powder and mix it with pickles for an incredible flavor. We thought they'd be even better fried in fresh blue corn. We're modernizing things native to the pueblos.

To learn more about the unique cuisine of New Mexico, visit [NEWMEXICO.ORG/CUISINE](http://NEWMEXICO.ORG/CUISINE).

**NEW MEXICO** *True*



# Star Kitchen

French restaurateur and frequent Food Network guest Ludo Lefebvre shows us his California kitchen.

PHOTOGRAPHS BY JESSICA SAMPLE

Los Angeles chef Ludo Lefebvre closes his popular French restaurants (including Petit Trois and Trois Mec) for Christmas, but that doesn't mean he takes the day off. This year he'll be hosting a Christmas feast for 14 in the Sherman Oaks home he shares with his wife, Krissy, and twins Luca and Rêve, 6. "I just love to have people in my house," he says. "I grew up in France, and we had guests over every weekend—we eat, drink and take time to enjoy life." When Ludo renovated his home two years ago, he set out to create the perfect place for these gatherings, combining a tiny kitchen, living room and dining room into one big space. He installed both gas and induction cooktops, plus tons of warming drawers—ideal for his holiday feast. On the menu: French favorites like foie gras, turkey with mashed potatoes and chestnuts, and a bûche de Noël. "I have so many memories of Christmas in France," he says. "I really want to replicate that here for my family."

## Reference books

Although Ludo has an office filled with cookbooks, he displays his French ones on shelves in the kitchen. "I always go back to the classics," he says.

## Clever cabinets

Ludo's Bauformat cabinets and drawers are made of recycled wood and plastic, but they look like concrete.







### Wall art

Artist Harold Ancart sketched this for Ludo one night at Petit Trois, but you won't always find it hanging in this spot, says Ludo's wife, Krissy. "He moves art every few days—it's one of his weird quirks."

### Safe stovetop

Ludo has two types of Fisher & Paykel cooktops but prefers the induction one. "I recommend it because it's safer for kids—and my son, Luca, is always cooking with me!"

### Clean countertops

Ludo likes that his Caesarstone quartz counters look like marble, but they're much easier to maintain.

Turn the page to get Ludo's look. ➔



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## In the Know

# Get the Look

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



GUESTS CAN HANG OUT IN THE ADJACENT LIVING AREA WHILE LUDO COOKS!



For baking projects, Ludo uses a heavy-duty **Breville Bakery Chef Stand Mixer**. \$400; [brevilleusa.com](http://brevilleusa.com)



The chef picked up his black mortar and pestle on a trip to Tahiti; he uses it to crush fresh herbs for pesto. This **Cole & Mason Granite Mortar and Pestle** will do the job, too. \$40; [surlatable.com](http://surlatable.com)



He keeps fruit out on a tiered stand like this **Carter 2-Tier Matte Black Fruit Basket**. \$30; [crateandbarrel.com](http://crateandbarrel.com)

Ludo loves these **Bend Goods Copper Barstools** so much, he bought them for his restaurant Trois Mec. "They are so comfortable!" \$575; [abchome.com](http://abchome.com)







## BETTER BAKING WITH STEVIA IN THE RAW®

Try baking with Stevia In The Raw this holiday season and reduce calories in your favorite recipes—up to 700 calories per every cup of sugar swapped with Stevia In The Raw Bakers Bag! It measures just like sugar, so no conversion necessary.



## CHOCOLATE-ESPRESSO PIZZELLES

Reduce up to half the amount of sugar in this Chocolate-Espresso Pizzelle cookie made with Stevia In The Raw. Find this recipe and more at [InTheRaw.com](http://InTheRaw.com).



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*Taster's Choice*

NESCAFÉ® AND TASTER'S CHOICE® ARE REGISTERED TRADEMARKS OF SOCIÉTÉ DES PRODUITS NESTLÉ S.A., VEVEY, SWITZERLAND.



## MAKE THE HOLIDAYS HAPPY!

It's not just a fragrance; it's a sweet statement of what you wish for those you love. Give the gift of Clinique Happy™ perfume spray. A hint of fresh citrus, featuring ruby red grapefruit and bergamot, blends with soft floral notes of Hawaiian wedding flower and spring mimosa for a scent that's both playful and sensual.

Give a gift that gives a little more. Make someone Happy this holiday season.

# CLINIQUE

Alleray Tested. 100% Fragrance Free.



# Let's Get TOGETHER

The editors of *Food Network Magazine* and *HGTV Magazine* teamed up with IKEA this season to share their best tips for holiday entertaining: HGTV's experts set the scene, and of course we brought the food! Here's a sneak peek. For more great ideas, see the special pull-out entertaining guide in the December issue of *HGTV Magazine*.

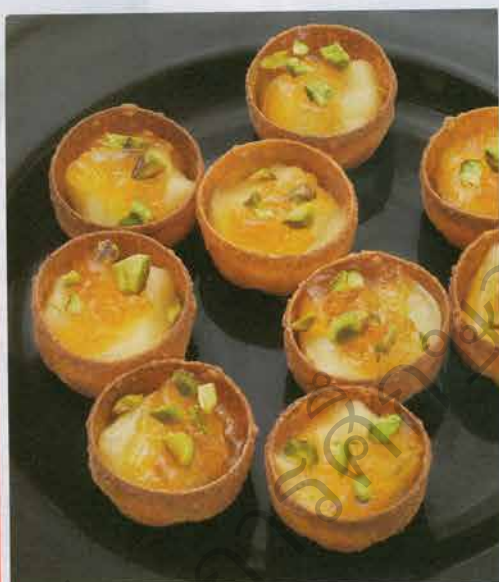


FIND THIS BONUS BOOKLET IN THE DECEMBER ISSUE OF HGTV MAGAZINE.



**Robb Riedel**  
Managing Editor,  
*Food Network Magazine*

"Whenever I have friends over, I do a cheese board, but for the holidays, I try to up my game. This recipe combines my favorite elements of a cheese board—creamy brie, sweet apricot preserves and crunchy pistachios—in one bite-size treat."



## MINI BAKED BRIE CUPS

Arrange **mini croustades** (mini pastry shells) on a baking sheet. Fill each with a cube of **brie cheese** (rind removed), then top each with  $\frac{1}{2}$  teaspoon **apricot preserves**. Bake in a 375° oven until bubbling, 5 to 10 minutes. Top with chopped **pistachios**.



**Kate Doherty**  
Market Director,  
*HGTV Magazine*

"Sticking to a classic color palette makes it a cinch to dress up a table. I made a 'customized' (expensive-looking) setting by folding a patterned paper napkin over a solid-color one. Then I added a sprig of greenery to the utensils and tied them together with pretty ribbon."



**MINI CROUSTADES**  
KRUSTADER  
mini croustades, \$4



**DINNER PLATE**  
VARDAGEN plate  
in dark gray, \$3



**APRON**  
IKEA 365+  
apron, \$13



**PLACE MAT**  
AVSIKTIG  
place mat, \$2



**SIDE PLATE**  
AVSIKTIG  
dots plate, \$2.50



**CANDLESTICKS**  
FULLTALIG  
candlesticks in black,  
three for \$10

IN PARTNERSHIP WITH





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limited by a budget  
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VARDAGEN  
Glasses

\$5.99 / 6pk



The holiday you want for your family can come at a price you love. Whether hosting your loved ones or your most important guest, you deserve a home that's affordable, functional, and makes everyone feel welcome.



VARDAGEN Glasses \$5.99/6pk Dishwasher safe. Tempered glass. 15 62. 703.131.06  
See IKEA store for country of origin information. Valid in US IKEA stores.





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# IN THE *Spirit*



Food Network star Marcela Valladolid decks her halls like no one else.

PHOTOGRAPHS BY CORAL VON ZUMWALT

**I**t's about 65 degrees and sunny in San Diego at Christmastime, but inside Marcela Valladolid's house, it's a winter wonderland. Marcela goes all out for the holidays, decorating nearly every room with live garland, trees, and ornaments made by Mexican artisans—a nod to her heritage. Last Christmas, she and her fiancé, Philip, managed to go big even while she was nine months pregnant! Wall-to-wall holiday decorating is a tradition for Marcela: She remembers how festively her mom dressed up their house every Christmas when she and her two siblings were growing up in Tijuana. “She made sure everything for us was magical. I want my kids [Fausto, 13, David, 2, and Anna, 1] to remember everything—the fireplace, the cutouts on the mantel,” she says. “For me, it’s about creating those memories for them now.”



## LIVE GREENS

Marcela loves the scent and look of fresh greenery. "There's no candle that can match the exact smell of wintergreen," she says.

## WARM GLOW

The living room fireplace is old and tough to light, so Marcela fills it with pillar candles.



## MANTEL ART

Marcela's 2-year-old, David, could spend hours staring at the Mexican village cutout that adorns the dining room mantel. She commissioned it from an architect friend in Mexico.



## TRADITIONAL DECOR

Marcela loves stocking up on new decorations, but it's important to her to keep some favorites around (like these deer). "There's something comforting about the same ornaments reappearing every year," she says.



## FOYER TREE

Marcela puts up three trees for Christmas. This is the one guests see when they enter, and it's where the presents go. Marcela decorates it with simple red and metallic ornaments, so it's the perfect spot for a family photo.

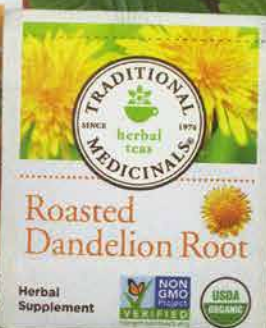
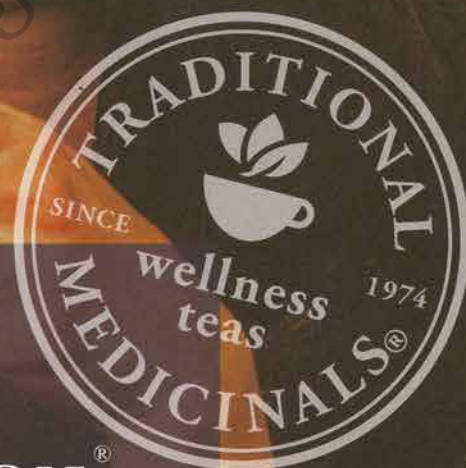


ANNA MISSED THE PHOTO—SHE WAS ASLEEP UPSTAIRS!



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Lovingly created by herbalists and rigorously tested for quality by botanical experts, our herbal teas help you soothe, relax and restore your way through any day. Serving people, plants and planet since 1974.





# 100 Gifts for FOOD LOVERS

Our present to you:  
great gift ideas for  
everyone on your list.

PHOTOGRAPHS BY RYAN DAUSCH

**\$6**

## Gummy Christmas Kebobs

For one; [dylanscandybar.com](http://dylanscandybar.com)

These candy skewers come  
with a gummy Santa on top.







**\$4**

**Gold Teacups**

For four; [homegoods.com](http://homegoods.com) for stores  
Each cup in the set has  
a different color glazed interior.



**\$7**

**Crinkle Bowl**

[cb2.com](http://cb2.com)  
Filled with treats,  
this makes a perfect little gift.



**\$8**

**Fried Chicken Dog Toy**

[crateandbarrel.com](http://crateandbarrel.com)  
Pets can chew on this (boneless)  
polyester drumstick—it squeaks!



**\$8**

**Glass Shot Glasses**

For two; [makobarware.com](http://makobarware.com)  
You can mix and match  
eight different colors.



**\$9**

**Gradient Color Blade Knives**

\$9/paring, \$10/universal, \$10/bread;  
[alwaysfits.com](http://alwaysfits.com)  
These are stainless, so they're rust-resistant.



**\$10**

**Small Knit Hotdog Pet Sweater**

[worldmarket.com](http://worldmarket.com)  
This acrylic and polyester top  
will fit dogs 10 to 12 pounds.



**\$10**

**White Tree Pillar Candles**

\$10/small, \$15/medium, \$35/large;  
[crateandbarrel.com](http://crateandbarrel.com)  
This trio creates a flickering forest.



**\$10**

**Exfoliating Sugar Cubes**

[harperari.com](http://harperari.com)  
These fruity cubes look like candy,  
but they're for your skin.

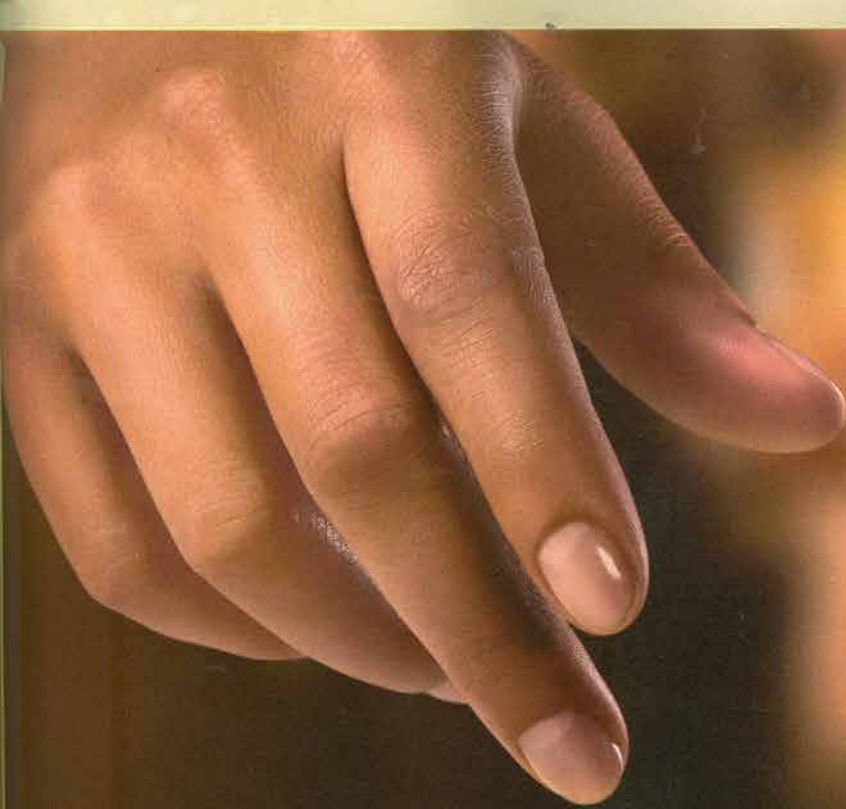


**\$12**

**Cocktail Pins**

For one; [loveandvictory.com](http://loveandvictory.com)  
There's a pin for everyone: daiquiri lovers,  
martini drinkers and more.





THERE'S NOTHING LIKE  
YOUR FIRST FERRERO ROCHER.<sup>®</sup>  
EXCEPT YOUR SECOND.



*A whole hazelnut, dipped in smooth chocolate cream wrapped in a  
crispy wafer, coated in milk chocolate, and covered in hazelnut pieces.*

**FERRERO  
ROCHER<sup>®</sup>**

CELEBRATION HAS ARRIVED





**\$12**

**Soup Socks**

Luckies of London; [vmfashop.com](http://vmfashop.com)  
These socks with soup ingredient patterns are served in—what else?—a tin can.



**\$13**

**Tassel Wine Charms**

For six; [papersource.com](http://papersource.com)  
These faux-leather tassels add a little flair to a wineglass.



**\$13**

**Porcelain Soap Dish**

[twoscompany.com](http://twoscompany.com) for stores  
This mini skillet looks like cast iron and comes with citrus-scented soap.



**\$13**

**Pizza Party Notecards**

[chroniclebooks.com](http://chroniclebooks.com)  
Topping stickers are included, so pizza fans can customize each slice.



**\$14**

**Canine Cookie Cutters Set**

Meri Meri; [bloomingdales.com](http://bloomingdales.com)  
Your dog-lover friends can make treats shaped like poodles, terriers and more.



**\$14**

**Gourmet Milk Soap**

For one; [farmhousefreshgoods.com](http://farmhousefreshgoods.com)  
Luckily these don't smell like cheese! Scents are oatmeal, pistachio and lavender honey.



**\$14**

**Polyhedra Rose Gold Magnets**

For five; [papersource.com](http://papersource.com)  
These tiny geometric magnets are perfect for holding up refrigerator art.



**\$15**

**Grey Marble Milk Glass Bowls**

\$15/small, \$20/medium, \$25/large,  
Mosser Glass; [comingsoonnewyork.com](http://comingsoonnewyork.com)  
They're American-made and dishwasher-safe!



**\$15**

**Loop Metal Trivet Set**

[cb2.com](http://cb2.com)  
Three concentric steel rings make this set suitable for any size pot.



# THE MOST REFRESHING FINISH

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-EST. 1978-





**\$16**

**Embroidered Llama Napkins**

For four; [worldmarket.com](http://worldmarket.com)  
Llamas are trending! These cotton napkins come in two different designs.



**\$17**

**Drink-Tac-Toe**

[chroniclebooks.com](http://chroniclebooks.com)  
Call it a drinking game: beer for one player, wine for the other.



**\$17**

**Gold Pizza Bottle Opener**

8 Oak Lane; [shopwaitingonmartha.com](http://shopwaitingonmartha.com)  
This gilded tool brings together a favorite duo: pizza and beer.



**\$18**

**Coastal Farmed Sea Salt**

[farmhousepottery.com](http://farmhousepottery.com)  
For the food lover who has everything: a bag of sea salt from the Gulf of Maine.



**\$18**

**Anatomy of a Cheese Plate Dish Towel**

[theneighborgoods.com](http://theneighborgoods.com)  
This towel shows you how to put together the perfect cheese plate.



**\$20**

**Dachshund Cracker Dish**

[acottageinthecity.com](http://acottageinthecity.com)  
Nearly a foot of cookies or crackers will fit in this cute ceramic dish.



**\$23**

**"You Are the Apple to My Pie" Friendship Bracelets**

For the pair; [luckyfeather.com](http://luckyfeather.com)  
It's the ideal gift for anyone with a BFF.



**\$25**

**Charlotte Jet Dome Cosmetic Bag**

[hudsonandbleecker.com](http://hudsonandbleecker.com)  
This 4" x 5" cheery cherry case has a water-resistant lining.



**\$25**

**Tasting Glasses**

For two; [Sagaform](http://Sagaform.com); [bedbathandbeyond.com](http://bedbathandbeyond.com)  
Mouth-blown glasses and faux-leather coasters make any drink seem cooler.





# Delicious

IS IN THE

# Details

At College Inn®, our broths and stocks are carefully crafted and simmered with the finest ingredients for the richest flavor.

Visit [collegeinn.com](http://collegeinn.com) for recipes and more.

Serving Suggestion ©2017 College Inn Foods, Inc. All Rights Reserved.







**\$25**

**The Nacho Grater**

wandpdesign.com

It's pretty enough to leave out on a counter, plus it has four grating options.



**\$26**

**Suede Potholders**

For two, Dewdrop Designs; food52.com  
These are made with two layers of heatproof suede.



**\$28**

**Engraved Cocktail Muddler**

americanheirloom.com

Available in maple or walnut, this muddler can be ordered plain or monogrammed.



**\$28**

**Woven Bowls**

For one; thelittlemarket.com  
Artisans in Rwanda weave these by hand from sisal and sweetgrass.



**\$28**

**College Town Maps Glassware**

For two; theuncommongreen.com  
The glasses feature different college campuses (in school colors, of course).



**\$29**

**Rock Coasters**

For four; westelm.com  
These durable coasters are made from lava rocks and have a brass inlay.



**\$29**

**Peppermint Bark Candle**

shoparchipelago.com  
One candle will burn for 55 peppermint-scented hours.



**\$30**

**Varsity Cake Tins Set**

Mason Cash; everythingkitchens.com  
Nesting tins are a perfect gift, especially if you fill them with homemade cookies!



**\$30**

**Birch Baker**

crateandbarrel.com

This oven-to-table dish has a cool wood pattern—and it's a standard 9" x 13" size.



# Evolve Beyond Olive

## THE #1 NATURAL & ORGANIC OIL\*



### SPECTRUM® OIL 101: HOW TO UP YOUR COOKING GAME

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Stellar as a drizzle and perfect for high-heat cooking like grilling and pan-roasting

#### ● COCONUT OIL

Tolerates high heat and has tropical undertones. It's great in baked goods and is a delicious substitute for butter.

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Has a smoky, nutty flavor. Add to salad dressings, marinades or to finish sauces.

#### ● SUNFLOWER OIL

Light flavor and high smoke point—perfect for baked goods or frying.



\*SOURCE: SPINS/IRI TOTAL US FOOD LATEST 52 WEEKS ENDING 8/13/2017 SHELF-STABLE OILS AND VINEGARS

#evolve



COCONUT SMASHED SWEET POTATOES



RECIPE BY  
**CHEF MARCUS  
SAMUELSSON**  
SERVES 6

- 10 pounds yams
- 5 cups coconut milk
- 1 cup Spectrum® Organic Virgin Coconut Oil
- 2 ounces maple syrup
- Salt to taste

- 1 Wash all of the yams and place them on a sheet tray.
- 2 In an oven preheated to 400°, cook the yams for 30 minutes.
- 3 Once the yams are cooked, remove the flesh from the skins.
- 4 In a medium pot over medium heat, warm up the coconut milk.
- 5 Place the sweet potatoes in a food processor and add some coconut milk to make smooth.
- 6 Add Spectrum® Organic Virgin Coconut Oil and season with salt. Continue this process until all of the yams have been incorporated.
- 7 When this process has been completed, add to a container to cool down and reserve for serving.





**\$30**

**Simple Cast Iron Bowls**

For three; [hawkinsnewyork.com](http://hawkinsnewyork.com)  
This trio is ideal for serving different types of salt (the largest is 2" x 4").



**\$30**

**12 Days of Christmas Plates**

For four; [worldmarket.com](http://worldmarket.com)  
Each plate in this set is 8" and has a gold scalloped rim.



**\$30**

**Revolution Lager Kit**

[victorsdrinks.com](http://victorsdrinks.com) for stores  
Beer fans will be able to brew their own lager in 72 hours!



**\$34**

**Belmont Gold Flask**

[Viski](http://viski.com); [hayneedle.com](http://hayneedle.com)  
The classy spirits lovers in your life deserve a gold-plated flask.



**\$35**

**Paint by Number Kit**

[easy123art.com](http://easy123art.com)  
Artist friends and ice cream aficionados will appreciate this fun set from Country Living.



**\$35**

**Cocktail Ring**

[rebeccaaccessories.com](http://rebeccaaccessories.com)  
This 14-karat gold piece is truly a cocktail ring!



**\$36**

**Slate and Wood Paddle Board Set**

[Mudpie](http://mudpie.com); [cameonouveau.com](http://cameonouveau.com)  
The board comes with a mango-wood spreader for doling out cheese.



**\$36**

**Rosewood & Brass Inlay Salad Servers**

[Roost](http://roost.com); [burkedecor.com](http://burkedecor.com)  
These are hand-carved and almost a foot long.



**\$36**

**Pretty in Pink Teacups**

For two; [rosannainc.com](http://rosannainc.com)  
Two petite porcelain teacups come in an ombré gift box.



**WHEN YOUR PRIORITY FOR  
THE HOLIDAYS IS QUICKLY TURNING  
YOUR HOUSE INTO A HOME.**

More people use the United States Postal Service to deliver  
online purchases to homes than anyone else in the country.  
Ship now at [USPS.com/you](https://usps.com/you)



**PRIORITY:YOU**







**\$36**

**Picardie Tumblers**

For six, Durablex; momastore.org  
These are made of chip-resistant tempered glass—great for everyday use.



**\$37**

**Belmont Gold Plate Cheese Knife Set**

Viski; hayneedle.com  
This sleek trio includes knives for hard, soft and crumbly cheeses.



**\$38**

**Flag Board with Flower Engraving**

americanheirloom.com  
An intricate floral design is laser-engraved onto each board.



**\$40**

**Dog Bowl—Sparkling or Still**

easytigerco.com  
The ceramic bowl has "Sparkling or Still?" painted in gold on the inside.



**\$40**

**Crystal Champagne Flutes**

For two, Viski; truefabrications.com  
The bottoms are coated in a thin layer of real copper.



**\$42**

**Giraffe Salt and Pepper Shakers**

shopthemansion.com  
This delicate pair of glass giraffes will be a conversation piece on any table.



**\$44**

**Marble and Brass Two-Tier Cake Stand**

westelm.com  
The brass base serves as a sturdy handle.



**\$45**

**Eldorado 3-Piece Canister Set**

jossandmain.com  
Each "layer" comes with its own lid, so the set can be stacked or stored separately.



**\$45**

**Be My Guest Drink Tray**

izola.com  
You can easily fit a round of drinks on this 14" lightweight fiberglass tray.



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Toyota Safety Sense™<sup>1</sup> is now standard  
on many new Toyotas.

The road can be unpredictable. That's why many new Toyotas, including the first-ever Toyota C-HR, come with a suite of active safety features at no extra charge, including Pre-Collision System (PCS)<sup>2</sup>, Lane Departure Alert (LDA)<sup>3</sup> and other innovations. Toyota Safety Sense™ (TSS). Designed for safety.



Let's  
Go  
Places

Shown with options. Production model will vary. 1. Drivers are responsible for their own safe driving. Always pay attention to your surroundings and drive safely. System effectiveness is dependent on many factors including road, weather and vehicle conditions. See Owner's Manual for additional limitations and details. 2. The TSS Pre-Collision System is designed to help avoid or reduce the crash speed and damage in certain frontal collisions only. It is not a substitute for safe and attentive driving. System effectiveness is dependent on many factors including road, weather and vehicle conditions. See Owner's Manual for additional limitations and details. 3. Lane Departure Alert is designed to read visible lane markers under certain conditions, and provide visual and audible alerts when lane departure is detected. It is not a collision-avoidance system or a substitute for safe and attentive driving. Effectiveness is dependent on many factors including road, weather and vehicle conditions. See Owner's Manual for additional limitations and details. ©2017 Toyota Motor Sales, U.S.A., Inc.





**\$48**

**Lightweight Pineapple Scarf**  
printedvillage.com

The fruit pattern on this rayon shawl was created by Boston artist Hannah Shields.



**\$48**

**Enamel and Leather Utensil Holder**

LSA International; schoolhouse.com

The heavy-gauge steel crock is a trusty place to keep spoons and spatulas.

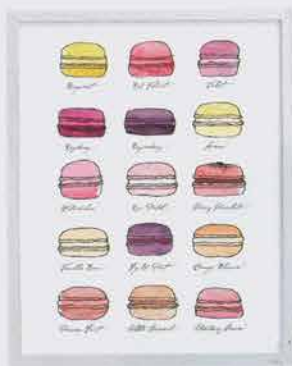


**\$48**

**Gloss-Washed Teaspoons**

For four, anthropologie.com

This color-coated stainless steel is dishwasher-safe.



**\$48**

**Macarons! Life Is Sweet**  
8" x 10" Framed Print

Studio Blixa 6; minted.com

This fun print comes custom-framed.



**\$50**

**Bruk Carafe with Oak Lid**

kostaboda.us

At only 4" in diameter, this crystal carafe fits perfectly in a fridge door.



**\$50**

**Cheese Board**

Food Network; kohls.com

The 10" platter is made of veined marble and rustic acacia wood.



**\$55**

**Saguaro Stackable Glasses**

uncommongoods.com

This set of six glasses looks like a cactus when stacked!



**\$58**

**Enamel and Ash Cheese Dome**

LSA International; schoolhouse.com

This colorful cloche comes with a natural leather handle.



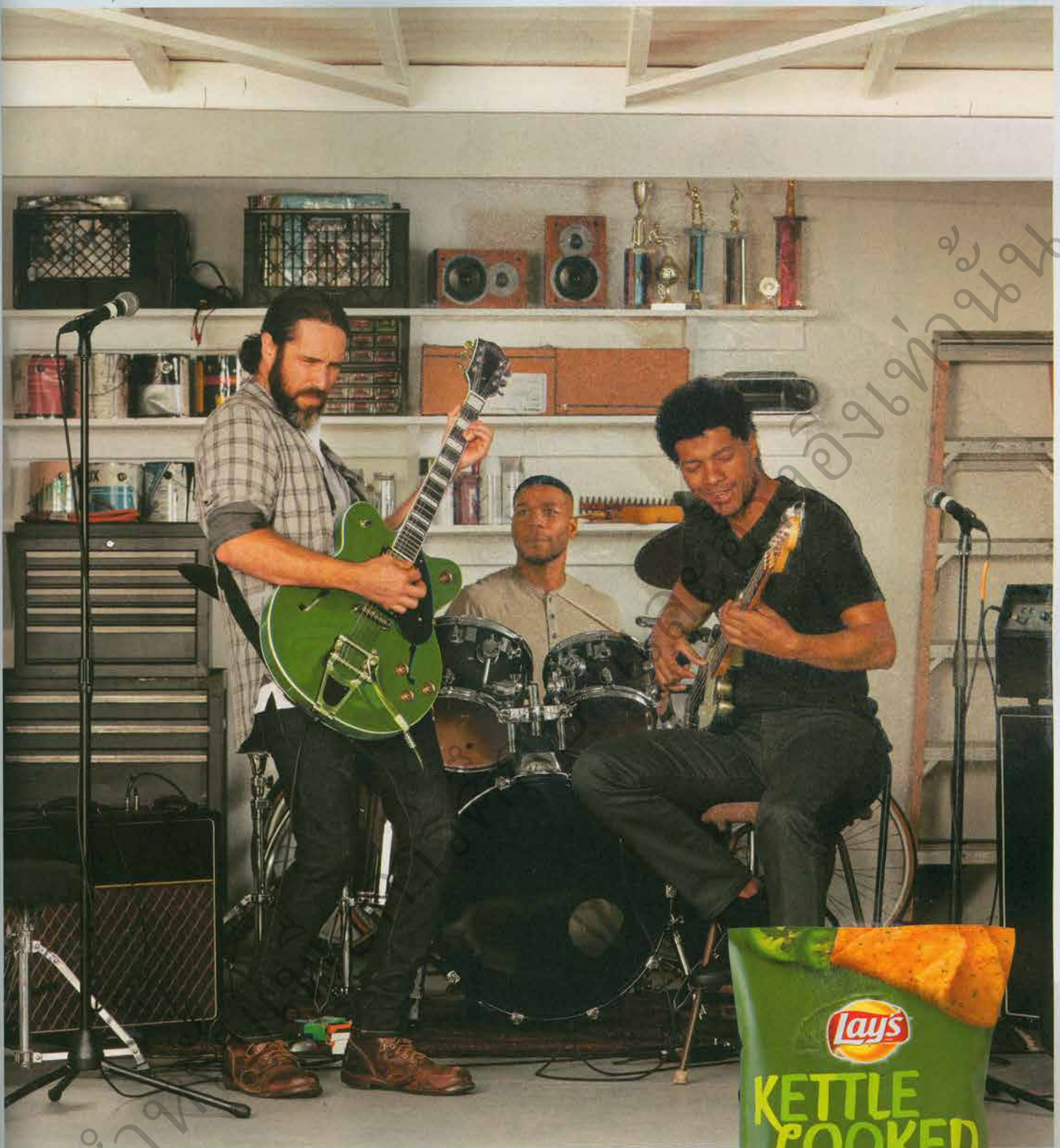
**\$60**

**Whiskey Barrel Rings**

For one, sipdark.com

These unisex wood rings are made from Tennessee whiskey barrels.





Life gets plain if you don't add flavor.  
**Life's tasty. Crunch on.**







**\$60**

**Jadeite Glass Candlesticks**

For two, Mosser Glass; food52.com  
Each glass holder is 7½" tall and can accommodate standard tapers.



**\$60**

**Gold Pineapple Bookends**

alwaysfits.com  
Sculpted resin pineapple halves will bring whimsy to a book lover's shelf.



**\$65**

**Ceramic Jars with Wood Lids Set**

Bloomingville; theartofsimpleonline.com  
Buy a single jar or a set of three.



**\$74**

**Merry & Bright Pine Cone Cookie Jar**

macys.com  
This festive 9" ceramic jar has plenty of room for storing sweets.



**\$78**

**Teak Slab Serving Board**

shopterrain.com  
Because these are made from natural teak wood, each board is one of a kind.



**\$79**

**Copper Cocktail Shaker**

markandgraham.com  
The solid copper top can be laser-engraved with a monogram in a variety of fonts.



**\$80**

**Sierra Gold Glasses**

For four; godinger.com  
The 9-ounce crystal glasses have weighty gilded bottoms.



**\$80**

**Popcorn Necklace**

goldteethbrooklyn.com  
This solid brass kernel adds a pop of playfulness to any outfit.



**\$80**

**Ice Bucket**

RBT; bloomingdales.com  
Any host would love getting a sleek ice bucket.





## HOLIDAY TIP

Add the rich flavor of Pure Vanilla Extract to everything from **EGGNOG** to **FRENCH TOAST** to **SUGAR COOKIES**.

Explore this recipe and more at [McCormick.com/holiday](http://McCormick.com/holiday)



# THE MAGIC OF FLAVOR



Non-GMO  
Gluten-Free  
No Corn Syrup





**\$85**

**Flight Board**  
sonofasailor.co

These tiny copper cups are made by master artisans at Sertodo Copper.



**\$85**

**Cast Iron USA Tray**  
atwestend.com

This decorative tray comes with hooks, so it can also hang on a wall.



**\$85**

**Glass French Press**  
yelddesign.co

Because this is made from test-tube material (borosilicate glass), it's heatproof and durable.



**\$115**

**Small Mussel Shell Earring Threads**  
hannahguerin.com

These 14-karat gold-plated mussel shells hang from delicate chains.



**\$120**

**Marble Salad Bowl**

Godinger; onekingslane.com

The mouth of this stone 4½" x 9" salad bowl is edged in gold leaf.



**\$120**

**Scandinavian Bakeware Set**  
lecreuset.com

The set includes three sizes (four pieces total) of ovenproof dishes.



**\$149**

**Stagg Electric Pour-Over Kettle**  
fellowproducts.com

Coffee geeks can heat water to a super-precise temperature—as hot as 212°.



**\$187**

**Broadridge Bar Cart**  
birchlane.com

This cart looks elegant but it's also a workhorse—it can hold up to 40 pounds.



**\$198**

**Toast Toaster**

Gae Aulenti; momastore.org  
It's a toaster and a design statement in one!

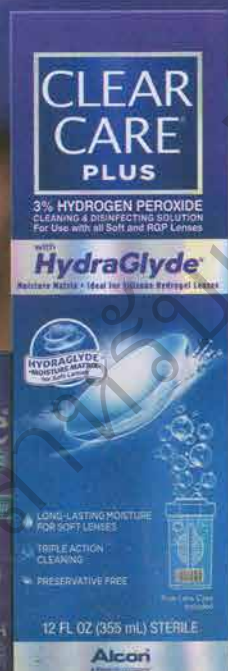


KATHRYN POLYACK  
Music Teacher & Cake Artist

# MADE FOR MY EYES

"Cake decorating is my passion and I love when I can finally stand back and see all the small details add up to create something amazing. I think it goes without saying that comfortable eyes are key to my success."

I found the right products for my eyes at THEeyeSOLUTION™. You can too."



Find products, eye health tips and savings at [THEeyesOLUTION.COM](http://THEeyesOLUTION.COM)



THEeyeSOLUTION  
BY ALCON



# COOL Gifts FOR LITTLE FOOD LOVERS



**\$2**

## Junk Food Scented Lip Balms

For one; [fashionangels.com](http://fashionangels.com)

These moisturizing sticks come in scents like french fries, pizza and doughnuts.



**\$6**

## Tie-Pop Hair Ties

[cupcakesandcartwheels.com](http://cupcakesandcartwheels.com)  
for stores

These hair elastics look pretty sweet in their package.



**\$7**

## Toppklocka Apron Set

[ikea-usa.com](http://ikea-usa.com)

Little cooks can dress the part in a chef's coat apron and matching hat.



**\$8**

## Popcorn Erasers

Fred; [perpetualkid.com](http://perpetualkid.com)

Mistakes are OK! Kernel erasers will take them away.



**\$10**

## Chill Baby Twisted Teether

Fred; [amazon.com](http://amazon.com)

A pretzel shape is a clever twist on a teether.



**\$10**

## Vibe Squad Keyring Set

[npwgifts.com](http://npwgifts.com)

Food-themed keyrings are the definition of grab-and-go.



**\$12**

## Lollipop Door Hang

Land of Nod; [dylanscandybar.com](http://dylanscandybar.com)

This 5" wall or door hook is big enough to hold winter coats.



**\$12**

## Food Wall Stickers

[karmakiss.com](http://karmakiss.com)

Kids can decorate their room with ingredients and easily remove them later.



**\$14**

## Strawberry Mouse

[urbanoutfitters.com](http://urbanoutfitters.com)

A cuter desk is a click away.



**\$16**

## Le Creuset Toy Cookware

\$16/utensils set, \$24/bakeware set; [potterybarnkids.com](http://potterybarnkids.com)

This resin miniature cookware looks just like the enamel kind for grown-ups.





**\$18**

**Ice Cream Stacking Toy**

*sunnylife.com*

Kids can pile on all their favorite flavors—and put a cherry on top.



**\$20**

**Donut Rattle Socks**

For two pairs: *waddleandfriends.com*  
These socks (in size 0 to 12 months) double as rattles for tiny feet.



**\$20**

**Ice Cream Luxe Swaddle**

*louloulollipop.com*

This lightweight swaddle, made of ultra-soft muslin, is covered in frozen treats.



**\$30**

**Pink Cherry Charm Earrings**

*alwaysfits.com*

These dangles are molded from polymer clay.



**\$39**

**Watermelon Bongo Drums**

*perpetualkid.com*

Watermelon wood bongos have all other bongos beat.



**\$49**

**Wooden Food Café**

*potterybarnkids.com*

Anyone can run a food truck with this nine-piece kit.



**\$60**

**Cupcake Sweater**

*jcrew.com*

The sprinkles on this adorable wool-blend sweater are sequins!



**\$200**

**Deluxe Star Diner Kids Pretend Play Set**

*Melissa & Doug; target.com*

Kids can be the cook—or the customer—with this two-sided set.





FA-LA-LA-LA-LA  
LA-LA-LA-FEL

\$20 for five; [thepapercicada.com](http://thepapercicada.com)



\$18 for eight; [bangsandteeth.com](http://bangsandteeth.com)

# HOW TASTEFUL!

This year, send some food-themed holiday greetings.

PHOTOGRAPH BY RYAN DAUSCH



\$20 for six; [benchpressed.net](http://benchpressed.net)



HAPPY CHALLAH DAYS

\$28 for eight; [designasyouwish.com](http://designasyouwish.com)



A **Toast**  
to the  
**NEW YEAR!**

\$16 for six; [hellolucky.com](http://hellolucky.com)



happy hollandaise!

\$18 for six; [queeniescards.com](http://queeniescards.com)



ho ho ho!

\$20 for five; [ilootpaperie.com](http://ilootpaperie.com)

WISHING YOU A  
**latke love**  
THIS HANUKKAH!

\$19 for eight; [1canoe2.com](http://1canoe2.com)



**The snow will fall throughout the night—  
A foot already fell!  
The fire warms their little hearts,  
A Snow Day will as well!**



Inspired by the Matson Family of Burlington, VT  
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# Fun Cooking



THESE ARE  
RICE KRISPIES!

## Coal Play

A stocking full of coal might not be such a bad gift after all: These lumps are Rice Krispies Treats! To make some, prepare a half batch of the treats as the box directs, then shape into small irregular lumps while still warm. Microwave 16 ounces chopped dark chocolate in 30-second intervals until melted.

Dip the treats in the melted chocolate and place on a parchment-lined baking sheet. Let set slightly, then roll in black cocoa powder or finely ground chocolate wafer cookies.



# EGGNOG

## for Breakfast!

These eggnog-flavored dishes will put anyone in the holiday spirit.

PHOTOGRAPHS BY LEVI BROWN

### EGGNOG COFFEE CAKE

ACTIVE: 35 min | TOTAL: 2½ hr | SERVES: 8

#### FOR THE CAKE

- Cooking spray
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon freshly grated nutmeg
- ½ teaspoon ground cinnamon
- ½ teaspoon baking soda
- ½ teaspoon salt
- 10 tablespoons unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs plus 1 egg yolk
- 1 tablespoon pure vanilla extract
- 1 cup sour cream

#### FOR THE TOPPING AND GLAZE

- ¾ cup all-purpose flour
- ⅔ cup packed light brown sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon freshly grated nutmeg
- Pinch of salt
- 5 tablespoons cold unsalted butter, cut into small pieces
- 1½ cups confectioners' sugar
- 3 to 4 tablespoons eggnog

1. Make the cake: Preheat the oven to 350°. Coat a 9-inch springform pan with cooking spray. Whisk the flour, baking powder, nutmeg, cinnamon, baking soda and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the eggs, egg yolk and vanilla until combined.
2. Reduce the mixer speed to low and add the flour mixture in three batches, alternating with the sour cream in two batches. Increase the mixer speed to medium-high and beat until well combined, about 30 seconds. Transfer the batter to the prepared pan; set aside.
3. Make the topping: Combine the flour, brown sugar, cinnamon, nutmeg and salt in a medium bowl. Work in the butter with your fingers until clumpy. Scatter the topping over the cake batter. Bake until golden brown and a toothpick inserted into the center comes out clean, 1 hour to 1 hour 10 minutes. Transfer to a rack and let cool 20 minutes, then remove the springform ring and let cool completely.
4. Make the glaze: Whisk the confectioners' sugar with 3 tablespoons eggnog in a medium bowl until smooth. If the glaze is too thick, gradually whisk in the remaining 1 tablespoon eggnog as needed. Drizzle the glaze over the cake before serving.







**GET AHEAD!**

You can make and glaze the coffee cake up to 3 days in advance and store at room temperature.





## EGGNOG OVERNIGHT FRENCH TOAST

ACTIVE: 25 min

TOTAL: 1 hr 10 min (plus overnight soaking)

SERVES: 6 to 8

- 8 large eggs
- 2 cups half-and-half
- 1 cup eggnog
- 2 tablespoons granulated sugar
- 2 tablespoons packed light brown sugar
- 1 tablespoon pure vanilla extract
- 1½ teaspoons freshly grated nutmeg
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- 1 loaf challah bread (about 15 ounces), sliced ½ inch thick
- 3 tablespoons turbinado sugar
- Confectioners' sugar, for dusting
- Whipped cream and/or maple syrup, for serving

**1.** Whisk the eggs in a large bowl. Whisk in the half-and-half, eggnog, granulated sugar, brown sugar, vanilla, 1 teaspoon nutmeg, the cinnamon and salt. Arrange the challah slices in 2 lengthwise rows in a 9-by-13-inch baking dish, shingling the slices. Pour the egg mixture all over the challah and gently press down. Cover with plastic wrap and refrigerate overnight.

**2.** Preheat the oven to 350°. Combine the turbinado sugar and remaining ½ teaspoon nutmeg in a small bowl. Uncover the challah and sprinkle with the sugar mixture. Bake until browned and puffed, 35 to 40 minutes. Let sit 10 minutes. Dust with confectioners' sugar. Serve with whipped cream and/or syrup.

**GET AHEAD!**  
Prepare the  
French toast the  
night before,  
then bake in the  
morning.



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**GET AHEAD!**  
Make the scones  
up to 3 days in  
advance and store in  
an airtight container.  
Serve at room  
temperature.

## JELLY-FILLED EGGNOG SCONES

ACTIVE: 30 min | TOTAL: 1½ hr | MAKES: 8

- ½ cup eggnog, plus more for brushing
- 1 large egg
- 2 cups all-purpose flour,  
plus more for dusting
- 2 tablespoons sugar,  
plus more for topping
- 1 tablespoon baking powder
- 1 teaspoon freshly grated nutmeg
- ½ teaspoon salt
- 6 tablespoons cold unsalted butter,  
cut into 12 pieces
- ¾ cup red currant jelly
- 2 tablespoons sliced almonds

1. Preheat the oven to 425°. Whisk the eggnog and egg in a small bowl. Whisk the flour, sugar, baking powder, nutmeg and salt in a large bowl. Work in the butter with your fingers until it is in pea-size pieces. Stir in the eggnog mixture until a soft dough forms.
2. Line a baking sheet with parchment paper. Divide the dough in half. Using floured hands, pat 1 piece of dough into a 7-inch round on the prepared pan. Top with the jelly and gently spread almost to the edge. Pat the remaining piece of dough into a 7-inch round on a lightly floured piece of parchment paper and invert onto the jelly layer; discard the parchment. Lightly press the edges of the dough together.
3. Score the top of the dough into 8 wedges. Brush with eggnog and sprinkle with sugar and the almonds. Bake until golden brown, about 25 minutes. Let cool slightly. Cut the scones along the scored lines. Serve warm or at room temperature.



Did we break all your candy canes?



absobarkinlutely



## EGGNOG WAFFLES À LA MODE

ACTIVE: 30 min | TOTAL: 2½ hr | MAKES: 6 to 8

### FOR THE WAFFLES

- 2 cups whole milk
- ¾ cup sugar
- 1 ¼-ounce packet active dry yeast (about 2¼ teaspoons)
- 2 cups all-purpose flour
- 1½ teaspoons freshly grated nutmeg
- ½ teaspoon salt
- Pinch of ground cloves
- 1 stick unsalted butter, melted and cooled slightly, plus more for brushing
- 2 large eggs plus 1 egg yolk, lightly beaten together
- 1 tablespoon spiced rum

### FOR THE TOPPING

- ⅓ cup dulce de leche
- 1 teaspoon spiced rum
- Pinch of freshly grated nutmeg
- French vanilla or eggnog ice cream, for serving

1. Make the waffles: Warm the milk and sugar in a medium saucepan over medium heat, whisking occasionally, until a thermometer registers 105°; remove from the heat. Sprinkle the yeast over the top and whisk to dissolve; let stand until foamy, about 5 minutes.
2. Meanwhile, whisk the flour, nutmeg, salt and cloves in a large bowl; make a well in the center. Whisk the melted butter into the milk mixture, then pour into the well in the flour and whisk until almost smooth (a few small lumps are OK). Cover with plastic wrap and let stand at room temperature until the batter has doubled in size and is bubbly, about 1½ hours.
3. Preheat the oven to 200°. Put a wire rack on a baking sheet. Preheat a waffle iron according to the manufacturer's directions, then lightly brush with melted butter. Stir the eggs and egg yolk and rum into the batter. (The batter will deflate.) Working in batches, fill the waffle iron about three-quarters full with batter and cook until golden and crisp, 3 to 7 minutes. Transfer the waffles to the rack and keep warm in the oven between batches.
4. Make the topping: Combine the dulce de leche, rum and nutmeg in a small bowl; stir until smooth. Gradually add 2 to 3 teaspoons warm water until thin enough to drizzle. Top the waffles with ice cream and drizzle with the dulce de leche.

**GET AHEAD!**  
Make the batter the night before and you'll get extra-fluffy waffles. Just follow the recipe through Step 2 and let it rise in the fridge overnight.







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To The Next.**

Flavor hails from  
**Smithfield®**

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And the moments you make.  
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visit [smithfield.com](http://smithfield.com)





# Savor **EVERY** HOLIDAY CELEBRATION

## FLAVORFUL DISHES FOR EVERY OCCASION

If the holidays aren't enough of an excuse to gather friends and family, this meal map of incredible flavor combinations offers plenty of inspiration to elevate every food occasion. From classic holiday entrees and seasonal sides and appetizers to brunch favorites and leftover goodness, add flavor into every dish with this season's holiday hero: Smithfield.

### READY SET SAVOR

Make the holidays memorable by building a custom dish fit for your flavorful and fun celebration.

### DIRECTIONS

Start by selecting a flavorful and wholesome Smithfield product. Make it hearty with whole grains or eggs, and toss in a veggie. Finish the dish with the perfect topping and enjoy!

### PLAN A HOLIDAY PARTY

#### BRUNCH BASH

#### SIT-DOWN DINNER

#### COCKTAIL SOIREE

#### POTLUCK PARTY

### PICK YOUR PROTEIN



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Smithfield® Anytime Favorites™ Cubed Ham



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FAMILY & FRIENDS  
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Pasta



Eggs



Grain



Roll

**TOSS IN A VEGETABLE**



Peppers



Onions



Sweet Potatoes



Mushrooms

**ADD A TOPPING**



Fresh Herbs



Cheese



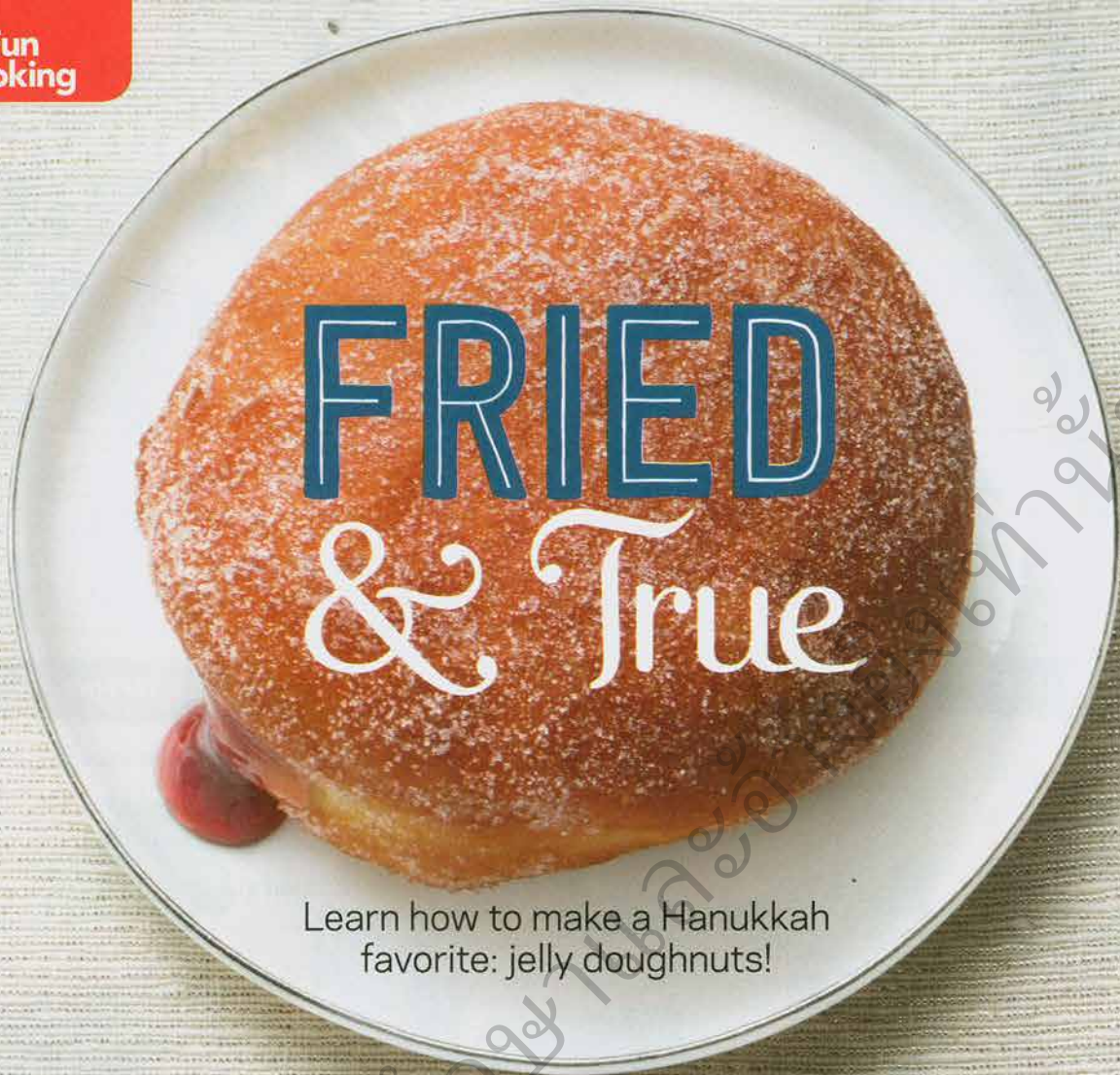
Avocado



Honey Vinaigrette

FIND MORE SAVORY SOLUTIONS TO MAKING EVERY HOLIDAY MEAL MEMORABLE AT [SMITHFIELD.COM](http://SMITHFIELD.COM)





Learn how to make a Hanukkah  
favorite: jelly doughnuts!

## CLASSIC JELLY DOUGHNUTS

ACTIVE: 1 hr | TOTAL: 1 hr (plus 1½-hr rising) | MAKES: 12 to 14

- ¾ cup whole milk
- 1 ¼-ounce packet active dry yeast
- ½ cup plus 3 tablespoons sugar
- 3½ cups all-purpose flour, plus more for dusting
- 1 teaspoon kosher salt
- 3 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 4 tablespoons unsalted butter, cut into 4 pieces, at room temperature

### Cooking spray

Vegetable oil, for frying

1¼ cups jelly or jam

**1.** Microwave the milk in a small bowl until 105° to 110°. Stir in the yeast and 3 tablespoons sugar; let stand until foamy, 3 to 5 minutes. Whisk the flour and salt in the bowl of a stand mixer fitted with the dough hook.

**2.** Add the yeast mixture, eggs and vanilla to the flour. Mix on medium speed until the

dough comes together, 1 to 2 minutes. Mix in the butter 1 piece at a time. Continue mixing, scraping the bowl occasionally with a rubber spatula, until the dough is smooth and elastic, about 6 minutes (it will be a little sticky).

Lightly coat a large bowl with cooking spray. Scrape the dough into the bowl, cover tightly with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.

**3.** Line 2 baking sheets with parchment paper; dust with flour. Turn out the dough onto a well-floured surface and gently pat until ½ inch thick. Using a 3-inch round cutter, cut out 12 to 14 rounds as close together as possible. Place the rounds 1½ inches apart on the prepared pans. Lightly coat the tops of the rounds with cooking spray. Cover with plastic wrap and let rise until puffy, 30 to 45 minutes.

**4.** Heat 2 inches of vegetable oil in a heavy pot until a deep-fry thermometer

registers 350°. Cut the parchment paper around each dough round so they can be picked up separately. Working in batches of 3 or 4, use the parchment to carefully slide the dough rounds into the hot oil. Fry the doughnuts, flipping occasionally, until golden brown, 2½ minutes. Using a slotted spoon, transfer the doughnuts to a paper towel-lined baking sheet to drain. Return the oil temperature to 350° between batches.

**5.** Put the remaining ½ cup sugar in a medium bowl. While the doughnuts are still warm, toss them in the sugar to coat, then transfer to a rack to cool completely.

**6.** Using a chopstick or skewer, poke a hole in the side of each doughnut, wiggling the stick around to form a pocket. Fill a pastry bag fitted with a small round tip with the jelly and squeeze about 2 tablespoons into each doughnut.



### Blueberry- Lemon Poppy Seed ▼

Skip the sugar coating in Step 5. Fill the doughnuts with blueberry jam. Top with lemon glaze (whisk 1 cup confectioners' sugar with the zest of 1 lemon, 2 tablespoons lemon juice and a pinch of salt). Sprinkle with poppy seeds.



### ▲ Apple-Cinnamon

In Step 5, coat the doughnuts with cinnamon sugar (whisk  $\frac{3}{4}$  cup sugar with 1 tablespoon ground cinnamon). Fill the doughnuts with apple butter.



### Lemon-Raspberry ▼

In Step 5, coat the doughnuts with raspberry sugar (pulse  $\frac{1}{2}$  cup freeze-dried raspberries in a food processor or spice grinder until powdery; mix with  $\frac{1}{3}$  cup sugar). Fill the doughnuts with lemon cream (whisk  $\frac{1}{2}$  cup heavy cream to stiff peaks, then fold in 1 cup lemon curd).



### ▲ Strawberry-Chocolate

Skip the sugar coating in Step 5. Fill the doughnuts with strawberry jam. Top with chocolate glaze (melt 6 ounces chopped semisweet chocolate with  $\frac{1}{3}$  cup heavy cream and a pinch of salt in the microwave, then stir until smooth).



# Biscotti

## FOR ALL

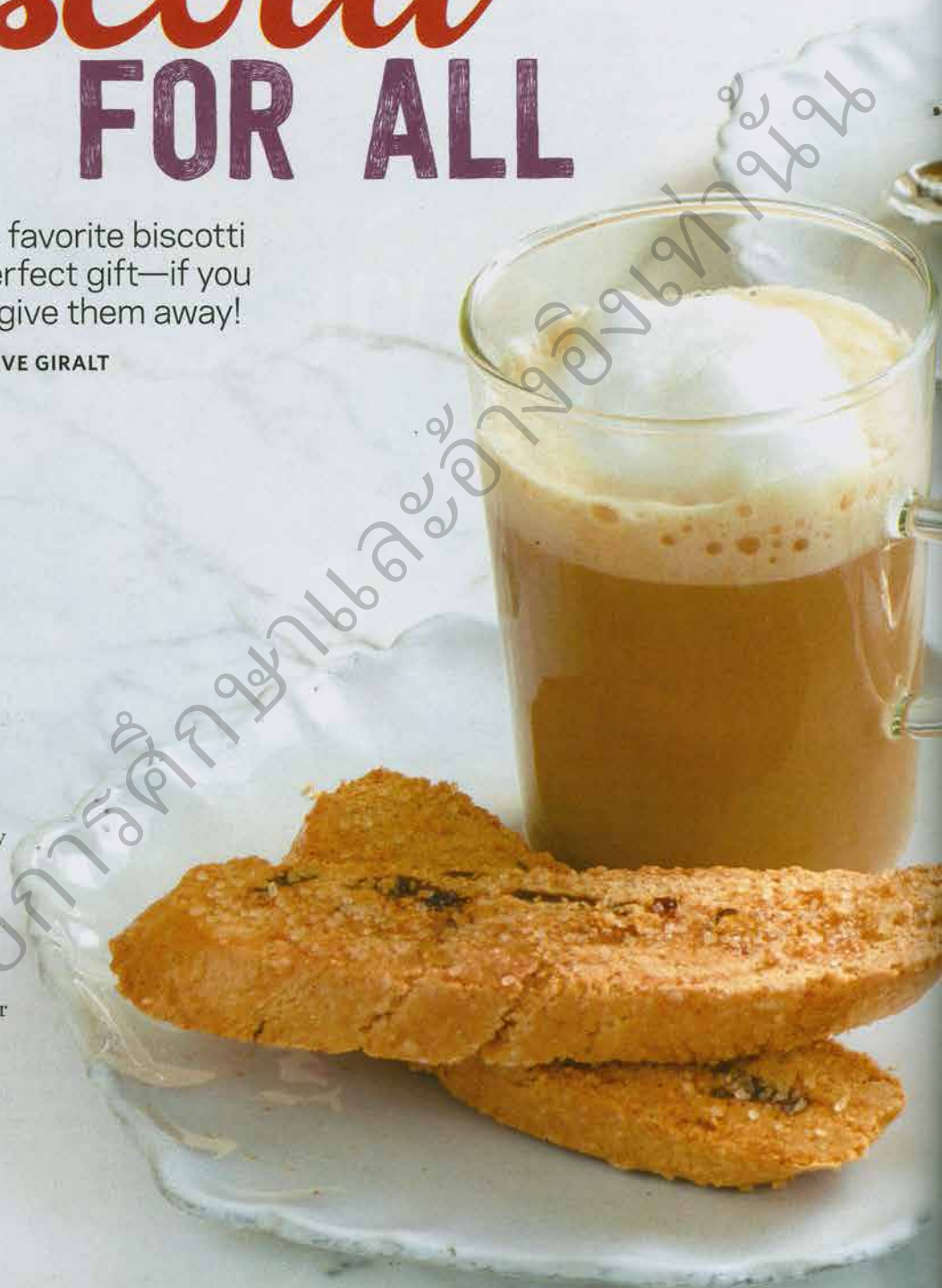
Ina Garten's favorite biscotti make the perfect gift—if you can bear to give them away!

PHOTOGRAPH BY STEVE GIRALT



**I'm always** on the lookout for a great new recipe, and this one came to me in the form of a gift from my friend Steven Barclay. Steven lives in Sonoma, CA, and he brought me some biscotti from the wonderful Della Fattoria bakery there. They were so good that I asked Steven's friend Kathleen Weber, who owns the bakery, if she would share the recipe with me. They're the perfect biscotti—crisp (but not so hard that you break your teeth on them!), a little sweet and a little savory. I make them ahead of time to serve as an afternoon snack with tea or a cappuccino, with a cheese course, or with some good vanilla ice cream for dessert. But this time of year I always make a big batch to pack up in glassine bags and give as hostess gifts. So far, I don't think anyone has been disappointed! Happy Holidays!

xxx / Ina





## CHERRY PISTACHIO BISCOTTI

ACTIVE: 30 min | TOTAL: 3 hr | MAKES: 25 to 30 biscotti

- 12 tablespoons (1½ sticks) unsalted butter, at room temperature
- 1 cup light brown sugar, lightly packed
- ½ cup granulated sugar
- 1½ teaspoons ground cinnamon
- 3 extra-large eggs, at room temperature, one separated
- 2 teaspoons pure vanilla extract
- 3 cups all-purpose flour
- 1⅓ cups almond meal or almond flour, such as Bob's Red Mill
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- ½ cup shelled pistachios
- ½ cup whole dried cherries
- Turbinado sugar, such as Sugar in the Raw

To make ahead, let the biscotti cool completely and store in a sealed container at room temperature for up to a week.

1. Preheat the oven to 300°. Line a sheet pan with parchment paper.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter, brown sugar, granulated sugar and cinnamon on medium speed for 3 minutes, until light and fluffy. With the mixer on low, gradually add the 2 whole eggs, the egg yolk (reserve the egg white), and vanilla and mix until combined, scraping down the bowl with a rubber spatula.
3. In a medium bowl, combine the all-purpose flour, almond meal, baking powder and salt. With the mixer on low, slowly add the dry mixture to the butter-sugar mixture, mixing only until combined. Scrape down the bowl and beater and make sure all the ingredients are combined. Stir in the pistachios and cherries.
4. Roll the dough into a ball on a well-floured board and cut in half. With floured hands, roll each piece into a cylinder about 11 inches long by 2 inches in diameter and place them 3 inches apart on the prepared sheet pan.
5. Place the reserved egg white in a bowl and beat with a whisk for 15 seconds. Brush the logs with the egg white (save the rest!) and sprinkle each with 1 teaspoon of turbinado sugar. Bake for 45 minutes, until lightly browned (the logs will be soft). Cool for 30 minutes.
6. Turn the oven down to 275°.
7. Line two sheet pans with parchment paper. With a serrated knife, slice the biscotti ½ inch thick at a full 45-degree angle. Place the slices cut-side up on the prepared sheet pans. Brush them with the egg white and sprinkle generously with turbinado sugar. Bake for 45 to 50 minutes, turning each slice once, until browned and fully baked. Transfer to a baking rack to cool.



# WHICH SIDE ARE YOU ON?

Food Network fans vote on their favorite nut mix: sweet or spicy.

53%  
SWEET

47%  
SPICY

## CINNAMON-GINGER NUTS

ACTIVE: 15 min | TOTAL: 40 min (plus cooling)  
MAKES: 4 cups

### NUTS

- 1 cup walnuts
- 1 cup blanched hazelnuts
- 1 cup unsalted roasted cashews
- 1 cup unsalted roasted pistachios

### SPICE MIX

- ½ cup sugar
- 1½ teaspoons ground cinnamon
- 1 teaspoon ground cardamom
- 1 teaspoon kosher salt
- ½ teaspoon ground allspice
- ½ teaspoon ground ginger

## How to Make Roasted Nuts

1. Preheat the oven to 325°. Coat a baking sheet with cooking spray.
2. Whisk 1 egg white in a large bowl until frothy. Add the nuts and stir until evenly coated. Add the spice mix and toss to coat. Spread the nuts in a single layer on the prepared baking sheet. Bake, stirring occasionally, until toasted and just dry, about 25 minutes.
3. Let the nuts cool completely on the baking sheet (they will crisp as they cool). Break up any clusters.

## BARBECUE-SPICED NUTS

ACTIVE: 15 min | TOTAL: 40 min (plus cooling)  
MAKES: 4 cups

### NUTS

- 1½ cups pecans
- 1½ cups honey-roasted peanuts
- 1 cup salted roasted almonds

### SPICE MIX

- ¼ cup packed light brown sugar
- 1 tablespoon sweet paprika
- 1 tablespoon smoked paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon kosher salt
- 1 teaspoon garlic powder
- ½ teaspoon mustard powder
- ½ teaspoon freshly ground black pepper



# BAGS WITH A MISSION FOR WOMEN ON A MISSION

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100 school meals to children  
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**FEED**  
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## Fun Cooking



### SHRIMP + CHILI SAUCE + LIME

Broil peeled extra-large shrimp until cooked through, 5 minutes. Toss with sweet chili sauce and a little lime zest and juice.



### BEET CHIPS + ROAST BEEF + HORSERADISH MUSTARD

Top beet chips with thinly sliced roast beef. Top with a dollop of horseradish mustard.



### CHORIZO + POTATOES + SPICY HONEY

Brown sliced dried chorizo in a skillet. Skewer with roasted red potato wedges. Drizzle with warm spicy honey.



### CUCUMBER + CHEESE SPREAD + SMOKED TROUT

Spread English cucumber slices with garlic-herb cheese spread (such as Boursin). Top with smoked trout.

# Easy as 1-2-3

Turn three simple ingredients into a fun party appetizer.



### GOAT CHEESE + CRANBERRIES + PISTACHIOS

Mash herbed goat cheese with chopped dried cranberries. Roll into 1-inch balls, then roll the balls in chopped toasted pistachios.



### BISCUITS + APPLE CHUTNEY + DILL HAVARTI

Split and toast mini biscuits. Spread with apple chutney, top with thinly sliced dill havarti and broil until bubbling, 1 to 2 minutes.



### PROSCIUTTO + BOCCONCINI + PEPPADEWS

Roll thin strips of prosciutto around oil-marinated bocconcini. Stuff into jarred Peppadew peppers and drizzle with some of the bocconcini marinade.

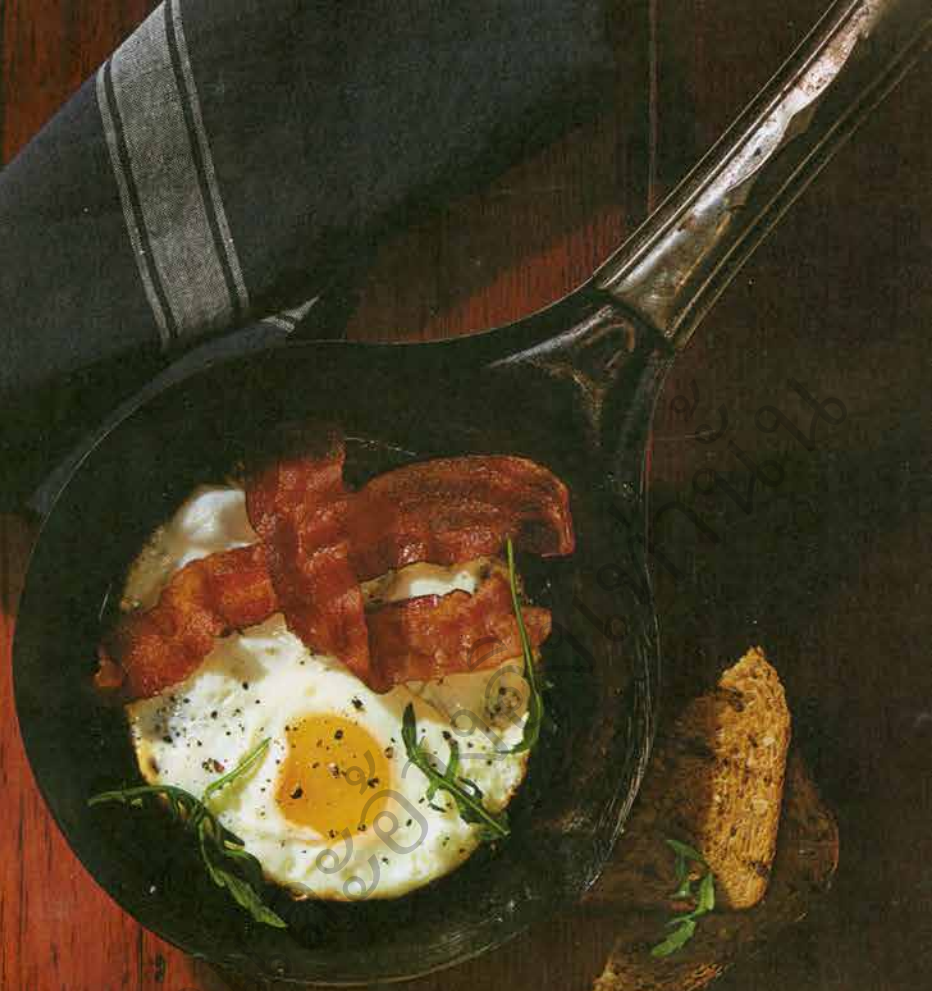


### EGGS + CHIPOTLE MAYONNAISE + BACON

Mash the yolks of hard-boiled eggs with chipotle mayonnaise and finely chopped cooked bacon. Spoon into the egg whites; top with more bacon.



Oscar  
Mayer



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# Present Time

Give a gift that everyone will remember:  
condiments and snacks from Iron Chefs.

PHOTOGRAPHS BY RYAN DAUSCH

## JOSE GARCES'S PICKLED BABY BEETS

ACTIVE: 30 min | TOTAL: 45 min (plus cooling) | MAKES: about 8 cups

Kosher salt

- 2 pounds baby red beets (about 8), trimmed
- 2 pounds baby gold beets (about 8), trimmed
- 1 onion, julienned
- 1 cup sugar
- 3 fresh bay leaves
- 3 sprigs thyme

Zest (in wide strips) and juice of 1 orange

- 1 tablespoon whole allspice
- 1 tablespoon mustard seeds
- 1 canela stick (or regular cinnamon stick)
- 6 cloves
- 3 cups rice wine vinegar
- 1 cup white balsamic vinegar
- ½ cup honey

1. Bring a large pot of salted water to a boil. Add the beets and blanch until the skin becomes loose, 5 to 10 minutes. Shock the beets in ice water to cool.
2. Combine 6 cups water, ¼ cup salt, the onion, sugar, bay leaves, thyme sprigs, orange zest, orange juice, allspice, mustard seeds, canela, cloves, rice wine vinegar, balsamic vinegar and honey in a separate pot; stir to incorporate and bring to a simmer.
3. Peel the skin from the beets and halve or quarter if large. Divide among jars. Pour the pickling liquid over and allow to cool at room temperature. Refrigerate up to 2 weeks.



"THESE BEETS ARE BRIGHTENED BY THE FLAVOR OF CLOVES, ORANGE AND HERBS, MAKING THEM AN IDEAL HOLIDAY SIDE DISH, NOT TO MENTION A GREAT PRESENT."





## STEPHANIE IZARD'S MARINATED OLIVES

ACTIVE: 45 min | TOTAL: 55 min (plus overnight marinating) | MAKES: about 8 cups

- 2 heads garlic, cloves separated and peeled
- 1 tablespoon extra-virgin olive oil
- Kosher salt
- Zest (in wide strips) and juice of 2 oranges
- 2 tablespoons sugar
- 1 tablespoon sherry vinegar
- 2 shallots, thinly sliced (about 1 cup)
- 1 Anaheim chile pepper, halved, seeded and thinly sliced
- 1 tablespoon fennel seeds
- 1 tablespoon coriander seeds
- 1 tablespoon yellow mustard seeds
- 1½ teaspoons pink peppercorns
- 2 pounds assorted olives (such as Cerignola, Manzanilla and Arbequina)

1. Preheat the oven to 400°. Put the garlic cloves on a sheet of aluminum foil, drizzle with the olive oil and season with ¼ teaspoon salt. Fold the foil over to create a sealed pouch and roast the garlic until the cloves are lightly browned and very tender, 30 to 45 minutes.
2. Meanwhile, bring the orange juice, sugar and sherry vinegar to a boil in a small nonreactive saucepan. Stir in the shallots and sliced chile pepper, return to a boil, then remove from the heat and allow to cool to room temperature.
3. Toast the fennel, coriander and mustard seeds and the peppercorns in a small sauté pan over medium heat for a few minutes, until lightly browned and very fragrant. Transfer the spices to a mortar and break up into smaller, coarsely ground pieces with a pestle.
4. Combine the roasted garlic and olives with the orange juice mixture, orange zest and spices in a medium bowl. Divide among jars. Marinate in the refrigerator at least overnight and up to 1 week.
5. To serve, transfer to an ovenproof serving dish and heat for about 10 minutes in a 300° oven.



"THESE OLIVES CAN BE EATEN STRAIGHT OUT OF THE JAR, BUT I RECOMMEND WARMING THEM IN THE OVEN FOR A FEW MINUTES. THE FLAVORS GET EVEN BETTER!"



Catch  
Stephanie  
and her fellow  
Iron Chefs on *Iron  
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Wednesdays at  
9 p.m. ET.





# California Walnuts

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Per one ounce serving.

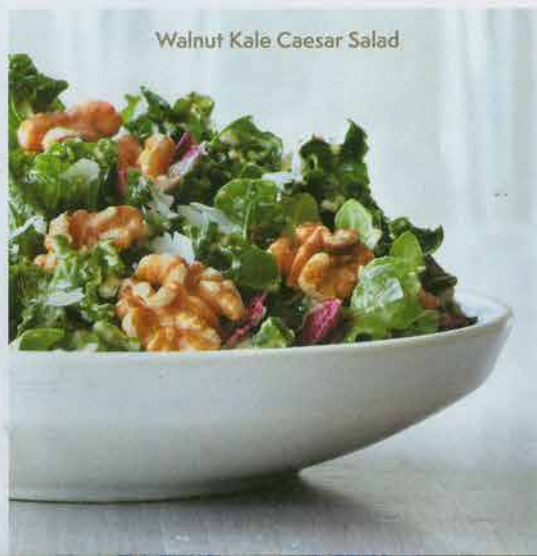
\*Heart-Check food certification does not apply to recipes unless expressly stated. See [heartcheckmark.org/guidelines](http://heartcheckmark.org/guidelines). Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day, as part of a low saturated fat and low cholesterol diet 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.



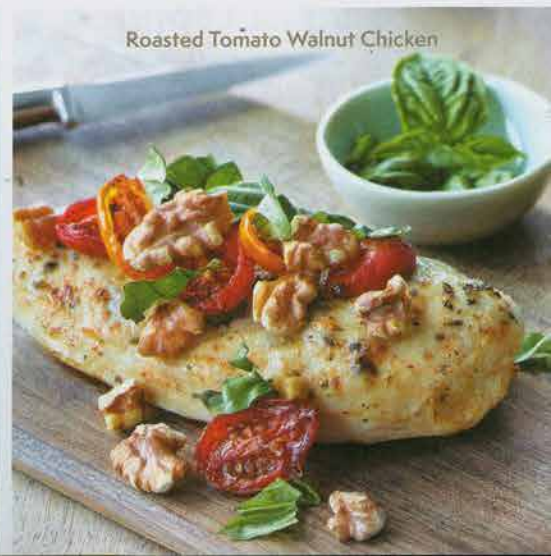
So Simple. So Good.™



Walnut Cheese Crostini



Walnut Kale Caesar Salad



Roasted Tomato Walnut Chicken



## ALEX GUARNASCHELLI'S ROASTED BRAEBURN APPLE JAM

ACTIVE: 25 min | TOTAL: 1 hr (plus cooling)  
MAKES: about 3 cups

- 3 pounds Braeburn apples (about 6)
- $\frac{1}{4}$  cup clover honey
- 1 teaspoon ground cinnamon
- 2 cups apple cider
- 2 3-inch cinnamon sticks
- 8 cloves
- 1 tablespoon sherry vinegar
- Grated zest and juice of 1 large lemon

**1.** Peel and core the apples. Cut them in half and then into thin slices. In a large skillet, heat the honey over low heat until it begins to foam and turns a very light brown, about 5 minutes. Remove the skillet from the heat and add the ground cinnamon and apple slices. Return the skillet to medium heat and cook, stirring from time to time with a wooden spoon, until the apples are soft, 30 to 35 minutes.

**2.** While the apples are cooking, flavor the cider: In a medium saucepan, combine the cider, cinnamon sticks, cloves and vinegar and bring to a simmer over high heat. Cook until the liquid is reduced by half, 10 to 12 minutes.

**3.** Make the jam: Strain the cider mixture over the cooked apples (discard the cinnamon sticks and cloves). Simmer the apples over medium heat until all of the flavors meld and the liquid is almost completely absorbed, 5 to 8 minutes. Add the lemon zest and juice. Remove the skillet from the heat and set it aside to cool. Divide the jam among jars and refrigerate for up to 2 weeks.



"THIS JAM GOES WONDERFULLY WITH A CHEESE PLATE OR WITH BISCUITS, POPOVERS OR TOAST AT A HOLIDAY BRUNCH."







**BELGIOIOSO®**

# OUR AGING ROOMS

At BelGioioso, cheesemaking is an art. Our American Grana®, an 18-month Extra Aged Parmesan, takes patience to produce. We deliberately choose not to cut corners and aging rooms are our commitment to traditional cheesemaking methods. By aging on natural wooden shelves, our Master Cheesemakers follow the proper steps to ensure what is best for this cheese.

*Available in the specialty cheese section in wedges and shredded cups.*





## MICHAEL SYMON'S BEEF JERKY

ACTIVE: 15 min | TOTAL: 7 hr 15 min (plus marinating)  
MAKES: about 12 pieces

- 2 pounds beef eye of round, trimmed of all fat
- 1½ tablespoons kosher salt
- 2 teaspoons sugar
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper
- 1 teaspoon chipotle chile powder
- ½ teaspoon ground coriander
- ½ teaspoon smoked paprika

1. Slice the beef with the grain into strips about 1 inch thick by 3 inches long. If the strips appear too large, they likely are the correct size, as they will shrink significantly during the cooking process.

2. In a mixing bowl, mix the remaining ingredients. Liberally season the beef with this spice mixture, being sure to use it all. Cover the beef and refrigerate for 24 hours.

3. Preheat the oven to 250°. Put the beef strips on a baking rack-lined sheet pan. Arrange the meat so that the strips are not touching or overlapping. This allows for even drying. Bake for 6 to 7 hours, until fairly dry. If you prefer your jerky on the chewy side, remove it after 6 hours. Otherwise, leave it in for the full 7 hours to dry it out some more.

4. Divide the jerky among bags. Store the bags in an airtight container at room temperature; the jerky should keep for several months.



"MY PAP AND I STOPPED FOR JERKY EVERY TIME WE VISITED CLEVELAND'S WEST SIDE MARKET. THIS IS MY ATTEMPT TO RE-CREATE THAT VERSION FROM MY CHILDHOOD."



## BOBBY FLAY'S DRY RUB

ACTIVE: 10 min | TOTAL: 10 min  
MAKES: 1¼ cups

- ¼ cup paprika
- 1 cup ancho chile powder
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 teaspoon cayenne pepper
- 2 teaspoons mustard powder
- 2 teaspoons dried oregano
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper

"THIS SPICE RUB ADDS GREAT FLAVOR TO PORK, BEEF, LAMB, CHICKEN OR FISH—AND IT'S MADE FROM INGREDIENTS YOU'LL PROBABLY FIND IN YOUR PANTRY."

1. Combine all the ingredients in a medium bowl.

2. Divide among small spice containers and store for up to 4 months.



*Holiday Party*



**HOLIDAY MOVIE**

**FIND US IN THE DELI**

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*Fancy.*  
**BUT NOT TOO**  
*Fancy.*<sup>TM</sup>





# BRINE A JUICIER BIRD.

Kikkoman® Soy Sauce is brining magic. Your bird will cook up succulent, savory and spectacularly golden brown—without any noticeably Asian flavor. Get more juicy ideas at [www.KikkomanUSA.com](http://www.KikkomanUSA.com).

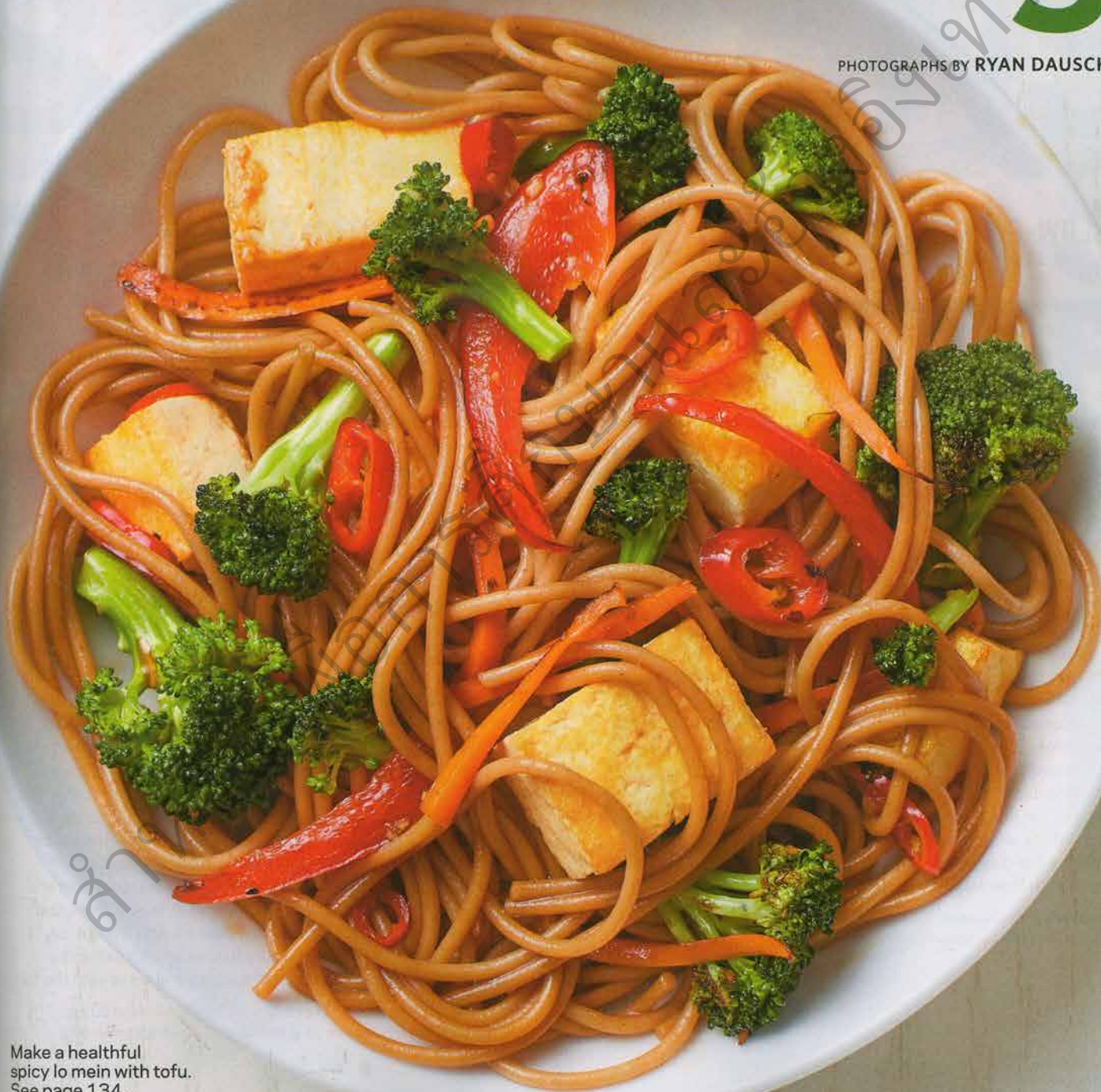
*For a 16-24 lb. turkey: In a 5 gal. container, mix 2 gal. water, 10 oz. Kikkoman Soy Sauce (or Gluten-Free Tamari Soy Sauce), 1/2 c. kosher salt, 1/2 c. sugar, 2 Tbsp. dried sage, 2 Tbsp. celery seed, 1 Tbsp. dried thyme. Stir to dissolve salt, add turkey, cover and refrigerate 8 hours or overnight. Rinse turkey well and follow your regular cooking instructions.*





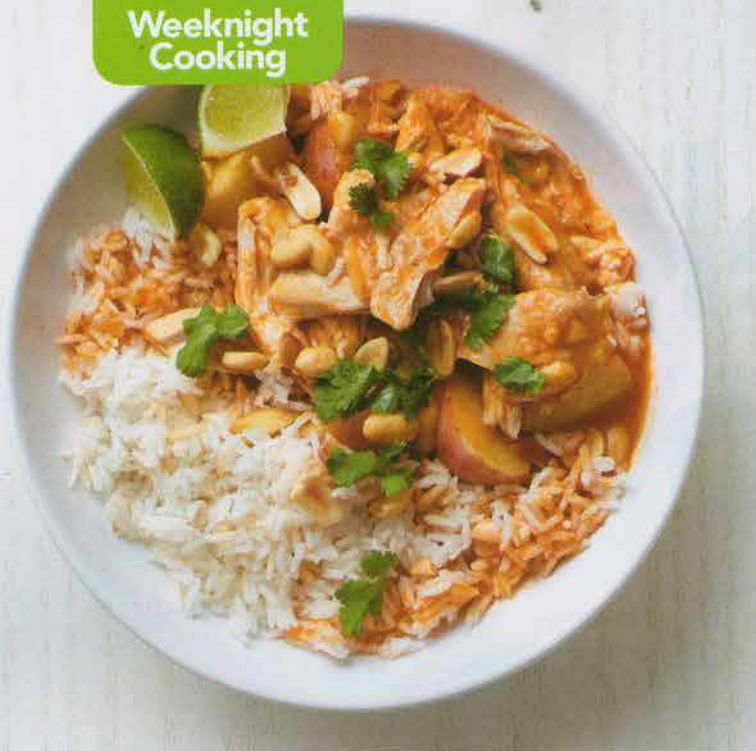
# Weeknight Cooking

PHOTOGRAPHS BY RYAN DAUSCH



Make a healthful  
spicy lo mein with tofu.  
See page 134.





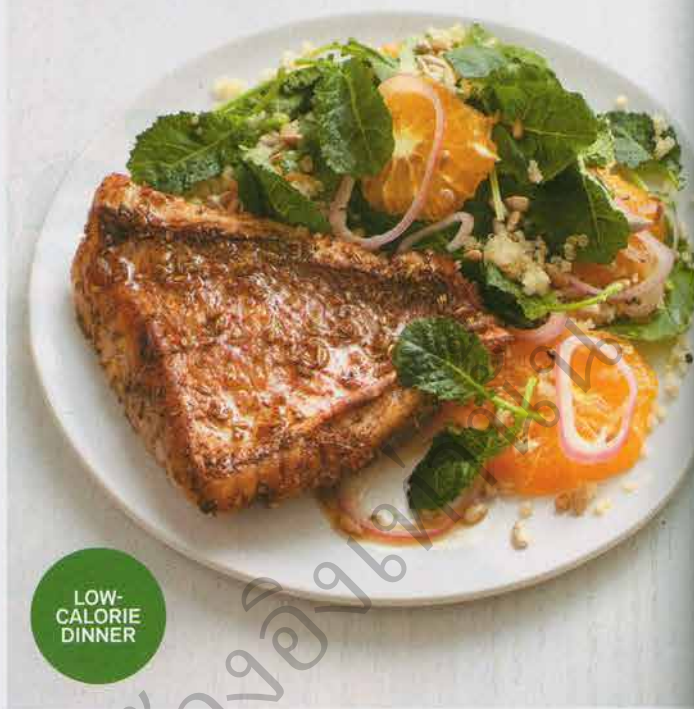
## SLOW-COOKER CHICKEN CURRY

ACTIVE: 25 min | TOTAL: 25 min (plus 7-hr slow cooking) | SERVES: 4

- 1 14-ounce can Thai coconut milk
- $\frac{3}{4}$  cup Massaman curry paste (or red curry paste and 1 tablespoon sugar)
- 2 teaspoons fish sauce
- 2 teaspoons minced peeled fresh ginger
- Finely grated zest and juice of 1 lime, plus wedges for serving
- 1 stalk lemongrass
- $\frac{1}{4}$  cup roasted unsalted peanuts, plus more for topping
- 1 pound small red-skinned potatoes, halved
- 2 pounds skinless, boneless chicken thighs
- Kosher salt
- Cooked white rice, for serving
- Chopped fresh cilantro, for topping

1. Whisk  $\frac{1}{2}$  cup water, the coconut milk, curry paste, fish sauce, ginger and lime zest in a 6- to 8-quart slow cooker. Smash the lemongrass stalk with the flat side of a knife or a meat mallet and tie in a knot. Add the lemongrass, peanuts and potatoes to the slow cooker. Top with the chicken thighs and gently press to submerge in the liquid. Cover and cook on low, 7 hours.
2. Uncover the slow cooker and skim off some of the fat. Stir in the lime juice; season with salt. Break up the chicken into smaller chunks. Let stand 5 minutes, until the sauce thickens slightly; discard the lemongrass.
3. Serve the curry with rice. Top with peanuts and cilantro and serve with lime wedges.

**Per serving:** Calories 690; Fat 39 g (Saturated 19 g); Cholesterol 151 mg; Sodium 796 mg; Carbohydrate 31 g; Fiber 4 g; Sugars 4 g; Protein 50 g



LOW-  
CALORIE  
DINNER

## SNAPPER WITH KALE-ORANGE SALAD

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

- $\frac{1}{2}$  cup quinoa, rinsed
- Kosher salt
- 4 skin-on snapper fillets (about 5 ounces each)
- 1 teaspoon fennel seeds, coarsely chopped
- Freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 2 oranges, plus juice of  $\frac{1}{2}$  orange
- 2 tablespoons white wine vinegar
- 1 small shallot, thinly sliced and separated into rings
- 1 5-ounce package baby kale (about 8 cups)
- $\frac{1}{3}$  cup toasted sunflower seeds

1. Combine  $1\frac{1}{2}$  cups water, the quinoa and  $\frac{1}{4}$  teaspoon salt in a small saucepan and bring to a boil. Reduce to a simmer and cook until just tender, about 12 minutes. Drain well in a fine-mesh sieve; let cool to room temperature.
2. Meanwhile, pat the fish skin dry with paper towels. Season the fish with the fennel seeds, salt and pepper. Drizzle 1 tablespoon olive oil in a large nonstick skillet. Add the fish skin-side down, place the skillet over medium heat and cook the fish, without moving, until it is almost cooked through and the skin is golden brown, 15 to 20 minutes. Flip and cook 30 seconds on the other side.
3. Meanwhile, trim the top and bottom of the oranges using a paring knife. Remove the peel and pith with the knife, then slice the oranges crosswise into rounds, discarding any seeds.
4. Combine the orange juice, vinegar, shallot,  $\frac{1}{4}$  teaspoon salt and a few grinds of pepper in a large bowl. Let sit at least 10 minutes. Whisk in the remaining 2 tablespoons olive oil. Add the quinoa, orange slices, kale and sunflower seeds; season with salt and pepper and gently toss. Divide among plates and serve with the fish.

**Per serving:** Calories 410; Fat 17 g (Saturated 3 g); Cholesterol 50 mg; Sodium 385 mg; Carbohydrate 28 g; Fiber 6 g; Sugars 9 g; Protein 35 g



*The* **POWER** of  
**PISTACHIOS**

**PROTEIN**  
**B VITAMINS**  
**HEALTHY FATS**  
**AND A LOT OF**  
**YUM**



AMERICAN QUALITY  
**PISTACHIOS**

*California Grown*  
AmericanPistachios.org



For moderate to severe chronic plaque psoriasis

# HUMIRA<sup>®</sup> & GO

## adalimumab



### Who is HUMIRA for?<sup>1</sup>

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 Information About HUMIRA<sup>®</sup> (adalimumab)<sup>1</sup>

##### 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, even if your TB test was negative.

• **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 valleys) where there is an increased risk for getting certain kinds of fungal infections, such as histoplasmosis. These infections may happen or become more severe if you use HUMIRA. Ask your doctor if you are unsure if you have lived in these areas.
- Have or have had hepatitis B.
- Are scheduled for major surgery.

abbvie

Reference: 1. HUMIRA Injection (package insert). North Chicago, IL: AbbVie Inc.

<sup>1</sup>Based on IMS NPA data: Total HUMIRA prescriptions written by dermatologists from 6/6/14 to 6/10/16 vs Enbrel<sup>®</sup>, Stelara<sup>®</sup>, Simponi<sup>®</sup>, Cimzia<sup>®</sup>, Otezla<sup>®</sup>, Cosentyx<sup>®</sup>, and Taltz<sup>®</sup>. All trademarks are properties of their respective owners.

<sup>2</sup>Approved for adults with plaque psoriasis in 2008.

<sup>3</sup>Source: Information derived using proprietary methodology by AbbVie from PatientSource<sup>™</sup> data provided by Symphony Health, January 2008-December 2015.





*The passion to take control  
of plaque psoriasis.  
The proven results  
of HUMIRA.*

### **Skin Clearance**

Most adults were clear or almost clear. Many • saw 75% and even 90% clearance in just 4 months. Your results may vary.

### **Proven Track Record**

For nearly 10 years, dermatologists have prescribed HUMIRA,<sup>†</sup> with more than 250,000 patients treated.<sup>‡</sup>

### **Most Prescribed\***

The #1 prescribed biologic by dermatologists.

Ask your dermatologist about HUMIRA... &Go

• 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. Children should be brought up to date on all vaccines before starting HUMIRA.  
• Not allergic to rubber, latex, or any HUMIRA ingredients.  
• Are pregnant, planning to become pregnant, breastfeeding, or planning to breastfeed.  
• Have a baby and you were using HUMIRA during your pregnancy. Tell your baby's doctor before your baby receives any vaccines.  
• Take any other medicines. You should not take HUMIRA with ABATACEPT® (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 (decreased blood cells that help fight infections or stop bleeding).
- 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](http://www.fda.gov/medwatch), or call 1.800.FDA.1088.

If you cannot afford your medication, visit [www.pparx.org](http://www.pparx.org) for assistance.

Visit [HUMIRA.com](http://HUMIRA.com) or call 1.800.4HUMIRA.

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

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 **HUMIRA**  
adalimumab



# 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
- warm, red, or painful skin or sores on your body
- diarrhea or stomach pain
- burning when you urinate or urinate more often than normal
- feel very tired
- 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).
- **To treat non-infectious intermediate, posterior and panuveitis (UV) in adults.**

#### What should I tell my doctor before taking HUMIRA?

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

- have an infection. See **"What is the most important information I should know about HUMIRA?"**
- have or have had cancer.
- have any numbness or tingling or have a disease that affects your nervous system such as multiple sclerosis or Guillain-Barré syndrome.
- have or had heart failure.
- have recently received or are scheduled to receive a vaccine. You may receive vaccines, except for live vaccines while using HUMIRA. Children should be brought up to date with all vaccines before starting HUMIRA.
- are allergic to rubber or latex. Tell your doctor if you have any allergies to rubber or latex.
- The gray needle cover for the HUMIRA Pen 40 mg/0.8 mL, HUMIRA 40 mg/0.8 mL prefilled syringe, HUMIRA 20 mg/0.4 mL prefilled syringe, and HUMIRA 10 mg/0.2 mL prefilled syringe contains natural rubber or latex.
- The black needle cover for the HUMIRA Pen 80 mg/0.8 mL, HUMIRA 80 mg/0.8 mL prefilled syringe, HUMIRA Pen 40 mg/0.4 mL, HUMIRA 40 mg/0.4 mL prefilled syringe, HUMIRA 20 mg/0.2 mL prefilled syringe, HUMIRA 10 mg/0.1 mL prefilled syringe and the vial stopper on the HUMIRA institutional use vial are not made with natural rubber or latex.
- are allergic to HUMIRA or to any of its ingredients. See the end of the Medication Guide for a list of ingredients in HUMIRA.
- are pregnant or plan to become pregnant. It is not known if HUMIRA will harm your unborn baby. HUMIRA should only be used during a pregnancy if needed.
- have a baby and you were using HUMIRA during your pregnancy. Tell your baby's doctor before your baby receives any vaccines.
- breastfeeding or plan to breastfeed. You and your doctor should decide if you will breastfeed or use HUMIRA. You should not do both.

#### Tell your doctor about all the medicines you

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

#### Especially tell your doctor if you use:

- ORENCIA® (abatacept), KINERET® (anakinra), REMICADE® (infliximab), ENBREL® (etanercept), CIMZIA® (certolizumab pegol) or SIMPONI® (golimumab), because you should not use HUMIRA while you are also using 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 they have been shown how to prepare and inject HUMIRA.
- **Do not** try to inject HUMIRA yourself until you have been shown the right way to give the injections. If your doctor decides that you or a caregiver may be able to give your injections of HUMIRA at home, you should receive training on the right way to prepare and inject HUMIRA.
- Do not miss any doses of HUMIRA unless your doctor says it is okay. If you forget to take HUMIRA, inject a dose as soon as you remember. Then, take your next dose at your regular scheduled time. This will put you back on schedule. In case you are not sure when to inject HUMIRA, call your doctor or pharmacist.
- If you take more HUMIRA than you were told to take, call your doctor.

### What are the possible side effects of HUMIRA?

HUMIRA can cause serious side effects, including:

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

#### • Serious Infections.

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

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

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

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

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

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

- hives
- swelling of your face, eyes, lips or mouth

#### • trouble breathing

#### • Nervous system problems. Signs and symptoms of a nervous system problem include: numbness or tingling, problems with your vision, weakness in your arms or legs, and dizziness.

#### • Blood problems. Your body may not make enough of the blood cells that help fight infections or help to stop bleeding. Symptoms include a fever that does not go away, bruising or bleeding very easily, or looking very pale.

#### • New heart failure or worsening of heart failure you already have. Call your doctor right away if you get new worsening symptoms of heart failure while taking HUMIRA, including:

- shortness of breath
- swelling of your ankles or feet

#### • sudden weight gain

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

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

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

#### • Psoriasis. Some people using HUMIRA had new psoriasis or worsening of psoriasis they already

had. Tell your doctor if you develop red scaly patches or raised bumps that are filled with pus. Your doctor may decide to stop your treatment with HUMIRA.

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

#### Common side effects with HUMIRA include:

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

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

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

### General information about the safe and effective use of HUMIRA

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

This brief summary summarizes the most important information about HUMIRA. If you would like more information, talk with your doctor. You can ask your doctor or pharmacist for information about HUMIRA that is written for health professionals. For more information go to [www.HUMIRA.com](http://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-B519-R16/20016487 Revised: 04/2017

64C-1913842 MASTER

64Y-1901147

abbvie



## SHRIMP AND AVOCADO BURRITOS

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

- 1 10-ounce package frozen cooked rice (about 2 cups)
- $\frac{3}{4}$  cup sliced pickled jalapeños, plus 1 tablespoon brine
- 1 16-ounce can mild chili beans, undrained
- $\frac{3}{4}$  cup frozen fire-roasted corn
- $\frac{1}{2}$  cup roasted garlic salsa
- 12 ounces large shrimp, peeled, deveined and cut into chunks
- $\frac{1}{2}$  cup chopped fresh cilantro
- 1 ripe avocado
- Juice of 1 lime, plus wedges for serving
- Kosher salt and freshly ground pepper
- 4 burrito-size spinach tortillas
- Sour cream, for serving

1. Preheat the oven to 400°. Heat the rice as the label directs; keep warm.
2. Chop 1 to 2 tablespoons jalapeños; set aside. Combine the beans, corn and salsa in a large skillet over medium-high heat. Bring to a simmer and cook until thickened, 2 to 3 minutes. Stir in the shrimp and simmer until cooked through, 5 to 7 minutes. Stir in  $\frac{1}{4}$  cup cilantro, the chopped jalapeños and brine.
3. Mash the avocado with the lime juice and remaining  $\frac{1}{4}$  cup cilantro in a small bowl. Season with salt and pepper.
4. Warm the tortillas in the microwave until softened, 30 seconds to 1 minute. Spread the avocado mixture in the center of each tortilla. Top with some of the shrimp-bean mixture, then top with the rice. Fold in the sides of the tortillas and roll up.
5. Place the burritos seam-side down on a baking sheet and bake until warmed through, about 5 minutes. Serve with sour cream, lime wedges and pickled jalapeño slices.

**Per serving:** Calories 670; Fat 18 g (Saturated 4 g); Cholesterol 92 mg; Sodium 1,591 mg; Carbohydrate 101 g; Fiber 13 g; Sugars 7 g; Protein 26 g



## CREAMY ORZO WITH MUSHROOMS

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

- 8 ounces cremini mushrooms, thinly sliced
- 3 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1 large leek (white and light green parts only), sliced and rinsed
- 2 cloves garlic, minced
- 12 ounces orzo
- 3 cups milk
- $1\frac{1}{2}$  cups shredded Italian cheese blend (about 6 ounces)
- 1 5-ounce package baby spinach (about 8 cups)
- Grated zest and juice of 1 lemon
- 2 tablespoons chopped fresh parsley

1. Preheat the oven to 425°. Toss the mushrooms with 2 tablespoons olive oil, a pinch of salt and a few grinds of pepper on a baking sheet. Spread out in a single layer. Roast, stirring halfway through, until well browned and crisp around the edges, about 25 minutes. Let cool for a few minutes, then scrape up with a spatula and transfer to a bowl.
2. Meanwhile, heat the remaining 1 tablespoon olive oil in a large pot or Dutch oven over medium-high heat. Add the leek and garlic, season with salt and pepper and cook until the leek softens, about 2 minutes. Add the orzo, 2 cups water, the milk, 1 teaspoon salt and a few grinds of pepper. Bring to a boil, stirring constantly. Reduce the heat to a simmer and cook, stirring occasionally, until the orzo is al dente, 5 to 7 minutes. Remove from the heat and add the cheese, spinach, lemon juice and 1 tablespoon parsley. Stir until the cheese melts and the spinach wilts; add a splash of water if the mixture is too thick. Season with salt and pepper.
3. Toss the mushrooms with the lemon zest and remaining 1 tablespoon parsley. Divide the orzo among bowls and top with the mushroom mixture.

**Per serving:** Calories 710; Fat 28 g (Saturated 11 g); Cholesterol 48 mg; Sodium 984 mg; Carbohydrate 85 g; Fiber 5 g; Sugars 15 g; Protein 31 g

VEGETARIAN  
DINNER







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Want to wow your holiday crowd? Start with the right olive oil. Pompeian® Olive Oils enhance everything you make for holiday meals and entertaining. For a rich, hearty finish—think marinades, pastas and salad dressings—try Pompeian® Robust Extra Virgin Olive Oil.

For a subtler touch, opt for Pompeian® Smooth Extra Virgin Olive Oil.

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### TRY THIS RECIPE

#### CHICKEN WITH 40 CLOVES OF GARLIC, POTATOES & GRAVY

#### DIRECTIONS



**1.** Preheat oven to 450° F. Season chicken inside and out with salt and pepper. Insert Bouquet Garni and lemon slices into chicken and truss. **2.** Pour 1 Tbsp. of the Pompeian Smooth Extra Virgin Olive Oil into small roasting pan. Place chicken, breast side up, in the pan and rub with 1 Tbsp. of the olive oil. Scatter garlic cloves around chicken. Drizzle with 1 Tbsp. of the Pompeian Smooth Extra Virgin Olive Oil and top garlic with 6 sprigs of thyme. **3.** Roast chicken 30 min. Reduce temperature to 375° F. Baste with pan juices every 10 min. Continue roasting 30 min. more, until chicken is fully cooked. **4.** Meanwhile, cook potatoes in a large pot of salted water until tender. Drain and transfer to a large bowl. Heat remaining ¼ cup of Pompeian Smooth Extra Virgin Olive Oil and thyme leaves in a small saucepan over low heat. Cook until thyme begins to brown. Peel and mash 12 of the roasted garlic cloves. Coarsely mash potatoes. Add thyme-infused olive oil, mashed garlic and ¼ cup of warm chicken broth. Stir to blend. Season with salt and pepper and keep warm. **5.** Transfer chicken and remaining garlic to platter. In small bowl, combine remaining 1 cup of chicken broth with the flour. Stir until flour is incorporated. Place roasting pan on a burner over medium heat. Add Pompeian White Cooking Wine and deglaze, scraping brown bits at the bottom of the pan, about 2 min. Add broth and flour mixture and cook, stirring constantly, until gravy thickens slightly, about 3 min. Remove pan from heat. Strain gravy through a fine sieve. Season with salt and pepper. Peel 12 cloves of roasted garlic, mash and stir into gravy. **6.** Drizzle Pompeian Robust Extra Virgin Olive Oil on toasted bread and spread with remaining garlic cloves. Remove trussing twine and Bouquet Garni, and serve chicken with the mashed potatoes, pan gravy and toasted bread.

#### INGREDIENTS

- |  |  |
|--|--|
| Sea salt or kosher salt, and freshly ground black pepper, to taste | 2 teaspoons fresh thyme leaves   |
| 1 tablespoon all-purpose flour                                     | 3 tablespoons, plus ¼ cup  |
| ½ lemon, sliced  | <b>Pompeian® Smooth Extra Virgin Olive Oil</b>   |
| ½ lb. garlic, unpeeled, separated into cloves                      | 3½ to 4 lbs. chicken   |
| ¼ cup <b>Pompeian® White Cooking Wine</b>                          | 6 sprigs of thyme  |
| ¼ cup, plus 1 cup warm chicken broth                               | <b>Pompeian® Robust Extra Virgin Olive Oil</b>   |
| 2 lbs. Yukon Gold potatoes, peeled and cut into 1½-inch chunks     | Toasted Bread  |
|  | <b>BOUQUET GARNI</b>   |
|  | (1 bay leaf, ½ stalk of celery, 1 sprig of thyme, 2 sprigs of parsley and 1 sprig of sage, tied together with twine) |



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## CUBAN BEEF-AND-POTATO SANDWICHES

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

- 4 beef cube steaks (about 1 pound), pounded to  $\frac{1}{8}$  inch thick
- 3 tablespoons extra-virgin olive oil
- 3 cloves garlic, minced
- Kosher salt and freshly ground pepper
- $\frac{1}{2}$  sweet onion, very thinly sliced
- 1 tablespoon white vinegar
- $\frac{1}{3}$  cup mayonnaise
- 1 tablespoon green hot sauce
- 4 small hero rolls (about 6 inches long), split
- 3 cups potato sticks
- 2 tomatoes, sliced
- Coleslaw, for serving

**1.** Toss the steaks with 1 tablespoon olive oil and all but  $\frac{1}{2}$  teaspoon garlic in a large bowl; season with salt and a few grinds of pepper. Let sit at room temperature at least 10 minutes.

**2.** Meanwhile, toss the onion with the vinegar and a few pinches of salt in a medium bowl. Mix the mayonnaise, hot sauce, remaining garlic and a pinch each of salt and pepper in a small bowl.

**3.** Heat a large nonstick skillet over medium heat. Add the rolls and place a heavy skillet on top of them; cook until browned and crisp, about 3 minutes per side.

**4.** Wipe out the skillet and heat 1 tablespoon olive oil over medium-high heat. Add 2 steaks and cook until lightly browned, about 1 minute per side; remove to a plate. Add the remaining 1 tablespoon oil to the skillet and repeat with the remaining steaks.

**5.** Spread the mayonnaise mixture on the rolls. Place some potato sticks on the bottom halves, then top with the steak, cutting as needed to fit. Top with the tomatoes, a pinch of salt, the marinated onion, more potato sticks and the roll tops. Gently press down on the sandwiches. Serve with coleslaw.

**Per serving:** Calories 730; Fat 44 g (Saturated 10 g); Cholesterol 105 mg; Sodium 984 mg; Carbohydrate 46 g; Fiber 3 g; Sugars 8 g; Protein 31 g



## CHICKEN AND BRUSSELS SPROUTS WITH APPLE CIDER SAUCE

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

- 1 pound Brussels sprouts, trimmed and halved or quartered if large
- 2 sweet apples (such as Gala), cut into wedges
- 1 red onion, cut into wedges (root left intact)
- 2 small sprigs rosemary, plus 1 teaspoon finely chopped leaves
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 2 tablespoons unsalted butter
- 4 skinless, boneless chicken breasts (about 8 ounces each)
- $\frac{3}{4}$  cup apple cider
- 1 teaspoon apple cider vinegar

**1.** Position racks in the upper and lower thirds of the oven; preheat to 450°. Toss the Brussels sprouts, apples, red onion and rosemary sprigs with the olive oil,  $\frac{1}{2}$  teaspoon salt and a few grinds of pepper on a baking sheet. Spread in a single layer and roast on the upper oven rack, flipping halfway through, until tender and browned, 25 to 30 minutes.

**2.** Meanwhile, heat 1 tablespoon butter in a large ovenproof skillet over medium-high heat. Season the chicken on both sides with salt, pepper and the chopped rosemary. Add the chicken to the skillet and cook until browned on the bottom, about 6 minutes. Flip and cook 2 more minutes, then pour the cider into the skillet around the chicken. Transfer to the lower oven rack and roast until just cooked through, 10 to 12 minutes.

**3.** Transfer the chicken to a cutting board to rest and return the skillet to medium-high heat. Simmer until the pan sauce is reduced by half, about 1 minute. Remove from the heat and swirl in the remaining 1 tablespoon butter and the vinegar; season with salt and pepper.

**4.** Slice the chicken and divide among plates along with the roasted vegetables and apple. Spoon the sauce over the chicken.

**Per serving:** Calories 510; Fat 19 g (Saturated 6 g); Cholesterol 181 mg; Sodium 423 mg; Carbohydrate 28 g; Fiber 6 g; Sugars 17 g; Protein 55 g



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## PARMESAN FRENCH TOAST WITH PANCETTA AND EGGS

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

- 8 large eggs
- $\frac{3}{4}$  cup milk
- $1\frac{1}{4}$  cups grated parmesan cheese (about 4 ounces)
- $\frac{1}{4}$  cup chopped fresh parsley
- Kosher salt and freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 4 ounces thinly sliced pancetta (8 to 12 slices)
- 8  $\frac{3}{4}$ -inch-thick slices country white bread
- 6 cups baby arugula
- 1 to 2 tablespoons aged balsamic vinegar or balsamic glaze

**1.** Put a baking sheet in the oven and preheat to 250°. Whisk 4 eggs, the milk,  $\frac{1}{4}$  cup cheese, the parsley,  $\frac{1}{2}$  teaspoon salt and a few grinds of pepper in a baking dish; set aside.

**2.** Heat 1 tablespoon olive oil in a large nonstick skillet over medium heat. Add the pancetta and cook, flipping, until crisp, 4 to 5 minutes. Drain on paper towels; reserve the drippings in the skillet.

**3.** Heat 1 tablespoon olive oil in another large nonstick skillet over medium heat. Add the bread to the egg mixture and let soak, turning once, about 1 minute. Add 4 of the bread slices to the skillet and sprinkle each with 1 tablespoon cheese. Cook until golden on the bottom, about 2 minutes. Flip, sprinkle each with 1 tablespoon cheese and cook until golden and the cheese on the bottom is crisp, about 2 minutes. Flip again and cook until the cheese melts, about 1 more minute. Transfer to the baking sheet to keep warm and repeat with the remaining bread and cheese.

**4.** Heat the skillet with the pancetta drippings over medium heat. Crack the remaining 4 eggs into the skillet and cook until the whites are set, about 3 minutes. Divide the French toast among plates and top with the fried eggs. Toss the arugula in a bowl with the remaining 1 tablespoon olive oil and a pinch each of salt and pepper. Add to the plates. Drizzle with the vinegar and season with pepper.

**Per serving:** Calories 630; Fat 38 g (Saturated 12 g); Cholesterol 418 mg; Sodium 1,343 mg; Carbohydrate 40 g; Fiber 2 g; Sugars 9 g; Protein 32 g

## BAKED RIGATONI WITH SWISS CHARD AND SAUSAGE

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

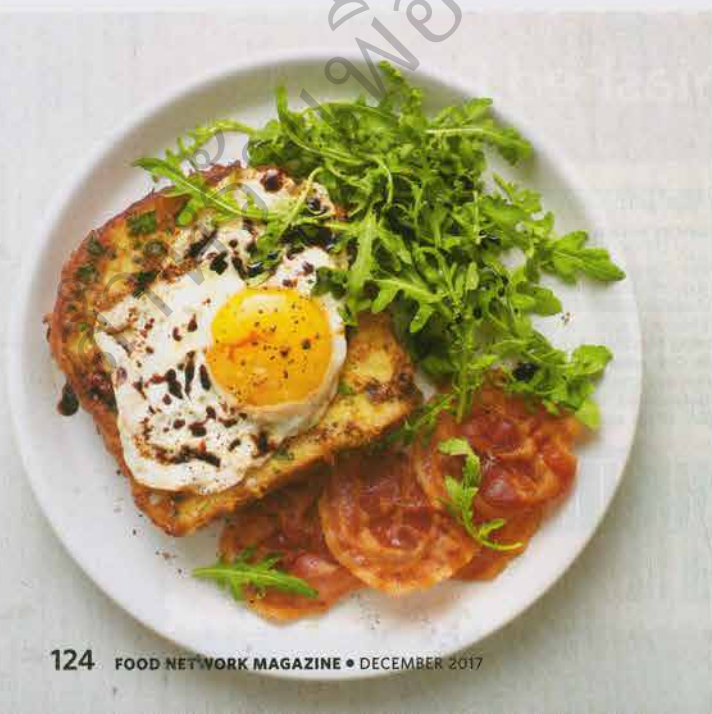
- Kosher salt
- 12 ounces rigatoni
- 2 tablespoons extra-virgin olive oil
- 12 ounces hot Italian sausage, casings removed
- 1 onion, chopped
- 1 small bunch Swiss chard, leaves and stems chopped separately
- 3 cloves garlic, minced
- 1 28-ounce can whole peeled San Marzano tomatoes, crushed by hand
- $\frac{1}{2}$  teaspoon dried oregano
- Freshly ground pepper
- 1 cup ricotta cheese
- $\frac{3}{4}$  cup shredded mozzarella cheese
- Parmesan cheese, for topping

**1.** Preheat the broiler. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dente. Reserve  $\frac{1}{2}$  cup cooking water, then drain.

**2.** Meanwhile, heat the olive oil in a large pot over medium-high heat. Add the sausage and cook, breaking it up into pieces, until browned, 3 to 5 minutes. Add the onion and chard stems; cook, stirring, until softened, 3 to 5 minutes. Add the garlic and cook 30 seconds. Add the tomatoes, oregano,  $\frac{1}{4}$  teaspoon salt and a few grinds of pepper. Cook, stirring, until thickened, about 4 minutes. Add the chard leaves and cook, stirring, until softened, about 3 minutes.

**3.** Add the pasta and  $\frac{1}{4}$  cup reserved cooking water to the sauce and stir to coat, adding more cooking water as needed to loosen; season with salt and pepper. Transfer to a 3-quart baking dish. Dollop spoonfuls of the ricotta on top, then sprinkle with the mozzarella. Broil until golden brown and bubbling, 3 to 5 minutes. Let rest 5 minutes before serving. Sprinkle with parmesan.

**Per serving:** Calories 930; Fat 49 g (Saturated 19 g); Cholesterol 115 mg; Sodium 1,532 mg; Carbohydrate 82 g; Fiber 7 g; Sugars 8 g; Protein 39 g







# Our Seasoned Sausage

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## SAUSAGE QUICHE

### INGREDIENTS:

**116-oz. pkg. Jimmy Dean® Regular Premium Pork Sausage, cooked, crumbled, drained**

4 green onions, sliced

1 cup shredded cheddar cheese

4 eggs

2 cups half-and-half or milk

1 cup all-purpose baking mix

Suggested toppings: sour cream, chopped tomatoes, chopped fresh parsley

### DIRECTIONS:

1. Preheat oven to 400°F. Place sausage in lightly greased 2-quart round casserole dish. Top with onions and cheese.

2. Beat eggs, half-and-half and baking mix with wire whisk until well blended. Pour over cheese.

3. Bake 45-50 minutes or until knife inserted in center comes out clean. Cool 5 minutes. Cut into 8 wedges. Add toppings.

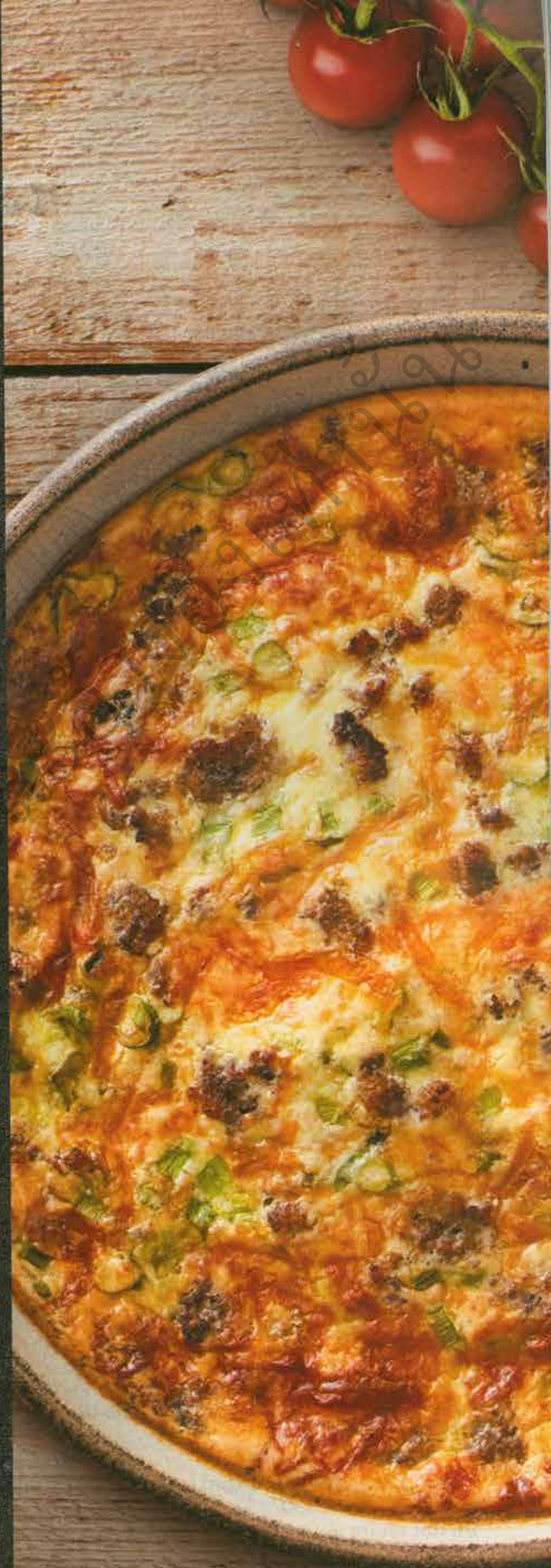
**PREP TIME:** 15 min. **COOK TIME:** 45 min.

**VARIATION:** Substitute a 13x9-inch baking pan for 2-quart round casserole dish. Bake 20-25 minutes or until knife inserted in center comes out clean.

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SOLIQUA 100/33 is an injectable prescription medicine that contains 2 diabetes medicines, insulin glargine and lixisenatide, that may improve blood sugar (glucose) control in adults with type 2 diabetes, when used with diet and exercise in people who are not controlled with long-acting (basal) insulin (less than 60 units daily) or lixisenatide.

- It has not been studied in people with a history of pancreatitis.
- It is not recommended for people who also take lixisenatide or other medicines called GLP-1 receptor agonists.
- It is not for use in people with type 1 diabetes, diabetic ketoacidosis, or who have a stomach problem that causes slow emptying (gastroparesis).
- It has not been studied together with short-acting insulin.
- **It is not known if SOLIQUA 100/33 is safe and effective in children under 18 years of age.**

**Important Safety Information for SOLIQUA® 100/33 (insulin glargine and lixisenatide injection) 100 Units/mL and 33 mcg/mL**

**What is the most important information I should know about SOLIQUA 100/33?**

**Do not share your SOLIQUA 100/33 pen with other people, even if the needle has been changed.**

**SOLIQUA 100/33 can cause serious side effects, including inflammation of the pancreas, which may be life-threatening.**

**Before using SOLIQUA 100/33, tell your doctor if you have had pancreatitis, stones in your gallbladder, or a history of**

alcoholism. These medical problems may make you more likely to get pancreatitis. Stop taking SOLIQUA 100/33 and call your healthcare provider right away if you have pain in your stomach area (abdomen) that is severe, and will not go away. The pain may be felt in the back area. The pain may happen with or without vomiting.

## **Who should not use SOLIQUA 100/33?**

Do not use SOLIQUA 100/33 if you are having an episode of low blood sugar or if you are allergic to insulin glargine, lixisenatide, or any of the ingredients in SOLIQUA 100/33.

## **Tell your healthcare provider about all your medical conditions, including if you:**

- have or have had problems with your pancreas, your kidneys, or your liver, stones in your gallbladder, or a history of alcoholism.
- have heart failure or other heart problems. If you have heart failure, it may get worse while you take TZDs (thiazolidinediones).
- have severe problems with your stomach, such as slowed emptying of your stomach or problems digesting food.
- are pregnant or breastfeeding or plan to become pregnant or to breastfeed. It is not known if SOLIQUA 100/33 will harm your unborn baby or pass into your breast milk.

**Tell your healthcare provider about all the medicines you take** including all prescription and over-the-counter medicines, vitamins, and herbal supplements. SOLIQUA 100/33 may affect the way some medicines work. **Before using SOLIQUA 100/33, talk to your healthcare provider about low blood sugar and how to manage it.**



Like many adults with type 2 diabetes, you diet, exercise, and are already using a long-acting insulin (less than 60 units daily). You're trying to do all you can, but if your A1c still won't budge, it may be time to ask your doctor about SOLIQUA 100/33.



From the makers of Lantus®:

## SOLIQUA 100/33 is proven to deliver powerful A1c reduction.

It delivers blood sugar-lowering activity throughout the day and night.

### Does more than basal insulin alone

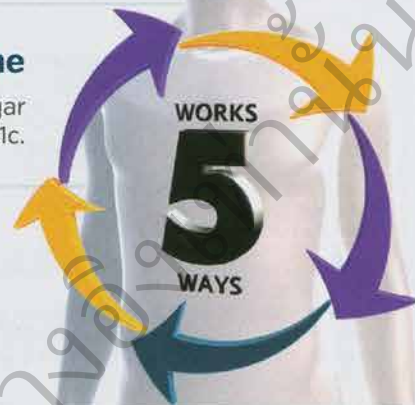
SOLIQUA 100/33 **works 5 ways** to deliver blood sugar control and help lower A1c.



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Learn more at [soliqua100-33.com](http://soliqua100-33.com).



**SOLIQUA<sup>®</sup> 100/33**  
insulin glargine & lixisenatide injection  
100 Units/mL & 33 mcg/mL

#### How should I use SOLIQUA 100/33?

- Do not change your dose without first talking to your healthcare provider.
- Check the pen label each time you inject to make sure you are using the correct medicine.
- **Do not take more than 60 units of SOLIQUA 100/33 each day.** Do not take SOLIQUA 100/33 with other GLP-1 receptor agonists.
- Only use SOLIQUA 100/33 that is clear, colorless to almost colorless. If you see small particles, return it to your pharmacy for replacement.
- **Do not** remove SOLIQUA 100/33 from the pen with a syringe.
- **Do not re-use or share needles with other people. You may give other people a serious infection, or get a serious infection from them.**
- **Check your blood sugar levels.** Ask your healthcare provider what your blood sugar should be and when you should check.

#### SOLIQUA 100/33 may cause serious side effects, including:

- **Serious allergic reactions.** Stop taking SOLIQUA 100/33 and get help right away if you have any symptoms of a serious allergic reaction, including swelling of your face, lips, tongue, or throat, problems breathing or swallowing, severe rash or itching, fainting or feeling dizzy, and very rapid heartbeat.
- **Low blood sugar (hypoglycemia).** Your risk for getting low blood sugar is higher if you take another medicine that can cause low blood sugar. Signs and symptoms of low blood sugar may include headache, dizziness, drowsiness, confusion, weakness, irritability, hunger, sweating, fast heart beat, and feeling jittery.

- **Kidney problems (kidney failure).** In people who have kidney problems, diarrhea, nausea, and vomiting may cause a loss of fluids [dehydration], which may worsen kidney problems.
- **Low potassium in your blood (hypokalemia).**
- **Heart failure.** Taking certain diabetes pills called TZDs [thiazolidinediones] with SOLIQUA 100/33 may cause heart failure in some people. This can happen even if you have never had heart failure or heart problems before. If you already have heart failure, it may get worse while you take TZDs with SOLIQUA 100/33. Tell your healthcare provider if you have any new or worse symptoms of heart failure, including shortness of breath, swelling of your ankles or feet, sudden weight gain.

The most common side effects of SOLIQUA 100/33 may include low blood sugar (hypoglycemia), stuffy or runny nose and sore throat, upper respiratory tract infection, headache, allergic reactions, nausea, and diarrhea. Nausea and diarrhea usually happen more often when you start using SOLIQUA 100/33.

Please see Brief Summary of Prescribing Information on the next page.

You are encouraged to report negative side effects of prescription drugs to the FDA.  
Visit [www.fda.gov/medwatch](http://www.fda.gov/medwatch), or call 1-800-FDA-1088.



## Brief Summary of Information for SOLIQUA® 100/33 (insulin glargine & lixisenatide injection) 100 Units/mL and 33 mcg/mL

This is a brief summary of important information about SOLIQUA 100/33. This information does not take the place of talking with your healthcare professional about your medical condition or treatment. Only your healthcare professional can determine if SOLIQUA 100/33 is right for you.

### What is SOLIQUA 100/33?

SOLIQUA 100/33 is an injectable prescription medicine that contains 2 diabetes medicines, insulin glargine and lixisenatide, that may improve blood sugar (glucose) control in adults with type 2 diabetes, when used with diet and exercise in people who are not controlled with long-acting (basal) insulin (less than 60 units daily) or lixisenatide.

- It has not been studied in people with a history of pancreatitis.
- It is not recommended for people who also take lixisenatide or other medicines called GLP-1 receptor agonists.
- It is not for use in people with type 1 diabetes, diabetic ketoacidosis, or who have a stomach problem that causes slow emptying (gastroparesis).
- It has not been studied together with short-acting insulin.
- **It is not known if SOLIQUA 100/33 is safe and effective in children under 18 years of age.**

### What is the most important information I should know about SOLIQUA 100/33?

- **Do not share your SOLIQUA 100/33 pen with other people, even if the needle has been changed. You may give other people a serious infection, or get a serious infection from them.**

**SOLIQUA 100/33 can cause serious side effects, including inflammation of the pancreas, which may be life-threatening.**

**Before using SOLIQUA 100/33**, tell your doctor if you have had pancreatitis, stones in your gallbladder, or a history of alcoholism. These medical problems may make you more likely to get pancreatitis. Stop taking SOLIQUA 100/33 and call your healthcare provider right away if you have pain in your stomach area (abdomen) that is severe, and will not go away. The pain may be felt in the back area. The pain may happen with or without vomiting.

### Who should not use SOLIQUA 100/33?

Do not use SOLIQUA 100/33 if you are having an episode of low blood sugar or if you are allergic to insulin glargine, lixisenatide, or any of the ingredients in SOLIQUA 100/33.

### Tell your healthcare provider about all your medical conditions, including if you:

- have or have had problems with your pancreas, kidneys, or liver, stones in your gallbladder, or a history of alcoholism.
- have heart failure or other heart problems. If you have heart failure, it may get worse while you take TZDs (thiazolidinediones).
- have severe problems with your stomach, such as slowed emptying of your stomach or problems digesting food.
- are pregnant or breastfeeding or plan to become pregnant or breastfeed. It is not known if SOLIQUA 100/33 will harm your unborn baby or passes into your breast milk.

**Tell your healthcare provider about all the medicines you take**, including all prescription and over-the-counter medicines, vitamins, and herbal supplements. SOLIQUA 100/33 may affect the way some medicines work.

### How should I use SOLIQUA 100/33?

- Read the detailed **Instructions for Use** that come with your SOLIQUA 100/33 for instructions on using the SOLIQUA 100/33 pen and injecting SOLIQUA 100/33.
- Use SOLIQUA 100/33 exactly as your healthcare provider tells you to.
- Do not change your dose unless your healthcare provider has told you to change your dose.
- Your healthcare provider should teach you how to inject SOLIQUA 100/33 before you use it for the first time. If you have questions or do not understand the instructions, talk to your healthcare provider.
- Take SOLIQUA 100/33 only 1 time each day within 1 hour before the first meal of the day.
- If you miss a dose of SOLIQUA 100/33, take your next scheduled dose at your regular time. **Do not** take an extra dose or increase your dose to make up for the missed dose.
- Check the label on the SOLIQUA 100/33 pen each time you give your injection to make sure you are using the correct medicine.

- **Do not take more than 60 units of SOLIQUA 100/33 each day.** SOLIQUA 100/33 contains two medicines: insulin glargine and lixisenatide. If you take too much SOLIQUA 100/33, it can cause severe nausea and vomiting. Do not take SOLIQUA 100/33 with other GLP-1 receptor agonists. If you take too much SOLIQUA 100/33, call your healthcare provider or go to the nearest hospital emergency room right away.
- Only use SOLIQUA 100/33 that is clear, colorless to almost colorless. If you see small particles, return it to your pharmacy for replacement.
- Change (rotate) your injection sites within the area you chose with each dose. Do not use the same spot for each injection, to avoid skin thickening or pits at the injection site (lipodystrophy).
- Inject your dose of SOLIQUA 100/33 under the skin (subcutaneously) of your abdomen, thigh or upper arm. Do not use SOLIQUA 100/33 in an insulin pump or inject SOLIQUA 100/33 into your vein (intravenously) or muscle (intramuscularly).
- **Do not mix SOLIQUA 100/33 in any other type of insulin or liquid medicine prior to injection.**
- **Do not** remove SOLIQUA 100/33 from the throwaway (disposable) prefilled pen with a syringe.
- **Do not re-use or share your needles with other people.**
- **Check your blood sugar levels.** Ask your healthcare provider what your blood sugar should be and when you should check your blood sugar levels.

**Your dose of SOLIQUA 100/33 may need to change because of a change in level of physical activity or exercise, weight gain or loss, increased stress, illness, change in diet, or because of other medicines you take.**

### What are the possible side effects of SOLIQUA 100/33?

**SOLIQUA 100/33 may cause serious side effects, including:**

- **Serious allergic reactions.** Stop taking SOLIQUA 100/33 and get help right away if you have any symptoms of a serious allergic reaction including swelling of your face, lips, tongue, or throat, problems breathing or swallowing, severe rash or itching, fainting or feeling dizzy, and very rapid heartbeat.
- **Low blood sugar (hypoglycemia).** Your risk for getting low blood sugar is higher if you take another medicine that can cause low blood sugar. Signs and symptoms of low blood sugar may include: headache, dizziness, drowsiness, confusion, weakness, irritability, hunger, sweating, fast heartbeat and feeling jittery. **Talk to your healthcare provider about how to treat low blood sugar.**
- **Kidney problems (kidney failure).** In people who have kidney problems, diarrhea, nausea, and vomiting may cause a loss of fluids (dehydration), which may worsen kidney problems.
- **Low potassium in your blood (hypokalemia).**
- **Heart failure.** Taking certain diabetes pills called TZDs (thiazolidinediones) with SOLIQUA 100/33 may cause heart failure in some people. This can happen even if you have never had heart failure or heart problems before. If you already have heart failure, it may get worse while you take TZDs with SOLIQUA 100/33. Tell your healthcare provider if you have any new or worse symptoms of heart failure, including shortness of breath, swelling of your ankles or feet, sudden weight gain. Your healthcare provider may need to change or stop your treatments if you have worsening heart failure.

**The most common side effects of SOLIQUA 100/33 may include** low blood sugar (hypoglycemia), stuffy or runny nose, sore throat, upper respiratory tract infection, headache, allergic reactions, nausea, and diarrhea. Nausea and diarrhea usually happen more often when you start using SOLIQUA 100/33.

### What are the ingredients in SOLIQUA 100/33?

**Active ingredients:** insulin glargine and lixisenatide.

**Inactive ingredients:** 3 mg of methionine, 2.7 mg of metacresol, 20 mg of glycerol, 30 mcg of zinc, hydrochloric acid, sodium hydroxide and water for injection.

### Other Important Information

The risk information presented here does not include everything that is in the FDA approved product label.

To get more information:

- talk about SOLIQUA 100/33 with your healthcare provider or pharmacist.
- for FDA approved product labeling go to [www.soliqua100-33.com](http://www.soliqua100-33.com) or call sanofi-aventis at 1-800-663-1610.
- call 1-800-FDA-1088 to report side effects to FDA.



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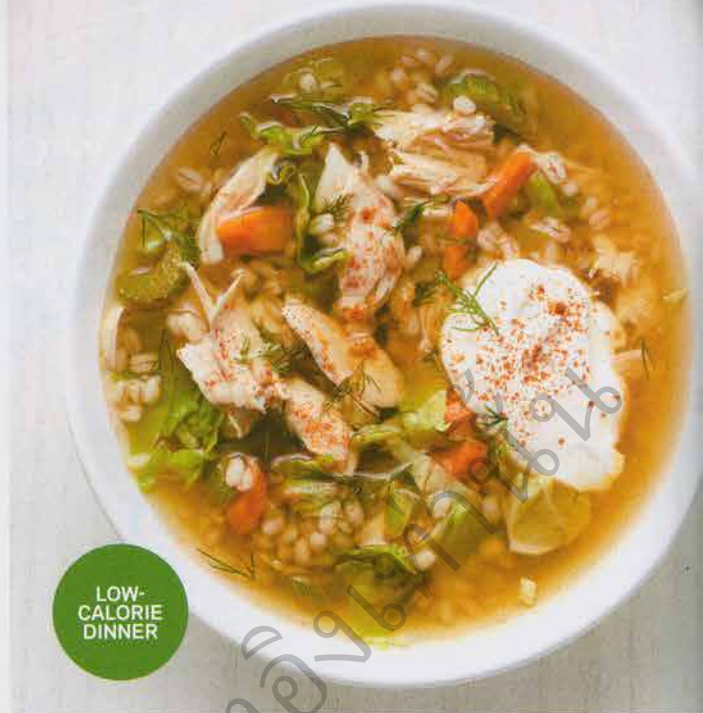
## PORK AND GREEN BEAN STIR-FRY

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

- 1½ pounds pork sirloin chops or pork blade steaks, bones removed
- 1½ cups jasmine rice, rinsed
- Zest of 1 lemon, removed in wide strips with a vegetable peeler
- Kosher salt and freshly ground pepper
- ¼ cup vegetable oil
- 1 pound haricots verts, trimmed and halved
- cloves garlic, finely chopped
- ½ red jalapeño pepper, seeded and finely diced
- 1 tablespoon grated peeled fresh ginger
- ⅓ cup packed dark brown sugar
- 1 tablespoon fish sauce
- Chopped fresh cilantro and/or mint, for topping

1. Put the pork in the freezer while you prepare the rice. Put the rice in a medium saucepan and add 2 cups water, the lemon zest and ½ teaspoon salt; bring to a boil. Stir, then cover and reduce the heat to low. Cook until the water is absorbed, about 10 minutes. Turn off the heat and let stand 10 minutes. Fluff the rice with a fork.
2. Meanwhile, cut the pork into 1½-by-½-inch strips. Season with salt and pepper. Heat 2 tablespoons vegetable oil in a large nonstick skillet over high heat until very hot. Add half the pork and cook until browned, about 2 minutes per side. Remove to a large bowl; repeat with the remaining pork.
3. Add another 1 tablespoon vegetable oil to the skillet over medium heat. Add the haricots verts, ¼ teaspoon salt and ⅓ cup water; cook, stirring, until the water evaporates and the haricots verts start browning, about 6 minutes. Add to the pork.
4. Add the remaining 1 tablespoon vegetable oil, the garlic, jalapeño and ginger to the skillet and cook, stirring, until golden, 1 minute. Add the brown sugar, fish sauce and ¼ cup water; cook until the sauce is thick and bubbling, 1 to 2 minutes. Add the pork and haricots verts to the sauce and toss until glazed, about 1 minute; season with salt. Serve the stir-fry with the rice; top with cilantro and/or mint.

**Per serving:** Calories 700; Fat 21 g (Saturated 3 g); Cholesterol 107 mg; Sodium 777 mg; Carbohydrate 79 g; Fiber 3 g; Sugars 21 g; Protein 45 g



LOW-CALORIE  
DINNER

## CHICKEN AND BARLEY SOUP

ACTIVE: 20 min | TOTAL: 30 min | SERVES: 4

- 3 tablespoons extra-virgin olive oil
- 2 carrots, cut into ½-inch pieces
- 2 stalks celery, cut into ½-inch pieces
- 1 large leek (white and light green parts only), thinly sliced and rinsed
- ½ small head Savoy cabbage, chopped
- 2 teaspoons paprika, plus more for topping
- Kosher salt and freshly ground pepper
- 4 cups low-sodium chicken broth
- 2½ cups chopped rotisserie chicken (skin discarded)
- ½ cup quick-cooking barley
- ¼ cup sour cream
- 2 tablespoons chopped fresh dill

1. Heat the olive oil in a medium Dutch oven over medium heat. Add the carrots, celery and leek and cook, stirring occasionally, until the leek softens, 3 to 4 minutes. Add the cabbage, paprika, ½ teaspoon salt and a few grinds of pepper and stir to coat. Increase the heat to medium high and cook, stirring often, until the cabbage is wilted and the vegetables start browning, 4 to 5 minutes.
2. Add 2 cups water, the chicken broth and chopped chicken to the pot; bring to a simmer. Add the barley, cover and simmer until tender, about 10 minutes; season with salt and pepper.
3. Divide the soup among bowls. Top with the sour cream, dill and more paprika.

**Per serving:** Calories 390; Fat 24 g (Saturated 6 g); Cholesterol 42 mg; Sodium 675 mg; Carbohydrate 34 g; Fiber 7 g; Sugars 7 g; Protein 22 g



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## BUSH'S® Chicken Tortilla Soup

*Recipe created for BUSH'S® Beans.*

### Ingredients:

- 2 cans (16 oz.) BUSH'S® Pinto Beans
- 2 lbs. chicken, cooked & shredded
- 1 can (15 oz.) whole tomatoes, mashed & undrained
- 1 can (10 oz.) enchilada sauce
- 1 medium onion, chopped
- 1 can (4 oz.) green chilies, diced
- 2 cloves garlic, chopped
- 8 cups chicken broth
- 1 pkg. (1.25 oz.) original taco seasoning
- 1 pkg. (10 oz.) frozen corn
- 2 tbsp. fresh cilantro, chopped

**Preparation Time:** 15 minutes

**Cooking Time:** 30 minutes

**Total Time:** 45 minutes

**Servings:** 8

### Directions:

1. Combine all ingredients except cilantro & tortilla chips in a large 5 qt. stock pot.
2. Bring to a boil. Reduce heat to med-low & simmer for 30 minutes or until onions are translucent & flavors blended.\*
3. Serve with cilantro and tortilla chips.

\* Alternate cooking method: Cover & cook 3-4 hours on low in a slow cooker.



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## SHEPHERD'S PIE BAKED POTATOES

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

- 4 russet potatoes (about 8 ounces each)
- 5 tablespoons unsalted butter
- ½ onion, chopped
- 3 cloves garlic, sliced
- 1 tablespoon chopped fresh thyme
- Kosher salt
- 12 ounces ground beef
- Freshly ground pepper
- 1 cup low-sodium beef broth
- 3 tablespoons ketchup
- 2 teaspoons Worcestershire sauce
- 1 cup frozen peas and carrots, thawed
- 1 cup shredded colby jack cheese (about 4 ounces)

1. Pierce the potatoes with a fork in a few spots. Put on a microwave-safe plate and microwave until tender, 14 to 16 minutes.
2. Meanwhile, melt 1 tablespoon butter in a large skillet over medium-high heat. Add the onion, garlic, thyme and ¼ teaspoon salt. Cook, stirring, until the onion is soft, about 4 minutes. Add the beef, ½ teaspoon salt and a few grinds of pepper and cook, breaking up the meat, until no longer pink, about 4 minutes.
3. Stir in the beef broth, ketchup and Worcestershire sauce and bring to a gentle simmer. Cook, stirring occasionally, until slightly thickened, 6 to 8 minutes. Stir in the peas and carrots and warm through, about 1 minute; season with salt and pepper.
4. Preheat the broiler. Halve the potatoes lengthwise and fluff the flesh with a fork; top each potato half with ½ tablespoon butter and season with salt and pepper. Place on a baking sheet. Divide the meat mixture among the potato halves, then top with the cheese. Broil until melted, about 2 minutes.

**Per serving:** Calories 650; Fat 36 g (Saturated 20 g); Cholesterol 122 mg; Sodium 842 mg; Carbohydrate 53 g; Fiber 5 g; Sugars 5 g; Protein 29 g

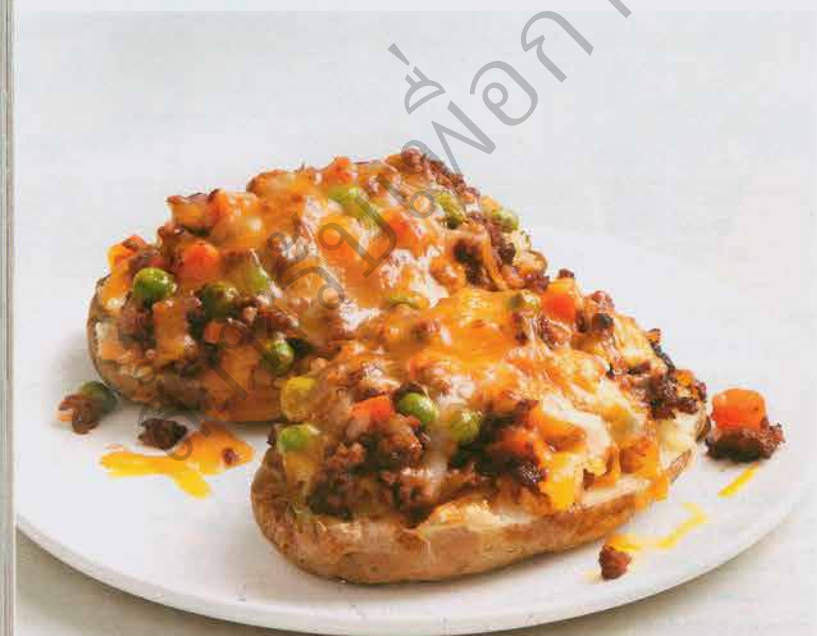
## LAMB WITH LENTIL SALAD

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

- ½ cup 2% plain Greek yogurt
- Grated zest and juice of 1 lemon
- 1¼ teaspoons dried mint
- Kosher salt and freshly ground pepper
- ¼ cup extra-virgin olive oil
- 1 small shallot, thinly sliced
- 1 15-ounce can lentils, drained and rinsed
- 1 cup cherry tomatoes, halved
- 3 Persian cucumbers, thinly sliced
- ½ cup packed fresh parsley and/or mint, torn
- 1½ cups pita chips, broken into small pieces
- 4 ½-inch-thick lamb shoulder chops (6 to 7 ounces each)

1. Combine the yogurt, 1 tablespoon lemon juice, ¼ teaspoon each lemon zest, dried mint and salt, and a few grinds of pepper in a small bowl. Set aside.
2. Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the shallot and cook, stirring, until tender, about 4 minutes. Add the lentils and cook until warmed through, about 1 minute. Transfer to a large bowl and toss with the remaining lemon zest and juice, the cherry tomatoes, cucumbers, parsley, pita chips, 2 tablespoons olive oil, ½ teaspoon salt and a few grinds of pepper.
3. Wipe out the skillet and return to high heat. Season the lamb chops with salt and pepper and rub all over with the remaining 1 tablespoon olive oil and 1 teaspoon dried mint. Add 2 chops to the skillet and cook, turning once, until well browned, 4 to 7 minutes. Transfer to a plate and tent with foil to keep warm. Repeat with the remaining 2 chops.
4. Divide the lamb chops among plates. Serve with the lentil salad and yogurt sauce.

**Per serving:** Calories 570; Fat 35 g (Saturated 10 g); Cholesterol 99 mg; Sodium 647 mg; Carbohydrate 30 g; Fiber 11 g; Sugars 6 g; Protein 35 g







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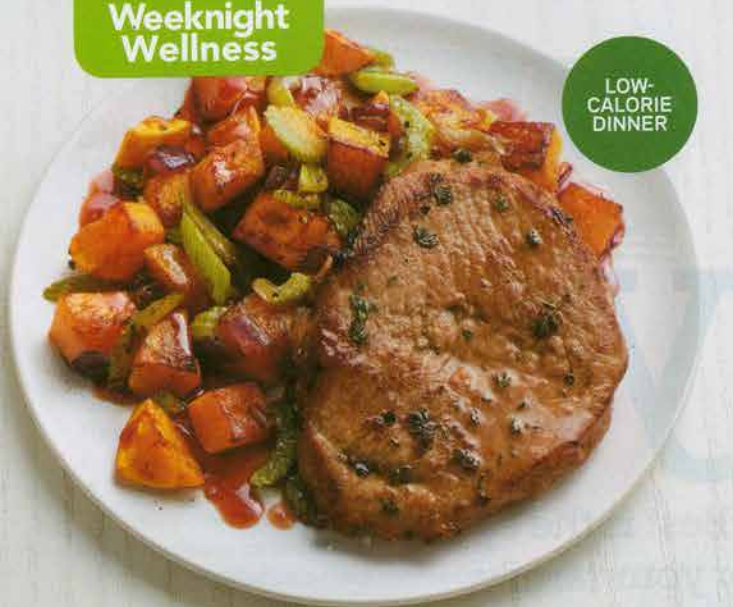
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LOW-  
CALORIE  
DINNER



## PORK WITH SWEET-AND-SOUR SQUASH

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

- 5 cups 1-inch cubes peeled butternut squash (about 1¼ pounds)
- ¼ cup extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 3 stalks celery
- 1 red onion
- 4 6-ounce pork scallopini, pounded to ¼ inch thick if necessary
- 2 tablespoons chopped fresh thyme
- 3 cloves garlic, sliced
- 2 tablespoons capers, drained and rinsed
- ¼ cup red wine vinegar
- 3 tablespoons sugar
- 2 tablespoons chopped fresh basil

**1.** Put a baking sheet in the oven and preheat to 450°. Toss the squash with 1 tablespoon olive oil, ½ teaspoon salt and a few grinds of pepper and spread in a single layer on the hot baking sheet. Roast until the squash is tender and browned on the bottom, about 20 minutes.

**2.** Meanwhile, chop the celery and red onion and set aside. Heat 1 tablespoon olive oil in a large nonstick skillet over high heat. Season the pork with salt, pepper and 1 tablespoon thyme. Add 2 pork scallopini to the skillet and cook, turning once, until browned and just cooked through, about 3 minutes. Remove to a plate and cover to keep warm. Add 1 more tablespoon oil to the skillet and repeat with the remaining pork.

**3.** Add the remaining 1 tablespoon oil, the celery, red onion and ¼ teaspoon salt to the skillet. Cook, stirring, until crisp-tender, about 3 minutes. Add the garlic, capers and remaining 1 tablespoon thyme and cook, stirring, until the garlic is golden, about 3 minutes. Add the squash, vinegar, sugar and ¼ cup water and cook until the liquid is almost absorbed, 1 to 2 minutes. Season with salt and pepper and stir in the basil. Divide the pork and vegetables among plates.

**Per serving:** Calories 460; Fat 20 g (Saturated 4 g); Cholesterol 112 mg; Sodium 697 mg; Carbohydrate 28 g; Fiber 6 g; Sugars 14 g; Protein 40 g

VEGETARIAN  
DINNER



## SPICY TOFU AND VEGETABLE LO MEIN

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

- Kosher salt
- 1 14-ounce package extra-firm tofu, drained and cut into 1-inch pieces
- Freshly ground pepper
- 3 tablespoons vegetable oil
- 8 ounces thin whole wheat spaghetti
- 3 tablespoons low-sodium soy sauce
- 2 tablespoons oyster sauce
- 1 12-ounce bag broccoli florets
- 1 red bell pepper, cut into thin strips
- 1 carrot, halved crosswise and cut into thin strips
- 1 red jalapeño pepper, sliced (remove seeds for less heat)
- 2 tablespoons finely chopped peeled fresh ginger
- 1 teaspoon toasted sesame oil

### WELLNESS TIP

Fresh ginger adds great flavor—and as a bonus it contains gingerol, a potent antioxidant and anti-inflammatory agent.

**1.** Bring a medium saucepan of salted water to a boil. Pat the tofu dry between 2 layers of paper towels; season with salt and pepper. Heat 2 tablespoons vegetable oil in a large nonstick skillet over medium heat. Add the tofu and cook, turning once, until well browned and slightly crisp, about 15 minutes; transfer to a plate.

**2.** Meanwhile, cook the pasta in the boiling water, 1 to 2 minutes less than the label directs for al dente. Reserve 1 cup cooking water, then drain. Mix the soy sauce, oyster sauce and ½ cup of the cooking water in a small bowl.

**3.** Add the remaining 1 tablespoon vegetable oil to the skillet. Increase the heat to high and add the broccoli. Cook, stirring, until crisp-tender, about 5 minutes. Add the bell pepper, carrot, jalapeño and ginger and cook until just softened, 2 more minutes. Add the noodles, tofu and soy sauce mixture and cook, tossing, until most of the sauce is absorbed, about 2 minutes. Stir in enough of the remaining ½ cup cooking water to loosen. Drizzle with the sesame oil, season with salt and toss.

**Per serving:** Calories 440; Fat 19 g (Saturated 2 g); Cholesterol 0 mg; Sodium 813 mg; Carbohydrate 52 g; Fiber 10 g; Sugars 6 g; Protein 23 g



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## Easy Sides



### WILD RICE WITH POMEGRANATE SEEDS

Cook 1 each chopped **celery stalk** and **onion** in 2 tablespoons **butter** in a saucepan over medium heat, 5 minutes. Add 1½ cups **wild rice blend**, 1½ cups **chicken broth**, ¾ cup **apple cider**, 1 teaspoon **kosher salt**, a few grinds of **pepper** and 2 **bay leaves**. Simmer, covered, until tender, 40 to 45 minutes; let sit 5 minutes. Drain any liquid. Stir in 2 sliced **scallions** and ¼ cup **pomegranate seeds**.



### GREEN BEANS WITH FENNEL

Heat 2 tablespoons **olive oil** in a skillet over medium-high heat. Add 1 thinly sliced **fennel bulb** and cook, stirring, until browned, 15 minutes. Cook 1½ pounds halved **green beans** in boiling salted water until tender, 5 to 6 minutes. Drain and add to the fennel. Stir in 2 tablespoons each **butter** and water and cook until glazed, 2 minutes. Season with **salt** and **pepper**.



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### TURMERIC MASHED CAULIFLOWER

Toss 1 head **cauliflower** florets with  $\frac{1}{2}$  teaspoon each **turmeric** and **kosher salt**. Combine with 2 cups water and 2 smashed **garlic cloves** in a pot over high heat. Bring to a boil, then cover and simmer until soft, 10 to 15 minutes. Drain and pulse in a food processor. Add 2 tablespoons **coconut oil** and puree. Season with salt and **pepper**; top with chopped **parsley**.



### CARROT AND PARSNIP RIBBONS

Whisk  $\frac{1}{4}$  cup **olive oil** with 3 tablespoons **sherry vinegar**,  $\frac{1}{2}$  teaspoon **kosher salt** and a few grinds of **pepper** in a large bowl. Peel  $\frac{3}{4}$  pound each **parsnips** and **carrots** into ribbons using a vegetable peeler; add to the bowl. Add 1 cup fresh **parsley**; toss. Season with salt and pepper; top with chopped **smoked almonds**.

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**Weeknight  
Cooking**

## INSIDE THE Test Kitchen

Go behind the scenes  
of this issue.

### CRUNCH TIME

"Fried potatoes make the best sandwich topping! When I was traveling recently, I tried two Cuban dishes that came with crispy shoestring potatoes on top: pan con bistec, or steak sandwich, and a frita, or hamburger. The contrast of textures was so perfect that I had to create my own dish using store-bought potato sticks (see page 122). Try them on a favorite sandwich sometime."



**Young Sun Huh**  
Recipe Developer



### A NEW START

A lot of breakfast dishes are going savory lately: We've seen cheddar oatmeal, sauerkraut pancakes, even kale doughnuts! The trend inspired us to create the parmesan French toast on page 124. Use the recipe to dream up your own savory French toast for a holiday brunch: You can swap in different cheeses (try grana padano or gruyère) or add fresh herbs or chopped chiles.

### SEAFOOD SMARTS

We love the texture and slightly sweet flavor of snapper, but not all types are environmentally friendly choices. There are dozens of varieties: Some, like the Gulf snapper that we used on page 112, are sustainable; others, like Atlantic red snapper, are not. If you're planning a Feast of the Seven Fishes (or just making a weeknight dinner), go to [seafoodwatch.org](http://seafoodwatch.org) to find out which fish are being sourced responsibly.





# YOU WON'T EVEN KNOW WHAT'S MISSING.\*

## \*IT'S SUGAR

Silk Unsweetened Almondmilk has 0 grams of sugar per serving which means it has nothing but taste.



### TASTES LIKE BETTER™

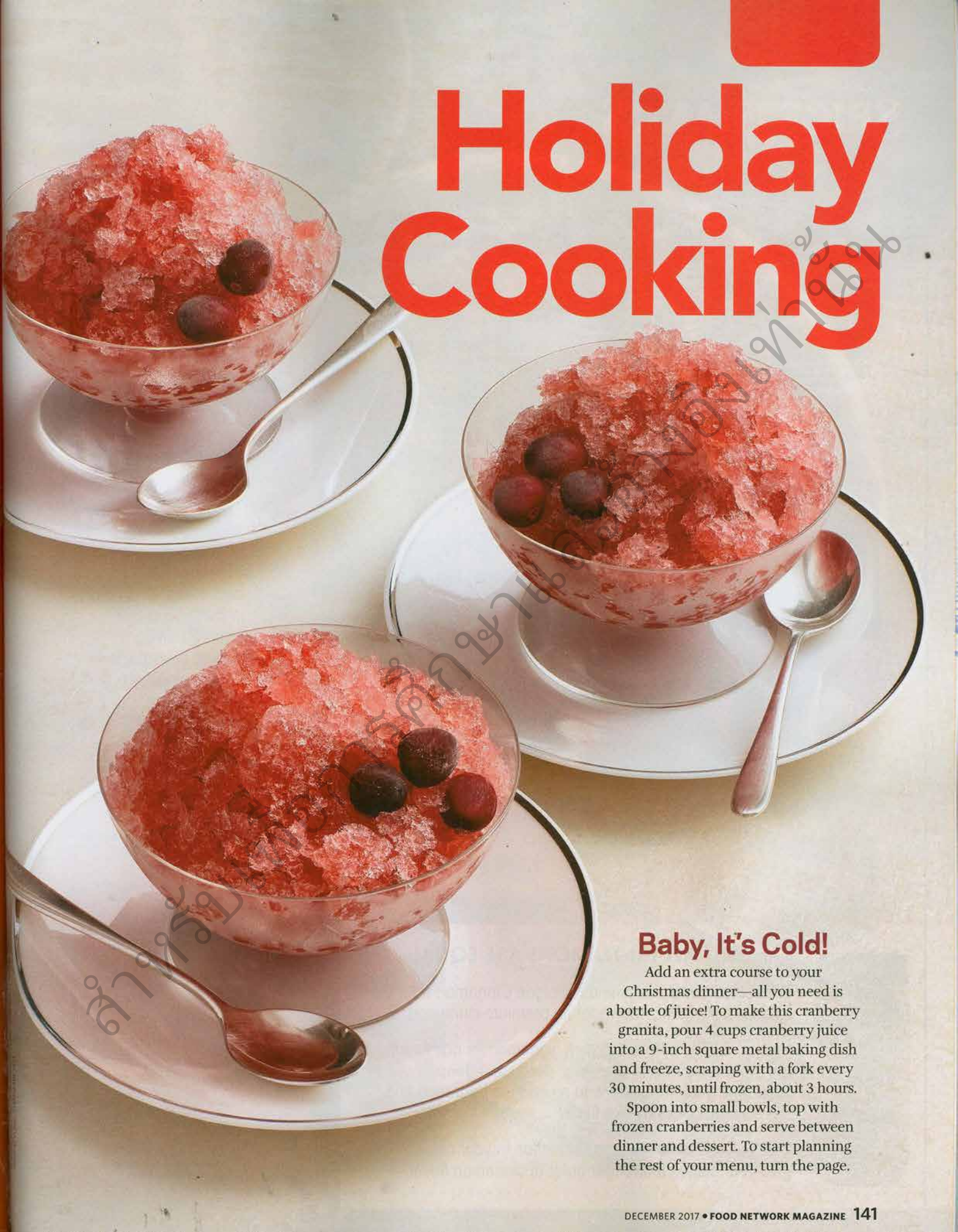


# SNACK LIKE A REAL GLOW-GETTER

  
GRAB SOME  
SUNSHINE™







# Holiday Cooking

## Baby, It's Cold!

Add an extra course to your Christmas dinner—all you need is a bottle of juice! To make this cranberry granita, pour 4 cups cranberry juice into a 9-inch square metal baking dish and freeze, scraping with a fork every 30 minutes, until frozen, about 3 hours.

Spoon into small bowls, top with frozen cranberries and serve between dinner and dessert. To start planning the rest of your menu, turn the page.





## SPICE ISLANDS® CRANBERRY APPLE CHUTNEY

PREP: 15 minutes  
COOK: 30 minutes

- 1 bag (12 ounces) fresh OR frozen cranberries
- 1/4 cup water
- 2 large apples, cored, chopped
- 1-1/2 cups sugar
- 2/3 cup finely chopped onion
- 2/3 cup golden raisins
- 2 tsp. minced fresh ginger
- 1 tsp. Spice Islands® Minced Garlic
- 1 tsp. salt
- 3/4 tsp. Spice Islands® Ground Allspice
- 1/4 tsp. Spice Islands® Ground Saigon Cinnamon
- 1/8 tsp. Spice Islands® Ground Cloves
- 2/3 cup dark corn syrup
- 1/3 cup cider vinegar
- 2/3 cup chopped pecans

1. Combine cranberries, water, apples, sugar, onion, raisins, ginger, garlic, salt, allspice, cinnamon and cloves in a large sauce pan.
2. Bring to a boil over medium-high heat. Reduce heat; cover, stirring occasionally, for 15 minutes.
3. Add corn syrup, vinegar and pecans. Cook uncovered for 15 minutes, stirring frequently.

Delicious served with roast turkey, pork roast or baked ham.

### NOT ALL CINNAMONS ARE EQUAL.



We source our Spice Islands® Saigon Cinnamon from the forests of Vietnam, known for its premium cinnamon.

High in volatile oils, which give cinnamon its rich flavor, the Vietnamese cinnamon trees produce a deep, reddish-brown cinnamon with an intense fragrance and sweet, red-hot-candy-like flavor.

Use Spice Islands® Saigon Cinnamon in your cooking to give your dishes a stronger burst of cinnamon flavor.



# BUILD YOUR OWN Holiday FEAST

Mix and match these dishes to create your perfect meal.

PHOTOGRAPHS BY RYAN LIEBE

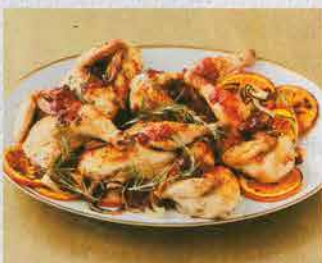
## COCKTAILS



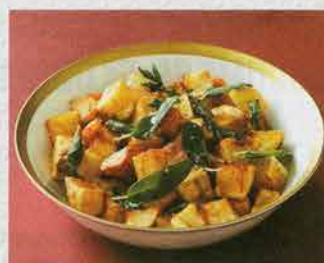
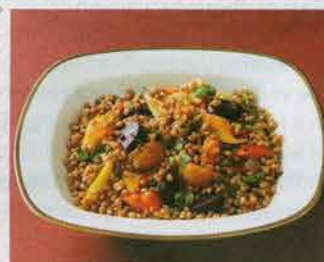
## APPETIZERS



## MAIN DISHES



## SIDE DISHES





# Cocktails

## APEROL MANHATTANS

ACTIVE: 5 min | TOTAL: 1 hr 5 min  
SERVES: 8

- 2 cups bourbon
- $\frac{1}{2}$  cup sweet vermouth
- $\frac{1}{4}$  cup Aperol
- 8 cocktail cherries (such as amarena), plus 2 tablespoons syrup
- Orange slices, for garnish

1. Combine the bourbon, 1 cup cold water, the vermouth, Aperol and cherry syrup in a resealable plastic container. Freeze at least 1 hour.
2. Pour into glasses and add the cherries. Garnish with the orange slices.

## CUCUMBER-ELDERFLOWER SPARKLERS

ACTIVE: 15 min | TOTAL: 45 min  
SERVES: 6 to 8

- 2 Persian cucumbers
- Finely grated zest and juice of 1 lime
- $\frac{3}{4}$  cup elderflower liqueur (such as St-Germain)
- Orange bitters
- 6 to 8 sugar cubes
- 1 750-ml bottle champagne or other sparkling white wine, chilled

1. Grate the cucumbers on the large holes of a box grater into a medium bowl. Wrap the grated cucumber in a piece of cheesecloth or a clean kitchen towel and squeeze the cucumber juice into a pitcher; discard the grated cucumber. Stir the lime zest and juice, elderflower liqueur and 5 or 6 dashes orange bitters into the cucumber juice. Refrigerate until ready to serve, at least 30 minutes.
2. Drop a sugar cube into each flute and add a few dashes of orange bitters to each. Pour the champagne into the pitcher and stir. Pour into the flutes.

## APEROL MANHATTANS



## CUCUMBER-ELDERFLOWER SPARKLERS



## POMEGRANATE FRENCH MARTINIS



## POMEGRANATE FRENCH MARTINIS

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

- 1½ cups vodka
- 1 cup pineapple juice
- 2 tablespoons raspberry liqueur (such as Chambord)
- 1 tablespoon pomegranate juice
- 1 teaspoon fresh lemon juice
- Pomegranate seeds, for garnish

**1.** Combine the vodka, pineapple juice, raspberry liqueur, pomegranate juice and lemon juice in a pitcher. Refrigerate until ready to serve, at least 1 hour.

**2.** Add 1 cup ice to the pitcher and stir vigorously to chill and slightly dilute the cocktail. Pour into glasses and garnish with pomegranate seeds.

## TANGERINE-CELERY COLLINS

ACTIVE: 15 min | TOTAL: 45 min  
SERVES: 6 to 8

- 2 cups chopped celery (about 4 stalks), plus celery leaves for garnish
- $\frac{7}{8}$  cup sugar
- 2 cups gin, chilled
- 1½ cups fresh lemon juice (from about 6 lemons), chilled, plus lemon slices for garnish
- 1 cup fresh tangerine juice (from about 6 tangerines), chilled
- Chilled seltzer, for serving

**1.** Combine the chopped celery, sugar and  $\frac{3}{4}$  cup water in a small saucepan. Bring to a simmer over medium heat and cook, stirring, until the sugar dissolves, 1 to 2 minutes. Let cool, about 30 minutes.

**2.** Strain the celery syrup into a pitcher and add the gin, lemon juice and tangerine juice. Pour into ice-filled glasses and top with seltzer. Garnish each with a lemon slice and some celery leaves.

## TANGERINE-CELERY COLLINS





# Appetizers

## BUTTERNUT SQUASH-SPINACH TART

ACTIVE: 45 min | TOTAL: 2 hr 5 min | SERVES: 6 to 8

### FOR THE CRUST

- $\frac{1}{3}$  cup extra-virgin olive oil, plus more for brushing
- $\frac{1}{3}$  cup cold water, plus more if needed
- 2 cups all-purpose flour, plus more for dusting
- Kosher salt

### FOR THE FILLING

- 2 cups grated peeled butternut squash (from a 2½-pound squash)
- 1 10-ounce box frozen chopped spinach, thawed
- 1 cup fresh ricotta cheese
- 1 cup grated fontina cheese (4 ounces)
- $\frac{1}{2}$  cup grated parmesan cheese (1½ ounces)
- $\frac{1}{2}$  cup half-and-half
- 1 bunch scallions, thinly sliced
- $\frac{1}{4}$  cup chopped fresh parsley
- 3 large eggs
- $\frac{1}{4}$  teaspoon ground nutmeg
- Kosher salt and freshly ground pepper

**1.** Make the crust: Combine the olive oil and water in a measuring cup. Pulse the flour and 1 teaspoon salt in a food processor. With the machine running, add the olive oil mixture and pulse until the dough clumps together, adding up to 1 more tablespoon water if needed. Turn out onto a piece of plastic wrap; press into a disk and wrap. Let sit at room temperature while you make the filling.

**2.** Make the filling: Wrap the squash in a kitchen towel and wring out as much liquid as possible; transfer to a large bowl. Repeat with the spinach and add to the squash; stir to break up any clumps. Add the ricotta, fontina, parmesan, half-and-half, scallions, parsley, 2 eggs, the nutmeg,  $\frac{1}{2}$  teaspoons salt and a few grinds of pepper; mix until combined.

**3.** Position a rack in the bottom of the oven; preheat to 375°. Brush a quarter sheet pan or 9-by-13-inch straight-sided baking pan with olive oil. Cut off one-quarter of the dough; set aside. Roll out the remaining dough into an 11-by-15-inch rectangle on a floured surface. Trim the edges with a fluted cutter or a knife and ease into the pan. Spread the filling over the dough.

**4.** Roll out the reserved dough into a 6-by-12-inch rectangle on a floured surface. Cut lengthwise into 10 strips with the fluted cutter; arrange in a lattice pattern over the filling, trimming as needed. Fold in the overhanging edges. Beat the remaining egg with a pinch of salt and brush on the crust. Bake until the crust is golden and the filling is set, about 50 minutes. Let cool on a rack 30 minutes before cutting.

## BUTTERNUT SQUASH-SPINACH TART



## WHIPPED RICOTTA WITH RAISINS AND PINE NUTS



## COCKTAIL MEATBALLS



## SPICY GINGER SHRIMP COCKTAIL

## SPICY GINGER SHRIMP COCKTAIL

ACTIVE: 40 min | TOTAL: 1 hr 10 min | SERVES: 6 to 8

### FOR THE COCKTAIL SAUCE

- 1 cup chili sauce (such as Heinz)
- $\frac{1}{2}$  cup hot mango chutney
- $\frac{1}{4}$  cup chopped fresh cilantro
- 1 tablespoon grated peeled fresh ginger
- Juice of 1 lime

### FOR THE SHRIMP

- 2 limes
- 1 cup chopped peeled fresh ginger
- 1 bunch cilantro, stems only
- 2 teaspoons coriander seeds
- 2 teaspoons fennel seeds
- 1 teaspoon cumin seeds
- 1 teaspoon black peppercorns
- 2 pounds jumbo shrimp, peeled and deveined (tails intact)

1. Make the cocktail sauce: Combine the chili sauce, chutney, cilantro, ginger and lime juice in a small bowl. Refrigerate 30 minutes.
2. Meanwhile, make the shrimp: Remove the lime zest with a vegetable peeler and transfer to a pot, then squeeze the lime juice into the pot and add the squeezed limes. Add the ginger, cilantro stems, coriander, fennel, cumin, peppercorns and 2 quarts cold water. Cover and bring to a simmer; cook over low heat, 15 minutes. Add the shrimp, cover and remove from the heat. Let sit until just cooked through, 6 to 7 minutes.
3. Drain the shrimp and transfer to a bowl of ice water; let sit until cold. Drain and pat dry. Serve with the cocktail sauce.

## COCKTAIL MEATBALLS

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 6 to 8

- 1 pound lean ground beef
- 1 large egg
- 1 cup shredded cheddar cheese (about 4 ounces)
- $\frac{1}{2}$  cup breadcrumbs
- $\frac{1}{2}$  onion, grated
- 1 clove garlic, grated
- 1 tablespoon dijon mustard
- 2 teaspoons Worcestershire sauce
- 1 teaspoon paprika
- Kosher salt and freshly ground pepper
- $\frac{1}{4}$  cup ketchup
- 2 tablespoons packed light brown sugar
- Sliced scallions, for topping

1. Preheat the oven to 425°. Line a baking sheet with parchment paper. Combine the beef, egg, cheese, breadcrumbs, onion, garlic, 2 teaspoons mustard, the Worcestershire sauce, paprika, 1 teaspoon salt and a few grinds of pepper in a medium bowl; mix with your hands until combined. Form into  $1\frac{1}{2}$ -inch meatballs (about 24) and arrange on the prepared baking sheet.
2. Mix the ketchup, brown sugar and remaining 1 teaspoon mustard in a small bowl and brush on the meatballs. Bake until lightly browned and cooked through, about 15 minutes. Transfer to a platter and top with scallions.

## WHIPPED RICOTTA WITH RAISINS AND PINE NUTS

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

- 2 tablespoons plus 1 teaspoon white wine vinegar
- $1\frac{1}{2}$  teaspoons honey
- Kosher salt
- 3 tablespoons golden raisins
- 2 tablespoons extra-virgin olive oil
- Freshly ground pepper
- 1 16-ounce container whole-milk ricotta cheese
- 1 tablespoon capers, drained
- 2 tablespoons toasted pine nuts
- Chopped fresh parsley, for topping
- Toasted baguette slices, for serving

1. Whisk 3 tablespoons water, 2 tablespoons vinegar,  $\frac{1}{2}$  teaspoon honey and a pinch of salt in a small saucepan. Bring to a boil, then reduce the heat to a simmer and add the raisins. Cook until reduced by half, 6 to 8 minutes. Let the raisins cool in the liquid, then drain.
2. Meanwhile, whisk the remaining 1 teaspoon each vinegar and honey with the olive oil, a pinch of salt and a few grinds of pepper in a small bowl; set aside.
3. Combine the ricotta, capers, 1 teaspoon salt and a few grinds of pepper in a food processor; pulse a few times. Transfer to a bowl and drizzle with the vinaigrette. Top with the raisins, pine nuts and parsley. Serve with baguette slices.



# Main Dishes

## STANDING RIB ROAST WITH STOUT-MUSTARD JUS

ACTIVE: 30 min | TOTAL: 3½ hr | SERVES: 6 to 8

- 10 cloves garlic (4 chopped, 6 smashed)
- 2 tablespoons chopped fresh thyme,  
plus 4 sprigs

Kosher salt and freshly ground pepper

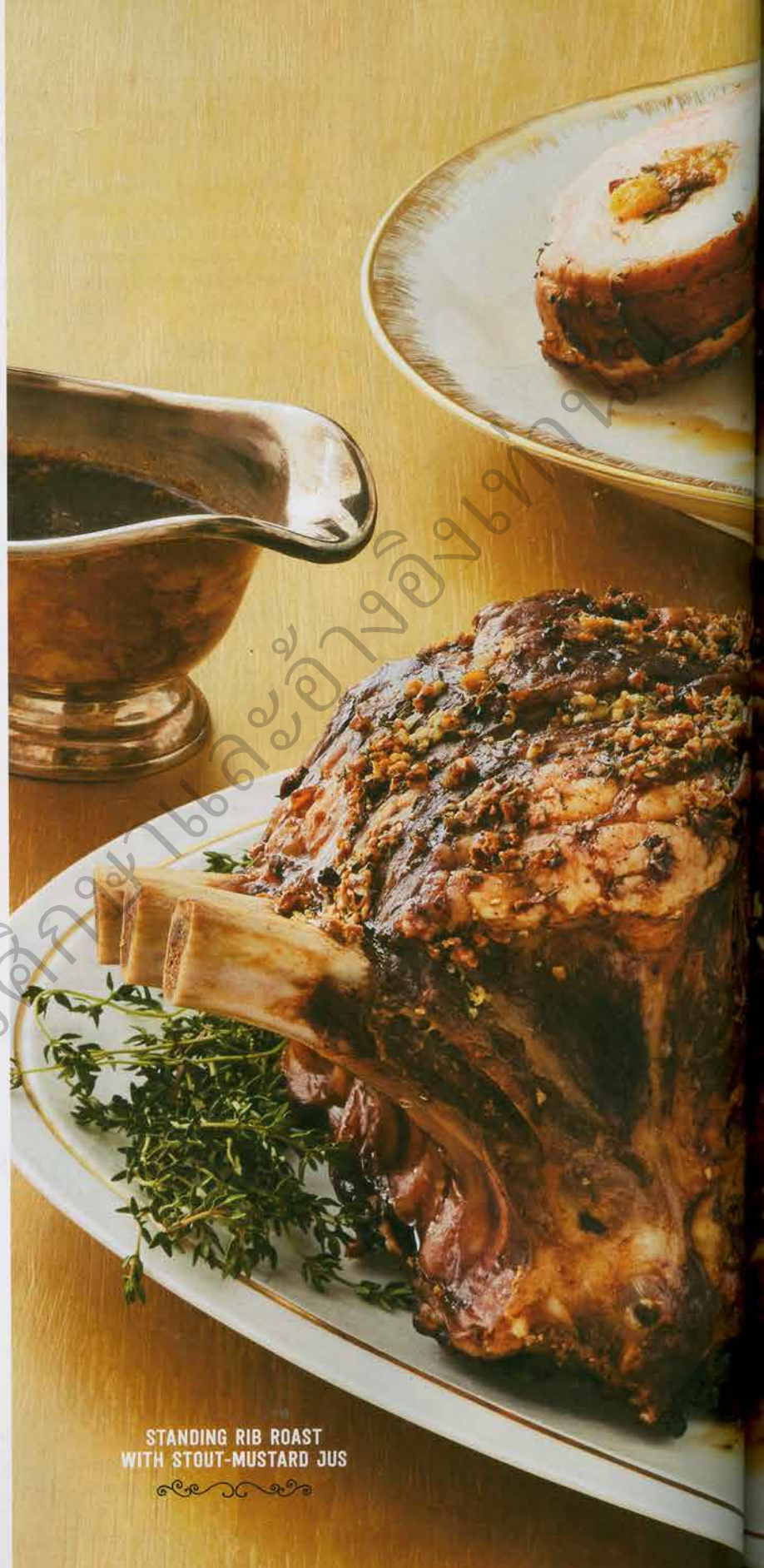
- 2 tablespoons extra-virgin olive oil
- 1 3-bone beef rib roast (7 to 9 pounds)
- 2 large carrots, cut into chunks
- 2 stalks celery, cut into chunks
- 1 large onion, cut into chunks
- 2 12-ounce bottles stout beer
- 3 cups low-sodium beef broth
- 1 tablespoon dijon mustard

**1.** Combine the chopped garlic, chopped thyme, 1 tablespoon salt and 2 teaspoons pepper in a small bowl; stir in the olive oil to make a paste. Rub the garlic paste all over the rib roast and let sit at room temperature, 1 hour.

**2.** Preheat the oven to 450°. Scatter the smashed garlic cloves, thyme sprigs, carrots, celery and onion in a large roasting pan. Place the rib roast fat-side up on top of the vegetables. Pour 1½ bottles stout into the bottom of the pan. Roast until the meat begins to brown and crisp on top, about 30 minutes.

**3.** Baste the meat with the pan juices and reduce the oven temperature to 300°. Continue to roast, basting with the pan juices every 30 minutes, until a thermometer inserted into the thickest part registers 115° to 120° for medium rare, 1½ to 2 hours. Transfer to a platter or cutting board, tent with foil and let rest 30 minutes before carving.

**4.** Meanwhile, make the jus: Set the roasting pan over 2 burners and add the remaining ½ bottle stout and the beef broth. Bring to a boil and cook until reduced by about one-third, 6 to 8 minutes. Strain into a fat separator, discarding the vegetables. Pour the liquid into a saucepan, leaving any fat in the cup. Bring the liquid to a simmer, then whisk in the mustard. Cover and keep warm. To carve, position the roast so the bones are pointing up, then use a chef's knife to remove the bones in one piece; thinly slice the meat against the grain. Serve with the jus.



STANDING RIB ROAST  
WITH STOUT-MUSTARD JUS





**PORK LOIN STUFFED  
WITH DRIED FRUIT**



## **PORK LOIN STUFFED WITH DRIED FRUIT**

ACTIVE: 45 min | TOTAL: 3 hr 10 min | SERVES: 6 to 8

- $\frac{1}{4}$  cup golden raisins
- $\frac{1}{4}$  cup pitted prunes, chopped
- $\frac{1}{4}$  cup dried apricots, chopped
- $\frac{1}{4}$  cup brandy or apple brandy
- 3 tablespoons extra-virgin olive oil
- 1 shallot, chopped
- $\frac{1}{2}$  Golden Delicious apple, chopped
- 1 clove garlic, minced
- 2 tablespoons chopped fresh parsley
- 1 tablespoon chopped fresh sage
- 1 tablespoon plus 1 teaspoon chopped fresh rosemary
- Kosher salt and freshly ground pepper
- $\frac{3}{4}$  cup low-sodium chicken broth
- 1 3-pound boneless center-cut pork loin roast

**1.** Preheat the oven to 350°. Combine the raisins, prunes and apricots in a small bowl; pour in the brandy. Cover with plastic wrap and microwave until hot, about 2 minutes. Set aside until the dried fruit is plump, at least 10 minutes.

**2.** Meanwhile, heat 2 tablespoons olive oil in a large skillet over medium-high heat. Add the shallot and apple and cook until softened, 3 to 4 minutes. Add the garlic, parsley, sage, 1 teaspoon rosemary,  $\frac{1}{2}$  teaspoon salt and a few grinds of pepper. Cook until the garlic is softened, about 1 minute. Add the dried fruit-brand mixture and cook until the skillet is dry, 1 to 2 minutes. Add the chicken broth and simmer until the mixture is very soft and the skillet is almost dry, about 5 minutes. Let cool completely.

**3.** Push the handle of a wooden spoon into the center of one end of the pork roast; work the handle through the length of the roast to create a tunnel, widening the tunnel with your fingers or a small paring knife until about 1½ inches wide. Stuff the dried fruit mixture into the tunnel, firmly pressing to make sure it's packed into the pork roast. Rub the outside of the pork roast with the remaining 1 tablespoon olive oil and sprinkle with the remaining 1 tablespoon rosemary, 1 teaspoon salt and  $\frac{1}{2}$  teaspoon pepper. If the pork has a skinny flap that runs along one side, tuck it under and tie kitchen twine around the pork in a few spots.

**4.** Set a rack in a large roasting pan. Place the pork on the rack and roast until golden brown and a thermometer inserted into the center registers 140°, 1 hour 15 minutes to 1½ hours. Let the pork rest at least 20 minutes before slicing.



# Main Dishes

## ORANGE-CRANBERRY GLAZED CORNISH HENS

ACTIVE: 55 min | TOTAL: 1 hr 25 min | SERVES: 6 to 8

- 4 Cornish game hens (1¼ to 1½ pounds each)
- 1 large onion, sliced into rounds, rings separated
- 2 oranges, sliced into rounds, plus 1 cup fresh orange juice (from about 4 oranges)
- 8 sprigs fresh rosemary, plus 2 teaspoons finely chopped

Kosher salt and freshly ground pepper

- ½ cup cranberries (fresh or frozen)
- ½ cup pure maple syrup
- 1 tablespoon coriander seeds, crushed or coarsely ground
- ½ teaspoon ancho chile powder
- 2 teaspoons white wine vinegar
- 1 stick unsalted butter
- 3 cloves garlic, chopped

**1.** Position racks in the upper and lower thirds of the oven and preheat to 475°. Cut the hens in half with kitchen shears, removing the backbone and cutting through the middle of the breastbone. Divide the onion, oranges and rosemary sprigs between 2 rimmed baking sheets. Arrange the hens skin-side up on the baking sheets and season all over with salt and pepper. Set aside at room temperature, 30 minutes.

**2.** Meanwhile, combine the orange juice, cranberries, maple syrup, 1 teaspoon coriander, the chile powder and ¼ teaspoon salt in a medium saucepan. Bring to a boil, then reduce the heat to a simmer. Cook, mashing the cranberries as they start to burst, until the mixture is thickened and reduced to about ¾ cup, 20 to 25 minutes. Stir in the vinegar and season with salt. Set aside.

**3.** Melt the butter in a small saucepan over medium heat. Reduce the heat to low and add the chopped rosemary, garlic and the remaining 2 teaspoons coriander. Cook 30 seconds, then remove from the heat.

**4.** Pat the hens dry with paper towels, then brush with the flavored butter. Roast the hens until the skin is browned and a thermometer inserted into the thigh registers 165°, 25 to 30 minutes. Remove from the oven and switch to the broiler setting. Brush the hens with the orange-cranberry sauce, then broil, one baking sheet at a time, until glazed and dark brown in spots, 2 to 3 minutes.

## ORANGE-CRANBERRY GLAZED CORNISH HENS







SALT-BAKED FISH WITH  
LEMON-OLIVE RELISH

## SALT-BAKED FISH WITH LEMON-OLIVE RELISH

ACTIVE: 1 hr | TOTAL: 1 hr 50 min | SERVES: 6 to 8

- 2 2½- to 3-pound whole red snappers,  
striped bass or black sea bass, scaled and  
gutted (fins and gills removed)

Freshly ground pepper

- 1 bunch fresh parsley

- ½ cup fennel seeds

- 2 3-pound boxes kosher salt (about 17 cups)

Grated zest of 2 lemons, plus 3 tablespoons  
lemon juice

- 3 cups egg whites (about 24 ounces)

- ⅓ cup Castelvetrano or other sweet green  
olives, pitted and finely chopped

- ½ cup extra-virgin olive oil

**1.** Position racks in the upper and lower thirds of the oven and preheat to 450°. Rinse the fish inside and out and pat dry with paper towels. Season inside and out with pepper. Finely chop 2 tablespoons parsley and set aside. Divide the remaining parsley between the fish cavities.

**2.** Toast the fennel seeds in a dry medium skillet over medium heat until golden, about 4 minutes. Grind the toasted fennel seeds in a spice grinder or with a mortar and pestle; transfer all but 1 tablespoon to an extra-large bowl. Add the salt and lemon zest, then stir in the egg whites until the mixture is the consistency of wet sand.

**3.** Pat a thin layer of the salt mixture, slightly larger than the shape of the fish, on each of 2 rimmed baking sheets. Put the fish on top of each salt pile, then cover completely with the remaining salt mixture, following the shape of the fish and patting down the salt mixture. Before the fish is fully encased, mark the thickest part of each fish behind the neck with a paring knife and make a small hole in the salt mixture (this is where you'll insert a thermometer).

**4.** Bake the fish until the crusts are golden and a thermometer inserted into the marked spots registers 140°, 40 to 50 minutes. Remove from the oven and let stand 15 minutes.

**5.** Meanwhile, make the relish: Mix the olives with the olive oil, lemon juice, reserved 2 tablespoons parsley and 1 tablespoon ground fennel, 1 tablespoon water, ¼ teaspoon salt and a few grinds of pepper. Set aside until ready to serve.

**6.** To remove the salt, crack the crusts all the way around the fish with a paring knife; discard the crusts. Slide a spatula under each end of the fish and transfer to a platter or cutting board. To serve, remove the top fillet of each fish with a butter knife or spoon; discard the skin. Pull off the bone; discard the bone and head. Remove the skin from the bottom fillet. Serve with the lemon-olive relish.



## Side Dishes

### WHEAT BERRIES WITH ROASTED BEETS AND CARROTS

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

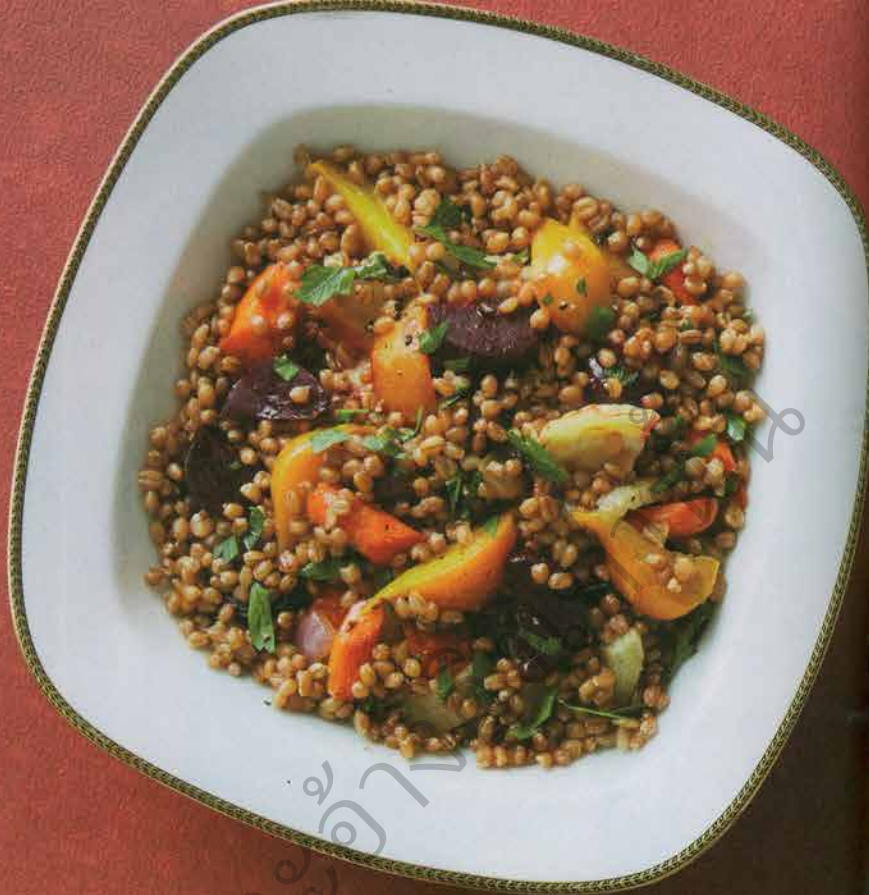
- 2 cups wheat berries
- Kosher salt
- 2 bunches mixed beets, trimmed and scrubbed
- 5 tablespoons extra-virgin olive oil
- Freshly ground pepper
- 4 carrots, cut into  $\frac{3}{4}$ -inch chunks
- 1 red onion, diced
- 1 bulb fennel, trimmed, quartered lengthwise and sliced crosswise
- 3 cloves garlic, minced
- 2 teaspoons minced peeled fresh ginger
- $\frac{1}{4}$  cup fresh orange juice
- 1 tablespoon fresh lemon juice
- $\frac{1}{2}$  cup fresh parsley, roughly chopped

**1.** Put a rimmed baking sheet in the oven and preheat to 400°. Toast the wheat berries in a large dry pot or Dutch oven over medium-high heat, stirring often, 6 to 7 minutes. Add 8 cups water and season with salt. Bring to a boil, then reduce the heat to a gentle simmer and cook, stirring and scraping the bottom of the pot occasionally, until the wheat berries are tender but still slightly chewy, 1 hour to 1 hour 10 minutes, adding up to 1 cup more water if needed. Drain. Wipe out the pot and reserve.

**2.** Meanwhile, place the beets on a large sheet of foil; drizzle with 1 tablespoon olive oil and season with salt and pepper. Fold and crimp the edges to form a packet, leaving room for steam to circulate. Transfer the packet directly to the oven rack and roast until the beets are tender when pierced with a knife, 40 to 45 minutes. Let cool slightly, then rub off the skins with a paper towel and cut into wedges.

**3.** Meanwhile, remove the hot baking sheet from the oven and drizzle with 1 tablespoon olive oil. Add the carrots and season with  $\frac{1}{4}$  teaspoon salt and a few grinds of pepper; toss. Roast until tender, 20 to 25 minutes.

**4.** Heat 2 tablespoons olive oil in the reserved pot over medium-high heat. Add the red onion, fennel, garlic, ginger,  $\frac{1}{2}$  teaspoon salt and a few grinds of pepper; cook, stirring occasionally, until the onion is soft and the fennel is crisp-tender, about 6 minutes. Add the wheat berries, carrots and remaining 1 tablespoon olive oil. Cook, stirring, until warmed through, 2 to 3 minutes. Add the orange juice, lemon juice and all but 2 tablespoons parsley; season with salt and pepper. Stir in the beets. Sprinkle with the remaining parsley. Serve warm or at room temperature.



WHEAT BERRIES WITH ROASTED BEETS AND CARROTS



HERBED YORKSHIRE PUDDING



LEMON-PEPPER PARMESAN ASPARAGUS



## CRISPY FRIED POTATOES

### CRISPY FRIED POTATOES

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

- 3 pounds Yukon Gold potatoes (about 9), cut into 1-inch chunks
- 1 head garlic, halved crosswise
- 6 bay leaves
- 1 teaspoon black peppercorns
- Kosher salt
- 6 cups schmaltz (rendered chicken fat) or vegetable oil
- $\frac{1}{4}$  cup fresh parsley leaves
- $\frac{1}{4}$  cup fresh sage leaves

**1.** Preheat the oven to 250°. Combine the potatoes, garlic, bay leaves and peppercorns in a large pot. Add 2 tablespoons salt and enough water to cover the potatoes by 1 inch. Bring to a boil, then reduce the heat to a simmer and cook until the potatoes are tender, about 15 minutes. Remove the

potatoes to a paper towel-lined plate with a slotted spoon; gently blot dry (it's OK if some of the potatoes crumble). Let cool completely.

**2.** Set a wire rack on a rimmed baking sheet. Melt the schmaltz in a large pot or Dutch oven over medium heat (you should have about 2 inches in the pot) and heat until a deep-fry thermometer registers 350°. Working in batches, fry the potatoes until browned and crisp, 4 to 6 minutes. Remove to the rack with a slotted spoon and immediately sprinkle with salt. Keep warm in the oven between batches.

**3.** Add the parsley and sage leaves to the hot schmaltz and fry a few seconds until just crisp. Remove to a paper towel-lined plate with a slotted spoon and sprinkle with salt. Top the potatoes with the fried herbs.

### LEMON-PEPPER PARMESAN ASPARAGUS

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

- 2 bunches medium asparagus (about 2 pounds), ends trimmed
- 10 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1 large egg in its shell
- 1 small clove garlic
- Juice of 1 lemon
- 2 tablespoons freshly grated parmesan cheese, plus more for topping
- 1 teaspoon dijon mustard
- $\frac{1}{2}$  teaspoon black peppercorns, crushed

**1.** Preheat the broiler. Toss the asparagus with 2 tablespoons olive oil,  $\frac{1}{2}$  teaspoon salt and a

few grinds of pepper on a baking sheet; spread in a single layer. Broil, stirring occasionally, until tender, 4 to 6 minutes. Let cool slightly.

**2.** Bring a saucepan of water to a boil. Add the egg and reduce the heat; simmer 5 minutes. Drain and transfer to a bowl of ice water.

**3.** Peel the egg and transfer to a blender. Add the garlic, lemon juice, parmesan and mustard and puree until smooth. With the machine running, drizzle in the remaining 8 tablespoons olive oil and blend until thick and creamy. Stir in the crushed peppercorns. Spoon the lemon-pepper sauce over the asparagus and top with more parmesan.

### HERBED YORKSHIRE PUDDING

ACTIVE: 20 min | TOTAL: 1 hr | MAKES: 12

- $1\frac{1}{2}$  cups whole milk
- 3 large eggs
- Kosher salt and freshly ground pepper
- 2 tablespoons unsalted butter, melted and cooled slightly
- $1\frac{1}{2}$  cups all-purpose flour
- 2 tablespoons finely chopped fresh parsley
- 1 tablespoon finely chopped fresh chives
- $1\frac{1}{2}$  teaspoons finely chopped fresh rosemary
- Vegetable oil, for brushing

**1.** Put a 12-cup muffin pan (preferably light-colored metal) in the oven and preheat to 400°. Whisk the milk, eggs, 1 teaspoon

salt and  $\frac{1}{2}$  teaspoon pepper in a large bowl. Whisk in the melted butter, then whisk in the flour until smooth. Stir in the parsley, chives and rosemary. Let the batter sit at room temperature at least 10 minutes.

**2.** Remove the hot muffin pan from the oven and generously brush each cup with vegetable oil. Divide the batter among the cups, filling each about halfway (about  $\frac{1}{3}$  cup batter per cup). Bake until the puddings rise and are deep golden brown, about 35 minutes. Do not open the oven during baking.

**3.** Let them cool 5 minutes in the pan, then remove with a small offset spatula. Serve warm or at room temperature.



# Let's Roll!

Impress your guests with one of these festive roulades—they're amazingly easy.

PHOTOGRAPHS BY CON POULOS

Hot Cocoa  
Cake Roll





Coconut—  
Red Currant  
Cake Roll





Lemon-Vanilla  
Cake Roll





## Gingerbread Cake Roll



### HOW TO MAKE A CAKE ROLL



**1.** Bake the cake, then dust as directed while still warm. Loosen the edges with a knife, then lay a clean kitchen towel (not terry cloth) over the top.



**2.** Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet.



**3.** Remove the parchment from the cake. Starting at a short end, roll up the cake and the towel together into a tight spiral; let cool.



**4.** Gently unroll the cake. Spread with filling, then reroll (without the towel). Trim the ends with a serrated knife.



## HOT COCOA CAKE ROLL

ACTIVE: 1 hr 15 min | TOTAL: 2 hr 10 min | SERVES: 8 to 10



### FOR THE CAKE

Cooking spray

- 6 large eggs, separated, at room temperature
- $\frac{1}{4}$  teaspoon cream of tartar
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{4}$  cup vegetable oil
- $\frac{1}{4}$  cup whole milk
- 1 teaspoon pure vanilla extract
- $\frac{1}{2}$  teaspoon instant espresso powder
- $\frac{3}{4}$  cup all-purpose flour
- $\frac{1}{4}$  cup unsweetened Dutch-process cocoa powder, plus more for dusting
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt

### FOR THE FILLING AND GLAZE

- $1\frac{1}{2}$  sticks (12 tablespoons) unsalted butter, at room temperature
- Pinch of salt
- $1\frac{3}{4}$  cups marshmallow cream
- $\frac{1}{2}$  teaspoon pure vanilla extract
- $\frac{1}{2}$  cup confectioners' sugar
- 2 tablespoons whole milk
- 6 ounces semisweet chocolate, chopped
- $\frac{1}{2}$  cup heavy cream

**1.** Make the cake: Preheat the oven to 375°. Coat an 11-by-17-inch rimmed baking sheet or jelly roll pan with cooking spray; line the bottom with parchment paper and spray the parchment. Beat the egg whites and cream of tartar with a mixer on medium speed until soft peaks form, 3 minutes. Gradually beat in  $\frac{1}{4}$  cup granulated sugar. Increase the speed to medium high; beat until stiff peaks form, 3 to 4 minutes.

**2.** Whisk the egg yolks with the remaining  $\frac{1}{2}$  cup granulated sugar, the oil, milk, vanilla and espresso powder in a large bowl. Sift the flour, cocoa powder, baking powder and salt into a medium bowl; whisk into the yolk mixture until smooth. Stir one-third of the egg whites into the batter with a rubber spatula, then gently fold in the remaining whites in two batches. Spread the batter in the prepared pan; bake until the cake springs back when gently pressed, 10 to 12 minutes. Let cool 5 minutes.

**3.** Generously sift cocoa powder over the top of the warm cake and loosen the edges with a knife; lay a clean kitchen towel (not terry cloth) over the cake. Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet and parchment, then dust the cake with cocoa powder. Starting at a short end, roll up the cake and the towel together into a spiral. Transfer seam-side down to a rack and let cool completely.

**4.** Meanwhile, make the filling: Beat the butter and salt in a large bowl with a mixer on medium speed until creamy, 2 minutes. Add  $1\frac{1}{2}$  cups marshmallow cream and the vanilla; increase the speed to medium high and beat until fluffy, 2 minutes. Reduce the speed to low. Beat in the confectioners' sugar, then the milk, then increase the speed to medium and beat until thick and spreadable.

**5.** Gently unroll the cake. Spread the filling over the cake about  $\frac{1}{4}$  inch from the edges; reroll (without the towel). Trim the ends with a serrated knife, then transfer to a rack set on a baking sheet.

**6.** Make the glaze: Microwave the chocolate with the heavy cream in a microwave-safe bowl, stirring every 30 seconds, until smooth. Pour over the cake; spread to coat. Transfer to a platter and refrigerate 15 minutes. Microwave the remaining  $\frac{1}{4}$  cup marshmallow cream in a microwave-safe bowl, stirring every 5 seconds, until loose. Drizzle over the cake.

## COCONUT-RED CURRANT CAKE ROLL

ACTIVE: 1 hr 15 min | TOTAL: 2 hr 15 min | SERVES: 8 to 10



### FOR THE CAKE

- $\frac{1}{4}$  cup coconut oil, melted and cooled, plus more for the pan
- 1 cup cake flour, plus more for the pan
- $\frac{1}{4}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- 6 large eggs
- 1 cup granulated sugar
- 1 teaspoon coconut extract
- Confectioners' sugar, for dusting

### FOR THE FROSTING AND FILLING

- $\frac{1}{2}$  cup sweetened shredded coconut
- 2 large egg whites
- $\frac{1}{2}$  cup granulated sugar
- 2 teaspoons fresh lemon juice
- Pinch of salt
- 1 teaspoon pure vanilla extract
- $\frac{1}{4}$  teaspoon coconut extract
- $\frac{3}{4}$  cup red currant jelly

**1.** Make the cake: Preheat the oven to 350°. Brush an 11-by-17-inch rimmed baking sheet or jelly roll pan with coconut oil; line the bottom with parchment paper. Brush the parchment with more oil and dust with flour, tapping out the excess.

**2.** Sift the flour, baking powder and salt into a large bowl; set aside. Place the eggs (in their shells) in a medium bowl and cover with hot tap water; let stand 5 minutes, then drain. Crack the eggs into a separate large bowl and add the granulated sugar. Beat with a mixer on medium-low speed, 30 seconds, then increase the speed to medium high and beat until thick, pale and fluffy, 8 to 10 minutes. (Don't underbeat; the beaten eggs are essential to help the cake rise.) Pour the egg mixture over the flour mixture and gently fold together with a rubber spatula until combined. Add the melted coconut oil and coconut extract and stir to just combine. Spread the batter in the prepared pan; bake until the cake springs back when gently pressed, about 18 minutes. Let cool 5 minutes.

**3.** Generously sift confectioners' sugar over the top of the warm cake and loosen the edges with a knife; lay a clean kitchen towel (not terry cloth) over the cake. Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet and parchment. Starting at a short end, roll up the cake and the towel together into a spiral. Transfer seam-side down to a rack and let cool completely.

**4.** Meanwhile, make the frosting: Spread the coconut on a baking sheet and bake at 350°, stirring once, until lightly browned and toasted, 5 to 7 minutes. Let cool. Whisk the egg whites, granulated sugar, lemon juice and salt in a heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water). Cook, whisking, until the sugar dissolves, 2 to 3 minutes. Remove the bowl from the heat and beat the egg white mixture with a mixer on medium-high speed until thick, glossy and cooled, about 6 minutes. Beat in the vanilla and coconut extracts.

**5.** Gently unroll the cake. Spread the jelly over the cake about  $\frac{1}{4}$  inch from the edges; reroll (without the towel). Trim the ends with a serrated knife. Transfer to a platter and spread the frosting on the top and sides of the cake. Sprinkle with the toasted coconut.



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## LEMON-VANILLA CAKE ROLL

ACTIVE: 1½ hr | TOTAL: 2 hr 15 min | SERVES: 8 to 10



### FOR THE CAKE

#### Cooking spray

- 6 large eggs, separated, at room temperature
- ½ teaspoon fresh lemon juice
- 1½ cups confectioners' sugar, plus more for dusting
- ¼ cup vegetable oil
- ¼ cup whole milk
- 1 vanilla bean, split lengthwise and seeds scraped
- 1¾ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt

### FOR THE FROSTING AND FILLING

- 5 large egg whites
- 1½ cups granulated sugar
- 1 vanilla bean, split lengthwise and seeds scraped
- Pinch of salt
- 3 sticks unsalted butter, cut into pieces, at room temperature
- 1 tablespoon finely grated lemon zest, plus 2 tablespoons fresh lemon juice
- ½ cup lemon curd

**1.** Make the cake: Preheat the oven to 375°. Coat an 11-by-17-inch rimmed baking sheet or jelly roll pan with cooking spray; line the bottom with parchment paper and spray the parchment. Beat the egg whites and lemon juice in a large bowl with a mixer on medium speed until soft peaks form, about 3 minutes. Add ½ cup confectioners' sugar. Increase the speed to medium high and beat until stiff peaks form, 3 to 4 minutes.

**2.** Whisk the egg yolks with the vegetable oil, milk and vanilla seeds in a separate large bowl until smooth. Sift the remaining 1 cup confectioners' sugar, the flour, baking powder and salt into a medium bowl; whisk into the yolk mixture until smooth. Stir about one-third of the whites into the batter with a rubber spatula, then fold in the remaining whites in two batches. Spread the batter in the prepared pan; bake until the cake springs back when gently pressed, 12 to 14 minutes.

**3.** Immediately sift confectioners' sugar generously over the top of the warm cake and loosen the edges with a knife; lay a clean kitchen towel (not terry cloth) over the cake. Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet and parchment. Starting at a short end, roll up the cake and the towel together into a spiral. Transfer seam-side down to a rack and let cool completely.

**4.** Meanwhile, make the frosting: Whisk the egg whites, granulated sugar, vanilla seeds and salt in a heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water). Cook, whisking, until the sugar dissolves, 2 to 3 minutes. Transfer the mixture to a stand mixer and beat with the whisk attachment on medium-high speed until cooled and stiff peaks form, 6 to 8 minutes. Beat in the butter, 1 piece at a time, until combined (the mixture may look curdled). Add the lemon zest and juice. Switch to the paddle attachment and continue to beat until smooth, about 2 minutes.

**5.** Gently unroll the cake. Spread 2 cups of the frosting over the cake about ¼ inch from the edges, then top with a layer of the lemon curd; swirl together. Reroll the cake (without the towel). Trim the ends with a serrated knife. Transfer to a platter and spread the remaining frosting on the top and sides of the cake.

## GINGERBREAD CAKE ROLL

ACTIVE: 1 hr | TOTAL: 2 hr | SERVES: 8 to 10



### FOR THE CAKE

#### Cooking spray

- 1 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground allspice
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon salt
- 4 large eggs, separated, at room temperature
- 2 tablespoons unsalted butter, melted and cooled
- ¾ cup molasses
- ¼ cup granulated sugar
- Confectioners' sugar, for dusting

### FOR THE FILLING AND TOPPING

- 1 cup cold heavy cream
- ¾ cup plus 2 tablespoons confectioners' sugar
- 8 ounces mascarpone cheese, at room temperature
- 1 teaspoon pure vanilla extract
- ⅓ cup mini chocolate chips
- ⅓ cup finely chopped candied citrus peel (lemon and/or orange)
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground allspice
- Pinch of freshly grated nutmeg
- Pinch of ground cloves

**1.** Make the cake: Preheat the oven to 375°. Coat an 11-by-17-inch rimmed baking sheet or jelly roll pan with cooking spray; line the bottom with parchment paper. Whisk the flour, cinnamon, ginger, allspice, baking powder, baking soda, nutmeg, cloves and salt in a medium bowl.

**2.** Whisk the egg yolks, melted butter and molasses in a large bowl. Beat the egg whites and granulated sugar with a mixer on medium-high speed until stiff peaks form, 5 minutes. Stir the flour mixture into the yolk mixture until smooth. Stir one-third of the whites into the batter with a rubber spatula, then fold in the remaining whites in two batches. Spread the batter in the prepared pan; bake until a toothpick inserted into the center comes out with just a few crumbs, 10 to 12 minutes.

**3.** Immediately sift confectioners' sugar generously over the top of the warm cake and loosen the edges with a knife; lay a clean kitchen towel (not terry cloth) over the cake. Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet and parchment. Starting at a short end, roll up the cake and the towel together into a spiral. Transfer seam-side down to a rack and let cool completely.

**4.** Meanwhile, make the filling: Beat the heavy cream and ¾ cup confectioners' sugar with a mixer on high speed until soft peaks form. Beat in the mascarpone and vanilla. (Do not overbeat.) Fold in the chocolate chips and candied citrus with a rubber spatula.

**5.** Make the topping: Combine the remaining 2 tablespoons confectioners' sugar, the cinnamon, ginger, allspice, nutmeg and cloves in a bowl. Gently unroll the cake. Spread the filling over the cake about ¼ inch from the edges; reroll (without the towel). Trim the ends with a serrated knife. Transfer to a platter; dust with the spice mixture.



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Dessert  
OF THE YEAR

PEPPERMINT BARK  
COOKIES AND CREAM  
CHEESECAKE

Prep Time: 30 min. | Total Time: 6 hours 35 min. | Makes: 16 servings  
(incl. refrigerating)

WHAT YOU NEED

30 OREO Cookies, divided  
1 Tbsp. butter or margarine, melted  
35 starlight mints, divided  
4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened  
1 cup sugar  
4 eggs  
1 pkg. (4 oz.) BAKER'S Semi-Sweet Chocolate  
2 oz. BAKER'S White Chocolate

MAKE IT

HEAT oven to 325°F.

USE pulsing action of food processor to process 18 cookies until finely ground. Add butter; mix well. Press onto bottom of 9-inch springform pan. Bake 10 min.

CRUSH 30 mints, then chop 10 of remaining cookies. Beat cream cheese and sugar in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Stir in crushed mints and chopped cookies. Pour over crust.

BAKE 55 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

MEANWHILE, crush remaining mints, then chop remaining cookies. Cover baking sheet with parchment. Melt chocolates separately as directed on packages. Spread semi-sweet chocolate into thin layer on prepared baking sheet; top with tablespoonfuls of the white chocolate. Swirl gently with spoon. Top with crushed mints and chopped cookies. Refrigerate until firm.

BREAK chocolate bark into small pieces; sprinkle over cheesecake before serving.

Variation:

Substitute 3/4 cup crushed candy canes for the starlight mints. Reserve 1 Tbsp. crushed candy for sprinkling over the swirled chocolate bark; stir remaining crushed candy into the cheesecake batter before baking as directed.

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# Peppermint TREATS


Have some fun with this  
favorite holiday flavor!

PHOTOGRAPHS BY ANTONIS ACHILLEOS



❧  
PEPPERMINT  
MERINGUES  
No. 9  
❧





๖  
PEPPERMINT  
ICEBOX CAKE  
No. 25  
๖



๖  
PEPPERMINT  
HOT CHOCOLATE  
No. 42  
๖



๖  
PEPPERMINT  
WHITE HOT CHOCOLATE  
No. 43  
๖




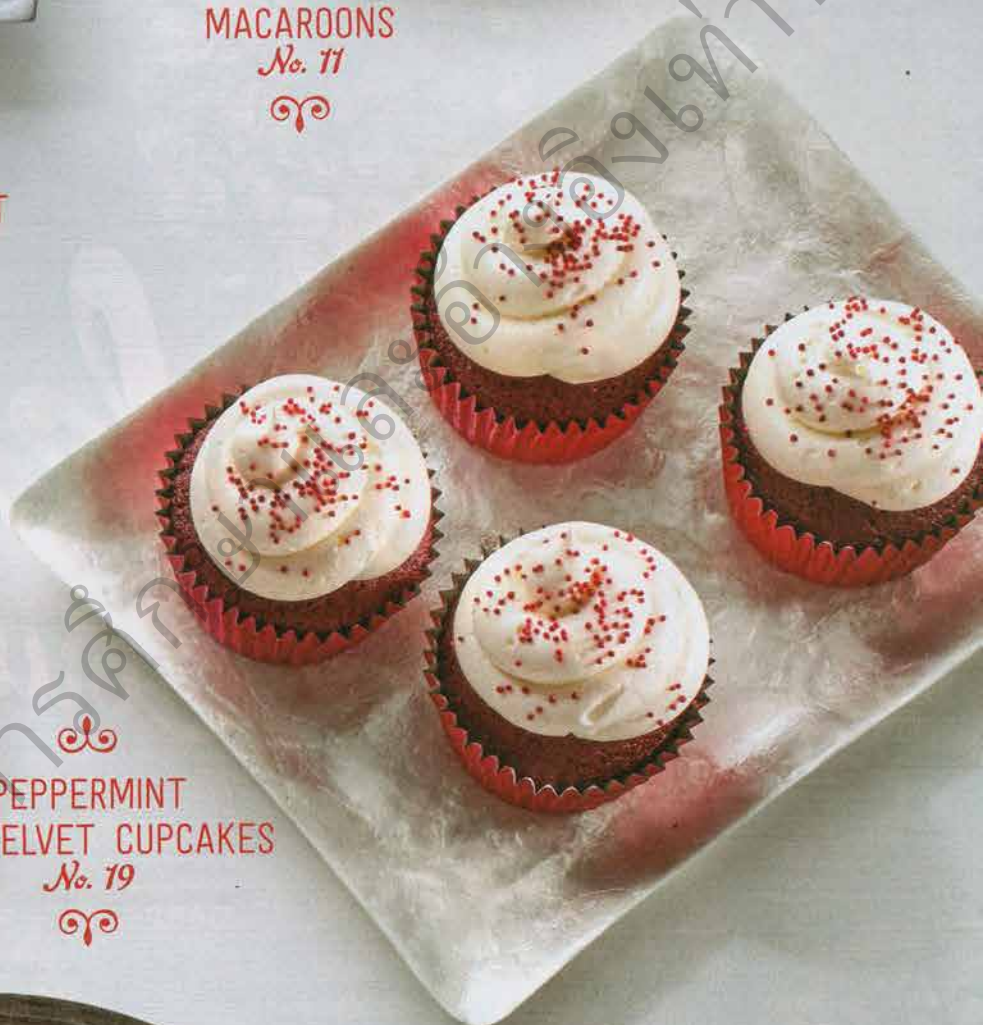




  
 PEPPERMINT  
 MACAROONS  
*No. 11*  




  
 PEPPERMINT  
 TRUFFLES  
*No. 6*  

  
 PEPPERMINT  
 RED VELVET CUPCAKES  
*No. 19*  




  
 PEPPERMINT-  
 WHITE CHOCOLATE  
 FUDGE  
*No. 35*  






# Cookie Countdown

We created a new recipe  
for every day until Christmas!

PHOTOGRAPHS BY  
RYAN DAUSCH









## CHERRY-CHOCOLATE CRINKLES

ACTIVE: 45 min | TOTAL: 2 hr 15 min  
MAKES: about 30

- 1¾ cups all-purpose flour
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- 1 stick unsalted butter, at room temperature
- 1 cup granulated sugar
- ¼ cup packed light brown sugar
- 1 large egg
- ⅓ cup cherry jam or preserves
- ½ teaspoon pure vanilla extract
- ½ teaspoon pure almond extract
- 1 teaspoon red food coloring
- ½ cup finely chopped semisweet chocolate (about 3 ounces)
- ⅓ cup dried cherries, roughly chopped
- ½ cup confectioners' sugar

**1.** Whisk the flour, baking powder and salt in a medium bowl. Beat the butter, ½ cup granulated sugar and the brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg, then beat in the jam, both extracts and the food coloring. Reduce the mixer speed to low and beat in the flour mixture until combined. Fold in the chocolate and dried cherries with a wooden spoon. Cover the dough and refrigerate until firm, at least 1 hour or overnight.

**2.** Position racks in the upper and lower thirds of the oven; preheat to 375°. Line 2 baking sheets with parchment paper. Put the remaining ½ cup granulated sugar in a medium bowl and sift the confectioners' sugar into a separate bowl. Roll heaping tablespoonfuls of dough into balls, then roll each ball in the granulated sugar and then the confectioners' sugar; shake off any excess. Arrange 2 inches apart on the prepared pans.

**3.** Bake, switching the pans halfway through, until the cookies are cracked and dry on top, about 15 minutes. Let cool 3 minutes on the pans, then transfer to racks to cool completely.



## GLAZED GINGERSNAPS

ACTIVE: 45 min | TOTAL: 3 hr  
MAKES: about 36

- ⅓ cup coconut oil
- ½ cup granulated sugar
- ¼ cup molasses
- 2 cups all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1 teaspoon ground ginger
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1½ cups confectioners' sugar
- 2 to 4 teaspoons water
- Red coarse sugar, for decorating

**1.** Microwave the coconut oil in a large microwave-safe bowl until melted, 1 to 2 minutes. Whisk in the granulated sugar and molasses. The mixture should be mostly smooth; if it's not, return to the microwave for 30 to 45 seconds and whisk again to combine. Set aside to cool slightly.

**2.** Whisk the flour, pie spice, ginger, baking soda and salt in a medium bowl. Whisk the flour mixture into the coconut oil mixture until smooth, switching to a rubber spatula when the dough becomes too stiff to whisk (it will seem dry at first, but will come together).

**3.** Scrape the dough onto a large piece of plastic wrap and roll into an 8- to 9-inch-long log. Wrap in the plastic wrap. Press the sides with a ruler to square off the log. Refrigerate, re-pressing the squared sides after about 20 minutes, until the dough is firm, at least 1 hour or overnight.

**4.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Unwrap the dough and slice ¼ inch thick. Arrange the slices about 1 inch apart on the prepared pans.

**5.** Bake, switching the pans halfway through, until the cookies are firm around the edges, 18 to 22 minutes. Let cool completely on the pans.

**6.** Make the glaze: Whisk the confectioners' sugar and 2 teaspoons water in a small bowl. Gradually stir in up to 2 more teaspoons water until the glaze is smooth and thick. Dip half of each cookie in the glaze; return to the baking sheet and sprinkle with coarse sugar. Let set, about 30 minutes.



## CHEWY COFFEE COOKIES

ACTIVE: 45 min | TOTAL: 2 hr  
MAKES: about 24

- 3 tablespoons coffee beans
- ⅓ cup turbinado sugar
- 1½ cups all-purpose flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- ¼ teaspoon ground cinnamon
- 1 stick unsalted butter, at room temperature
- 1 cup packed dark brown sugar
- 1 large egg
- ⅓ cup confectioners' sugar
- 2 to 4 teaspoons milk or water

**1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Coarsely grind the coffee beans in a coffee grinder. Combine 1 tablespoon ground coffee in a small bowl with the turbinado sugar; set aside. Transfer the remaining coffee to a medium bowl and whisk in the flour, salt, baking powder and cinnamon.

**2.** Beat the butter and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg. Reduce the mixer speed to low and beat in the flour mixture until combined.

**3.** Roll tablespoonfuls of dough into balls, then roll each ball in the coffee-sugar mixture. Arrange 2 inches apart on the prepared pans.

**4.** Bake, switching the pans halfway through, until the cookies are just set around the edges but the centers are still soft, about 18 minutes. Let cool 3 minutes on the pans, then transfer to racks to cool completely.

**5.** Make the glaze: Whisk the confectioners' sugar and 2 teaspoons milk in a small bowl until smooth. Gradually stir in up to 2 more teaspoons milk until the glaze is thick but pourable. Spoon the glaze over the cookies. Let set, about 10 minutes.





## LAVENDER-LEMON SANDWICH COOKIES

ACTIVE: 50 min | TOTAL: 1 hr 45 min  
MAKES: about 24

### FOR THE COOKIES

- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 1 cup granulated sugar
- ¼ cup honey
- 1 large egg
- 1 teaspoon pure vanilla extract
- Grated zest of 1 lemon
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 tablespoons dried lavender
- ½ cup coarse sugar

### FOR THE FILLING

- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- Finely grated zest of 1 lemon, plus 2 tablespoons lemon juice
- ½ teaspoon pure vanilla extract
- 2½ cups confectioners' sugar

- 1.** Make the cookies: Beat the butter, granulated sugar and honey in a large bowl with a mixer on medium-high speed until fluffy, about 1 minute. Beat in the egg, vanilla and lemon zest. Reduce the mixer speed to low; beat in the flour, baking soda and salt until the dough comes together. Cover and refrigerate until firm, 30 minutes.
- 2.** Preheat the oven to 350°. Line 2 baking sheets with parchment paper. Grind the lavender in a spice grinder until crumbly. Mix with the coarse sugar in a medium bowl.
- 3.** Roll rounded teaspoonfuls of dough into balls, then roll in the lavender sugar; arrange 2 inches apart on the prepared pans. Bake, switching the pans halfway through, until the cookies are browned around the edges, 12 to 15 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.
- 4.** Meanwhile, make the filling: Beat the butter, lemon zest, lemon juice and vanilla in a large bowl with a mixer on high speed until light, 1 to 2 minutes. Reduce the mixer speed to medium; beat in the confectioners' sugar until smooth. Spread the filling on half the cookies (about 1 teaspoon per cookie). Sandwich with the remaining cookies.



## PISTACHIO PINWHEELS

ACTIVE: 45 min | TOTAL: 5 hr  
MAKES: about 20

- 1¼ cups all-purpose flour, plus more for dusting
- ¼ teaspoon baking powder
- ¼ teaspoon plus 1 pinch of salt
- 1 stick unsalted butter, at room temperature
- ⅔ cup sugar
- 2 large eggs
- ½ teaspoon pure vanilla extract
- ¾ cup unsalted raw pistachios
- ¼ teaspoon pure almond extract
- 3 drops green food coloring

- 1.** Whisk the flour, baking powder and ¼ teaspoon salt in a medium bowl. Beat 6 tablespoons butter and ⅓ cup sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in 1 egg and the vanilla (don't worry if the mixture looks separated). Reduce the mixer speed to low; mix in the flour mixture until combined. Turn out the dough onto a piece of plastic wrap; shape into a disk. Wrap and refrigerate until firm, about 1 hour.
- 2.** Meanwhile, make the filling: Pulse the pistachios and remaining ⅓ cup sugar in a food processor until very finely ground. Mix in the remaining egg, 2 tablespoons butter, the almond extract, pinch of salt and food coloring. Process, scraping the bowl occasionally, until a thick paste forms. Refrigerate until firm, about 30 minutes.
- 3.** Roll out the dough into a 10-by-11-inch rectangle on a floured surface. Spread the pistachio filling over the dough almost all the way to the edges. Starting with a short side, roll up the dough into a tight spiral. Wrap in plastic wrap and refrigerate, reshaping the log after 1 hour, until firm, at least 3 hours or overnight.
- 4.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Slice the log into ½-inch-thick rounds. Arrange the rounds 1½ inches apart on the prepared pans.
- 5.** Bake, switching the pans halfway through, until the cookies are firm and light golden around the edges, 20 to 25 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.



## CHOCOLATE SHORTBREAD

ACTIVE: 45 min | TOTAL: 2 hr  
MAKES: about 24

### FOR THE COOKIES

- 2 sticks unsalted butter, at room temperature
- 1 large egg yolk
- 1 teaspoon pure vanilla extract
- ½ teaspoon salt
- ¼ teaspoon ground cloves
- 1¼ cups confectioners' sugar
- ⅓ cup unsweetened Dutch-process cocoa powder
- 2 cups all-purpose flour, plus more for dusting

### FOR THE ICING

- 1 cup confectioners' sugar
- ¼ teaspoon pure vanilla extract
- 1 to 2 tablespoons milk
- Sanding sugar, for decorating

- 1.** Make the cookies: Position racks in the upper and lower thirds of the oven; preheat to 350°. Beat the butter, egg yolk, vanilla, salt and cloves in a large bowl with a mixer on medium speed until creamy, about 2 minutes. Reduce the mixer speed to low; beat in the confectioners' sugar and cocoa powder until combined, then beat in the flour in two batches until combined.
- 2.** Turn out the dough onto a lightly floured surface and dust with flour. Gently knead until soft but not sticky. Reflour the surface, if necessary, and roll out the dough until slightly thicker than ¼ inch. Cut out shapes using 3-inch cookie cutters. Gently gather and reroll the scraps. (If the dough is too soft to work with, refrigerate until firm.) Arrange the cutouts about 2 inches apart on 2 unlined baking sheets.
- 3.** Bake, switching the pans halfway through, until the cookies are firm, about 20 minutes. Let cool 3 minutes on the pans, then transfer to racks to cool completely.
- 4.** Make the icing: Whisk the confectioners' sugar, vanilla and 1 tablespoon milk in a small bowl until smooth. Gradually stir in up to 1 more tablespoon milk until the icing is thick but pourable. Spoon the icing into a small resealable plastic bag and snip off a corner. Pipe the icing on the cookies, then sprinkle with sanding sugar. Let set, about 10 minutes.





## PUFF PASTRY TREES

ACTIVE: 45 min | TOTAL: 1 hr | MAKES: 18

- 2 tablespoons unsalted butter
- $\frac{1}{2}$  teaspoon apple pie, pumpkin pie or gingerbread spice
- $\frac{1}{2}$  cup granulated sugar
- 1 9-inch square sheet frozen puff pastry (half a 17-ounce box), thawed
- All-purpose flour, for dusting
- 1 cup confectioners' sugar
- 1 to 2 tablespoons milk or water
- $\frac{1}{4}$  teaspoon pure vanilla extract
- Coarse sugar and/or nonpareils, for decorating

1. Position racks in the upper and lower thirds of the oven; preheat to 400°. Line 2 baking sheets with parchment paper. Microwave the butter and spice mix in a small bowl until the butter melts. Let cool to room temperature.
2. Sprinkle  $\frac{1}{4}$  cup granulated sugar on a cutting board. Unfold the puff pastry on top of the sugar and roll out into a 10-by-12-inch rectangle. (Lightly dust the rolling pin with flour if the dough starts to stick.) Brush the spiced butter evenly on the puff pastry, then sprinkle the remaining  $\frac{1}{4}$  cup granulated sugar on top. Starting from a long side, roll the dough into a tight log. Slice the log into 18 rounds.
3. Place each round cut-side down. Make a slit in each round from the center of the coil to the end of the dough strip. Open up the round into a semicircle; you should have 4 stacked strips of dough in graduated sizes (the pieces will puff up and form a tree when baked). Arrange 9 semicircles about 4 inches apart on each baking sheet.
4. Bake, switching the pans halfway through, until the cookies are puffed and golden, 18 to 22 minutes. While still warm, carefully reshape the trees with a skewer if necessary. Let cool completely on the pans.
5. Make the icing: Whisk the confectioners' sugar, 1 tablespoon milk and the vanilla in a small bowl until smooth. Gradually stir in up to 1 more tablespoon milk until the icing is thick but pourable. Spoon the glaze into a small resealable plastic bag and snip off a corner. Pipe on the cookies. Decorate with coarse sugar and/or nonpareils.



## RAINBOW COOKIES

ACTIVE: 50 min | TOTAL: 5 hr  
MAKES: about 70

- Cooking spray
- 8 ounces almond paste, broken up
- 2 sticks unsalted butter, at room temperature
- 1 cup sugar
- $\frac{1}{4}$  teaspoon salt
- 4 large eggs, separated, at room temperature
- 1 teaspoon pure vanilla extract
- Finely grated zest of 1 lemon
- 2 cups all-purpose flour
- 1 teaspoon red food coloring
- 12 drops green food coloring
- 1 cup seedless raspberry jam
- 4 ounces semisweet chocolate, chopped

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Coat three 9-by-13-inch baking pans with cooking spray, line the bottoms with parchment paper and coat with more cooking spray.
2. Beat the almond paste, butter, sugar and salt in a large bowl with a mixer on high speed until fluffy, about 3 minutes. Reduce the mixer speed to medium; beat in the egg yolks, vanilla and lemon zest, then reduce the mixer speed to low and mix in the flour (the batter will be thick).
3. Beat the egg whites in a separate large bowl with a mixer on low speed; increase the speed to high and beat until stiff peaks form. Fold the egg whites into the batter in three batches. Divide the batter evenly among 3 bowls. Mix the red food coloring into one and the green into another, leaving the third plain. Pour one color batter into each pan; spread into a thin layer with an offset spatula.
4. Bake, switching the pans halfway through, until just firm, 14 to 16 minutes. Transfer to racks and let cool completely in the pans.
5. Remove the green layer to a cutting board; discard the parchment. Top with  $\frac{1}{2}$  cup jam, the plain layer, the remaining  $\frac{1}{2}$  cup jam and the red layer. Wrap the stack in plastic wrap. Top with a baking sheet and place a few heavy cans on top. Refrigerate at least 4 hours or overnight.
6. Make the glaze: Microwave the chocolate, stirring every 30 seconds, until smooth. Unwrap the stack and spread the chocolate on top using an offset spatula. Refrigerate until set, about 10 minutes. Cut into small squares.



## WALNUT-CARDAMOM CRESCENTS

ACTIVE: 45 min | TOTAL: 1 hr 45 min  
MAKES: about 24

- 1 cup walnuts
- $1\frac{1}{2}$  cups all-purpose flour
- $1\frac{1}{2}$  sticks (12 tablespoons) unsalted butter, at room temperature
- $1\frac{1}{2}$  cups confectioners' sugar
- 1 teaspoon pure vanilla extract
- $\frac{1}{2}$  teaspoon ground cardamom
- $\frac{1}{4}$  teaspoon salt

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Spread the walnuts on a rimmed baking sheet. Bake on the lower rack until toasted, 10 to 12 minutes; let cool completely. Pulse the nuts in a food processor until finely ground. Add the flour and pulse to combine; set aside.
2. Beat the butter in a large bowl with a mixer on medium-high speed until light and fluffy, 2 to 4 minutes. Add  $\frac{1}{2}$  cup confectioners' sugar, the vanilla, cardamom and salt; beat until combined. Reduce the mixer speed to low and beat in the walnut-flour mixture until just incorporated. Cover the dough and refrigerate until slightly firm, about 30 minutes.
3. Place the remaining 1 cup confectioners' sugar in a shallow bowl; set aside. Shape tablespoonfuls of dough into thin crescents and arrange 1 inch apart on 2 unlined baking sheets.
4. Bake, switching the pans halfway through, until the cookies are golden on the bottom, 20 to 25 minutes. Let cool 5 minutes on the pans, then carefully transfer to the bowl of confectioners' sugar and gently roll to coat. Transfer to a rack to cool completely, then reroll in the confectioners' sugar.



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## HAZELNUT MERINGUE SANDWICH COOKIES

ACTIVE: 1 hr 10 min | TOTAL: 3 hr  
MAKES: about 24

### FOR THE COOKIES

- ½ cup blanched hazelnuts
- 3 large egg whites, at room temperature
- ¼ teaspoon cream of tartar
- ¼ teaspoon salt
- ½ cup granulated sugar
- 1 teaspoon pure vanilla extract
- ¼ cup confectioners' sugar

### FOR THE FILLING

- 4 tablespoons unsalted butter, at room temperature
- ¾ cup confectioners' sugar
- Pinch of salt
- ½ teaspoon pure vanilla extract
- ¼ cup cranberry or red currant jelly

1. Make the cookies: Position racks in the upper and lower thirds of the oven; preheat to 350°. Spread the hazelnuts on a rimmed baking sheet and bake until golden brown, 9 to 11 minutes; let cool, then finely chop. Reduce the oven temperature to 225° and line 2 baking sheets with parchment paper.
2. Whisk the egg whites, cream of tartar and salt in a large bowl with a mixer on medium speed until soft peaks form, about 3 minutes. Increase the mixer speed to medium high and beat in the granulated sugar, 1 tablespoon at a time. Continue beating until stiff peaks form, 6 to 8 minutes. Mix in the vanilla. Add the chopped hazelnuts and sift in the confectioners' sugar. Fold together with a rubber spatula.
3. Transfer the meringue to a pastry bag fitted with a large round tip. Pipe 2-inch rounds about 1 inch apart on the prepared pans, keeping the pastry tip close to the pan.
4. Bake, switching the pans halfway through, until the meringues are dry and release from the parchment, 1½ to 2 hours. Turn off the oven; leave the meringues inside for 30 minutes. Transfer to racks to cool completely.
5. Meanwhile, make the filling: Beat the butter, confectioners' sugar and salt in a bowl with a mixer on medium speed until combined, 1 minute. Increase the speed to medium high and beat in the vanilla; beat until fluffy, about 3 minutes. Dollop 1 teaspoon filling and ½ teaspoon jelly on the flat side of half the meringues. Top with the remaining meringues.



## COCONUT-RUM MACAROONS

ACTIVE: 45 min | TOTAL: 1 hr 40 min  
MAKES: about 30

- ½ cup whole milk
- ¾ cup sugar
- ½ teaspoon freshly grated nutmeg, plus more for topping
- ¼ teaspoon plus 1 pinch of salt
- 2 large eggs, separated
- 1 tablespoon cornstarch
- 1¼ teaspoons pure vanilla extract
- 3 tablespoons dark rum
- 2¼ cups unsweetened shredded coconut

1. Preheat the oven to 325° and line a baking sheet with parchment paper. Heat the milk, ¼ cup sugar, the nutmeg and a pinch of salt in a small saucepan over medium-low heat, stirring to dissolve the sugar.
2. Whisk the egg yolks and cornstarch in a medium bowl. When the milk mixture starts to steam, slowly pour half the milk into the egg yolks, whisking constantly. Pour the egg mixture into the saucepan with the remaining milk and cook, whisking occasionally, until thick and spoonable, about 3 minutes. Remove from the heat and whisk in ¼ teaspoon vanilla. Transfer the custard to a bowl and let cool to room temperature.
3. Meanwhile, whisk the egg whites, rum, remaining ½ cup sugar, 1 teaspoon vanilla and ¼ teaspoon salt in a large bowl. Fold in the coconut. Cover and refrigerate about 30 minutes to firm up.
4. Scoop level tablespoonfuls of the coconut mixture about 1 inch apart on the prepared pan. Make an indentation in the middle of each cookie with the back of a ¼-teaspoon measuring spoon. Fill each indentation with the cooled custard.
5. Bake until the cookies are golden around the edges, 20 to 25 minutes. Grate some more nutmeg on top of the cookies. Let cool 10 minutes on the pan, then transfer to a rack to cool completely.



## TROPICAL MACADAMIA NUT LINZER COOKIES

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



- ¾ cup salted macadamia nuts
- ¾ cup plus 2 tablespoons granulated sugar
- 1½ cups all-purpose flour, plus more for dusting
- ¼ teaspoon baking powder
- 1 stick unsalted butter, at room temperature
- ¼ cup packed light brown sugar
- 1 large egg
- ½ teaspoon pure vanilla extract
- ¼ teaspoon coconut extract
- 1 cup chopped dried pineapple chunks
- ½ cup thawed frozen passion fruit pulp
- ½ cup water
- Confectioners' sugar, for dusting

1. Pulse the nuts and ¼ cup granulated sugar in a food processor until finely ground. Pulse in the flour and baking powder. Beat the butter, brown sugar and ½ cup granulated sugar in a large bowl with a mixer on medium-high speed until fluffy, 3 to 5 minutes. Beat in the egg and both extracts. Reduce the mixer speed to medium low; beat in the nut-flour mixture. Divide the dough in half and shape each piece into a disk; wrap each disk in plastic wrap. Refrigerate until firm, at least 2 hours or overnight.
2. Meanwhile, make the filling: Bring the dried pineapple, passion fruit, remaining 2 tablespoons granulated sugar and the water to a simmer in a saucepan over medium heat. Cook until the pineapple is very soft, 6 to 8 minutes. Pulse in a mini food processor. Let cool.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Working with 1 disk at a time, roll out the dough on a floured surface until ¼ inch thick. Cut out stars using a 3-inch cookie cutter. Arrange 1 inch apart on 2 unlined baking sheets. Reroll the scraps and cut out more cookies. Cut out 1-inch stars from the centers of half the cookies. Refrigerate until firm, 20 minutes.
4. Bake, switching the pans halfway through, until the cookies are golden, 18 to 20 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.
5. Spread the filling on the whole cookies. Dust the cutout cookies with confectioners' sugar and carefully place on top of the filling.





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## STICKY TOFFEE OATMEAL COOKIES

ACTIVE: 45 min | TOTAL: 3 hr  
MAKES: about 30

- 1 cup rolled oats
- 1½ cups all-purpose flour
- ¾ teaspoon baking powder
- ¾ teaspoon baking soda
- ¾ teaspoon salt
- ¾ cup chopped pitted dates
- ¾ cup boiling water
- 1 stick unsalted butter, at room temperature
- ½ cup packed light brown sugar
- ¼ cup granulated sugar
- 1 large egg
- 1 tablespoon pure vanilla extract
- 1 cup toffee bits

**1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Spread the oats on a baking sheet and bake on the upper rack until lightly toasted, about 10 minutes. Let cool completely. Pulse the oats in a food processor until roughly chopped. Transfer to a medium bowl. Add the flour, baking powder, ½ teaspoon baking soda and the salt to the oats and whisk to combine.

**2.** Add the dates and remaining ¼ teaspoon baking soda to the food processor. Pour in the boiling water and let stand until the dates soften and the water cools, about 5 minutes. Pulse, scraping the bowl occasionally, to make a chunky puree. Add the butter, brown sugar and granulated sugar and process, scraping the bowl, until light in color and thick, about 1 minute. (The mixture may look slightly curdled at this point.) Add the egg and vanilla and pulse to combine. Add the flour-oat mixture and pulse until just incorporated. Transfer to a medium bowl and stir in the toffee bits. Refrigerate the dough until slightly firm but still scoopable, about 30 minutes.

**3.** Line 2 baking sheets with parchment paper. Scoop tablespoonfuls of dough and arrange 2 inches apart on the prepared pans. Refrigerate until firm, about 30 minutes.

**4.** Bake, switching the pans halfway through, until the cookies are browned but the centers are still soft, 18 to 20 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.



## CRISPY TRIPLE CHOCOLATE CHIP COOKIES

ACTIVE: 40 min | TOTAL: 2 hr  
MAKES: about 36

- 10 tablespoons unsalted butter
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 1 cup superfine sugar
- 1½ teaspoons pure vanilla extract
- 2 large eggs, at room temperature
- ½ cup mini chocolate chips
- ½ cup milk chocolate chips
- ½ cup bittersweet chocolate chips
- Coarse sugar, for decorating

**1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Melt the butter in a medium skillet over medium heat; cook, swirling the pan occasionally, until the butter is light brown, 8 to 10 minutes. Pour into a large bowl and let cool to room temperature, 20 minutes.

**2.** Whisk the flour, baking soda and salt in a medium bowl. Whisk the superfine sugar and vanilla into the browned butter. Whisk in the eggs. Stir in the flour mixture, then stir in all the chocolate chips.

**3.** Drop tablespoonfuls of dough about 3 inches apart onto the prepared pans. Sprinkle generously with coarse sugar.

**4.** Bake, switching the pans halfway through, until the cookies are a deep golden brown, 18 to 20 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.



## HONEY SUGAR COOKIES

ACTIVE: 1 hr | TOTAL: 5 hr | MAKES: about 48

### FOR THE COOKIES

- 2½ cups all-purpose flour, plus more for dusting
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- 2 sticks unsalted butter, at room temperature
- ½ cup granulated sugar
- ¼ cup honey
- 1 large egg
- 1 teaspoon pure vanilla extract

### FOR THE ICING

- 2 tablespoons meringue powder
- 1 1-pound box confectioners' sugar
- 5 to 6 tablespoons water

**1.** Make the cookies: Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the honey, egg and vanilla until smooth. Reduce the mixer speed to low; beat in the flour mixture until combined. Divide the dough in half and shape each piece into a disk; wrap each disk in plastic wrap. Refrigerate until firm, at least 4 hours or overnight.

**2.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Working with 1 disk at a time, flour the dough and roll out until ¼ inch thick on a lightly floured surface. Cut into shapes with 3-inch cookie cutters. Arrange 1 inch apart on the prepared pans. Reroll the scraps and cut out more cookies. (If the dough is too soft to work with, refrigerate until firm.)

**3.** Bake, switching the pans halfway through, until the cookies are lightly browned, 18 to 20 minutes. Let cool on the pans.

**4.** Meanwhile, make the icing: Whisk the meringue powder and confectioners' sugar in a large bowl. Beat in 5 tablespoons water with a mixer on medium speed until soft glossy peaks form. Beat in up to 1 more tablespoon water to thin the consistency if necessary. Spread or pipe the icing onto the cookies.



For our cover, we also decorated these cookies with red icing and crushed candy canes.



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Mrs. Claus

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## MAPLE PIZZELLE

ACTIVE: 45 min | TOTAL: 45 min  
MAKES: about 30

- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ¾ teaspoon salt
- ¾ teaspoon freshly grated nutmeg
- 3 large eggs
- ¾ cup granulated sugar
- ¾ cup maple sugar
- ⅓ cup vegetable oil, plus more for brushing
- ¾ teaspoon pure maple extract
- Confectioners' sugar, for dusting

**1.** Whisk the flour, baking powder, salt and nutmeg in a large bowl; make a well in the center. In another large bowl, whisk the eggs, granulated sugar, maple sugar, vegetable oil and maple extract until well combined. Pour the egg mixture into the well in the flour mixture and whisk until incorporated.

**2.** Preheat a pizzelle iron until a drop of water sizzles on the surface, about 10 minutes. Lightly brush the hot surface with vegetable oil. Spoon about 1 tablespoon batter into the center of the imprint (if you have a pizzelle iron with more than one imprint, fill each with 1 tablespoon batter). Close the iron and cook until there is no more steam coming out, about 45 seconds.

**3.** Open and remove the pizzelle from the iron using a small offset spatula and transfer to a rack to cool (the pizzelle will crisp as they cool). Repeat with the remaining batter, lightly brushing the iron with more vegetable oil occasionally. Lightly dust the pizzelle with confectioners' sugar before serving.



## KEY LIME COOKIE-DOUGH TRUFFLES

ACTIVE: 45 min | TOTAL: 2 hr  
MAKES: about 30

- 1½ cups all-purpose flour
- 1 stick unsalted butter
- ¾ cup packed light brown sugar
- Pinch of salt
- 3 tablespoons Key lime juice
- 2 teaspoons pure vanilla extract
- ½ cup mini white chocolate chips (or regular white chocolate chips, chopped)
- 2 tablespoons green sprinkles
- 1 11-ounce bag white chocolate chips
- 1 tablespoon vegetable shortening or vegetable oil

Green nonpareils, for topping

**1.** Preheat the oven to 350°. Spread the flour on a baking sheet and bake, stirring halfway through, until lightly toasted, 10 minutes. Let cool on the baking sheet; whisk to break up any clumps.

**2.** Beat the butter, brown sugar and salt in a large bowl with a mixer on medium-high speed until fluffy, 3 to 5 minutes. Reduce the mixer speed to low; beat in the toasted flour, then the lime juice and vanilla. Stir in the mini white chocolate chips and sprinkles until just combined. Refrigerate until the dough is firm but not hard, about 30 minutes.

**3.** Line a baking sheet with parchment paper. Roll tablespoonfuls of dough into balls and arrange on the prepared pan. Refrigerate until firm, at least 30 minutes or overnight.

**4.** Combine the white chocolate chips and shortening in a large microwave-safe bowl. Microwave in 30-second intervals, stirring, until melted, 1 to 2 minutes. Gently drop a dough ball into the melted white chocolate and spoon more chocolate on top to completely coat. Lift out with a fork, letting any excess chocolate drip back into the bowl; return to the baking sheet. Sprinkle with nonpareils. Repeat with the remaining dough balls. (If the melted chocolate hardens, microwave 30 seconds. If the dough becomes too soft, refrigerate 15 to 20 minutes.)



## LEMON SPRITZ COOKIES

ACTIVE: 30 min | TOTAL: 1 hr  
MAKES: about 84

- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ¾ teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 tablespoon packed finely grated lemon zest (from 2 lemons)
- 1 large egg
- 1 teaspoon pure lemon extract
- ½ teaspoon pure vanilla extract
- Yellow sanding sugar and/or nonpareils, for decorating

**1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Whisk the flour, baking powder and salt in a medium bowl.

**2.** Beat the butter, granulated sugar and lemon zest in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Beat in the egg and both extracts. Reduce the mixer speed to low and beat in the flour mixture until just combined.

**3.** Fill a cookie press with the dough according to the manufacturer's directions; press the dough 1½ inches apart onto unlined baking sheets. Decorate with sanding sugar and/or nonpareils.

**4.** Bake, switching the pans halfway through, until the cookies are golden around the edges, 14 to 17 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.





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## CHESTNUT PRALINE LATTE

BY ALICE CHOI

1 cup milk (any kind)

¼ cup Torani® Chestnut Praline Syrup

2 to 4 shots espresso; split into glasses  
Frothed milk, optional  
Ground cinnamon

Heat milk and Torani® Chestnut Praline Syrup together in a small saucepan over medium-low heat. Pour over espresso, evenly into glasses. Add a thin layer of frothed milk on top if desired. Dust with ground cinnamon. Enjoy! Serves 2.



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## PEANUT BUTTER CHEESECAKE BARS

ACTIVE: 45 min | TOTAL: 4 hr 15 min  
MAKES: about 24

### FOR THE CRUST

- 1½ sticks (12 tablespoons) unsalted butter, melted, plus more for the pan
- 3 cups butter cracker crumbs (such as Ritz; about 3 sleeves)
- ¾ cup sugar

### FOR THE FILLING

- 24 ounces cream cheese, at room temperature
- 1 cup sugar
- 2 large eggs
- ¾ cup sour cream
- 1 teaspoon pure vanilla extract
- ½ cup smooth peanut butter
- Red sprinkles, for decorating

**1.** Make the crust: Preheat the oven to 350°. Butter a 9-by-13-inch baking dish. Line with foil, leaving a 2-inch overhang on the long sides; butter the foil. Combine the cracker crumbs, melted butter and sugar in a bowl. Press evenly into the bottom of the prepared pan. Bake until toasted, about 10 minutes. Transfer to a rack and let cool 15 minutes.

**2.** Make the filling: Beat the cream cheese and sugar in a large bowl with a mixer on medium-high speed until smooth, about 1 minute. Add the eggs, sour cream and vanilla and beat until combined, 1 minute. Remove 1 cup of the batter to a medium bowl and stir in the peanut butter until smooth. Pour the peanut butter batter onto the crust in a thin even layer. Pour the remaining cheesecake batter on top; smooth with a spatula.

**3.** Bake until the cheesecake is set around the edges but still jiggly in the center, about 30 minutes. Transfer to a rack to cool completely, about 1 hour. Refrigerate until set, at least 2 hours or overnight.

**4.** Slide an offset spatula or paring knife around the edge of the pan, then remove the cheesecake using the foil overhang. Slice into squares and top with sprinkles.



## PECAN-RYE COOKIES

ACTIVE: 30 min | TOTAL: 2½ hr  
MAKES: about 24

- 1½ cups pecans
- 2 tablespoons plus 2 teaspoons rye whiskey
- ¾ cup dark rye flour
- ½ cup all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 6 tablespoons unsalted butter, at room temperature
- ¾ cup packed dark brown sugar
- 1 teaspoon pure vanilla extract
- 1 cup confectioners' sugar
- 2 to 3 teaspoons water

**1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Spread the pecans on a rimmed baking sheet and bake until lightly toasted, 8 to 10 minutes. Let cool completely. Set 24 whole pecans aside for topping and finely chop the rest; transfer to a bowl. Pour 2 tablespoons whiskey over the chopped nuts, stir to coat and let sit until almost all the whiskey is absorbed, at least 10 minutes.

**2.** Whisk the rye flour, all-purpose flour, baking powder, baking soda and salt in a medium bowl. Beat the butter and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 2 to 3 minutes. Beat in the pecan-whiskey mixture and the vanilla until just combined. Reduce the mixer speed to low; beat in the flour mixture until combined.

**3.** Line 2 baking sheets with parchment paper. Roll tablespoonfuls of dough into balls, squeezing the dough together if it is crumbly. Arrange 2 inches apart on the prepared pans and press a pecan into the top of each.

**4.** Bake, switching the pans halfway through, until the cookies are just set around the edges but the centers are still soft, 12 to 15 minutes. Let cool completely on the pans.

**5.** Make the glaze: Whisk the confectioners' sugar, the remaining 2 teaspoons whiskey and 2 teaspoons water in a small bowl until smooth and thick. Gradually stir in up to 1 more teaspoon water to thin if necessary. Drizzle over the cookies; let set 10 to 15 minutes.



## HIBISCUS-GINGER COOKIES

ACTIVE: 45 min | TOTAL: 1½ hr  
MAKES: about 30

- ¼ cup dried hibiscus flowers
- 2 cups all-purpose flour
- 1 teaspoon ground ginger
- ½ teaspoon plus 2 pinches salt
- 1 6-inch piece fresh ginger, peeled
- 2 sticks unsalted butter, at room temperature
- 1¾ cups confectioners' sugar
- 1 teaspoon pure vanilla extract
- Finely grated zest of ½ lime, plus
- 2 teaspoons lime juice
- 2 teaspoons water

**1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Pulse the hibiscus flowers 8 to 10 times in a spice grinder until coarsely ground but not powdery. Whisk 1 tablespoon of the ground hibiscus, the flour, ground ginger and ½ teaspoon salt in a medium bowl.

**2.** Grate the fresh ginger on the large holes of a box grater. Squeeze out the juice with your hands into a small bowl; discard the solids.

**3.** Beat the butter and ¾ cup confectioners' sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 5 minutes. Beat in the vanilla, lime zest and 1 tablespoon of the ginger juice. Reduce the mixer speed to low; beat in the flour mixture in two batches until combined.

**4.** Roll tablespoonfuls of dough into balls. Arrange about 1 inch apart on 2 unlined baking sheets. Bake, switching the pans halfway through, until the cookies are light golden on the bottom, 15 to 18 minutes. Let cool 2 minutes on the pans, then transfer to racks to cool completely.

**5.** Meanwhile, make the glaze: Whisk the remaining 1 cup confectioners' sugar, 1 teaspoon ginger juice, the lime juice, water and 2 pinches of salt in a medium bowl. Dip the top of each cookie in the glaze to cover evenly; let any excess drip off. Sprinkle with the remaining ground hibiscus. Let set, about 5 minutes.



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## Gingerbread Butterscotch Trifle

### GINGERBREAD

6 tbsp. butter  
1 egg  
¼ c. Sugar In The Raw®  
¼ c. Stevia In The Raw®  
¾ c. molasses  
2 c. all-purpose flour  
1 tsp. baking soda  
1 tsp. ground ginger  
1 tsp. ground cinnamon  
½ tsp. sea salt  
½ c. boiling water

### BUTTERSCOTCH SAUCE

¼ c. butter  
¼ c. brown sugar  
¼ c. Stevia In The Raw®  
½ c. heavy cream  
¾ tsp. sea salt  
2 tsp. vanilla extract

### WHIPPED CREAM

1 c. heavy cream  
1 tbsp. Sugar In The Raw®  
1½ tsp. Stevia In The Raw®

Preheat oven to 350. Lightly grease a 9" square baking pan. Beat butter w/ sugar and stevia until creamy. Beat in molasses and egg. Beat in flour, baking soda, ginger, cinnamon and salt on low speed. Then mix in water on low speed. Pour into prepared pan and bake 35-40 min. Cool completely and cut into 1" cubes.

For butterscotch, melt butter in a small saucepan over medium heat. Add brown sugar, stevia, cream and salt. Whisk until combined. Bring to a gentle boil and cook for 5 minutes. Stir in vanilla and cool to room temperature. In a large bowl, beat cream, sugar and stevia on high speed until stiff peaks form - about 1 min. Keep whipped cream cold until ready to assemble trifle. To assemble, divvy half the gingerbread cubes into 10 individual serving dishes. Layer the butterscotch sauce and whipped cream then top with remaining gingerbread cubes, butterscotch and whipped cream.



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## ALMOND SPICE BARS

ACTIVE: 45 min | TOTAL: 2 hr 45 min  
MAKES: about 24

### Cooking spray

½ cup honey  
½ cup granulated sugar  
1 teaspoon ground cinnamon  
¼ teaspoon ground cloves  
¼ teaspoon ground nutmeg  
1½ cups all-purpose flour  
1½ teaspoons baking powder  
¼ teaspoon salt  
1 large egg, lightly beaten  
1½ cups sliced almonds  
¼ cup finely chopped candied orange peel, plus more for topping  
1 teaspoon pure vanilla extract  
Finely grated zest of 1 lemon  
2 tablespoons orange liqueur  
½ cup confectioners' sugar  
1 tablespoon fresh orange juice

1. Line an 8-inch square baking dish with parchment paper, leaving a 2-inch overhang; coat with cooking spray. Bring the honey and granulated sugar to a simmer in a small saucepan over medium heat, stirring to dissolve. Remove from the heat and transfer to a large bowl. Stir in the cinnamon, cloves and nutmeg; let cool slightly, 10 minutes.

2. Whisk the flour, baking powder and salt in a medium bowl. Quickly stir the beaten egg into the honey-sugar mixture with a rubber spatula, then add the almonds, orange peel, vanilla, lemon zest and 1 tablespoon liqueur. Stir in the flour mixture until combined (the dough will be stiff and dry). Scrape into the prepared pan. Lightly coat a piece of plastic wrap with cooking spray and use to press the dough into an even layer. Set aside 1 hour.

3. Preheat the oven to 375°. Bake the bars until golden brown and a toothpick inserted into the center comes out with only a few crumbs, 25 to 30 minutes.

4. Make the glaze: Whisk the confectioners' sugar, orange juice and remaining 1 tablespoon liqueur in a bowl until smooth. Brush the warm bars with some of the glaze; cover the remaining glaze and set aside. Let the bars cool 10 minutes in the pan, then remove to a cutting board. Cut into 1-by-2½-inch bars and let cool completely on a rack.

5. Drizzle the bars with the remaining glaze; top with candied orange peel.



## ORANGE-ROSEMARY ICEBOX COOKIES

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

### Grated zest of 1 orange

⅔ cup granulated sugar  
¼ cup confectioners' sugar  
1 tablespoon finely chopped fresh rosemary  
½ teaspoon kosher salt  
2 sticks unsalted butter, at room temperature  
1 large egg, separated, plus 1 egg yolk  
2 cups all-purpose flour  
2 tablespoons sanding sugar

1. Combine the orange zest, granulated sugar, confectioners' sugar, rosemary and salt in a food processor and process, scraping the bowl occasionally, until the mixture is sandy and turns orange, about 1 minute. Add the butter and process until creamy, 1 to 2 minutes. Add the egg yolks and process, scraping the bowl occasionally, until combined, about 1 minute. Add the flour and process until smooth, about 1 minute. (The dough will be very soft.)

2. Divide the dough between 2 sheets of plastic wrap. Using the plastic to help you, shape each into a 10-inch-long log. Wrap and refrigerate until firm but not hard, 1 hour. Unwrap and reshape each into a smooth, even cylinder. Wrap again tightly and refrigerate until very hard, at least 2 hours or overnight.

3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Lightly beat the egg white in a small bowl. Unwrap 1 log and brush all over with some of the egg white, then sprinkle with 1 tablespoon sanding sugar. Using a sharp knife, slice into ¼- to ½-inch-thick rounds. Arrange 2 inches apart on one of the prepared pans. Repeat with the second log of dough.

4. Bake, switching the pans halfway through, until the cookies are golden around the edges, 20 to 24 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.



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## SPICED PRUNE RUGELACH

ACTIVE: 45 min | TOTAL: 2 hr | MAKES: 24

### FOR THE DOUGH

- 1 cup all-purpose flour, plus more for dusting
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  teaspoon salt
- 4 ounces cream cheese, at room temperature
- 1 stick unsalted butter, at room temperature
- 1 large egg, lightly beaten
- 1 tablespoon coarse sugar

### FOR THE FILLING

- $\frac{3}{4}$  cup pitted prunes
- 2 tablespoons brandy or water
- $\frac{1}{2}$  cup apricot preserves
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{4}$  teaspoon freshly ground pepper

**1.** Make the dough: Whisk the flour, granulated sugar and salt in a medium bowl. Beat the cream cheese and butter in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Reduce the mixer speed to low and beat in the flour mixture until the dough just comes together. Increase the speed to medium high and beat until combined, 30 seconds to 1 minute. Transfer the dough to a sheet of plastic wrap; shape into a disk. Wrap and refrigerate until firm, at least 1 hour or overnight.

**2.** Meanwhile, make the filling: Combine the prunes and brandy in a small microwave-safe bowl. Microwave until the prunes soften, about 1 minute; let cool slightly. Transfer the mixture to a food processor and add the apricot preserves, cinnamon and pepper; puree. Scrape into a small bowl and refrigerate until firm, at least 30 minutes or overnight.

**3.** Line a baking sheet with parchment paper. Cut the dough in half; roll out each half into a 6-by-12-inch rectangle on a floured surface. Transfer the rectangles to the prepared pan; refrigerate until slightly firm, at least 20 minutes.

**4.** Preheat the oven to 350°. Spread the prune mixture over the dough, leaving a 1-inch border on one long side of each rectangle. Starting with the opposite long side, gently roll each rectangle into a tight log and position seam-side down. (If the dough becomes too soft to work with, refrigerate briefly.) Brush the logs with the beaten egg and sprinkle with the coarse sugar. Refrigerate until firm, about 30 minutes.

**5.** Trim the ends of each log, then slice each into twelve 1-inch-thick rounds. Arrange 1 inch apart on the prepared pan, seam-side down. Bake, rotating the pan halfway through, until the cookies are golden, 30 to 35 minutes. Transfer to a rack and let cool on the pan.



## APPLE PIE TASSIES

ACTIVE: 1 hr | TOTAL: 3 hr | MAKES: 24

### FOR THE DOUGH

- 2 sticks unsalted butter, at room temperature
- 6 ounces cream cheese, at room temperature
- $\frac{1}{4}$  cup confectioners' sugar
- $\frac{1}{2}$  teaspoon salt
- 2 cups all-purpose flour, plus more for dusting

### FOR THE FILLING

- 1 pound baking apples (such as Golden Delicious, Gala or Fuji), peeled and diced (about 2 $\frac{1}{2}$  cups)
- 1 tablespoon fresh lemon juice
- $\frac{1}{3}$  cup granulated sugar
- $\frac{1}{2}$  teaspoon apple pie spice
- $\frac{1}{4}$  teaspoon pure vanilla extract
- 2 tablespoons unsalted butter
- $\frac{1}{4}$  cup water, if needed, plus 1 teaspoon
- 1 teaspoon cornstarch

**1.** Make the dough: Beat the butter and cream cheese in a large bowl with a mixer on medium-high speed until creamy, about 5 minutes. Reduce the mixer speed to low and beat in the confectioners' sugar and salt until fluffy, about 1 more minute. Gradually beat in the flour until the dough comes together.

**2.** Turn out the dough onto a floured surface and knead a few times until smooth. Divide the dough in half and roll each half into a 12-inch-long rope. Cut each rope into 12 pieces. Roll the pieces into balls and put the balls in a 24-cup mini-muffin tin. Use your thumb to press the dough into the bottom and up the sides of the cups, making the bottom slightly thinner than the sides. Refrigerate until firm, about 1 hour.

**3.** Meanwhile, make the filling: Toss the apples, lemon juice, granulated sugar, apple pie spice and vanilla in a medium bowl. Melt the butter in a medium skillet over medium heat. Add the apple mixture and stir to coat. Cover and cook, stirring occasionally, until tender, about 20 minutes. There should be some liquid left in the skillet; if not, stir in  $\frac{1}{4}$  cup water.

**4.** Mix the cornstarch and 1 teaspoon water in a small bowl; stir into the apple mixture and bring to a boil. Cook until thick and bubbling, 30 seconds to 1 minute. Transfer to a bowl to cool, about 20 minutes.

**5.** Preheat the oven to 350°. Divide the apple mixture evenly among the muffin cups. Bake, rotating the pan halfway through, until the tassies are golden, about 30 minutes. Let cool 5 minutes in the pan, then use an offset spatula to remove the tassies and transfer to a rack to cool completely. They will crisp as they cool.

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**DON'T LET UNCONTROLLED  
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**DUPIXENT®**   
(dupilumab) Injection 300mg

## DUPIXENT can help heal your skin from within

The flare-ups you see and feel on your skin can be caused by inflammation happening beneath the surface. So help heal your skin from within with DUPIXENT.

### SEE AND FEEL THE CHANGE

An injection you may administer yourself, DUPIXENT is the first treatment of its kind that helps you continuously manage your eczema over time, even between flares when your skin may look clear. DUPIXENT is for adults and is not a steroid.

#### In Clinical Trials at Week 16:

- More than 1 in 3 patients saw clear or almost clear skin
- Almost half of patients saw significant skin improvement
- Patients experienced a significant reduction in itch
- Most Common Side Effects were injection site reactions, eye and eyelid inflammation, including redness, swelling and itching and cold sores in your mouth or on your lips.

**So stay ahead of your eczema symptoms with DUPIXENT.**

**Talk to your doctor and call 1-844-DUPIXENT (1-844-387-4936) or visit [DUPIXENT.com](http://DUPIXENT.com) for more information.**

### INDICATION

DUPIXENT is a prescription medicine used to treat adult patients with moderate-to-severe atopic dermatitis (eczema) that is not well controlled with prescription therapies used on the skin (topical), or who cannot use topical therapies. DUPIXENT can be used with or without topical corticosteroids. It is not known if DUPIXENT is safe and effective in children.

### IMPORTANT SAFETY INFORMATION

**Do not use** if you are allergic to dupilumab or to any of the ingredients in DUPIXENT.

**Before using DUPIXENT, tell your healthcare provider about all your medical conditions, including if you:**

- have eye problems
- have a parasitic (helminth) infection
- have asthma
- are scheduled to receive any vaccinations. You should not receive a "live vaccine" if you are treated with DUPIXENT.
- are pregnant or plan to become pregnant. It is not known whether DUPIXENT will harm your unborn baby.
- are breastfeeding or plan to breastfeed. It is not known whether DUPIXENT passes into your breast milk.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins and herbal supplements. If you have asthma and are taking asthma medicines, do not change or stop your asthma medicine without talking to your healthcare provider.

#### DUPIXENT can cause serious side effects, including:

- **Allergic reactions.** Stop using DUPIXENT and go to the nearest hospital emergency room if you get any of the following symptoms: fever, general ill feeling, swollen lymph nodes, hives, itching, joint pain, or skin rash.
- **Eye problems.** Tell your healthcare provider if you have any new or worsening eye problems, including eye pain or changes in vision.

**The most common side effects include** injection site reactions, eye and eyelid inflammation, including redness, swelling and itching, and cold sores in your mouth or on your lips.

Tell your healthcare provider if you have any side effect that bothers you or that does not go away. These are not all the possible side effects of DUPIXENT. 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](http://www.fda.gov/medwatch), or call 1-800-FDA-1088.

Use DUPIXENT exactly as prescribed. If your healthcare provider decides that you or a caregiver can give DUPIXENT injections, you or your caregiver should receive training on the right way to prepare and inject DUPIXENT. **Do not** try to inject DUPIXENT until you have been shown the right way by your healthcare provider.

**Please see accompanying Brief Summary on next page.**

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**Summary of Information about DUPIXENT® (dupilumab)  
(DU-pix'-ent)  
Injection, for Subcutaneous Use**

**Rx Only**

**What is DUPIXENT?**

- DUPIXENT is a prescription medicine used to treat adults with moderate-to-severe atopic dermatitis (eczema) that is not well controlled with prescription therapies used on the skin (topical), or who cannot use topical therapies.
- DUPIXENT can be used with or without topical corticosteroids.
- It is not known if DUPIXENT is safe and effective in children.

**Who should not use DUPIXENT?**

**Do not use DUPIXENT** if you are allergic to dupilumab or to any of the ingredients in DUPIXENT. See the end of this summary of information for a complete list of ingredients in DUPIXENT.

**What should I tell my healthcare provider before using DUPIXENT?**

**Before using DUPIXENT, tell your healthcare provider about all your medical conditions, including if you:**

- have eye problems
- have a parasitic (helminth) infection
- have asthma
- are scheduled to receive any vaccinations. You should not receive a "live vaccine" if you are treated with DUPIXENT.
- are pregnant or plan to become pregnant. It is not known whether DUPIXENT will harm your unborn baby.
- are breastfeeding or plan to breastfeed. It is not known whether DUPIXENT passes into your breast milk.

Tell your healthcare provider about all of the medicines you take including prescription and over-the-counter medicines, vitamins, and herbal supplements. If you have asthma and are taking asthma medicines, do not change or stop your asthma medicine without talking to your healthcare provider.

**How should I use DUPIXENT?**

- **See the detailed "Instructions for Use" that comes with DUPIXENT for information on how to prepare and inject DUPIXENT and how to properly store and throw away (dispose of) used DUPIXENT pre-filled syringes.**
- Use DUPIXENT exactly as prescribed by your healthcare provider.
- DUPIXENT comes as a single-dose pre-filled syringe with needle shield.
- DUPIXENT is given as an injection under the skin (subcutaneous injection).
- If your healthcare provider decides that you or a caregiver can give the injections of DUPIXENT, you or your caregiver should receive training on the right way to prepare and inject DUPIXENT. **Do not** try to inject DUPIXENT until you have been shown the right way by your healthcare provider.
- If you miss a dose of DUPIXENT, give the injection within 7 days from the missed dose, then continue with the original schedule. If the missed dose is not given within 7 days, wait until the next scheduled dose to give your DUPIXENT injection.

- If you inject more DUPIXENT than prescribed, call your healthcare provider right away.
- Your healthcare provider may prescribe other topical medicines to use with DUPIXENT. Use other prescribed topical medicines exactly as your healthcare provider tells you to.

**What are the possible side effects of DUPIXENT?**

**DUPIXENT can cause serious side effects, including:**

- **Allergic reactions.** Stop using DUPIXENT and go to the nearest hospital emergency room if you get any of the following symptoms: fever, general ill feeling, swollen lymph nodes, hives, itching, joint pain, or skin rash.
- **Eye problems.** Tell your healthcare provider if you have any new or worsening eye problems, including eye pain or changes in vision.

**The most common side effects of DUPIXENT include:** injection site reactions, eye and eyelid inflammation, including redness, swelling, and itching, or cold sores in your mouth or on your lips. Tell your healthcare provider if you have any side effect that bothers you or that does not go away.

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

**General information about the safe and effective use of DUPIXENT.**

Medicines are sometimes prescribed for purposes other than those listed in a Patient Information leaflet. Do not use DUPIXENT for a condition for which it was not prescribed. Do not give DUPIXENT to other people, even if they have the same symptoms that you have. It may harm them.

This is a summary of the most important information about DUPIXENT. If you would like more information, talk with your healthcare provider. You can ask your pharmacist or healthcare provider for more information about DUPIXENT that is written for healthcare professionals.

For more information about DUPIXENT, go to [www.DUPIXENT.com](http://www.DUPIXENT.com) or call 1-844-DUPIXENT (1-844-387-4936)

**What are the ingredients in DUPIXENT?**

**Active ingredient:** dupilumab

**Inactive ingredients:** L-arginine hydrochloride, L-histidine, polysorbate 80, sodium acetate, sucrose, and water for injection

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- i Percent Paid (15c divided by 15f times 100): 78.49%
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- d. Percent Paid and/or Requested Circulation (Both Print & Electronic Copies): 79.43%

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- a Total Number of Copies (Net press run): 2,209,600
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- (3) Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS®: 220,000
- (4) Paid Distribution by Other Classes of Mail Through the USPS (e.g., First-Class Mail): n/a
- c Total Paid Distribution (Sum of 15b (1), (2), (3), and (4)): 1,346,974
- d (1) Free or Nominal Rate Outside-County Copies included on PS Form 3541: 350,226
- (2) Free or Nominal Rate In-County Copies Included on PS Form 3541: n/a
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- (4) Free or Nominal Rate Distribution Outside the Mail (Carriers or other means): 12,735
- e Total Free or Nominal Rate Distribution (Sum of 15d (1), (2), (3), and (4)): 362,961
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- g Copies not Distributed: 499,665
- h Total (Sum of 15f and g): 2,209,600
- i Percent Paid (15c divided by 15f times 100): 78.77%
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- b. Total Requested and Paid Print Copies (Line 15c) and Requested/Paid Electronic Copies: 1,421,274
- c. Total Requested Copy Distribution (Line 15f) and Requested/Paid Electronic Copies: 1,784,235
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18. Signature and Title of Editor, Publisher, Business Manager, or Owner: Vicki Wellington. I certify that all information furnished on this form is true and complete. I understand that anyone who furnishes false or misleading information on this form or who omits material or information requested on the form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including civil penalties).



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# On the Road



## Here's the Story



Fans of *A Christmas Story*, rejoice! You can now book a stay year-round at the Cleveland house where the classic movie was shot. And if you're lucky enough to score a reservation, you can re-create the iconic meatloaf scene in the very kitchen where it took place—or just head across the street to The Rowley Inn. The gastropub serves Randy's Meatloaf Dinner (classic meatloaf with mashed potatoes and gravy) and challenges patrons to eat it nose-first just like Ralphie's little brother did. Consider it a triple-dog dare. [achristmasstoryhouse.com](http://achristmasstoryhouse.com) for prices





# Christmas

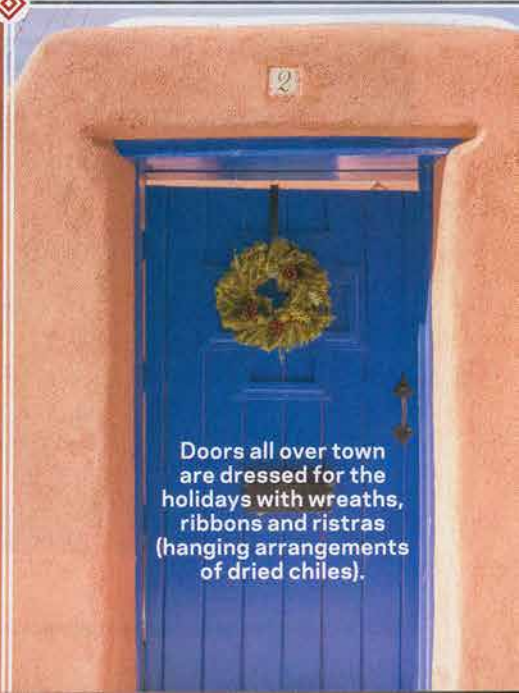
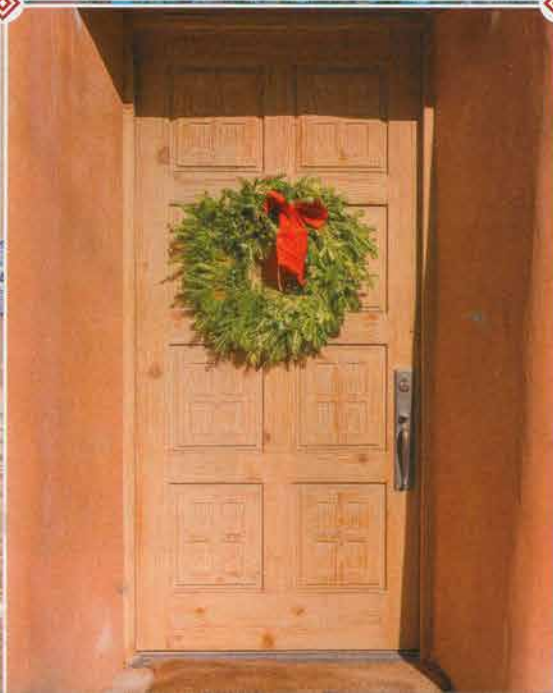
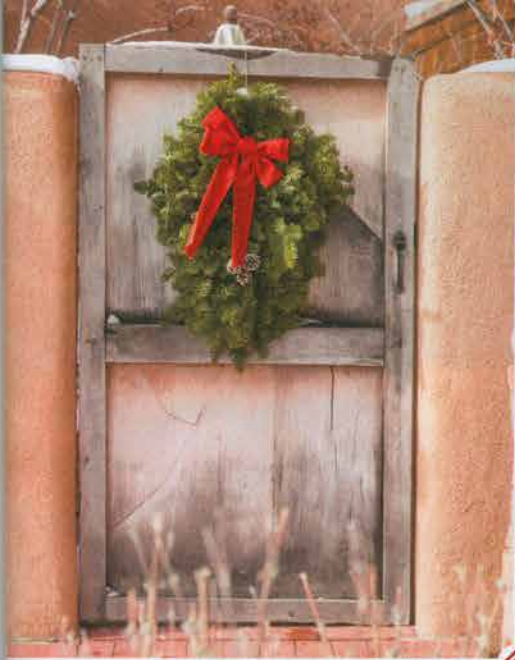
## in Santa Fe

This charming Southwestern town is a dreamy holiday getaway.

PHOTOGRAPHS BY GABRIELLA MARKS

**Anyone who lives in Santa Fe, NM,** will tell you that it's a magical place, and at no time is that more true than around Christmas. Farolitos (paper-bag lanterns) line the rooftop of nearly every building, casting a soft glow over the town, and almost everyone with a fireplace burns piñon wood, filling the air with a spicy, woody scent. The city has deep Native American, Mexican and Spanish roots, and during the holidays you can bet that whatever food you taste—tamales smothered in green chile sauce, cinnamon-dusted biscochitos (traditional Christmas cookies)—will be memorable. Here's where to eat and what to do on a Santa Fe holiday.





Doors all over town are dressed for the holidays with wreaths, ribbons and ristras (hanging arrangements of dried chiles).



# What to Do

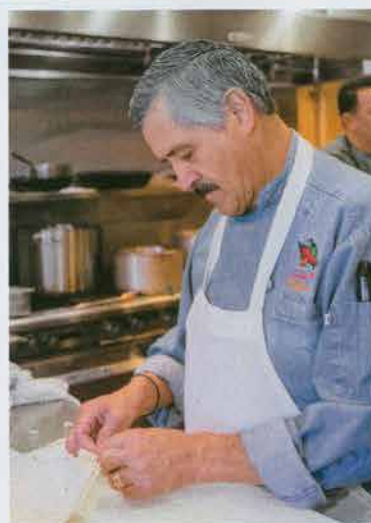
## MUSEUM HILL

This spot on Camino Lejo is named for its concentration of public art spaces, including the Museum of Indian Arts & Culture, the Museum of International Folk Art and the Santa Fe Botanical Garden. Many venues celebrate the holidays with free workshops, open houses and parties. At the botanical garden, make sure to stop by Glow, a nightly light show. [museumhill.net](http://museumhill.net); [santafebotanicalgarden.org](http://santafebotanicalgarden.org)



## SANTA FE FARMERS' MARKET

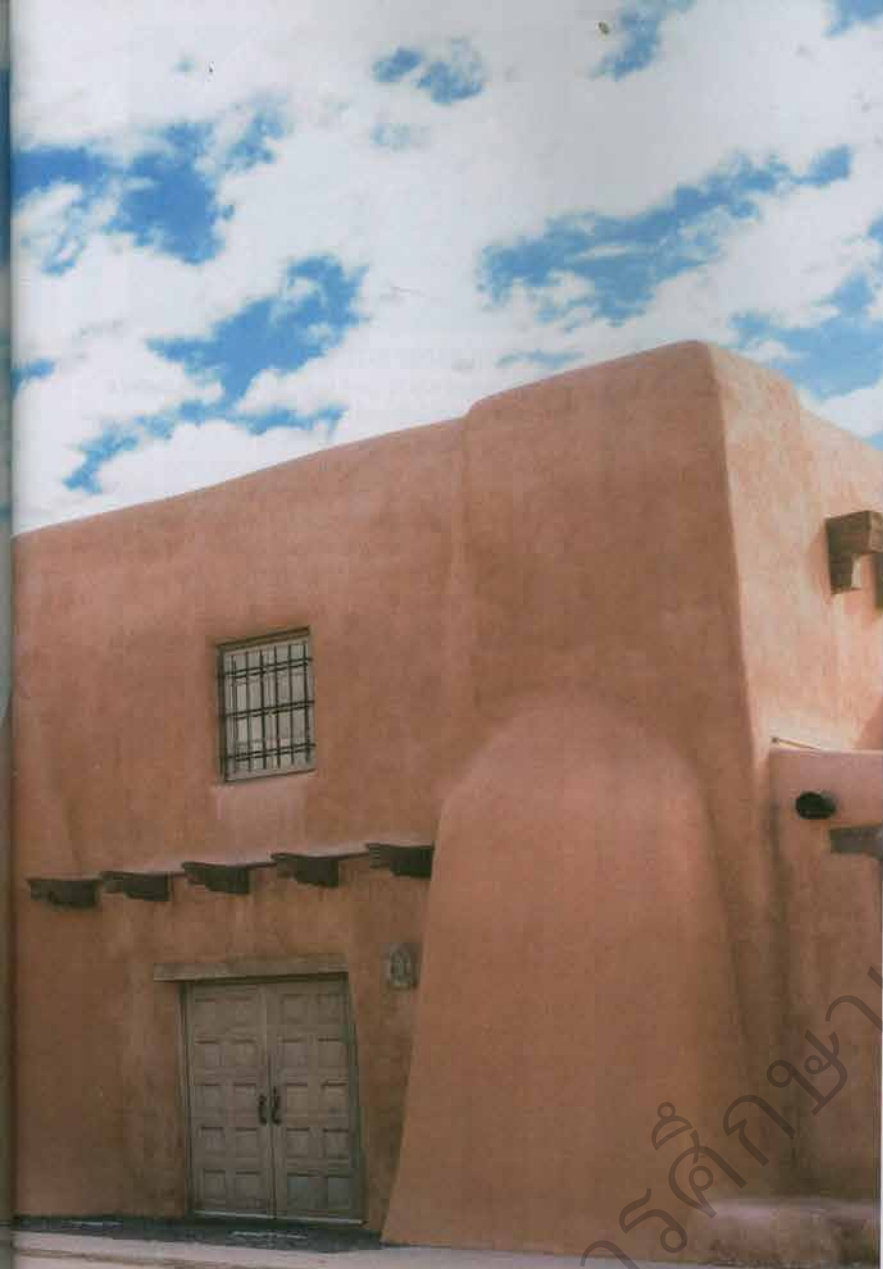
Local growers set up stalls at the farmers' market every Saturday throughout the winter, but between Thanksgiving and Christmas, vendors also sell homemade items, including yarn, wreaths, soap and baked goods. [santafefarmersmarket.com](http://santafefarmersmarket.com)



## SANTA FE SCHOOL OF COOKING

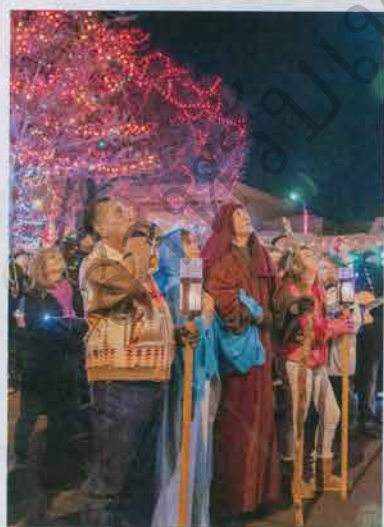
New Mexico is the land of green chiles, and you'll learn all about them at this culinary school. Look for special holiday classes starting in November that cover tamales, posole, chile sauce and other Christmas-dinner essentials. [santafeschoolofcooking.com](http://santafeschoolofcooking.com)





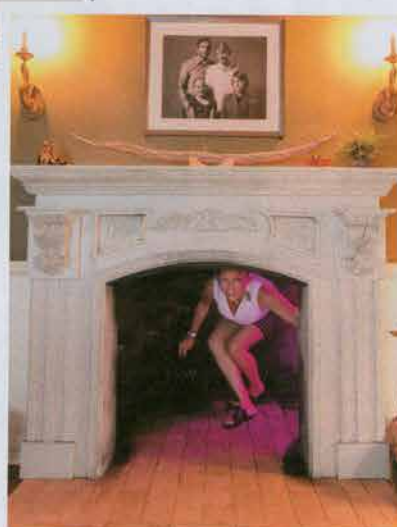
#### PLAZA SHOPPING

The area around the Plaza in Santa Fe's downtown is home to dozens of first-rate boutiques. Topping the list is Shiprock, a loft-like gallery that sells blankets, rugs, jewelry and pottery from the Navajo and other Southwestern Native American tribes. Across the street is the Palace of the Governors, where American Indian artists from local pueblos sell authentic jewelry, pottery and artwork for unbelievably fair prices. [shiprocksanatafe.com](http://shiprocksanatafe.com); [nmhistorymuseum.org](http://nmhistorymuseum.org)



#### LAS POSADAS

The whole town turns out for this holiday event, held on the second Sunday of December, to watch actors playing Joseph and Mary search for a place where Mary can give birth. Join the throngs for a candlelit procession around the Plaza, then catch the grand finale at the Palace of the Governors, where musicians play Christmas carols and everyone gets a cup of hot cocoa. [nmhistorymuseum.org](http://nmhistorymuseum.org)



#### MEOW WOLF: HOUSE OF ETERNAL RETURN

Part art installation and part fun house, the House of Eternal Return is a Victorian mansion with a fictional backstory: The family who lived there disappeared after conducting an experiment that opened the house to other dimensions. Kids will go nuts for the zany rooms and secret passages, and adults can try to figure out just what happened. [meowwolf.com](http://meowwolf.com)



# Where to Eat



## DR. FIELD GOODS KITCHEN

Three notes about our visit here: The servers were tattooed, there was monster-truck racing on TV and the food was totally delicious. The chef sources most ingredients from local farmers, and the meat comes from the restaurant's butcher shop a few doors down. Don't miss the Pizza de Gallo, which is fired in a wood-burning oven built by the chef. [drfieldgoods.com](http://drfieldgoods.com)



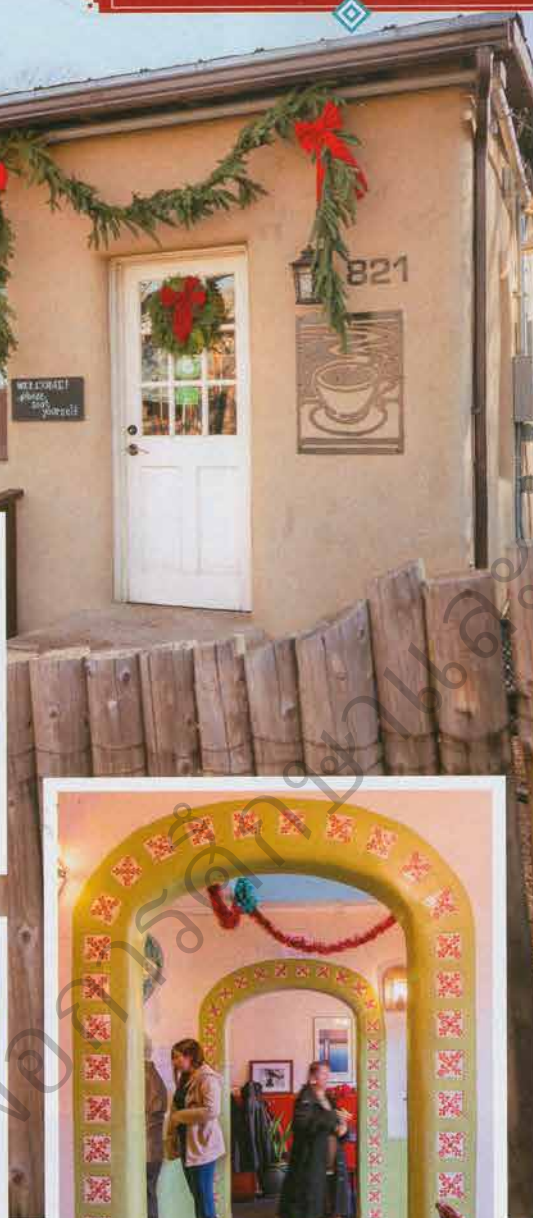
## ELÔISA

The food at Elôisa looks like a work of art, which makes sense considering chef John Rivera Sedlar's great-aunt was Georgia O'Keeffe's private chef for more than 15 years. Call ahead for the five-course O'Keeffe tasting menu featuring ingredients the artist loved, like lamb and watercress. Or try a high-end take on tacos, stuffed with crispy pastrami or other unexpected fillings. [eloisasantafe.com](http://eloisasantafe.com)



## SANTACAFÉ

This Santa Fe mainstay (run by a chef who won an episode of *Chopped*) explores all sorts of cuisines, including Southwestern and Asian. Come for Sunday brunch—the mascarpone-stuffed French toast is out of this world—or for happy hour, when favorites like the dumplings are a steal. On Christmas, the restaurant serves a holiday menu. [santacafe.com](http://santacafe.com)



## THE TEAHOUSE

Canyon Road is home to more than 80 galleries, and on Christmas Eve the street is lined with farolitos (also called luminaria). Before joining the crowds on the Farolito Walk, warm up with a specialty latte at this cozy café on the trail. Also on the menu: soups, salads and hearty comfort food. [teahousesantafe.com](http://teahousesantafe.com)



## C.G. HIGGINS

This jewel box of a candy shop right off the Plaza specializes in sweets with a Southwestern twist, such as chile truffles, spicy Mexican cocoa and chile caramel corn. During the holidays, look for gingerbread- and peppermint-flavored chocolates and festive drinks, like eggnog lattes. [cghiggins.com](http://cghiggins.com)

## TIA SOPHIA'S

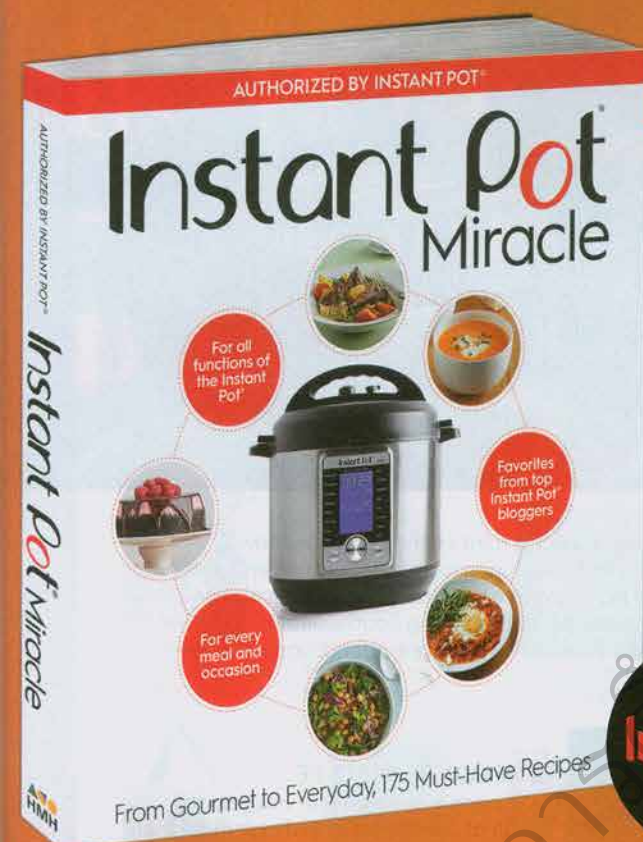
This no-frills diner has been a Santa Fe institution since 1975, drawing hordes of locals for breakfast and lunch with classic northern New Mexican dishes (green chile stew, carne adovada, blue-corn pancakes). It's the ideal spot to try chile sauce, a Southwestern staple that's ladled over eggs, burritos and enchiladas. You'll be asked if you want red or green chile; if you want both, ask for "Christmas." [tiasophias.com](http://tiasophias.com)



# START YOUR HOLIDAY COOKING WITH THE Instant Pot® Miracle

FROM GOURMET TO EVERYDAY

175 MUST-HAVE RECIPES



## Chocolate-Cherry Croissant Bread Pudding

PREP TIME	FUNCTION	CLOSED POT TIME	TOTAL TIME	RELEASE
15 minutes	Manual/Pressure (High)	35 minutes	1 hour, 10 minutes + 20 minutes cool	Natural

**SERVES:** 6

- 2 cups water
- 1 tablespoon butter, softened
- 2 eggs, beaten
- ½ cup sugar
- 2 cups half-and-half
- 1 teaspoon vanilla
- 4 cups 1-inch day-old croissant pieces
- ½ cup dried sweet cherries
- ½ cup chopped bittersweet chocolate

### PREP

Place trivet in the Instant Pot®. Add the water to the pot. Butter a 1½-quart souffle dish or casserole that fits in pot.

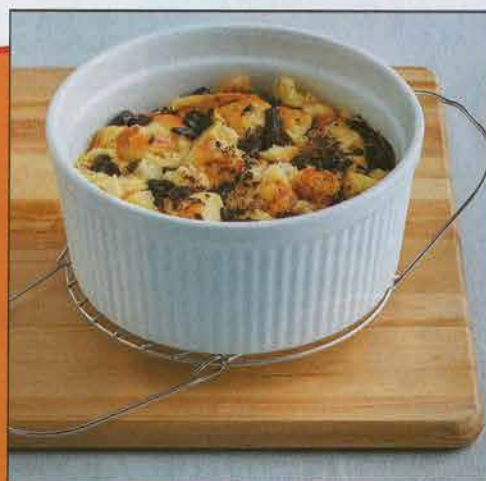
Whisk together eggs, sugar, half-and-half, and vanilla in a medium bowl. Add croissant pieces and cherries; let stand for 10 minutes. Stir in chocolate and transfer mixture to prepared dish. Cover dish with foil and place on trivet. Secure the lid on the pot. Close the pressure-release valve.

### COOK

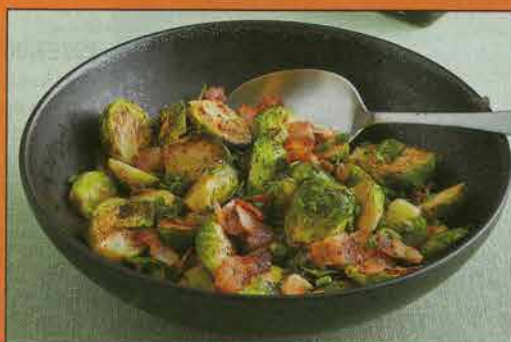
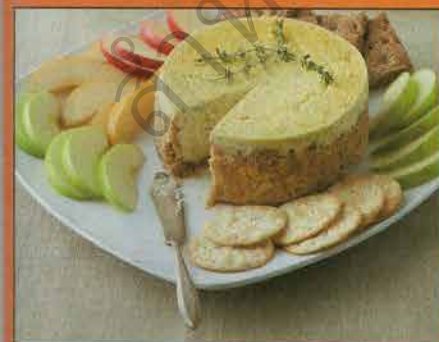
Select **MANUAL** and cook at high pressure 15 minutes. When cooking is complete, use a natural release to depressurize.

### SERVE

Carefully remove dish from pot. Remove foil and let cool for 20 minutes before serving.



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## Toast the Holidays!

Here's where to go for a festive cocktail.



### SECRETO LOUNGE

Santa Fe was the first American city to import tequila from Mexico, and the town takes its margaritas seriously. At this candlelit bar in Hotel St. Francis, the drink is made with a smoked sage leaf. [hotelstfrancis.com](http://hotelstfrancis.com)



### GRUET WINERY

This well-known sparkling wine producer opened a tasting room in Santa Fe last year. Pull up a seat at the marble-topped bar for a flight (four vintages for \$16), or try a bubbly cocktail. [gruetwinery.com](http://gruetwinery.com)



### SANTA FE SPIRITS TASTING ROOM

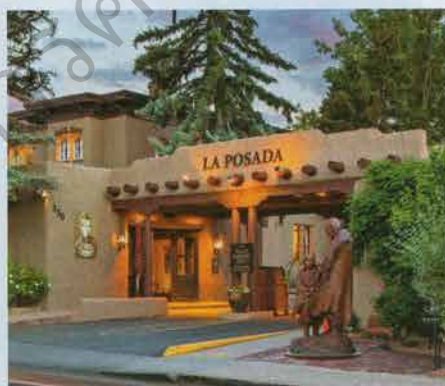
You'll be full of holiday spirit after a trip to this bar, an outpost of New Mexico's largest distillery. Get a predinner cocktail made with the signature white whiskey, or try the Atapiño, a liqueur made from pine nuts and ponderosa pine sap. [santafespirits.com](http://santafespirits.com)

## Where to Stay



### LA FONDA ON THE PLAZA

The most centrally located of Santa Fe's hotels (it's right on the Plaza downtown), La Fonda pays homage to the area's artists by featuring local artwork and hand-painted headboards in every room. After checking in, explore the lobby, home to a lively bar and restaurant and more than a dozen small boutiques selling Southwestern crafts, home goods, clothing and jewelry. From \$239 per night; [lafondasantafe.com](http://lafondasantafe.com)



### LA POSADA DE SANTA FE

La Posada is like a private village in the center of Santa Fe. Spread over more than six acres downtown are nearly 80 adobe casitas, each with two or three guest rooms, and most have their own patio or deck overlooking the gardens and terra-cotta pathways. The main house was built in the 1880s by a wealthy merchant; if you're brave, stay in suite 100, which is supposedly haunted by the (benevolent) ghost of his wife. From \$156 per night; [laposadadesantafe.com](http://laposadadesantafe.com)



### ROSEWOOD INN OF THE ANASAZI

This luxurious boutique hotel feels especially festive during the holidays: The entrance is lined with twinkling lights, the lobby is home to a giant Christmas tree and local musicians play Christmas music in the lounge on Saturday evenings. Do yourself a favor and book a table here for a fancy Christmas dinner—you'll be served decadent versions of gnocchi, grilled shrimp and gingerbread. From \$275 per night; [rosewoodhotels.com](http://rosewoodhotels.com)



PROMOTION

# December

ENTER FOR A CHANCE TO WIN a daily gift & increase your chances at the grand prize! To enter and get more information on Food Network Magazine promotions, go to [foodnetmag.com](http://foodnetmag.com).

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY



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Bona PowerPlus® Hardwood Floor Deep Cleaner Package



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Snack Factory® Pretzel Crisps® Variety Pack



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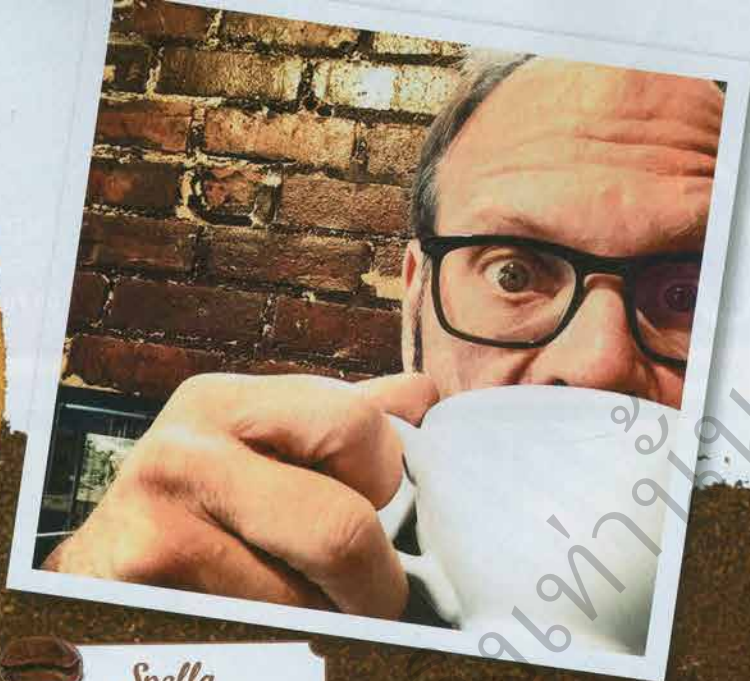


NO PURCHASE NECESSARY TO ENTER OR WIN. December Calendar Sweepstakes. Sponsored by Hearst Communications, Inc. Beginning December 1, 2017 at 12:01 AM (ET) through December 31, 2017 at 11:59 PM (ET) (the "Entry Period"), go to [www.foodnetmag.com](http://www.foodnetmag.com) on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. 32 Winners will receive the prize listed on the corresponding calendar day. Daily Prizes: Approximate retail values range from an ARV of \$10.00 to an ARV of \$500.00. Total ARV \$1,120. Any difference between the stated ARV and the actual value of the prize will not be awarded in any form. Important Notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Open to legal residents of the 50 United States and the District of Columbia, who have reached the age of majority in their state or territory of residence at time of entry. Void in Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at [www.foodnetmag.com](http://www.foodnetmag.com).



# Alton's COFFEE CRAWL

Alton Brown is on a caffeine kick. For the past year and a half, he has been touring the country with his live variety show, *Eat Your Science*, and at every stop he makes it his mission to refuel at the best local coffee shops—many of which come recommended by fans. Alton has consumed countless cappuccinos, lattes and cortados (his drink of choice, made with equal parts espresso and steamed milk), and he offered to lead us to some of the best in the United States. Visit any of these favorites and you'll see why he can't stop buzzing about them.



## Spella Caffè

### Portland, OR

Alton says this tiny standing-room-only café in downtown Portland is home to the perfect cappuccino. Owner Andrea Spella serves espresso the old-school Italian way: His shop has one of the few hand-pulled lever espresso machines in the Northwest. [spellacaffe.com](http://spellacaffe.com)

## La Barba Coffee

### Salt Lake City

During visits to Salt Lake City, Alton often heads to La Barba for his usual, a cortado. Tucked inside the tapas restaurant Finca, it's about as elegant as a coffee shop can be: The walls are painted deep turquoise and the bar is paneled in dark wood. The shop brews only in-season coffee beans, so the menu changes every few months. [labarbacoffee.com](http://labarbacoffee.com)

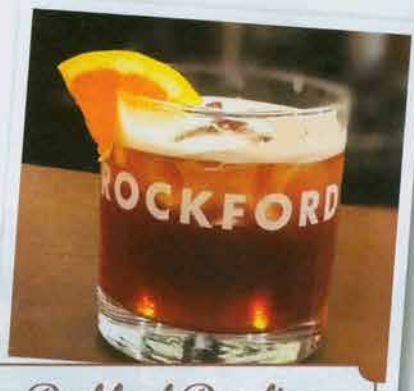
## Dinosaur Coffee

### Los Angeles

When Alton is in L.A. (often to shoot *Cutthroat Kitchen* or *Iron Chef Showdown*), he gets his java fix at Dinosaur's back bar. The shop is known as much for its unique decor (dinosaur figurines are hidden throughout the space) as for its specialty drinks. Try the cardamom-cinnamon cappuccino or coconut-cacao cold brew. (Families beware: All the drip-coffee mugs say "F\*\*\* it!") [dinosaurcoffee.com](http://dinosaurcoffee.com)







### Rockford Roasting Company Rockford, IL

"These guys were the first to educate me on other parts of the coffee cherry, like the cascara [the pulp and skin surrounding the coffee bean], which they use to make iced tea," Alton says.

They also created a drink in Alton's honor, made with cascara "tea," brown sugar simple syrup and orange. It's now one of the most popular items on the menu. [rockfordroastingcompany.com](http://rockfordroastingcompany.com)



### Ninth Street Espresso New York City

You can pop into any of Ninth Street Espresso's five New York locations to taste what Alton calls "the best Americano in the city," but the Chelsea Market outpost is really worth a visit: It's right below Food Network's offices, making it a convenient stop for Alton and his fellow stars to refuel before filming. The market is also home to Ninth Street's roasting facility, open to the public. [ninthstreetespresso.com](http://ninthstreetespresso.com)

### Brash Atlanta

If Alton could own any coffeehouse in the country, he says he'd choose Brash—and not just because it's his go-to spot when he's at home in nearby Marietta. "They brew perfect espresso and a thoughtful selection of hand pours," Alton says. Brash serves Alton's usual cortado in a mini mason jar. [brashcoffee.com](http://brashcoffee.com)



### Espresso to Go Go Wichita, KS

This quirky coffee shop has two outposts, each with its own eye-catching decor: One has a unicorn hanging from the ceiling, the other a giant disco ball. Take a hint from Alton and order from the secret menu—he's a fan of the turbocharged Syd Vicious, made with seven shots of espresso and seven raw sugars. [espressotogogo.com](http://espressotogogo.com)



### The Rise Coffee Bar Charleston, SC

Alton rarely drinks flavored coffee, but he made an exception for the rosemary latte at this charming café in The Restoration hotel. "When no one was looking, I ordered one, and I'm so glad I did," he says. Take your cup to the hotel library and check out the impressive collection of books, magazines and art journals. [therestorationhotel.com](http://therestorationhotel.com)



# GREAT SHOT!

We ♥ these festive Instagram pics from the stars!



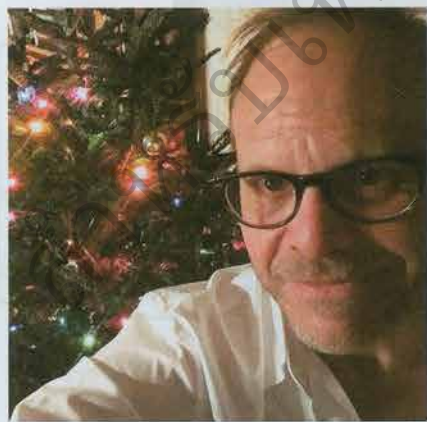
**Giada De Laurentiis** puts the finishing touch on a Christmas present at her Las Vegas restaurant. @giadadelarentiis



**Marcela Valladolid** and her family celebrate her daughter's first Christmas last year. @chefmarcela



**Ayesha Curry** gives a kiss to Santa—aka her husband, Stephen. @ayeshacurry



**Alton Brown** snaps a selfie in front of his colorfully lit Christmas tree. @altonbrown



**Melissa d'Arabian** poses with her daughters and nieces before their annual holiday tea party. @melissadarabian



**Geoffrey Zakarian** and his wife, Margaret, toast the holidays with a little Beringer cabernet sauvignon. @gzchef



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