

food
network

magazine

Great Family Dinners



INA'S
ROAST CHICKEN



VALERIE'S
SHRIMP SCAMPI



REE'S
MAC & CHEESE

\$5,000
GIVEAWAY
Page 18

Holiday Best



139

EASY RECIPES

25 NEW
CHRISTMAS
COOKIES

FOOLPROOF
Roasts
and **Sides**

BONUS BOOKLET
Quick
Party
Snacks

DECEMBER 2018 \$5.99



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gifts

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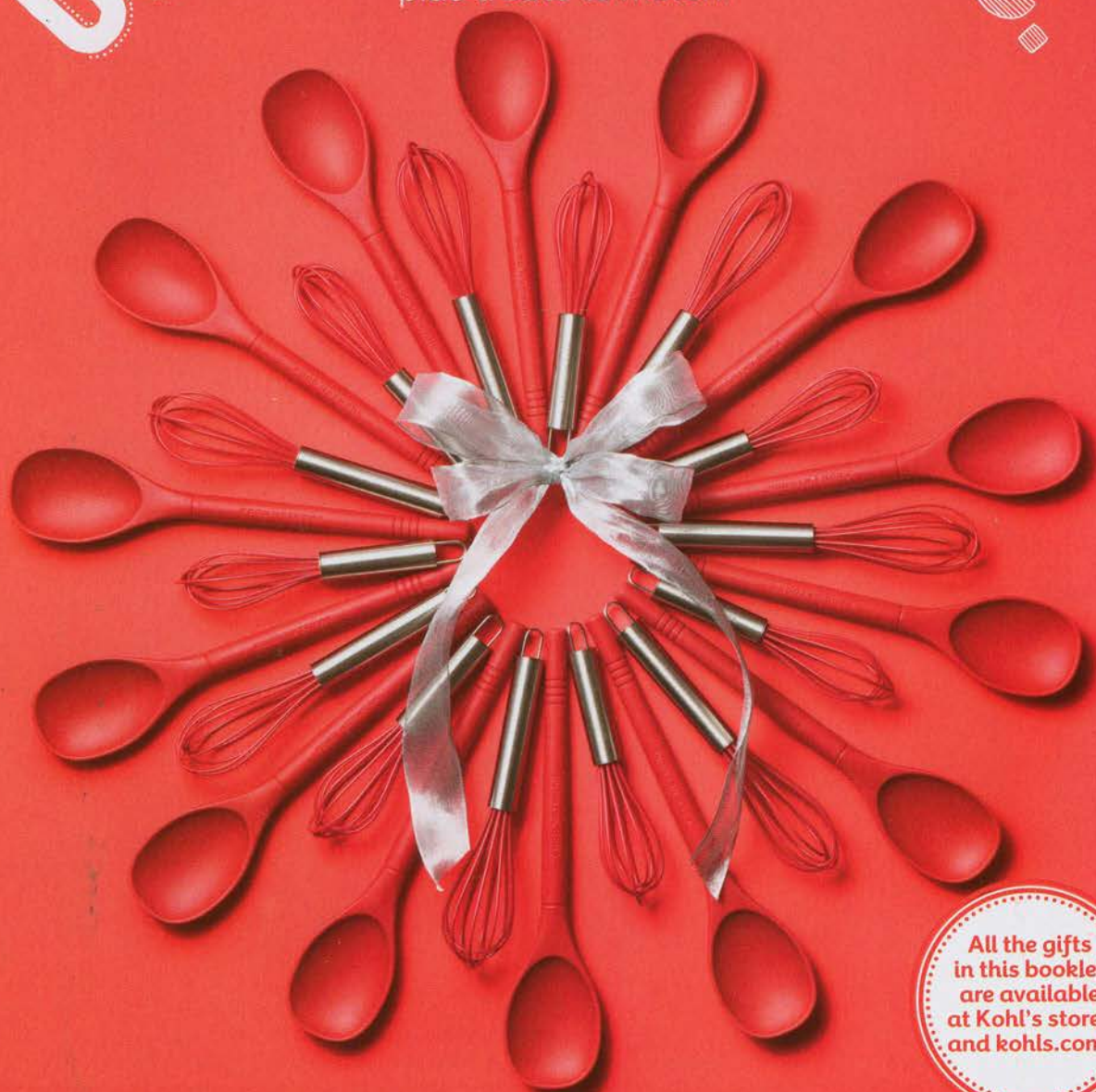
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food
network
magazine

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A fresh set of baking sheets is always a welcome gift—and it's even better when it comes with a batch of holiday cookies.




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from
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Maple Snickerdoodles

Preheat the oven to 375°. Whisk 1½ cups flour, 1 teaspoon cream of tartar, ½ teaspoon baking soda and ¼ teaspoon each nutmeg and salt. In a separate bowl, beat 1 stick softened butter and ½ cup each maple sugar and light brown sugar with a mixer on medium-high speed until fluffy, 3 minutes. Add 1 egg and ¼ teaspoon maple extract; beat until smooth.

Beat in the flour mixture on low speed. Roll tablespoonfuls of dough into balls, then roll in cinnamon sugar. Arrange 2 inches apart on unlined baking sheets and bake until set around the edges, 10 to 15 minutes. Let cool 5 minutes, then remove to a rack. (Makes 24.)

*Check for special holiday sale prices at Kohl's stores and kohls.com/foodnetwork.

Mini Skillets + Holiday Brownie Mix

Home cooks will love getting a cute set of cast-iron pans, especially if you include this skillet brownie mix—and instructions for baking.



Food Network
5-Inch Pre-Seasoned
Cast-Iron Mini Skillets,
\$14.99 each*

Holiday Skillet Brownies

For the mix: Whisk $\frac{3}{4}$ cup superfine sugar, $\frac{3}{4}$ cup flour, $\frac{1}{2}$ cup unsweetened Dutch-process cocoa, $\frac{3}{4}$ teaspoon salt and 2 ounces finely grated white chocolate; pour into a gift bag or jar. Top with 2 ounces chopped semisweet chocolate and 3 tablespoons holiday sprinkles.

To bake: Preheat the oven to 325°. Pour the brownie mix into a large bowl and stir. Make a well in the middle and add $\frac{1}{4}$ cup vegetable oil, 1 egg and $\frac{1}{4}$ cup hot water; stir to combine. Divide among four 5-inch cast-iron skillets. Bake until set around the edges, 17 to 20 minutes. Let cool at least 10 minutes. Serve with ice cream or whipped cream.

*Check for special holiday sale prices at Kohl's stores and kohls.com/foodnetwork.

Dutch Oven + Homemade Kettle Corn

Give someone a cheery pot with a fun holiday snack and some colorful tea towels inside.



Food Network
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Kitchen Towel
2-Pack, \$12.99*



Food Network
5-Quart Enameled
Cast-Iron Dutch
Oven, \$79.99*



Pumpkin Spice Kettle Corn

Mix $\frac{1}{2}$ cup sugar with 2 teaspoons each pumpkin pie spice and kosher salt; set aside. Heat $\frac{1}{4}$ cup coconut oil with a few popcorn kernels in a Dutch oven over medium-high heat; cover. After a kernel pops, add $\frac{1}{3}$ cup popcorn kernels and stir. Cover and cook, shaking the pot occasionally, until the popping slows to 2 seconds between pops, about 2 $\frac{1}{2}$ minutes. Remove from the heat and sprinkle in the sugar mixture. Cook over medium heat, tossing and scraping up the sugar with a rubber spatula, until caramelized, 3 to 7 minutes. Immediately spread on a baking sheet to cool. (Makes 8 cups.)

*Check for special holiday sale prices at Kohl's stores and kohls.com/foodnetwork.

Loaf Pan + Savory Quick Bread

Give a baker a new loaf pan and wrap up a delicious cheesy bread to go with it. Measuring spoons make a cute accessory!




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Performance Series
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Loaf Pan, \$12.99*


Food Network
Measuring
Spoon Set,
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Cheddar-Chive Cornbread

Preheat the oven to 350°. Whisk 1¾ cups flour, 1 cup cornmeal, ¼ cup sugar, 1 tablespoon baking powder, 2 teaspoons kosher salt and ¼ teaspoon baking soda in a large bowl; toss in 6 ounces cubed sharp cheddar cheese. In a separate bowl, whisk 2 eggs, 1½ cups sour cream and ½ cup vegetable oil. Fold the wet ingredients into the dry ingredients, then stir in ½ cup chopped chives. Spread in a 9-by-5-inch nonstick loaf pan. Bake until a toothpick comes out clean, about 1 hour. Let cool 30 minutes, then turn out onto a rack.

*Check for special holiday sale prices at Kohl's stores and kohls.com/foodnetwork.

Mixing Bowls + Muffin Mix

The ultimate starter kit for bakers: all-purpose mixing bowls and silicone utensils, along with a mix for making holiday muffins. Don't forget to include the recipe!



Food Network
3-Piece Mini
Utensil Set, \$9.99*



Food Network 3-Piece
Stainless Steel Mixing
Bowl Set, \$39.99*



Pistachio-Cranberry Muffins

For the mix: Whisk 2 cups flour, $\frac{2}{3}$ cup sugar, $1\frac{1}{2}$ teaspoons baking powder, $\frac{3}{4}$ teaspoon baking soda and $\frac{1}{2}$ teaspoon each cinnamon and salt; transfer to a gift bag or jar.

Top with $\frac{2}{3}$ cup chopped pistachios, $\frac{1}{2}$ cup dried cranberries and $\frac{1}{4}$ cup chopped dried apricots.

To bake: Preheat the oven to 350°. Whisk the muffin mix in a large bowl. In a separate bowl, whisk 2 eggs, $\frac{3}{4}$ cup each orange juice and vegetable oil and 1 teaspoon vanilla. Stir the wet ingredients into the dry ingredients. Divide among 12 lined muffin cups; sprinkle with sugar. Bake until a toothpick comes out clean, 20 to 25 minutes. Let cool 5 minutes, then remove to a rack.

*Check for special holiday sale prices at Kohl's stores and kohls.com/foodnetwork.

Cocktail Mugs + Spiced Nuts

Help a friend up their cocktail game with a stylish set of Moscow Mule mugs, plus some spiced nuts for happy hour.



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Moscow Mule Mugs,
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Acacia Wood
Serving Tray,
\$39.99*

Parmesan-Pepper Spiced Nuts

Preheat the oven to 325°. Whisk 1 egg white in a large bowl until frothy; stir in 4 cups unsalted roasted mixed nuts, 4 teaspoons minced rosemary, 2 teaspoons coarsely ground pepper, 1½ teaspoons kosher salt and 1 teaspoon each garlic powder and paprika. Stir in ¾ cup grated parmesan. Spread on a baking sheet lightly coated with cooking spray. Bake, stirring halfway through, until toasted and dry, 20 to 25 minutes. Let cool. (Makes 4 cups.)

*Check for special holiday sale prices at Kohl's stores and kohls.com/foodnetwork.

Happy Holidays!



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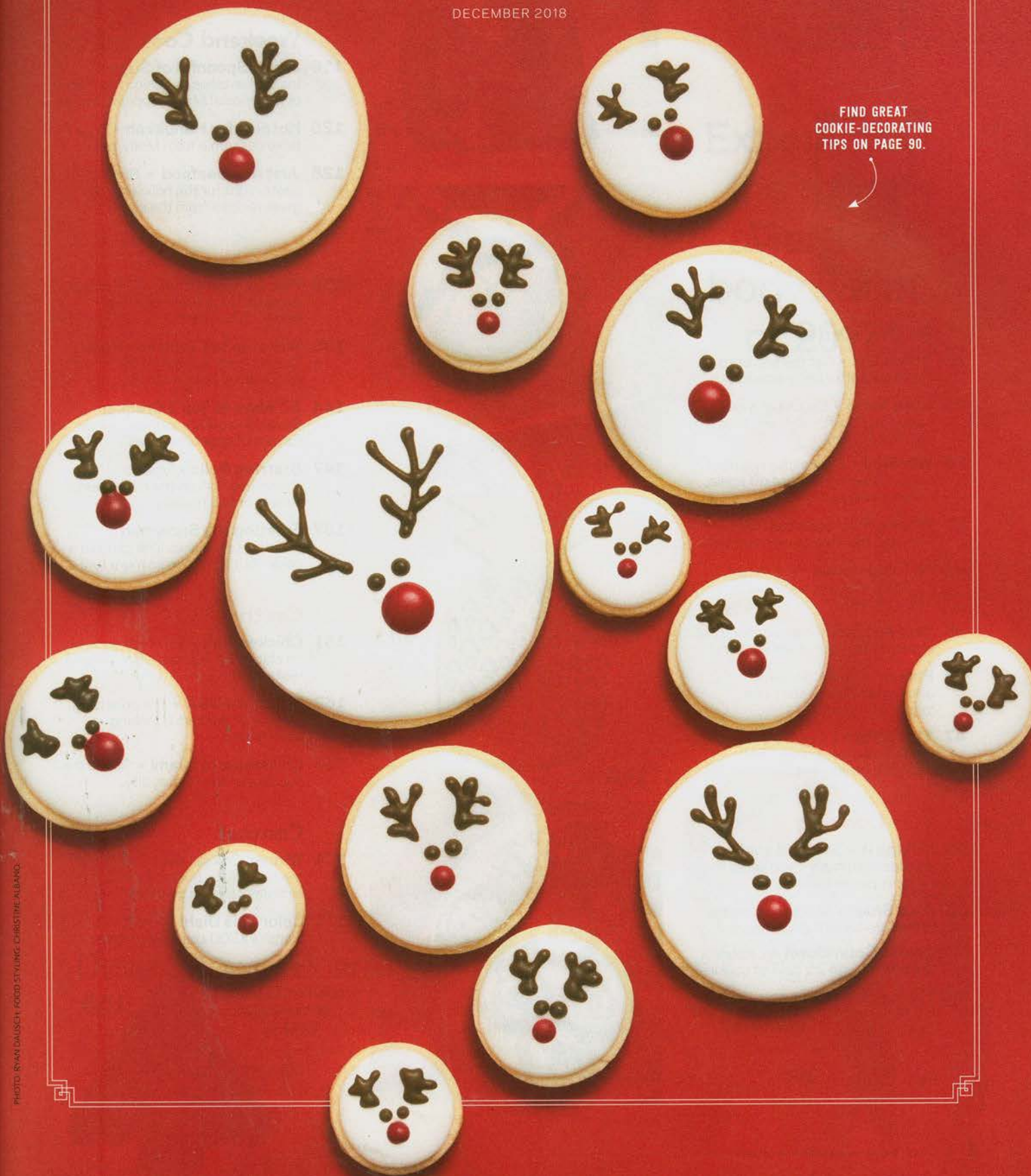
ADD A LITTLE GOOD

Food Network Magazine

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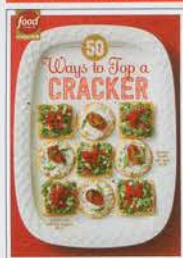
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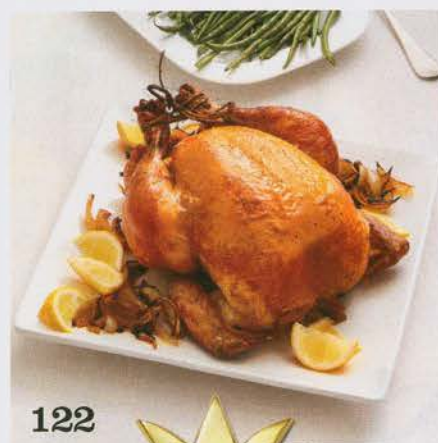
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Cover photograph by Ryan Dausch
Food styling: Christine Albano



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THIS TREE IS MADE
OF CHOCOLATE
CUPCAKES!



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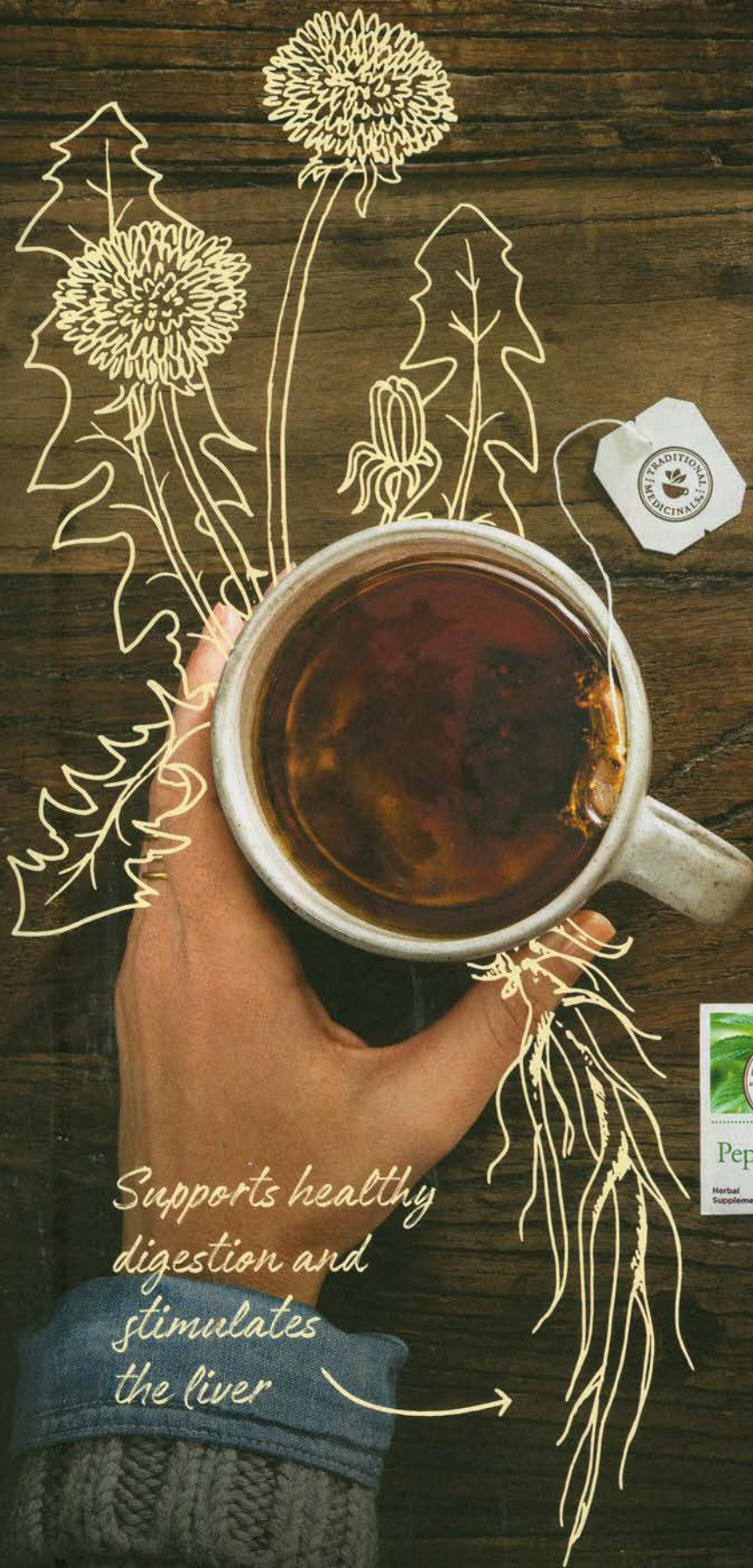
158 Pull-Apart Cupcake Snowman



158 Pull-Apart Cupcake Christmas Tree

MAKE THE COOKIES ON OUR COVER! SEE PAGE 90 FOR ROYAL ICING RECIPE AND DECORATING TIPS.





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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.



CHICKEN SOUVLAKI SALAD
PAGE 102

CALORIES: 470



CAJUN BAKED EGGS WITH POLENTA
PAGE 104

CALORIES: 460



TEX-MEX STUFFED ACORN SQUASH
PAGE 108

CALORIES: 490



SCALLOPS WITH PARSNIP PUREE
PAGE 108

CALORIES: 460



SET YOUR SIGHTS ON THE SPICY CITRUS SHRIMP ON PAGE 111!



BREATHE EASY

Researchers at the Technical University of Munich recently discovered that ginger stimulates an enzyme in saliva that can freshen your breath—a good excuse to try the gingersnap treats on page 65!

LOOKING GOOD

'Tis the season for dry skin! To help prevent it this winter, make sure you get your fill of essential fatty acids like omega-3s: Research shows they may help prevent skin dryness and scaling. The smoked salmon crackers on page 144 are a great way to start!



BRIGHT EYES

An orange a day may be even better than an apple—at least for protecting your eyesight. A 15-year Australian study found that adults who ate one serving of oranges daily (about one medium orange) were 60 percent less likely to develop macular degeneration, a leading cause of vision loss, compared with people who consumed no oranges.

GINGER: KANG KIM.



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Star Search

Find your favorite Food Network celebs in this issue.

We asked: Which star would you pick for Secret Santa and what would you give him or her?



Sunny Anderson
The Kitchen
pg. 20



Valerie Bertinelli
Valerie's Home Cooking;
Kids Baking Championship
pgs. 20, 43, 130



Ree Drummond
The Pioneer Woman;
Christmas Cookie Challenge
pgs. 20, 43, 128



Guy Fieri
Diners, Drive-Ins and Dives;
Guy's Grocery Games;
Guy's Ranch Kitchen;
Triple D Nation
pg. 161

"I'D GIVE EDDIE JACKSON A MEMBERSHIP TO A GYM... JUST KIDDING! I'D GIVE HIM TWO TICKETS TO HAMILTON BECAUSE I KNOW HE'D LIKE IT."



Amanda Freitag
Chopped
pg. 43



Ina Garten
Barefoot Contessa;
Cook Like a Pro
pg. 118



Duff Goldman
Holiday Baking Championship;
Kids Baking Championship
pgs. 20, 44



Alex Guarnaschelli
Iron Chef America;
Chopped;
Fix Me a Plate (on foodnetwork.com)
pgs. 38, 132

"I'D GET DUFF GOLDMAN A VINTAGE CLUTCH T-SHIRT—CLUTCH IS AN OBSCURE BAND HE LIKES."



Eddie Jackson
Christmas Cookie Challenge;
The Best Thing I Ever Ate (on Cooking Channel)
pg. 44



Katie Lee
The Kitchen;
Beach Bites with Katie Lee (on Cooking Channel);
Katie Lee Eats Meat, in Sweats (on foodnetwork.com)
pg. 44



Jeff Mauro
The Kitchen
pg. 43



Marc Murphy
Chopped
pg. 44

"I'D GIVE GEOFFREY ZAKARIAN SWEATPANTS AND A HOODIE SO HE CAN FINALLY RELAX—BUT ONLY FROM THE FINEST BRANDS. OTHERWISE HE WOULDN'T WEAR THEM."



Christian Petroni
Food Network Star Co-Winner
pg. 29



Damaris Phillips
Southern at Heart;
Southern and Hungry (on Cooking Channel)
pg. 44



Jessica Tom
Food Network Star Co-Winner
pg. 28



Molly Yeh
Girl Meets Farm;
Christmas Cookie Challenge;
Holiday Gingerbread Showdown
pg. 125



Geoffrey Zakarian
Chopped;
The Kitchen;
Iron Chef America
pgs. 20, 44

SWEET HOLIDAY GIVEAWAY!

Enter for a chance to win one of 10 big baskets of chocolate treats from Ferrero Rocher! Go to foodnetwork.com/chocolatesweeps to enter.



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CELEBRATION HAS ARRIVED

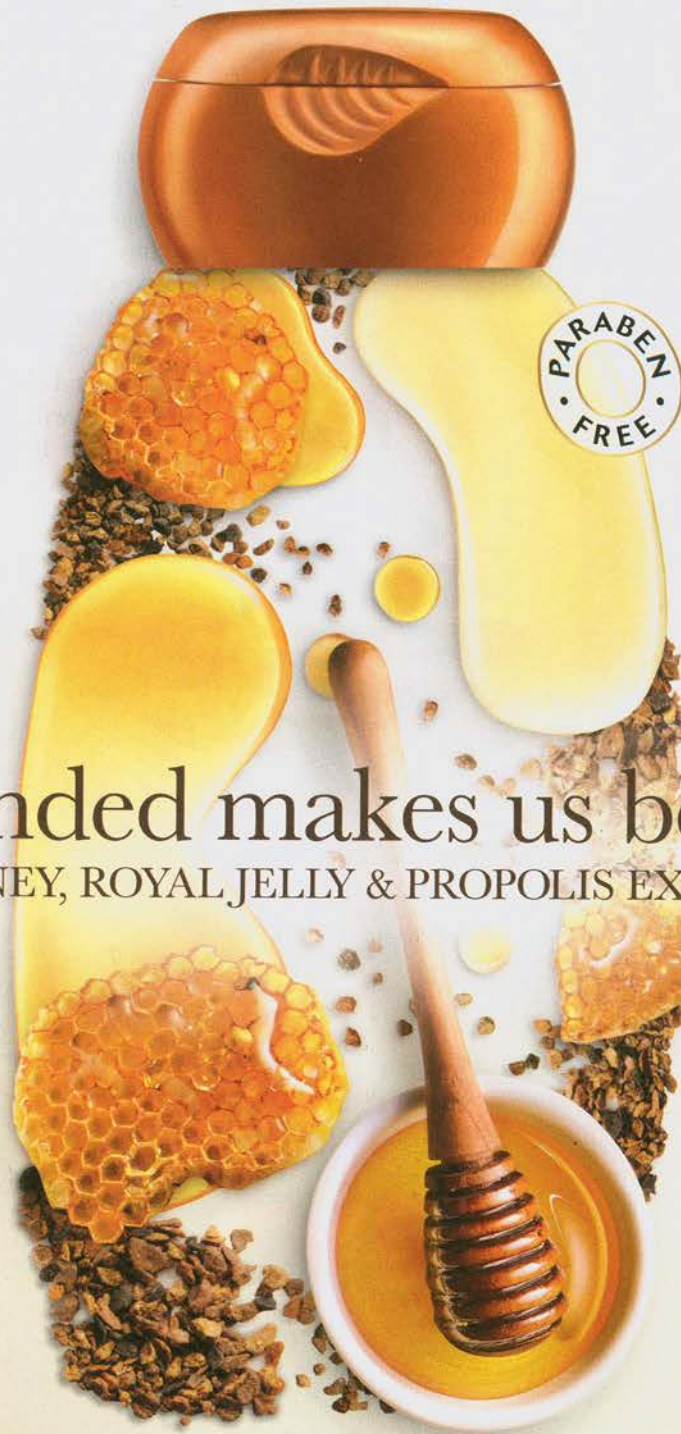
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By **GARNIER**,
Naturally!



BETTER TO GIVE

Every December, on our last day of work before the holiday break, the staff here gets together for an office cookie swap. You can probably imagine what happens when a bunch of food editors, writers, designers and other creative types make cookies for one another. It's an insane display of baked goods. Sparkly sugar-coated rum balls, pretty rosemary shortbread, delicate buttery spritz cookies, perfect little pecan sandies. I always walk around the table in awe, putting a couple of each in my to-go box. Then I take my cookies home and, without fail, I ruin every single one of them—just by leaving them all in the same container overnight. The soft cookies get hard, the hard cookies get soft, and because I jostle them around on the way home, they all end up coated in a thin layer of unidentifiable holiday cookie dust. Within 24 hours, everything starts tasting the same, too.

For all the attention we give to making and handing out cookies this time of year, most of us spend

way too little time thinking about how to pack them up. Cookie tins aren't always the answer—and resealable bags aren't, either. I realized this for the first time when I was asked to organize a cookie-decorating party for my daughter's kindergarten class. When you hand

5-year-olds a blank sugar cookie and a piping bag of icing, most will keep adding icing until it drips off the sides of the cookie or until the piping bag is empty, whichever comes first. I spent hours trying to figure out how the kids could get their messes (sorry, masterpieces) home without destroying them. In the end, the solution was a shallow cardboard jewelry box (see below).

Solving the office cookie-swap problem will be a little tougher. We should probably just think of it like a bake sale and bring our treats individually wrapped. It's a little more work, but everyone will get to go home with a few dozen perfectly packaged holiday treats—and for once I won't be able to wreck them. It'll be a Christmas miracle.



Smarter Cookies

Package your treats in a new way!



Give away iced sugar cookies in shallow jewelry or tie boxes. You can order boxes in bulk at uline.com.



Leave sugar cookies blank and let your friends do the fun part: Fill a bucket like this one from containerstore.com.



Wrap up raw dough so your friends can make cookies whenever they're ready! Include a sticker or tag with baking instructions.

Maile

Maile Carpenter
Editor in Chief
@MaileCarpenter
@Maile.FNMag



give **Extra**  *Extra*

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SUN

MON

TUE

WED

THU

FRI

SAT

EIGHT NIGHTS OF HANUKKAH IDEAS!

December

1 Start an Advent calendar. Put candies in numbered mini envelopes, then hang from string with clothespins.



2 Celebrate Hanukkah with an edible menorah: Coat 9 pretzel rods in white candy melts, then dip the tips in yellow sugar; stick into a pound cake.



3 Use gelt to make brownies: Prepare a brownie mix as directed; arrange unwrapped gelt on top of the batter 5 minutes before the end of the baking time.



4 Bake a batch of shortcut rugelach: Sprinkle refrigerated crescent roll dough with cinnamon, brown sugar and raisins. Roll and bake as directed.



5 Try Hasselback challah: Slice a loaf almost all the way through; stuff with gruyère and caramelized onions. Wrap in foil and bake at 400° for 15 minutes.



6 Whip up some Hanukkah bark: Spread melted white chocolate on parchment and top with blue candies and sprinkles. Chill until set.



7 Turn leftover latkes into grilled cheese! Sandwich sliced cheddar between latkes; cook in a nonstick skillet until melted.



8 Make a special dinner tonight: brisket roulade. See page 152 for the recipe.

9 End Hanukkah with something sweet: Stick jelly doughnut holes on skewers. Serve with melted chocolate for dipping.



11 Two weeks until Christmas! String edible garland: Thread mini yogurt-covered pretzels or small ring candies onto thin ribbon.



13 Decorate holiday desserts with sugared mint: Brush mint leaves with beaten egg white on both sides; dip in superfine sugar. Let dry 24 hours.

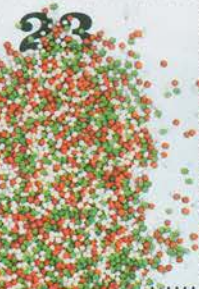


15 Make a quick app for happy hour: Wrap prosciutto around persimmon wedges with fresh basil and sliced manchego; top with olive oil and pepper.

16 Catch two nights of fun, festive finales: *Holiday Gingerbread Showdown* at 9 p.m. ET tonight and *Holiday Baking Championship* at 9 p.m. tomorrow.

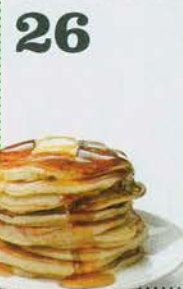


21 Winter starts today! Make hot cocoa "snow": Freeze hot cocoa in a baking dish, scraping every 30 minutes, until slushy. Top with whipped cream.



24 It's Christmas Eve! Try a twist on fairy bread, an Australian snack. Butter white bread and top with holiday sprinkles or nonpareils.

25 Merry Christmas! Serve special pancakes for breakfast: Replace the milk in the batter with eggnog; add a pinch of nutmeg.



27 Don't put your holiday cookie cutters away just yet! Let kids cut sandwiches into fun shapes for lunch.

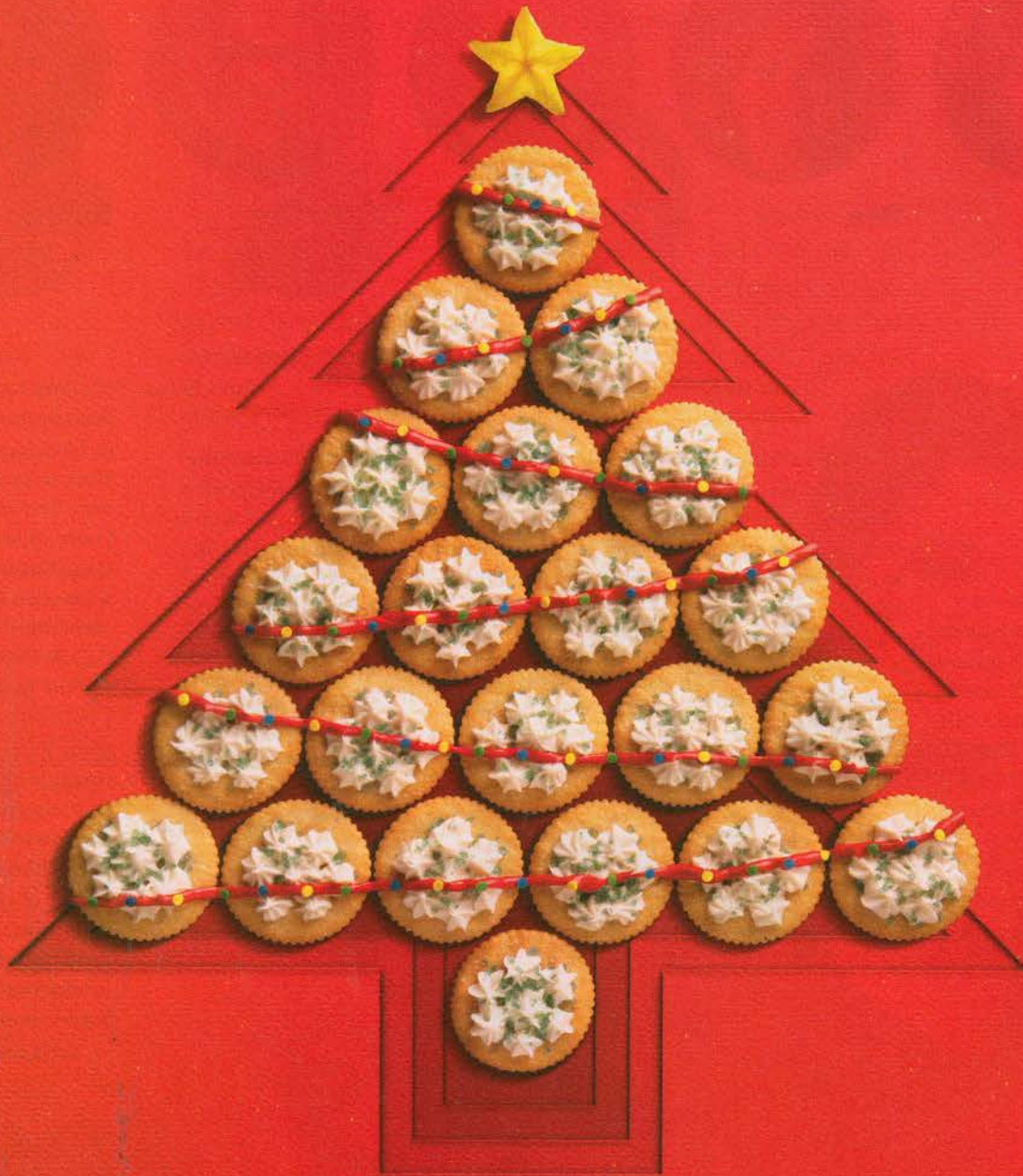


31 In Italy, lentils are eaten on New Year's Eve for prosperity. Make Giada's lentil salad before midnight: foodnetwork.com/lentilsalad.



\$5,000 GIVEAWAY!
 You could win a \$5,000 shopping spree at Williams Sonoma! Visit foodnetwork.com/williamssonoma to enter. For contest rules, see page 172.

MENORAH CAKE, CANDY BARK, DOUGHNUT HOLE AND HOT COCOA: SNOW PHOTOS: RYAN DAUSCH; FOOD STYLING: BARRETT WASHBURN; M&M'S: LEVI BROWN; GELT: ALAMY; RUGELACH: RYAN DAUSCH; CHALLAH: ANDREW PURCELL; LATKES: SHUTTERSTOCK; PRETZELS: RALPH SMITH; MINT, NONPAREILS, COOKIE CUTTER AND LENTILS: GETTY IMAGES; PROSCIUTTO PERSIMMON: RYAN LIEBE; PANCAKES: CHARLES MASTERS.



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Rich

You Asked...

Food Network stars answer your burning questions.



Valerie, I always enjoy watching you bake love cakes on *Valerie's Home Cooking*. Have you ever tried making a salted caramel version?

Campbell Jensen
Clive, IA

I sometimes make my butterscotch love cake (a dessert made with boxed cake mix, ricotta and mascarpone) with a sprinkling of flaked sea salt on top. It tastes just like salted caramel! Find the recipe at foodnetwork.com/butterscotchlovecake.

—Valerie Bertinelli



Ree, where do you get the bottled vanilla extract you use on your show?

Linda Bennett
Edmond, OK

The vanilla extract I use is a brand called Simplify, and it's sold in the swing-top bottle you see on my show. I get it at Reasor's, a supermarket in Oklahoma, but it's sold at various other stores and online.

—Ree Drummond



Duff, what are some tips for making the perfect sugar cookie?

Debra Blair
via Facebook

Rest the dough! Don't roll it out so fast. Press it into a sheet, then wrap in plastic wrap and chill for at least an hour—preferably longer.

—Duff Goldman



Geoffrey, what's a good ratio of meat sauce to angel hair pasta?

Terry Bates
Hemet, CA

You don't want the sauce to overpower the pasta, so I would recommend using a thicker noodle for a heavy, meaty sauce. Angel hair is too delicate. Instead, get yourself some rigatoni or fettuccine, then use 1½ cups sauce for every pound of pasta.

—Geoffrey Zakarian



Sunny, which of your recipes is your favorite?

@missainca
via Instagram

It's hard to pick a favorite, but I always go back to wings. They were the very first thing I ever cooked on Food Network! I was a guest on *Emeril Live*, and Emeril Lagasse and I made them together. For the past few years I've been loving my spicy PB&J wings. Imagine chicken satay that's been barbecued and sweetened with jelly. There's also plenty of spice to balance out the flavors. Find the recipe at foodnetwork.com/sunnyswings.

—Sunny Anderson



STURDY PASTA SHAPES ARE BEST FOR HEAVY SAUCES, SAYS GEOFFREY.

The content of all submissions (including letters, recipes and photographs) should be original and becomes property of *Food Network Magazine*, which reserves the right to republish and edit all correspondence received. By making a submission, you guarantee that you possess all necessary rights to grant the material to *Food Network Magazine*.

ASK ALEX...

Food Network star Alex Guarnaschelli answers your questions.



@lindabudzik asks:
How can I make restaurant-quality candied pecans at home?

It's actually pretty easy! Just preheat a dry skillet over medium-high heat. Add 2 cups pecans, ½ cup maple syrup and a pinch of salt. Cook, stirring frequently, until syrup is caramelized and nuts are toasted. Takes about 3 minutes. Let cool.



@dmechlowicz asks:
Can you use any other nut besides pine nuts in a pesto?

You can use pretty much any nut to make a delicious pesto. One of my favorite pesto variations is walnut pecorino! Use a base pesto recipe with walnuts instead of pine nuts, plus 1.5 cups sharp & salty pecorino cheese.



@chefmike808 asks:
How can I rim a glass with nuts, say for eggnog, this holiday season?

Love this idea! Use a food processor to pulverize pecans, walnuts or almonds until they reach a powder consistency. Moisten rim of glass with simple sugar or water and dip in the nut powder.



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Alex

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



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RUM AND DARK CHOCOLATE
WALNUT PARFAIT



In the Know

Pick It Up!

If you want to win over holiday dinner guests, get creative with how you serve your spread. A recent study at Ohio State University found that participants enjoyed familiar foods more when they consumed them in an unusual way, like eating popcorn with chopsticks or sipping water from a martini glass. We suggest starting the meal off with a charcuterie platter—and chopsticks for all!

PHOTO: RYAN DAUSCH; FOOD STYLING: BARRETT WASHBURN; PROP STYLING: STEPHANIE YEH





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FOOD NEWS



ON YOUR BARK

The race for peppermint bark has already started: The seasonal treat has been a holiday fixture at Williams Sonoma for 20 years, and fans know that it often sells out long before Christmas. This year we asked the company to set aside some boxes, and we're giving them away! Ten readers will win a 20th-anniversary gift set including a jumbo-size three-pound tin of the beloved bark, plus other peppermint treats like cookies, ice cream mix and more.



WIN IT!

Visit foodnetwork.com/barksweeps and enter by December 10 for a chance to win one of 10 gift sets! See page 26 for rules.



Super Fry

We have seen the future of fast-food delivery—and the fries look a lot better than the soggy ones that show up these days. Experts at Lamb Weston, a company that supplies potato products to McDonald's and KFC, have developed a new fry with a special coating that stays crisp for up to 30 minutes (a new ventilated carton helps, too). Lamb Weston won't tell us which restaurants have signed on, but if your french fry container shows up with holes in it soon, that's probably a good sign.

TAKE A WHIFF

Just smelling coffee could be enough to help you perk up: In a new study, college students who took a test in a coffee-scented room performed better than those who took the test in an odorless environment.

SOURCE: JOURNAL OF ENVIRONMENTAL PSYCHOLOGY



PEPPERMINT BARK: RYAN DAUSCH/LATTE; GETTY IMAGES

Festival of Pints



Here's a good reason to eat ice cream for eight straight nights: eCreamery has released a collection of Hanukkah-themed ice cream that includes a different flavor for each night of the holiday—like Gelt Goodness (chocolate ice cream with chocolate chunks) and Feast of Lights (mint cookie crunch ice cream with fudge swirls). From \$80; ecreamery.com



FLOWER POWER

People have been obsessed with cauliflower for a while, but the mania is about to reach new heights: The same produce company that brought us broccolini is now selling caulilini, a more delicate version of the cruciferous veggie. Sweeter and softer than traditional cauliflower, the new variety has elongated edible stems and open florets. It can be grilled, roasted, steamed or sautéed, but we'll make a case for serving it raw: It looks like baby's breath!

ICE CREAM AND CAULIFLOWER: RYAN DAUSCH; BOOK COVER: MILLER MOBLEY. NO PURCHASE NECESSARY TO ENTER OR WIN. The Food Network Magazine Peppermint Bark Sweepstakes. Sponsored by Hearst Communications, Inc. Beginning November 21, 2018, at 12:01 a.m. ET, through December 10, 2018, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/barksweeps on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. Ten (10) winners will each receive one (1) Williams Sonoma peppermint bark prize package (ARV: \$151), important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Odds of winning will depend upon the total number of eligible entries received. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at foodnetwork.com/barksweeps.



SIGN OF THE TINES

Do you eat macaroni and cheese with a spoon or a fork? Apparently the question is so polarizing that Kraft has alternated the utensil pictured on its boxes for decades. But a recent Twitter poll may have settled the debate once and for all: 61 percent of Kraft fans voted #TeamFork, securing the tined utensil's star status for 2019.



Becoming is available now (\$32.50, Crown)

FAMILY FIRST

Some of Michelle Obama's greatest achievements in the White House were her wellness initiatives—and of course that fabulous vegetable garden. But when the former first lady sat down recently for an interview with Oprah Winfrey about her new book, *Becoming*, we learned that she actually accomplished something even more impressive during those years: She got her family to eat

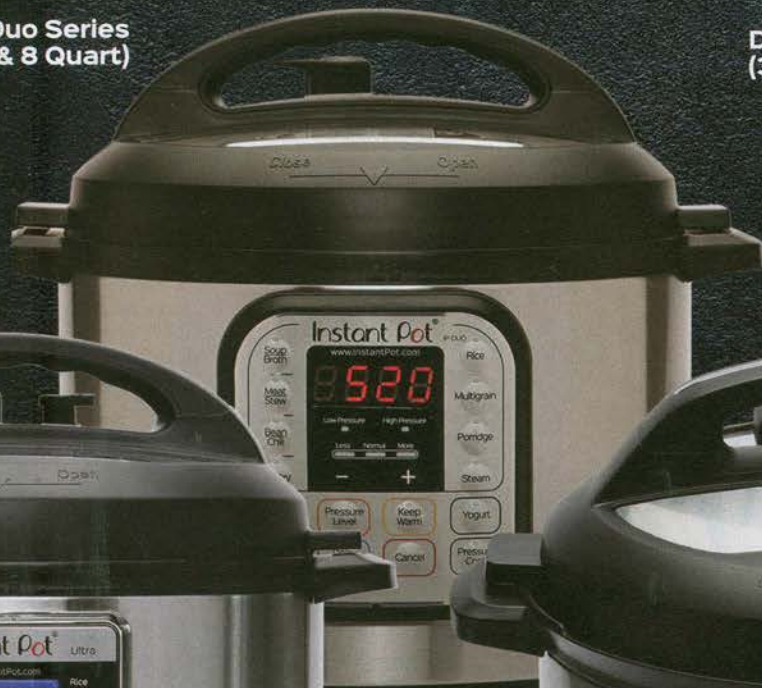
together. As Mrs. Obama explained, dinnertime was high priority. "Family dinners. That was one of the things I brought into the White House—that strict code of *You gotta catch up with us, dude. This is when we're having dinner. Yes, you're president, but you can bring your butt from the Oval Office and sit down and talk to your children.*" Cheers to that!

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Win-Win!

We put the two *Food Network Star* champions up to one more challenge: Give us your best super-fast holiday appetizer.



JESSICA TOM'S EDAMAME PARTY MIX

ACTIVE: 20 min | TOTAL: 1 hr 20 min
MAKES: about 18 cups

- 8 cups rice cereal squares (such as Chex)
- 1 3.5-ounce package rice crackers, broken into bite-size pieces (about 3 cups)
- 2 cups crispy chow mein noodles
- 2 cups roasted edamame
- 1 cup unsalted roasted peanuts
- 4 tablespoons unsalted butter
- $\frac{1}{4}$ cup low-sodium soy sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon toasted sesame oil
- $\frac{1}{8}$ teaspoon chili oil
- $1\frac{1}{2}$ teaspoons Chinese five-spice powder
- $1\frac{1}{2}$ teaspoons garlic powder
- 2 cups sesame sticks (or broken sesame breadsticks)

- 1.** Preheat the oven to 250°. Mix the cereal, crackers, noodles, edamame and peanuts in a large bowl. (If you're using breadsticks instead of sesame sticks, add them at this point.)
- 2.** Microwave the butter in a medium microwave-safe bowl until melted. Stir in the soy sauce, Worcestershire sauce, sesame oil, chili oil, five-spice powder and garlic powder.
- 3.** Spread the cereal mixture on 2 baking sheets. Drizzle with the butter mixture and mix well with your hands.
- 4.** Bake 1 hour, tossing every 15 minutes and rotating the pans halfway through; stir in the sesame sticks in the last 15 minutes of baking. The party mix is ready once everything is crispy and all the butter has been absorbed.



"Growing up, I spent many Saturdays in New York City's Chinatown feasting on Peking duck with my family. When I crave those flavors at home, I whip up this party mix. It's fast and über-snackable!"



CHRISTIAN PETRONI'S CACIO E PEPE FRITTERS

ACTIVE: 45 min | TOTAL: 1 hr | MAKES: about 44

- ¼ cup extra-virgin olive oil, plus more for frying
- Coarsely ground pepper
- 1 pound spaghetti, cooked and chopped into 2-inch pieces
- 2 cups all-purpose flour
- Kosher salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1½ cups buttermilk
- 3 large egg yolks
- 1½ cups grated pecorino romano cheese, plus more for topping
- 6 ounces fresh mozzarella cheese, cut into ¼-inch pieces

1. Combine the olive oil and 1½ tablespoons pepper in a small saucepan and cook over medium heat until just starting to bubble, 3 to 5 minutes. Put the spaghetti in a medium bowl and pour the olive oil mixture over the top. Mix to combine and set aside.
2. Combine the flour, 1½ tablespoons salt, the baking powder and baking soda in a large bowl. In a separate bowl, whisk the buttermilk and egg yolks. Form a well in the center of the dry ingredients and add the buttermilk mixture. Whisk until the batter is well combined (there will still be some small lumps).
3. Add the spaghetti, pecorino and mozzarella to the batter. Mix well with a rubber spatula.
4. Preheat the oven to 250°. Fill a large skillet with about ½ inch olive oil and heat until a deep-fry thermometer registers 325°. Working in batches, scoop the spaghetti mixture into the skillet (about 2 tablespoons per fritter); flatten slightly with a metal spatula. Fry the fritters, flipping once, until golden brown and warmed through, about 4 minutes. Remove to a paper towel-lined plate to drain, then transfer to a baking sheet and keep warm in the oven while you fry the remaining fritters. Top with more pecorino before serving.



“Who doesn’t love a good fritter! This one is a mash-up of my favorite pasta dish—the cracked black pepper and salty pecorino make it a perfectly balanced appetizer.”





Find out how well you know your way around a bar.

1 Identify each of these glasses.

- Lowball/rocks
- Coupe
- Martini
- Collins
- Margarita



A. _____



B. _____



C. _____



D. _____



E. _____

2 Which of these classic cocktails did not originate in New Orleans?



A. Sazerac



B. Vieux Carré



C. Hurricane



D. Daiquiri

3 How much liquid does a shot glass usually hold?

- A. $\frac{3}{4}$ ounce
- B. 1 ounce
- C. $1\frac{1}{2}$ ounces
- D. 2 ounces



4 What is another name for soda water?

- A. Club soda
- B. Mineral water
- C. Seltzer
- D. A, B and C

5 Traditionally, grenadine gets its color from:

- A. Pomegranates
- B. Hibiscus
- C. Beet juice
- D. Cochineal, a dye made from a type of beetle



6 Match the cocktail to its garnish.

- Negroni _____
- Dark and Stormy _____
- Manhattan _____
- French 75 _____



A. Lemon peel B. Maraschino cherry



C. Lime wedge D. Orange peel

7 What tool does a bartender use to crush fruit, spices and herbs in the bottom of a glass?

- A. Mortar
- B. Jigger
- C. Muddler
- D. Reamer

8 What gives an old fashioned its sweetness?



A. Honey B. Agave



C. Sweet vermouth D. Sugar

9 Match the type of martini to its defining characteristic.

- Dirty _____
 - Dry _____
 - Vesper _____
 - Gibson _____
- A. It's made with less vermouth.
 - B. It has extra olive juice in it.
 - C. It's garnished with a pearl onion.
 - D. It's made with gin, vodka and a splash of a wine-based liqueur.

10 Which type of cocktail often has egg in it?



A. Whiskey sour B. Eggnog C. Gin fizz D. A, B and C



11 Which one of these is a type of amaro, or Italian bitter liqueur?

- A. Bellini
- B. Garibaldi
- C. Aperol
- D. Negroni sbagliato

12 Match the type of liqueur to its flavoring.

- Framboise _____
- Kahlúa _____
- Frangelico _____
- Midori _____
- Triple sec _____
- Amaretto _____



A. Coffee



B. Melon



C. Almond



D. Orange



E. Raspberry



F. Hazelnut

13 "Floating" in the bartending world means:

- A. Leaving the ice in the shaker to use for the next cocktail
- B. Filling a cocktail glass all the way to the rim
- C. Freezing a garnish inside an ice cube to use in a drink
- D. Layering a liquor or other ingredient on the top of a drink

14 Which type of tequila is typically used for margaritas?

- A. Añejo
- B. Blanco
- C. Extra añejo
- D. Reposado



LEMON AND ORANGE PEELS: JON PATERSON/STUDIO D; LIME WEDGE: RALPH SMITH; WHISKEY SOUR: SHUTTERSTOCK; EGGNOG: LEVI BROWN; CHERRY, GIN FIZZ, COFFEE, MELON, ALMONDS, ORANGE, RASPBERRIES, HAZELNUTS AND VERMOUTH: GETTY IMAGES; MARGARITA: LINDA XIAO; SUGAR: MARKO METZINGER/STUDIO D; HONEY: PHILIP FRIEDMAN/STUDIO D.

15 Which of these musicians has his own brand of tequila?



A. Justin Timberlake



B. Sean Combs



C. Adam Levine



D. A, B and C

TRUE OR FALSE?

16 Bourbon has to be made in Kentucky. T F

17 Bitters are alcoholic. T F

18 Maraschino cherries are made with a special bright-red variety of cherry from Oregon. T F

19 You can use the terms "neat" and "up" interchangeably. T F

20 The tiki drink trend originated in Hawaii. T F

SCORE SHEET

Give yourself one point for each correct answer.

1. (One point for each) **A** Collins; **B** Margarita; **C** Coupe; **D** Lowball/rocks; **E** Martini

2. **D** The daiquiri was invented by an American engineer in Cuba in 1896.

3. **C** That's about 3 tablespoons of liquor.

4. **A** Soda water (or club soda) has trace amounts of added minerals, whereas mineral water has minerals from the source and seltzer carbonated water.

5. **A** These days, grenadine is typically corn syrup and food coloring, but classic grenadine is made from reduced pomegranate juice and sugar.

6. (One point for each) **D** Negroni; **C** Dark and Stormy; **B** Manhattan; **A** French 75

7. **C**

8. **D** An old fashioned is made with bourbon or rye, sugar and bitters and is garnished with an orange slice and/or a cherry.

9. (One point for each) **B** Dirty; **A** Dry; **D** Vesper; **C** Gibson

10. **D** Egg whites give fizzes and whiskey sours body, while a whole egg adds richness to eggnog.

11. **C** The others are classic Italian cocktails.

12. (One point for each) **E** Framboise; **A** Kahlúa; **F** Frangelico; **B** Midori; **D** Triple sec; **C** Amaretto

13. **D** Floating involves pouring a denser liquid into the glass first, then pouring a lighter (less dense) liquid over the back of a spoon on top of the first layer.

14. **B** Blanco is the least-aged variety, commonly used for margaritas.

15. **D** Timberlake has Sauza 901, Combs has DeLeón, and Levine (along with Sammy Hagar) has a mezcal-tequila mix called Santo Mezquila.

16. **F** Most (95 percent) of the world's bourbon is made in Kentucky, but it doesn't have to be made there to be considered bourbon.

17. **T** Bitters are alcohol infused with botanicals, including herbs, spices and citrus. Just a dash brightens the flavor of a cocktail.

18. **F** Maraschino cherries from the grocery store are usually regular cherries that have been bleached, then soaked in corn syrup and food dye. True maraschino cherries are a type of sour cherry that originated in Croatia.

19. **F** "Neat" refers to liquor served without ice or water, at room temperature, whereas "up" means a cocktail is shaken or stirred with ice, strained and served cold.

20. **F** Two California bars—Don the Beachcomber and Trader Vic's—opened in the 1930s with a Polynesian vibe, and the trend radiated from there.

HOW DID YOU DO?

0 TO 12 POINTS WELL, WELL, WELL

You might be better off sticking to nonalcoholic drinks. Try the peppermint milk on page 63.

13 TO 24 POINTS IN THE MIX

Good job, but you should shake things up a little more often. Hone your skills with an easy equal-parts cocktail from page 34.

25 TO 35 POINTS TOP-SHELF

Celebrate your high score by making pomegranate gimlets from an upcoming episode of *Barefoot Contessa*, page 122.

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All Things Equal

These fun cocktail recipes are easy to remember:
Just combine equal parts of each ingredient!

White Negroni



- gin
- Lillet Blanc
- Cocchi Americano Bianco

Stir with ice; strain into an ice-filled glass.
Garnish with a rosemary sprig.

Pear-Whiskey Mule



- rye whiskey
- pear vodka
- pear nectar
- ginger beer

Stir with ice; strain into an ice-filled glass.
Garnish with candied ginger.

Vodka-Amaretto Coffee



- vodka
- amaretto
- cooled strong espresso

Shake with ice; strain into a chilled glass.
Garnish with a lemon peel.

Tequila Bloody Mary



- tequila
- lager
- spicy tomato-vegetable juice
- dill pickle juice

Stir with ice; strain into an ice-filled glass rimmed with salt and chili powder.
Garnish with a pickle spear.

Cranberry Margarita



- mezcal
- orange liqueur
- thawed cranberry juice concentrate
- lime juice
- lime soda

Stir with ice; strain into an ice-filled glass rimmed with sugar and salt.
Garnish with cranberries.

Passion Punch



- white rum
- passion fruit liqueur
- blood orange juice
- seltzer

Stir with ice; strain into a chilled glass.
Garnish with a blood orange wedge.

The Whiskey Nut



- whiskey
- hazelnut liqueur
- Irish cream liqueur
- half-and-half

Stir with ice; strain into an ice-filled glass.
Dust with sweetened cocoa powder.

Elderflower Martini



- gin
- elderflower liqueur
- dry vermouth
- pink grapefruit juice

Shake with ice; strain into a chilled glass.
Garnish with a grapefruit slice.

Apple Bourbon Sour



- bourbon
- honey liqueur
- lemon juice
- apple cider

Shake with ice; strain into an ice-filled glass.
Garnish with a lemon peel.

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PRESENTS

GO WITH THE FLOW.

THE HOLIDAYS ARE HERE & ENTERTAINING SEASON IS KICKING INTO HIGH GEAR.

Having a well-appointed kitchen makes it easier to prepare those big holiday dinners and bake those delicious desserts. Your meal prep space should feature highly functional and beautifully designed fixtures—like the **Delta®**

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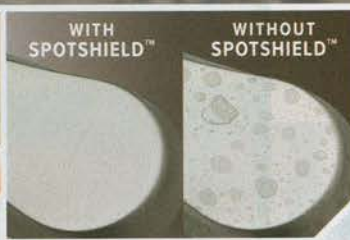
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Star Kitchen

Alex Guarnaschelli takes us on a tour of her new Bridgehampton kitchen.

If you ask Alex Guarnaschelli how she ended up with such a great kitchen, she'll tell you that brownies did the trick: She'd been looking for a house in the Hamptons, and one snowy day in the middle of winter, her real estate agent called about a place in Bridgehampton, NY, that the *Chopped* judge needed to see immediately. "The weather was unbelievably bad, but I baked brownies for the seller and drove over," she says. Sixteen people were scheduled to look at the house, but only Alex showed up—and the seller accepted her offer. The kitchen was already big, but Alex wanted to make it brighter and more open, a sharp contrast to the restaurant kitchens she has worked in throughout her career. "I've spent 20 years in basements cleaning artichokes and peeling turnips," she says. "I wanted a window over the stove." She also installed light oak floors, a herringbone ceramic backsplash and Miele appliances (including two dishwashers). It's the ideal space for a chef who frequently takes part in Food Network competition shows. "Part of me is always practicing," she says. "Why not have a nice studio to do it in?"



Open doors

Alex spotted these screened cabinet doors at the design firm Bakes & Kropp. You can see in a bit, but they also hide a mess. "They're kind of like me: warm and welcoming to a point, then the rest is closed."

Tough floors

Alex went to the flooring store five times before she finally decided on engineered oak. She likes the light finish and warm pinkish undertone.

Stovetop view

In many kitchens you'll find a window over the sink, but Alex was determined to put one over her stove. "I wanted to stir tomato sauce and fry eggs while staring into the yard," she says.



Extra-large fridge

Alex wanted the biggest refrigerator possible, and she got it with this 48-inch Miele MasterCool. She opted for a French-door model so she can open both the fridge and freezer doors at once.



Family heirloom

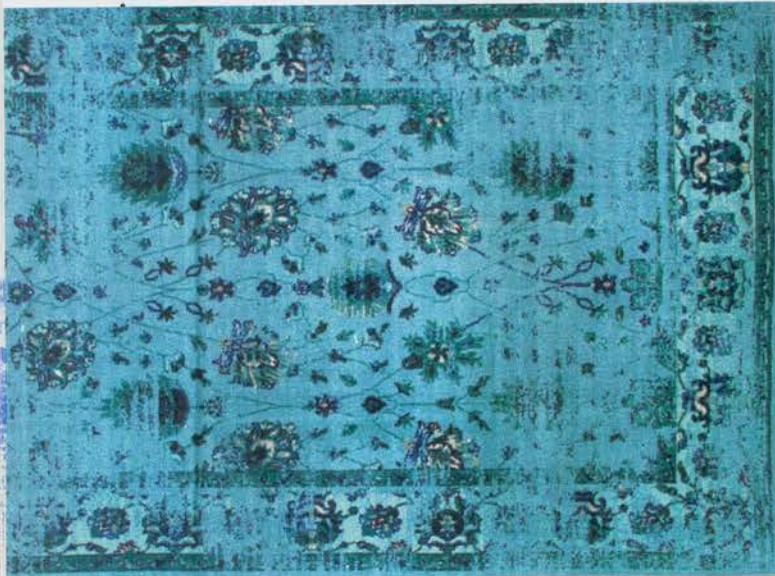
This ceramic mixing bowl has been in Alex's family for decades. She and her mom mixed batter in it when she was growing up, and now Alex does the same with her daughter.



Turn the page to get Alex's look.

Get the Look

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



The chef's blue rug was a yard-sale find, but this **Nuloom Traditional Vintage Inspired Overdyed Floral Turquoise Rug** will give your kitchen that same pop of color. 8' x 10', \$198; overstock.com



Alex turned to Kohler for all of her fixtures, including the **Tournant Faucet**. It has a flexible neck that allows her to easily clean produce and get to every corner of her sink. \$625; kohler.com for stores



IT'S
HARD TO
CELEBRATE
WHEN
YOU'RE
HUNGRY.



1 in 6 kids in America lives with hunger. For them, the holidays can be one of the hardest times of the year. This year, share your season with a hungry child. Learn how at NoKidHungry.org





Alex found her oversize pendants at the Hamptons antiques store Black Swan. She loves that they look like heat lamps you'd find in a professional kitchen. This **RLM Deep Reflector Bronze Outdoor Hanging Light** is a close match. \$144; lampsplus.com

Alex collects china from US companies like Homer Laughlin, Buffalo and Hall; she's also a fan of American-made kitchen goods like this **Ash Plank Serving Board**. From \$45; jkadams.com



For the island, Alex wanted tons of prep space plus lots of seating so people can be as close to (or as far from) the action as they choose. This **Dakota Adjustable Wood Seat Barstool** is similar to her backless stools. \$80; target.com

CHILDREN'S ROBITUSSIN AND HONEY

A NATURAL FIT

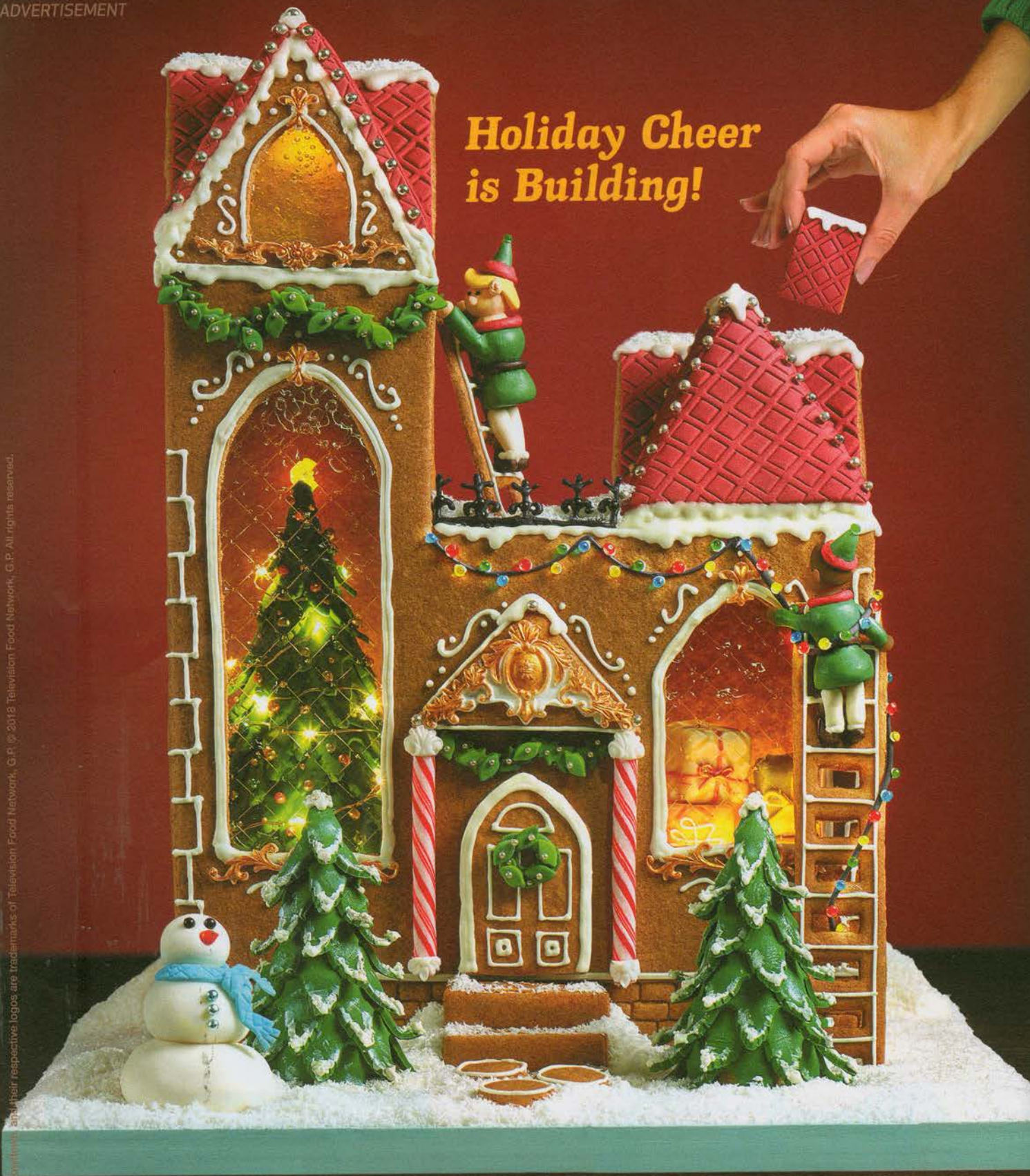
NEW! Children's Robitussin Honey

Real honey **plus** the proven cough relief parents count on.



**Holiday Cheer
is Building!**

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HOLIDAY GINGERBREAD SHOWDOWN

Special Event All New
Sundays 9/8c

Also Available on the Food Network App



Present TIME

See what Food Network chefs love to give and receive for the holidays.

LOVE TO GIVE

LOVE TO GET

Valerie Bertinelli



"A **Negroni kit** to make my favorite cocktail. I include Hendrick's Gin, Campari and Martini & Rossi vermouth."

"I like when people make a **donation to a local no-kill animal shelter.**"



Ree Drummond



"Food, and specifically **homemade food.** I usually make cinnamon rolls, but every so often I'll give a casserole or baked lasagna. Everyone loves lasagna."



"I'm so boring. I love to receive **perfume.** I hate shopping and I could never spend the time to sniff them all. I love all scents, but a basic, sweet, fun, playful perfume is usually my favorite."



Jeff Mauro



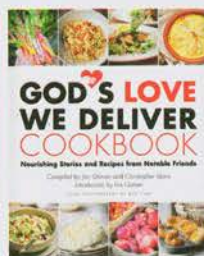
"A good **eight-inch chef's knife,** especially for my mother-in-law or mom. They can always use a fresh sharp knife."



"**Meat.** Especially something special like Wagyu steaks from Snake River Farms. They're way expensive, but they are so rich that one rib-eye or strip steak is more than enough for four people."



Amanda Freitag



"Something that has a **charitable component** behind it. The charity I work with, God's Love We Deliver, has a fantastic cookbook with recipes and stories from celebrities and chefs."

"An **experiential gift,** like tickets to a show or a fun activity that I can do with the gift giver. The gift of spending quality time with someone means so much to me."



LOVE TO GIVE

LOVE TO GET

Damaris Phillips



"An **experience** is my favorite. It could be an art class, an afternoon tea—anything as long as it will make the person smile and create a memory."



"I wish I could say that I don't love getting gifts, but that would be a lie! Some favorites are a **costume or a good wig.**"



Eddie Jackson



"**Homemade sauces** like pesto, barbecue and marinara."



"Different and unique **spices.**"



Duff Goldman



"**Concert tickets.** Music is important to me, and sharing an incredible experience with someone through music can be really powerful."



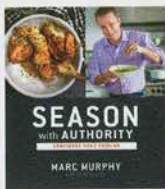
"One of my favorite gifts ever was a frozen **deep-dish pizza from Lou Malnati's** in Chicago. The best gifts are ones that give the recipient a reason to think about you."



Marc Murphy



"A great chef's knife because everyone needs one good knife in their kitchen. If they've really been nice, I add a jar of homemade salt-and-pepper seasoning and a copy of **my cookbook, Season with Authority.**"



"I love a gift that keeps on giving, so **any type of gift-of-the-month** is a treat for me. Some of my favorites have been T-shirt-, olive oil- and beef jerky-of-the-month clubs!"



Geoffrey Zakarian



"I always try to do **something homemade** like jam, truffles, marmalade or a tray of cookies—something I actually take time to make."



"**Anything expensive** from Ralph Lauren Purple Label or Tom Ford."



Katie Lee



"I love to give gifts that have a charitable aspect, like **Meghan Markle's new cookbook, Together.**"



"One of my favorite gifts that I've received was a **Dyson handheld vacuum.** I really like something useful!"





FLAVOR WORTHY OF TRADITIONS



HOLIDAY TIP

Create an easy spice rub made with flavors like delicious Oregano and Black Pepper for an **HERBED PRIME RIB** that no one will forget.

Explore this recipe and more at McCormick.com/holiday

Make the holidays
delicious with
McCormick Herbs,
Spices and Extracts,
crafted with extreme
care for over 128 years.



CRUNCHY JALAPEÑOS
TANGO ACROSS YOUR TONGUE



100 GIFTS

for **FOOD
LOVERS**

Find something great for everyone
on your list—at any price!

\$3

**Bottlebrush Tree
Napkin Ring**

pier1.com

A set of napkin rings
makes a perfect gift
for a holiday host.



\$10

Holiday Sip Cup

papersource.com

Every party drink will taste better out of this ornament-shaped tumbler.



\$10

Ombre Glasses

For one, MoMA; comingsoonnewyork.com

These candy-colored 12-ounce glasses look delicate but they're dishwasher-safe.



\$10

Pizza My Heart Enamel Pin

betsywhite.com

Buy eight of your friends a pin— together they form a cute enamel pie!



\$10

Foragers Playing Cards

kikkerland.com

This illustrated deck will help nature lovers track down edible (and inedible) plants.



\$10

Stainless Steel Drinking Straws

For eight, Joyeco; amazon.com

Every eco-friendly family needs some reusable metal straws.



\$11

Feline Frenzy Sushi Cat Toys

For three; lovethybeast.com

Cats will love playing with faux fish on rice; these toys are filled with organic catnip.



\$12

Wham Bam Ham

barkshop.com

Pets can get in on the holiday feast with this plush ham-hock squeaker toy.



\$12

Lime Bottle Opener

slantcollections.com

Give someone a collection of old-fashioned sodas along with this stylish opener.



\$12

Ice Cream Planters

\$12-\$35; easytigerco.com

These pots make an even better gift when you fill them with succulents.



\$14

Gold Pineapple Trivet

Be Home; accompanyus.com

The pineapple is a symbol of hospitality, and it makes a great table protector, too.



\$14

Cactus Cookie Cutters

For five; merimeri.com

Bakers can create a whole desert of desserts that are fun to decorate.



\$15

Gold Steamer Basket

cb2.com

This basket looks like woven bamboo but it's made of gold-plated earthenware.



\$15

Little Puzzle Thing Birthday Cake

areaware.com

With more than 70 pieces, this jigsaw puzzle is fun but no piece of cake.



\$16

Walnut Candle

westelm.com

Everyone will want to crack this nut: There's a scented soy candle inside.



**PUT HER HEAD
BACK ON
TO STORE!**



\$18

Marie Antoinette Salt & Pepper Set

themerchantile.com

This gift is a Ree Drummond favorite. To season a dish, it's off with the queen's head.



\$18

Tiny Chef's Knife Earrings

vincausa.com

These earrings are made of acrylic—and they sure look sharp.



\$18

Banana LED Light

kikkerland.com

This 4" x 6" porcelain piece works as a desk lamp or a nightlight.



\$20

Geo Glass Tumblers

For two, Root7; amazon.com

Terrariums inspired these geometric drinking glasses with metallic edges.



\$20

Metallic Twist Napkin Rings

For four, [Food Network](http://FoodNetwork.com); kohls.com

These intricately woven iron rings are like jewelry for the table.



\$23

Watercolor Stripe Utensil Caddy

mud-pie.com

This ceramic vessel is perfect for corralling spoons and spatulas—or flowers.



\$24

Floatie Flamingo Pool Float Bowl

alwaysfits.com

This eight-inch ceramic float isn't exactly seaworthy, but it's just right for chips or nuts.



\$24

Color Map Mug

uncommongoods.com

Frequent fliers can color the places they've visited, then bake the mug to make it last.



\$25

Sunny Side Up 8" x 10" Print

For unframed; honeyandbloom.com

This fun letterpress print is the ideal morning view for a breakfast lover.

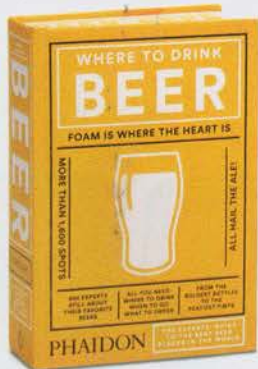


\$25

Crystal Stir Sticks

For four; helloblush.com

Stirring a cocktail is even more fun when you use one of these enamel gems.



\$30

Where to Drink Beer

phaidon.com

Help a beer lover find the best brews on earth with this 480-page guide.



\$30

Tasseled Black & White Napkin Rings

For four; kazigoods.com

These goods are handcrafted by women in Rwanda, and sales help alleviate poverty.



\$30

Swirl Marbleized Ceramic Platter

cb2.com

Each of these 16-inch porcelain boards has a unique swirled pattern.



\$30

Box of Sweets Cards

For 12, *Bonnefetti; brika.com*

What a treat: These blank note cards are covered in cookies, doughnuts and macarons.



\$30

Farmers Market Tote

idlewildco.com

This canvas tote is built to last tons of trips to the market; the straps are vegan leather.



\$30

Coupe Marbleized Serving Bowl

Artisanal Kitchen Supply; bedbathandbeyond.com

This 13-inch bowl is a scene-stealer.



\$30

Sorbet Collection Mini Ramekins

For six; *lecreuset.com*

With these four-inch multicolored ramekins, you can serve personalized desserts!



\$30

Timber Trivet

Normann Copenhagen; huset-shop.com

It's a puzzle! Connect the three oak pieces to build this rustic trivet.



\$32

Colto Spoons

For four; *anthropologie.com*

No need to pick a color: These stainless-steel spoons come as a multihued set.



\$32

Champagne Fund Bottle

For one, *Two's Company; timeyourgift.com*

This pretty bottle of bubbly gives the typical piggy bank a run for its money.



\$33

Sweet Treat Dog Collar

crewlala.com

This collar can be customized with a gold, silver or black buckle.



\$34

Neo Salt and Pepper Shakers

westelm.com

Made of solid marble, these shakers look more like sculptures than kitchen tools.



\$35

Club 2.0 Beer Glasses

For two, [Sagaform](http://Sagaform.com); zola.com
Gold bases make even cheap beer look luxe!



\$35

Work It Out Gym Bag

bando.com
This bag is printed with the best motivation imaginable for going to the gym!



\$35

Woodland Bottle Stoppers

For one; michikoshimada.com
Give wine lovers a new way to cork bottles—with a fox, bear, deer or rabbit.



\$35

Mango Wood Beckett Serving Stand

worldmarket.com
A modern take on a tiered tray, this version has a brass-plated handle.



\$36

Bauhaus Side Plate Set

For four, [Odeme](http://Odeme.com); burkedecor.com
These sophisticated eight-inch melamine plates can go indoors or out.



\$36

Pacific: Bamboo Highball Glasses

For two; viski.com
These gold-plated stainless-steel glasses bring Polynesian style to any table.



\$38

Breakfast in Bed Cooking Set

chango.co
These stoneware bakers would make adorable frittatas: The largest is just seven inches!



\$38

Vintage Champagne Saucers

For four, [Soirée](http://Soirée.com); shoparteffect.com
Copper-plated stems make these coupes feel extra fancy.



\$38

Monochrome Whale of a Time Set

For two, plus \$16.50 international shipping; yvonneellen.etsy.com
These china plates form a whole whale.



\$38

Fauve Coaster Set

For four, Xenia Taler; burrogoods.com
These porcelain coasters are so stylish, you might not want to cover them with a drink!



\$39

Ice Cream Truck for Cats

famousoto.com
Just a few folds and this cardboard 15" x 17" playhouse is ready for action.



\$39

Modern Nutcracker

\$39-\$69; westelm.com
This figure won't come to life, but it will crack any nut—and look great on a mantel.



\$40

Retro Clock Mixer

alwaysfits.com
Placed on a desk, this clock ensures no one will mix up the time.



\$40

Polished Copper Whistling Kettle

Food Network; kohls.com
Drinking tea can be super chic—this nylon-handled kettle is proof!



\$40

Charles Lane Indigo Bowls

For three, Kate Spade; lenox.com
These hand-painted four-inch bowls fit any style: bohemian, preppy or modern.



\$40

Fallon Platter

anthropologie.com
This 12-inch stainless-steel piece is eye-catching enough to keep out all year.



YOU CAN PLACE THE CANDLE ANYWHERE!

\$40

Lift Candle Holder

Philippi; jungleeny.com
A wood magnet outside this glass column lets you move the votive up and down.



\$42

Fold-by-Number Napkins

For six; store.moma.org
Inspired by origami, these napkins have folding guides printed right on the cloth.



\$45

Wicklow Cheese Knives

For two, Hill Picket Studio; the-citizenry.com
These are made by an artisan in Ireland out of yew, walnut and sycamore wood.



\$45

Live Edge Walnut Board

\$45-\$95; vermontfarmtable.com
This solid walnut live-edge piece can be used for chopping or serving.



\$46

Scoop Coffee and Tea Canisters

\$46-\$55, Stelton; food52.com
These airtight stainless-steel containers keep goods fresh and come with a scoop.



\$48

Pure Copper Bottle

Tamra; urbanoutfitters.com
Drinking from a copper vessel is said to aid healing—and as a bonus, it looks cool, too.



\$48

Festive Popsicle Ring

virginimillefiori.com
This treat is better than anything on an ice cream truck: It's plated in 14-karat gold.



\$50

Belmont: Apex Faceted Gold Shaker

viski.com
This 30-ounce faceted cocktail shaker would look good on any bar cart.



\$50

Joanna Etagera

Philippi; jungleeny.com
This beechwood and glass tiered stand has a rubberized top for easy gripping.



\$54

Te Quiero, Tequila! Shot Glasses

For four; rosannainc.com
The arms on these two-ounce gilded cacti make great little handles.



\$58

Cookie Jar with Walnut Lid

shop.turncwoodgoods.com
Bakers can keep cookies fresh in this handblown eight-inch-diameter glass vessel.



\$58

Negroni Cocktail Tie

loveandvictory.com

This Negroni pattern is subtle enough to wear to work—and then to happy hour.



\$58

Marbled Enamel Popcorn Popper

shopterrain.com

All the campers in your life will love this old-school popcorn maker.



\$59

The Emily & Merritt Starry Night Decanter

potterybarn.com

The etched little stars make spirits bright.



\$60

Holiday Cheese Set

Sagaform; zola.com

Gilded hardware adds a bit of holiday style to this acacia wood board and cheese knives.



\$60

Color Lab Espresso Cups

For four, Revol; store.moma.org

These hand-dipped porcelain cups are microwave- and dishwasher-safe.



\$62

Acacia Wood Oil & Vinegar Cruets

chango.co

These glass jugs come with an acacia wood base and stoppers.



\$65

Wire Fruit Bowl

industrywest.com

This 15-inch fruit bowl is a serving piece and design statement in one.



\$68

Abstract Tray

pigeontoceramics.com

This 11-inch clay tray with a hand-drawn design is the perfect size for appetizers.



\$70

Geode Placecard Holder Set

zgallerie.com

Each of these unique natural mineral card holders has a gold-leafed bottom.



IT COMES WITH A NYLON CARRYING CASE!

\$70

Travel Knife & Cutting Board Set

Primus; food52.com

An easy-to-carry 10-inch oak board and knife are perfect for a chef on the go.



\$70

Thistle Nesting Bowls

For seven; bamboozlehome.com

Made of biodegradable bamboo fiber, these bowls are colorful—and eco-friendly.



\$75

Macaron Candle Gift Set

For five; voluspa.com

These bakery-inspired candles come in five sweet scents.



\$89

Nordico Saucepan

store.moma.org

This cheerful yellow pot is made from extra-thick steel.



\$90

Domaine Smoke Glass Punch Bowl

cb2.com

Hosts will love this stylish punch server: It holds six liters!



\$95

Cocktail Kit

swellbottle.com

This set includes a shaker, jigger and two insulated tumblers to keep drinks cold.



\$130

Jensen Nesting Trays

For three; crateandbarrel.com

These minimalist acacia wood trays come in 12-, 15- and 18-inch sizes.



\$149

Y3.2 Espresso and Coffee Machine

illy.com

At just four inches wide, this coffeemaker is ideal for small kitchens.



\$279

Whiskey Barrel Watch

originalgrain.com

This timepiece is made of wood from reclaimed Kentucky bourbon barrels.



Creamy, Cheesy Goodness.
Take home the taste you love.



What are you hungry for?



Nestlé

Good Food. Good Life.

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Cool Gifts

for little food lovers



\$8
Ice Lolly Notes
 Luckies; thetot.com
 You'll find
 1,000 sticky notes
 and a pencil in
 this clever pop.



\$10
Chill Baby Snack Cup
genuinefred.com
 This little plastic no-spill cupcake
 helps kids feed themselves
 without making a mess.



\$6
Food Paint Set
 For three; noshiforkids.com
 Squeeze a smiley face on
 nearly anything with these
 colorful organic fruit purees.

\$10
Uncanny Mini Can
genuinefred.com
 Students can erase
 mistakes with tiny
 mandarin orange
 segments.



\$12
Wakey Wakey Domed Ringer Bell
electrabike.com
 This bell is all about breakfast.



\$15
Holiday Candy Melamine Set
 For three pieces; crateandbarrel.com
 Every kid (and plenty of adults!) would love
 getting a peppermint candy plate set.



\$16
Hipsterkid Lemon Umbrella
[FCTRY; daytripsociety.com](http://FCTRY.com)
 It's hard to be sour when you're
 carrying this umbrella.



\$20
**Mini Donut Original
 Rainbow Crayons**
 For four; art2theextreme.com
 Coloring just got a hole lot more fun.
 Each two-inch doughnut is unique.



\$20
Paint a Picnic Craft Kit
kidmademodern.com
 Kids can decorate 27 wood food shapes,
 then pack them up in this basket.

\$25

Giant Cheeseburger Snow Tube

Big Mouth; dillard.com

This inflatable burger gives kids the rare chance to fly down a hill with their buns out.



\$34

Popcorn Babysuit

uncommongoods.com

This cute cotton onesie and kernel cap really pop.



\$36

Watermelon Bean Bag Seat

sunnylife.com

Kick back and chill on this one-in-a-melon cushion.



\$38

Rainbow Stripe Kids Apron

Kara Weaves; thelittlemarket.com

Little chefs can get messy without a care, thanks to this colorful apron.



\$49

Ice Cream Pendulum Clock

uncommongoods.com

All hands point to ice cream time!



\$50

Craze Crushed Pineapple Skates

circlesociety.com

All the kids will be pinning for these fun fruit-patterned skates.



\$55

Gingerbread Party House Bag

jcrew.com

This sequin- and glitter-coated purse can hold a lot of candy.

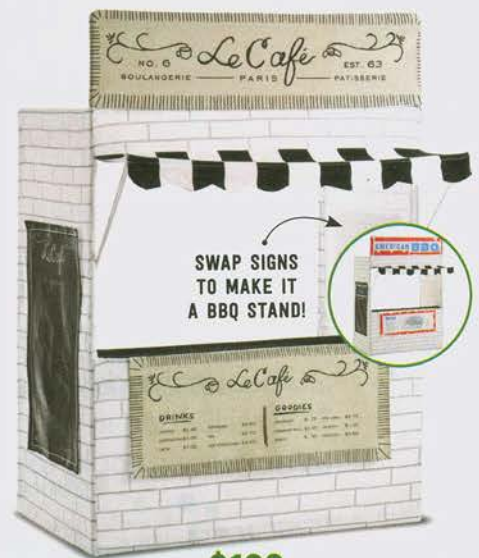


\$70

Pink Lemonade Helmet

nutcasehelmets.com

This sweet helmet has a removable visor.



\$199

Snack Shack Playhouse

crateandbarrel.com

Kids can work at a café or barbecue booth with this reversible stand.

Emgality™ can help give you more migraine-free days

**Emgality reduced the average number of migraine days
each month in clinical trials**

In people who had
4-14 migraine days
per month:

Emgality cut the
number of monthly
migraine days by

**75%
or more**
for some patients

In people who had 15
or more headache days
per month:

Emgality cut the
number of monthly
migraine days by

**50%
or more**
for some patients

In a study, the number of people with
 ≥ 15 headache days per month who achieved
75% reduction in monthly migraine days did not
differ from people taking placebo.



Ask your doctor if Emgality is right for you

To get up to 12 free months of Emgality, go to **Emgality.com***

Commercially insured patients only/Not for government beneficiaries | See additional Terms and Conditions on the next page

SAFETY SUMMARY

Important Facts About Emgality™ (em-GAL-it-ē) injection. Also known as galcanezumab-gnlm.

Purpose

Emgality is a prescription medicine used for the preventive treatment of migraine in adults. The medicine comes in a prefilled pen or syringe and is taken once a month.

Warnings

Do not use Emgality if you are allergic to galcanezumab-gnlm or any of the ingredients in Emgality.

Emgality may cause allergic reactions, such as itching, rash, hives, and trouble breathing. Allergic reactions can happen days after using Emgality. Call your healthcare provider or get emergency medical help right away if you have any of the following symptoms, which may be part of an allergic reaction: swelling of your face, mouth, tongue, or throat, or trouble breathing.

Common side effects

The most common side effects of Emgality are injection site reactions. These are not all the possible side effects of Emgality.

Possible serious side effects

Emgality may cause allergic reactions (see Warnings). Tell your doctor if you have any side effects.

You can report side effects at 1-800-FDA-1088 or www.fda.gov/medwatch.

Before using

Before you use Emgality, discuss these questions with your doctor:

- Do you have other medical conditions?
- Do you take other medicines? Tell your doctor about all the prescription and over-the-counter drugs, vitamins, and herbal supplements you take.

Tell your doctor if:

- You are pregnant or breastfeeding.
- You are under age 18. It is not known if Emgality is safe and effective in children.

How to take

- Read the Instructions for Use that come with Emgality. There you will find information about how to store, prepare, and inject Emgality.
- Use Emgality exactly as your doctor says.
- If you miss a dose, inject it as soon as possible. Then continue to take it once a month from the date of your last dose.

Learn more

For more information, go to www.emgality.com or call 1-833-EMGALITY (1-833-364-2548).

This summary provides basic information about Emgality, but it does not include all information known about this medicine. Read the information that comes with your prescription every time you have a prescription filled. Talk to your doctor or pharmacist about this information. Your doctor is the best person to help you decide if Emgality is right for you.

C-GZ-US-0235

***Terms and Conditions:** Offer good for up to 12 months until 12/31/2020 if healthcare provider submits a prior authorization form or coverage exception request, when required, to the patient's insurance provider. \$0 monthly offer for commercially insured with insurance provider coverage, subject to wholesale acquisition cost plus usual and customary pharmacy charges and a separate \$4900 maximum annual cap. \$0 monthly offer for commercially insured without insurance provider coverage, subject to monthly and separate annual cap of wholesale acquisition cost plus usual and customary pharmacy charges.

This offer is not available for patients without commercial insurance coverage or those whose prescription claims are eligible to be reimbursed, in whole or in part, by Medicare Part D, Medicaid, TRICARE or any other state or federal program. Offer void where prohibited by law and subject to change or discontinue without notice. Card activation is required. Subject to additional terms and conditions, which can be found at Emgality.com/savings.



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once monthly
Emgality™
(galcanezumab-gnlm)
120 mg injection

**The snow was deep, the hill was steep,
The sled was very fast.
Brother, sis and mom agree,
The day was unsurpassed!**



Inspired by the Matson Family of Burlington, VT
#GoldfishTales * GoldfishSmiles.com

Always baked with real cheese.
The Snack That Smiles Back®



Fun Cooking

SPECIAL
Cookie
SECTION



Milking It

Secure your spot on Santa's nice list by leaving him a glass of peppermint milk with the cookies this year. To make a batch, combine 20 peppermint candies and 1 quart milk in a pitcher and stir; refrigerate 1 hour, stirring once or twice, then strain. To decorate glasses, dip the rims in melted white or dark chocolate, then in crushed peppermints. Chill 15 minutes to set.

Enhance your Holiday meal



Your holidays deserve
the premium quality
and rich flavor that comes
with Spice Islands® Spices.


SPICE ISLANDS®

Visit SpiceIslands.com
for holiday recipe ideas.

It's a SNAP!

Turn store-bought
gingersnaps into seven
fun holiday treats.

PHOTOS: ANASTASIA/ISTOCK/ALAMY.COM; STYLING: ANNEBETH VACANT/ISTOCK/ALAMY.COM; PROP STYLING: STEPHANIE/ISTOCK/ALAMY.COM

Gingersnap S'mores ▶

Top 8 gingersnaps with 1 caramel-filled dark chocolate square each; set aside. Arrange 8 more gingersnaps on a foil-lined baking sheet; top each with 1 marshmallow. Broil until the marshmallows start browning, 15 to 30 seconds. Sandwich with the chocolate-topped gingersnaps.



▲ Gingersnap-Peanut Butter Cereal Bars

Melt 6 tablespoons butter in a large pot over medium heat. Stir in one 10-ounce bag mini marshmallows until melted, then add $\frac{1}{2}$ teaspoon vanilla. Remove from the heat and stir in 5 cups crisp rice cereal, then 2 cups roughly chopped gingersnaps and 1 cup peanut butter chips. Transfer to an oiled foil-lined 9-inch square baking dish; press evenly. Let cool, then cut into squares.

◀ Gingersnap Cookie Butter

Pulse 2 cups crushed gingersnaps in a food processor until finely ground. Add 1 stick softened butter, $\frac{1}{3}$ cup sweetened condensed milk and $\frac{1}{4}$ teaspoon each ground ginger and cinnamon; pulse until smooth.

Gingersnap Milkshake

Soak $\frac{1}{2}$ cup crushed gingersnaps in $\frac{1}{2}$ cup milk until dissolved, about 30 minutes. Puree in a blender with 1 pint vanilla ice cream and a pinch of gingerbread spice until smooth. Divide between 2 glasses; top with whipped cream and more crushed gingersnaps.



Gingersnap-Pumpkin Mini Cheesecakes ▼

Put a gingersnap in each of 12 lined muffin cups. Stir one ¼-ounce packet unflavored gelatin into 2 tablespoons warm water in a bowl until mostly dissolved; let stand 5 minutes, then microwave in 10-second intervals until melted. Beat 12 ounces softened cream cheese, 1 cup confectioners' sugar, ⅔ cup each pumpkin puree and heavy cream, the gelatin mixture and ½ teaspoon each pumpkin pie spice and vanilla in a large bowl with a mixer until fluffy. Spread in the muffin cups over the gingersnaps; refrigerate until set, 2 hours. Top with whipped cream and crushed gingersnaps.



▲ Gingersnap-Pecan Granola

Whisk ⅓ cup each maple syrup and melted coconut oil, ¼ cup light brown sugar and ½ teaspoon each gingerbread spice and kosher salt in a large bowl. Stir in 2 cups rolled oats, 1 cup each chopped gingersnaps and sweetened shredded coconut and ½ cup chopped pecans. Spread on a rimmed baking sheet and bake at 325°, stirring halfway through, until toasted, 35 to 40 minutes. Let cool completely.



◀ Gingersnap Ice Cream Sandwiches

Spread slightly softened butter pecan ice cream between gingersnaps to make 12 sandwiches. Freeze until firm, 2 hours. Microwave 4 ounces chopped dark chocolate with 1 tablespoon coconut oil until melted; stir until smooth. Dip each ice cream sandwich halfway in the chocolate, then top with chopped toffee bars and freeze until set, 5 minutes.

→ SHEDD'S SPREAD ←
COUNTRY CROCK
Baking Sticks
presents

Star of the Cookie Swap

Looking for a way to stand out at the annual cookie swap? We've got the recipe you've been looking for and the secret ingredient you need to make it rich, flaky, and delicious—Country Crock® Baking Sticks.

Made with sunflower oil, Country Crock Baking Sticks don't need softening, so they're ready to be mixed in the bowl, right out of the fridge! With no time wasted waiting for butter to soften, it's no wonder they're a baker's best friend!

Raspberry Almond Shortbread Bars

Prep Time: 15 minutes | Cook Time: 45 minutes
16 servings

- 1 cup (2 sticks) Country Crock® Baking Sticks-Unsalted
- ½ cup confectioners' sugar
- 2 tsp. vanilla extract or ½ tsp. almond extract
- 2 cups all-purpose flour
- ¾ tsp. salt
- ½ cup seedless raspberry jam
- ¼ cup sliced almonds

1. Preheat oven to 350°. Line a 9-inch baking pan with foil, leaving a 2-inch overhang, and grease foil.
2. Beat Country Crock® Baking Sticks in large bowl with electric mixer until fluffy, about 3 minutes. Add confectioners' sugar and extract and beat until pale and fluffy, about 2 minutes. Gradually add flour and salt and beat on low until blended.
3. Reserve ½ cup dough. Press remaining dough on bottom of prepared pan. Spread raspberry preserves to within ½ inch of edges. Crumble reserved dough over preserves and top with almonds.
4. Bake 45 minutes or until golden. Cool 15 minutes in pan. Using foil overhang, transfer to wire rack and cool completely. Cut into 16 bars.
5. Sprinkle with additional sugar, if desired.

Replace butter 1:1 in all your favorite recipes with Country Crock® Baking Sticks for faster mixing and delicious treats.



Make it Yours

With a few simple swaps to this shortbread bar recipe, it's easy to customize your cookies. Mix and match to find your favorite combinations!

What's Your Jam?

Switch raspberry for blueberry, apricot, or fig.

Go Nuts:

Try walnuts or hazelnuts for a different texture and flavor.

Spice it Up:

Take your topping to the next level by adding 1 tsp. cinnamon, ⅛ tsp. ginger, or ⅛ tsp. nutmeg.



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Cookie

COUNTDOWN

Time for our annual cookie collection!
We created a new recipe for every day until Christmas.



Fruitcake Cookies





**Chocolate-
Peppermint
Cookies**

PHOTOS: RYAN DAUSCH/ FOODSTYLING CHRISTINE ALVARO



**Coffee-
Toffee
Chocolate
Chip Cookies**



*
Chai
Meringue
Drops

COVER
RECIPE!



WHITE CHOCOLATE SUGAR COOKIES

ACTIVE: 1 hr | TOTAL: 4 hr | MAKES: about 36

- 1 4-ounce bar white chocolate, chopped
- 2¾ cups all-purpose flour, plus more for dusting
- ½ teaspoon baking powder
- ½ teaspoon salt
- 2 sticks unsalted butter, at room temperature
- ½ cup sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- Royal icing, for decorating (see page 90)
- Holiday nonpareils, for decorating

1. Put the chocolate in a small microwave-safe bowl and microwave in 30-second intervals, stirring, until melted, about 2 minutes. Let cool slightly. Whisk the flour, baking powder and salt in a medium bowl.
2. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes. Beat in the egg until smooth. Beat in the melted white chocolate, then the vanilla. Reduce the mixer speed to low and beat in the flour mixture in three additions until just combined. Divide the dough between 2 sheets of plastic wrap and pat into disks; wrap and refrigerate until firm, 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. Roll out the dough on a floured surface until ¼ inch thick. Cut out cookies using a 3- to 3½-inch cookie cutter. Arrange 1½ inches apart on the prepared pans. Freeze until firm, about 10 minutes. Gather the scraps and refrigerate until firm, then reroll once, cut out more cookies and freeze.
4. Bake, switching the pans halfway through, until the cookies are firm and the edges are light brown, 12 to 15 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.
5. Decorate the cookies with royal icing. Sprinkle with nonpareils. Let set, about 1 hour.



COCONUT-CEREAL MACAROONS

ACTIVE: 35 min | TOTAL: 1½ hr
MAKES: about 20

- Cooking spray
- 3 large egg whites
- ½ cup sugar
- 1 teaspoon pure vanilla extract
- ¼ teaspoon salt
- 2 cups sweetened shredded coconut
- 2 cups cornflakes
- 4 ounces milk chocolate, finely chopped
- 1 tablespoon coconut oil
- Silver nonpareils, for decorating

1. Preheat the oven to 325°. Coat a baking sheet with cooking spray. Whisk the egg whites, sugar, vanilla and salt in a large bowl until frothy. Fold in the coconut and cornflakes until combined. Scoop heaping tablespoonfuls of the coconut mixture, packing it tightly with your fingers, and arrange 1 to 2 inches apart on the prepared pan. Form each into a pyramid shape.
2. Bake until the macaroons are slightly firm and golden brown, 25 to 35 minutes. Let cool completely on the pan.
3. Meanwhile, combine the chocolate and coconut oil in a small microwave-safe bowl. Microwave until melted, about 2 minutes, stirring halfway through. Let cool slightly.
4. Dip the bottoms of the macaroons in the chocolate, letting the excess drip back into the bowl. Sprinkle the chocolate with nonpareils. Transfer the macaroons to a large plate or baking sheet and refrigerate until the chocolate is set, at least 30 minutes.



FRUITCAKE COOKIES

ACTIVE: 30 min | TOTAL: 6 hr
MAKES: about 48

- ⅓ cup dried currants
- ⅓ cup amaretto, warmed
- 2 sticks unsalted butter, at room temperature
- 2 cups plus 2 tablespoons all-purpose flour
- ¾ cup almond flour
- ⅔ cup granulated sugar
- 3 tablespoons nonfat dry milk powder
- 1¼ teaspoons kosher salt
- 1 large egg, lightly beaten
- ½ cup chopped candied citron (or ¼ cup each chopped candied lemon peel and candied orange peel)
- ½ cup candied red cherries
- ½ cup confectioners' sugar

1. Soak the currants in the amaretto at least 30 minutes and up to 1 day. Strain and set aside; reserve the amaretto. Beat the butter, 2 cups all-purpose flour, the almond flour, granulated sugar, milk powder, salt and egg in a large bowl with a mixer on low speed until combined but not fluffy, about 1 minute. Mix in the currants and candied citron.
2. Toss the candied cherries with the remaining 2 tablespoons all-purpose flour. Stir into the dough using a wooden spoon. Divide the dough in half and roll each half into a 12-inch-long log. Wrap tightly in plastic wrap and freeze until firm, about 5 hours.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Slice the frozen dough into ½-inch-thick rounds. Arrange the slices 1 inch apart on the prepared pans.
4. 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 brush the tops and sides of each cookie with the reserved amaretto. Transfer to a rack to cool completely. Roll the edges of each cookie in the confectioners' sugar.



SPICED GRAHAM PEOPLE

ACTIVE: 1 hr | TOTAL: 6 hr | MAKES: about 18

- 1½ cups graham flour
- ¾ cup all-purpose flour, plus more for dusting
- 1 teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- ¼ teaspoon ground allspice
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- 6 tablespoons unsalted butter, at room temperature
- ⅔ cup packed light brown sugar
- ¼ cup honey
- ¼ cup water

Cooking spray

Royal icing, for decorating (see page 90)

Gel food coloring (optional)

1. Whisk both flours, the ginger, cinnamon, salt, allspice, baking powder and baking soda in a medium bowl. Beat the butter, brown sugar and honey in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the water until the mixture is smooth and shiny, 2 to 3 minutes. Reduce the mixer speed to low and beat in the flour mixture. Divide the dough between 2 sheets of plastic wrap; pat into disks. Wrap and refrigerate until firm, at least 4 hours or preferably overnight.

2. Position racks in the upper and lower thirds of the oven; preheat to 375°. Coat 2 baking sheets with cooking spray. Working with one piece at a time, roll out the dough on a floured surface until ⅛ inch thick. Cut out cookies using a 4-inch gingerbread-person cookie cutter. Arrange 1 inch apart on the prepared pans; refrigerate until firm, 10 to 20 minutes. (If the dough is too soft, refrigerate 15 minutes.) Reroll the scraps and cut out more cookies; refrigerate.

3. Bake, switching the pans halfway through, until the cookies are firm and slightly browned, 10 to 15 minutes. Let cool completely on the pans.

4. Decorate the cookies with royal icing (tint with food coloring, if desired). Let set, about 1 hour.



CHOCOLATE-HAZELNUT SANDWICH COOKIES

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

- ⅓ cup blanched hazelnuts
- ¾ cup all-purpose flour
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- 1 stick unsalted butter, at room temperature
- ½ cup granulated sugar
- 1 large egg, at room temperature
- 2 tablespoons milk
- 1 tablespoon hazelnut liqueur
- Red coarse sugar, for decorating
- ½ cup chocolate-hazelnut spread

1. Position racks in the upper and lower thirds of the oven; preheat to 325°. Line 2 baking sheets with parchment paper. Spread the hazelnuts on a small baking sheet and bake until lightly browned, about 12 minutes. Let cool. Transfer the hazelnuts to a resealable plastic bag and finely crush with a rolling pin.

2. Whisk the crushed hazelnuts with the flour, cinnamon and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until fluffy, 3 to 4 minutes. Add the egg, then the milk, then the hazelnut liqueur, beating well after each addition. Reduce the mixer speed to low and beat in the flour mixture until just combined (the consistency will be more like a thick batter than a cookie dough).

3. Transfer the dough to a large resealable plastic bag. Cut a ½-inch opening at one corner. Pipe 1-inch mounds about 1½ inches apart on the prepared pans. Tap each pan on the counter a few times to flatten the mounds slightly. Sprinkle half of the mounds with coarse sugar (these will be the tops).

4. Bake, switching the pans halfway through, until the cookies are flattened and the edges are golden, 18 to 22 minutes. Let cool 10 minutes on the pans, then transfer to racks to cool completely. Sandwich the chocolate-hazelnut spread between the cookies.



LEMON-TAHINI COOKIES

ACTIVE: 35 min | TOTAL: 2 hr
MAKES: about 36

FOR THE COOKIES

- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 6 tablespoons unsalted butter, at room temperature
- 1 cup packed dark brown sugar
- ⅔ cup tahini, well stirred
- 2 large eggs, at room temperature
- 2 teaspoons pure vanilla extract
- ¼ cup sour cream

FOR THE GLAZE

- 1½ cups confectioners' sugar
- 1 teaspoon finely grated lemon zest, plus 3 to 4 tablespoons lemon juice
- Pinch of salt

1. Make the cookies: Whisk the 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 fluffy, 3 to 4 minutes. Beat in the tahini. Beat in the eggs one at a time until combined, then beat in the vanilla. Reduce the mixer speed to low; beat in the flour mixture in two batches, alternating with the sour cream. Cover the dough with plastic wrap and refrigerate until firm, about 1 hour.

2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Scoop heaping tablespoon-size balls of dough and arrange about 1½ inches apart on the prepared pans. Bake until the cookies are set around the edges but still soft in the centers, 12 to 14 minutes. Let cool 10 minutes on the pans, then transfer to racks to cool completely.

3. Make the glaze: Combine the confectioners' sugar, lemon zest, 3 tablespoons lemon juice and the salt in a medium bowl; whisk until smooth. (If the glaze is too stiff, add more lemon juice, 1 teaspoon at a time.) Drizzle on the cooled cookies. Let set about 10 minutes.



CHOCOLATE-PEPPERMINT COOKIES

ACTIVE: 50 min | TOTAL: 2 hr 15 min
MAKES: about 30

FOR THE COOKIES

- 1¾ cups all-purpose flour
- ⅓ cup unsweetened Dutch-process cocoa powder
- ½ teaspoon salt
- ¼ teaspoon baking powder
- 1¾ sticks (14 tablespoons) unsalted butter, at room temperature
- 1 cup sugar
- 1 large egg yolk
- 1 teaspoon pure vanilla extract
- ¾ teaspoon pure peppermint extract

FOR THE ICING

- 4 ounces semisweet chocolate, chopped
- 2 tablespoons heavy cream
- 1 tablespoon unsalted butter

Crushed peppermint candies, for topping

- 1.** Make the cookies: Whisk the flour, cocoa powder, salt and baking powder in a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 4 minutes. Beat in the egg yolk and vanilla and peppermint extracts, about 30 seconds. Reduce the mixer speed to low; beat in the flour mixture until just combined. Pat the dough into a rectangle and place between 2 sheets of parchment paper. Roll out into an 8-by-13-inch rectangle, about ¼ inch thick. Refrigerate until firm, at least 1 hour.
- 2.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Cut the dough into 1-by-2½-inch rectangles. (If the dough is too soft, refrigerate 15 minutes.) Arrange 1 inch apart on the prepared pans.
- 3.** Bake, switching the pans halfway through, until the cookies are set around the edges, 18 minutes. Let cool 10 minutes on the pans, then transfer to racks to cool completely.
- 4.** Make the icing: Melt the chocolate with the heavy cream and butter in a medium heatproof bowl set over a small saucepan of simmering water, stirring (do not let the bowl touch the water). Remove the bowl from the pan and let cool 5 minutes. Spread on the cookies. Sprinkle with peppermints.



CINNAMON TWISTS

ACTIVE: 1 hr | TOTAL: 4 hr (plus overnight rising)
MAKES: 48

- 1 cup warm water (about 100°)
- 1 ¼-ounce packet active dry yeast
- 3 cups all-purpose flour, plus more for dusting
- ½ cup plus 2 tablespoons granulated sugar
- 1 teaspoon salt
- 1¾ sticks (10 tablespoons) cold unsalted butter, cut into pieces
- Vegetable oil, for the bowl
- ¾ cup red sanding sugar
- 2½ teaspoons ground cinnamon

- 1.** Pour the water into a small bowl, sprinkle the yeast on top and stir. Let stand until foamy, 5 minutes. Meanwhile, whisk the flour, 2 tablespoons granulated sugar and the salt in a large bowl. Work in the butter with your fingers until fine crumbs form. Make a well in the middle and pour in the yeast mixture. Stir until the mixture comes together into a shaggy dough. Turn out onto a lightly floured surface and knead a few times to bring the dough together into a ball (it will still be soft and sticky).
- 2.** Coat a large bowl with vegetable oil, add the dough and turn to coat. Cover with plastic wrap and let rise in a warm place until doubled in size, about 2 hours. Press the dough down, cover and refrigerate overnight.
- 3.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Mix the remaining ½ cup granulated sugar, the red sanding sugar and the cinnamon in a bowl. Turn out the dough onto a clean surface; pat into an 8-inch square, then cut into quarters.
- 4.** Cut each dough quarter into 12 small squares. Sprinkle some of the red cinnamon sugar on the surface and roll each piece of dough in the sugar mixture into a 6- to 7-inch-long rope. Arrange 1 inch apart on the prepared pans, forming each rope into a horseshoe and crossing the ends.
- 5.** Bake, switching the pans halfway through, until the cookies are firm, 30 to 35 minutes. Let cool completely on the pans. (These cookies are best the day they are baked.)



FLOURLESS PEANUT BUTTER COOKIES

ACTIVE: 30 min | TOTAL: 1 hr 15 min
MAKES: about 24

- ½ cup salted peanuts
- 2 tablespoons granulated sugar
- 1 cup creamy peanut butter (not the natural variety)
- ¾ cup packed dark brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- Green sanding sugar, for sprinkling

- 1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Combine the peanuts and granulated sugar in a food processor and process until finely ground and beginning to clump. Pour the mixture into a small nonstick skillet and cook over medium heat, stirring often, until lightly toasted, about 5 minutes. Pour into a large bowl and let cool.
- 2.** Stir the peanut butter, brown sugar, egg and vanilla into the peanut mixture with a rubber spatula until combined. Scoop heaping tablespoonfuls of dough and arrange 1½ inches apart on the prepared pans. Gently press the back of a fork on top of each piece of dough twice to flatten slightly and make hatch marks (dip the fork in water if it gets sticky). Sprinkle with sanding sugar.
- 3.** Bake, switching the pans halfway through, until the cookies are just set around the edges but not totally firm, 15 to 18 minutes. Let cool completely on the pans.



BROWNIE COOKIES

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

- ½ cup all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon salt
- 8 ounces bittersweet chocolate, chopped
- 4 tablespoons unsalted butter
- 2 large eggs, at room temperature
- ¾ cup sugar
- 1 tablespoon instant espresso powder
- 1 teaspoon pure vanilla extract

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Whisk the flour, baking powder and salt in a medium bowl; set aside.
2. Combine 6 ounces chopped chocolate and the butter in a medium microwave-safe bowl. Microwave in 45-second intervals, stirring after each, until melted, about 2 minutes. Let cool slightly.
3. Meanwhile, combine the eggs and sugar in a large bowl and beat with a mixer on medium-high speed until very thick and pale, about 5 minutes. Stir the espresso powder and vanilla in a small bowl, then beat into the egg mixture.
4. Beat the warm chocolate mixture into the egg mixture. Reduce the mixer speed to low and beat in the flour mixture until combined. Beat in the remaining 2 ounces chopped chocolate; finish mixing with a rubber spatula (the dough will be soft).
5. Drop mounds of dough (1½ tablespoons each) about 2 inches apart on the prepared pans. Bake, switching the pans halfway through, until the cookies are just set around the edges and the tops are puffed and cracked, 10 to 14 minutes. Let cool completely on the pans.



WALNUT EGGNOG SNOWBALLS

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

- ¾ cup walnuts
- ¼ cup dark rum
- 1 teaspoon pure vanilla extract
- 1¾ cups all-purpose flour
- 1¾ teaspoons freshly grated nutmeg
- ½ teaspoon kosher salt
- 2 sticks unsalted butter, at room temperature
- 1 large egg yolk
- 1½ cups confectioners' sugar

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Spread the walnuts on another baking sheet and bake until toasted, about 10 minutes. Let cool, then pulse the nuts in a food processor until finely ground. Transfer to a small bowl and add the rum and vanilla; let soak at least 30 minutes.
2. Whisk the flour, 1 teaspoon nutmeg and the salt in a medium bowl. Beat the butter, egg yolk and ½ cup confectioners' sugar in a large bowl with a mixer on medium-high speed until creamy, about 3 minutes. Beat in the walnut-rum mixture until fluffy, about 1 minute. Reduce the mixer speed to low and beat in the flour mixture, then increase the speed to medium high and beat until combined. Turn out the dough onto a large sheet of plastic wrap and pat into a disk; wrap and refrigerate until firm, about 1 hour.
3. Roll tablespoonfuls of dough into 1-inch balls and arrange 1 inch apart on the prepared pans. Bake until light golden, 20 to 25 minutes. Let cool 5 minutes on the pans.
4. Put the remaining 1 cup confectioners' sugar and ¾ teaspoon nutmeg in a medium bowl. Gently roll the warm cookies in the confectioners' sugar mixture. Transfer to a rack to cool completely; the cookies will firm up as they cool. Once cool, reroll in the confectioners' sugar mixture.



MACADAMIA-LIME ICEBOX COOKIES

ACTIVE: 30 min | TOTAL: 4½ hr
MAKES: about 20

- ½ cup salted macadamia nuts
- ¾ cup plus 1 tablespoon superfine sugar
- 2 cups all-purpose flour
- ½ teaspoon salt
- 2 sticks unsalted butter, at room temperature

Finely grated zest of 3 limes
(about 2 tablespoons)

- 1 large egg
- Green gel food coloring
- Green coarse sugar, for rolling and decorating

1. Combine the macadamia nuts and 1 tablespoon superfine sugar in a food processor. Pulse until finely chopped; pour into a small bowl and set aside. Combine the flour and salt in a medium bowl and set aside.
2. Beat the butter, remaining ¾ cup superfine sugar and the lime zest in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes. Beat in the egg until well combined, 1 minute. Reduce the mixer speed to low and beat in the flour mixture. Beat in the food coloring until evenly green. Stir in the macadamia nuts with a rubber spatula.
3. Turn out the dough onto a large sheet of plastic wrap and shape into a log, about 10 inches long. Wrap tightly and refrigerate until very 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. Trim the ends of the dough log. Roll the log in green sugar until completely coated. Slice the log into ½-inch-thick rounds. Arrange the rounds 2 inches apart on the prepared pans. Sprinkle with more green sugar.
5. Bake, switching the pans halfway through, until the cookies are firm around the edges but not browned, 17 to 20 minutes. Let cool completely on the pans.



PINE NUT-CHERRY THUMBPRINTS

ACTIVE: 25 min | TOTAL: 1½ hr
MAKES: about 20

- 1 7-ounce tube almond paste
- ¾ cup confectioners' sugar
- ½ teaspoon grated lemon zest
- ¼ teaspoon salt
- 1 large egg white
- ⅓ cup all-purpose flour
- 1 cup pine nuts
- 3 tablespoons cherry jam, large pieces chopped

1. Preheat the oven to 300°. Line a baking sheet with parchment paper. Break up the almond paste and put it in a large bowl. Add the confectioners' sugar, lemon zest and salt. Beat with a mixer on medium speed until the mixture looks like fine crumbs, about 1 minute. Increase the mixer speed to medium high and beat in the egg white until very smooth, about 2 minutes. Reduce the mixer speed to low and beat in the flour until just combined.
2. Scoop tablespoon-size balls of dough and roll in the pine nuts to coat. Arrange 1 inch apart on the prepared pan. Press a thin wooden spoon handle or chopstick into each ball to make a deep indentation in the center.
3. Bake until the cookies are set around the edges but still soft in the center, 22 to 26 minutes. Re-indent the cookies with the back of a small measuring spoon while still warm. Fill with the cherry jam. Let the cookies cool completely on the pans.



MATCHA PALMIERS

ACTIVE: 35 min | TOTAL: 1½ hr
MAKES: about 20

- 3 tablespoons unsalted butter, at room temperature
- ⅓ cup plus 3 tablespoons sugar
- 2 teaspoons matcha (green tea powder)
- 1 large egg yolk
- 2 teaspoons all-purpose flour
- 1 teaspoon milk
- ½ teaspoon pure vanilla extract
- Green gel food coloring
- 1 sheet frozen puff pastry (half of a 17-ounce box), thawed

1. Position racks in the upper and lower thirds of the oven; preheat to 400°. Line 2 baking sheets with parchment paper. Mix the butter, 3 tablespoons sugar, the matcha, egg yolk, flour, milk and vanilla in a bowl with a rubber spatula until smooth. Mix in green food coloring. Add more food coloring, 1 drop at a time, until bright green.
2. Spread the remaining ⅓ cup sugar on a clean surface. Unfold the puff pastry and set it on top of the sugar, pressing gently to adhere. Flip and press to coat the other side. Roll out the pastry into a 12-inch square. Spread the matcha mixture on the pastry in a thin even layer, stopping about ¼ inch from the edges. Using your fingers, roll one side of the pastry into the center, then roll in the opposite side to meet it. (If the pastry feels soft, freeze until firm, about 15 minutes.)
3. Trim the ends of the pastry roll with a knife, then cut crosswise into ½-inch-thick pieces. Arrange cut-side down about 2 inches apart on the prepared pans.
4. Bake until the cookies are browned and crisp around the edges, 14 to 16 minutes. Flip with a thin spatula, switch the position of the pans and bake until the other side is golden, 6 to 8 more minutes. Let cool completely on the pans.



OATMEAL SHORTBREAD WREATHS

ACTIVE: 40 min | TOTAL: 4 hr
MAKES: about 24

- ¾ cup old-fashioned rolled oats
- 1¼ cups all-purpose flour, plus more for dusting
- ⅓ cup packed dark brown sugar
- 1 teaspoon kosher salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 1 large egg yolk
- ¼ cup pure maple syrup
- 1 cup freeze-dried raspberries, crushed
- White sanding sugar, for decorating

1. Pulse the oats in a food processor until finely ground. Add the flour, brown sugar and salt and pulse. Add the butter and egg yolk and process until the dough comes together and no streaks of butter remain. Divide the dough between 2 sheets of plastic wrap and pat into disks; wrap and refrigerate until firm, about 3 hours.
2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Let the dough sit at room temperature about 5 minutes to soften slightly. Working with one piece at a time, roll out the dough on a lightly floured sheet of parchment paper until ¼ inch thick; dust with more flour. (If the dough becomes too soft, refrigerate 15 minutes.) Cut out cookies with a 2½-inch round cutter (preferably fluted), then cut out the centers with a ¾-inch round cutter. Arrange the wreaths 1 inch apart on the prepared pans. Reroll the scraps and cut out more cookies.
3. Bake, switching the pans halfway through, until the cookies are dry and firm on top and golden brown around the edges, 15 to 20 minutes. Let cool 5 minutes on the pans. Lightly brush the tops with the maple syrup, then immediately sprinkle with the crushed raspberries and sanding sugar. Transfer to a rack to cool completely.



Mama's Orange Cranberry Cake

1 cup **Daisy Sour Cream**
2 cups sugar
1 cup butter, softened
1 cup orange peel
6 large eggs

2 1/2 cups all-purpose flour
1/2 cup baking powder
1/2 cup salt
1/4 cup ground nutmeg
1/4 cup ground ginger
1/2 cup cranberries, chopped
1/2 cup orange juice

Heat oven to 350°. Coat a 12 cup bundt pan with non-stick cooking spray with flour, butter, 1/2 cup orange peel, 1/2 cup salt and nutmeg. Beat sugar, butter, 1/2 cup orange peel, 1/2 cup salt and fluffy (5 min). Add one egg at a time, beating at low speed until well blended. Beat in flour mixture in 3 parts alternating with Daisy. Stir in cranberries. Pour batter into pan. Bake 65-70 min. Let cool for 15 min. then invert onto a wire rack to cool completely.



For every memorable holiday dish,
only a dollop of Daisy® will do.



COCONUT-OATMEAL COOKIE PIES

ACTIVE: 1 hr | TOTAL: 2 hr | MAKES: about 18

FOR THE COOKIES

- 3 cups old-fashioned rolled oats
- 1 cup sweetened shredded coconut
- 1½ cups all-purpose flour
- 1 tablespoon malted milk powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon kosher salt
- 2 sticks unsalted butter, at room temperature
- ¾ cup packed light brown sugar
- ½ cup granulated sugar
- 2 large eggs
- ½ teaspoon pure vanilla extract
- ½ teaspoon coconut extract

White coarse sugar, for decorating

FOR THE FILLING

- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 1 cup marshmallow cream
- ¾ cup confectioners' sugar
- ¾ cup malted milk powder
- ¼ teaspoon pure vanilla extract

1. Make the cookies: Pulse the oats and coconut in a food processor until evenly chopped; transfer to a large bowl. Whisk in the flour, malted milk powder, baking soda, cinnamon and salt.
2. Beat the butter, brown sugar and granulated sugar in a large bowl with a mixer on medium speed until fluffy, about 3 minutes. Beat in the eggs, one at a time, until smooth. Mix in the vanilla and coconut extracts. Reduce the mixer speed to low and beat in the flour mixture until just combined.
3. Line a baking sheet with parchment paper. Roll the dough into 1-inch balls (there should be about 36) and arrange on the prepared baking sheet. Gently press into ½-inch-thick rounds. Refrigerate 30 minutes.
4. Preheat the oven to 350°. Line 2 more baking sheets with parchment. Arrange 8 dough rounds 2 inches apart on each pan and sprinkle with coarse sugar. Keep the remaining rounds refrigerated.
5. Bake, switching the pans halfway through, until the cookies are just golden brown around the edges but still soft in the middle, 18 to 20 minutes. Let cool 5 minutes on the pans, then transfer to a rack to cool completely. Repeat with the remaining cookies.
6. Meanwhile, make the filling: Beat the butter and marshmallow cream in a large bowl with a mixer on medium-high speed until creamy, about 2 minutes. Beat in the confectioners' sugar, malted milk powder and vanilla until fluffy, about 3 minutes.
7. Spread 1 heaping tablespoon of filling on the flat side of half the cookies, then sandwich together with the remaining cookies. Let sit at least 30 minutes before serving.



CRANBERRY-LEMON BARS

ACTIVE: 1 hr | TOTAL: 8 hr | MAKES: about 48

Cooking spray

- ½ cup pecans
- 2 cups all-purpose flour
- 1¾ cups sugar
- 1¼ teaspoons kosher salt
- 3 sticks unsalted butter, cut into small pieces, at room temperature
- 3 large eggs, plus 4 egg yolks
- 1 ¼-ounce packet unflavored gelatin powder
- ¼ cup warm water
- 1 12-ounce bag cranberries (fresh or frozen)
- 1 vanilla bean, split
- ½ teaspoon finely grated lemon zest, plus ¼ cup lemon juice

1. Preheat the oven to 350°. Lightly coat a 9-by-13-inch baking dish with cooking spray, then line with parchment paper, leaving an overhang on two sides. Lightly coat the parchment with cooking spray. Spread the pecans on a baking sheet and bake until toasted, 8 to 10 minutes; let cool.
2. Finely grind the nuts in a food processor. Add the flour, ½ cup sugar and 1 teaspoon salt and pulse. Add 1½ sticks butter and 2 egg yolks; process until the dough comes together. Transfer the dough to the prepared baking dish and press into an even layer (use a piece of parchment to help). Bake until the crust is golden brown, 30 to 35 minutes. Let cool.
3. Sprinkle the gelatin over 2 tablespoons warm water in a small microwave-safe bowl and stir to combine. Microwave in 10-second intervals, stirring after each, until melted.
4. Combine the cranberries, vanilla bean and ¾ cup sugar in a medium saucepan. Stir in 2 tablespoons warm water and cook over medium-high heat, stirring, until thick, 10 to 15 minutes. Discard the vanilla bean. Transfer the mixture to a blender, add the gelatin mixture and puree on low speed until smooth but not too airy; set aside.
5. Meanwhile, whisk the 3 whole eggs, remaining 2 egg yolks, the lemon zest, lemon juice and the remaining ½ cup sugar and ¼ teaspoon salt in a medium saucepan. Cook over medium heat, whisking, until thick enough to coat the back of a spoon, 5 to 10 minutes (do not boil). Remove from the heat and whisk in the remaining 1½ sticks butter, one piece at a time, until creamy. Whisk in the cranberry mixture until combined. Spread the cranberry mixture over the cooled crust and refrigerate, uncovered, at least 6 hours and up to 1 day.
6. Lift the bars out of the pan and remove the parchment. Cut into small squares.



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CHOCOLATE GINGERBREAD SQUARES

ACTIVE: 45 min | TOTAL: 5 hr | MAKES: about 36

- 1½ sticks (12 tablespoons) unsalted butter, at room temperature, plus more for the pan
 - 1 cup all-purpose flour, plus more for the pan
 - 2 tablespoons unsweetened Dutch-process cocoa powder
 - 2 teaspoons gingerbread spice
 - ½ teaspoon salt
 - 1 cup packed dark brown sugar
 - 1 large egg, plus 2 egg yolks
 - ½ cup water
 - 4 teaspoons ginger jam
 - ½ cup confectioners' sugar
 - 12 ounces semisweet chocolate, chopped
 - ¼ cup vegetable shortening
- Chopped crystallized ginger, for topping

1. Preheat the oven to 350°. Butter a 9-by-13-inch baking dish, line the bottom with parchment paper and butter the parchment. Dust with flour and tap out any excess. Whisk the flour, cocoa powder, gingerbread spice and salt in a medium bowl. Beat 1 stick butter and the brown sugar in a large bowl with a mixer on low speed until incorporated, then increase the speed to medium and beat until fluffy, about 5 minutes. Add the whole egg and egg yolks and beat 1 minute. Reduce the mixer speed to low and add the flour mixture in two batches, alternating with the water. Beat until just smooth, being careful not to overbeat (the batter may look curdled).
2. Spread the batter in the prepared pan. Bake until the cake springs back when pressed, 25 to 35 minutes. Let cool 5 minutes in the pan, then turn out onto a rack, remove the parchment and let cool completely.
3. Beat the remaining 4 tablespoons butter and the ginger jam in a large bowl with a mixer on medium-high speed until pale, about 1 minute. Gradually beat in the confectioners' sugar until light and fluffy, about 2 minutes.
4. Carefully cut the cake in half crosswise with a serrated knife and spread one half with the ginger filling. Top with the other cake layer and cut lengthwise, then crosswise into 6 equal rows, making small cubes. Freeze the cubes until firm, about 1 hour.
5. Melt the chocolate and shortening in a heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water), about 5 minutes. Remove the bowl from the pan. Hold each cake square over the bowl on a fork and spoon chocolate over the top until evenly covered. Let the excess drip off, then transfer to a rack set on a baking sheet. Top with crystallized ginger. Let set, about 2 hours at room temperature or 30 minutes in the refrigerator; before completely set, loosen with a spatula.



PISTACHIO-APRICOT RUGELACH

ACTIVE: 45 min | TOTAL: 3 hr 40 min | MAKES: 24

FOR THE DOUGH



- 1¼ cups all-purpose flour, plus more for dusting
- 2 tablespoons granulated sugar
- ½ teaspoon salt
- 4 ounces cream cheese, at room temperature
- 1 stick unsalted butter, at room temperature
- ½ teaspoon pure vanilla extract

FOR THE FILLING

- 6 tablespoons apricot preserves
- ½ cup roasted salted pistachios, finely chopped
- ½ cup dried apricots, finely chopped
- 1 tablespoon granulated sugar
- 1 teaspoon ground cinnamon
- Pinch of salt
- 1 large egg, lightly beaten
- Turbinado sugar, for sprinkling

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 creamy, about 3 minutes. Beat in the vanilla. Reduce the mixer speed to medium; beat in the flour mixture until combined, about 1 minute. Turn out onto a sheet of plastic wrap, shape into a disk and wrap. Refrigerate until firm, at least 1 hour or overnight.
2. Cut the dough in half. Working with one half at a time, roll out each piece of dough into a 6-by-12-inch rectangle on a lightly floured surface; square off the edges. Refrigerate the dough rectangles until firm, at least 20 minutes.
3. Make the filling: Spread 3 tablespoons apricot preserves on each dough rectangle, leaving a 1-inch border on one long side. Toss the pistachios, dried apricots, granulated sugar, cinnamon and salt in a small bowl. Sprinkle over the preserves and press in gently.
4. Starting with the jam-covered long side, roll up each dough rectangle into a tight log. Place seam-side down on a baking sheet and refrigerate until firm, about 1 hour.
5. Preheat the oven to 325°. Line a separate baking sheet with parchment paper. Brush the logs with the beaten egg and sprinkle with turbinado sugar. Cut the logs into 1-inch-thick rounds. Arrange seam-side down on the prepared pan, about 1 inch apart.
6. Bake the cookies until golden brown, 25 to 35 minutes. Let cool completely on the pan.



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Fun Cooking



POLENTA-PARMESAN COOKIES

ACTIVE: 35 min | TOTAL: 1½ hr
MAKES: about 48

- 1 cup all-purpose flour
- ¾ cup fine yellow polenta or cornmeal
- 1½ teaspoons freshly ground black pepper
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 1 stick unsalted butter, at room temperature
- ¾ cup granulated sugar
- ½ cup finely grated parmesan cheese (preferably on a Microplane)
- 1 large egg
- 3 tablespoons white sanding sugar

1. Whisk the flour, polenta, 1 teaspoon pepper, the baking powder and salt in a small bowl.
2. Beat the butter and granulated sugar in a large bowl with a mixer on medium speed until light and fluffy, about 1 minute. Beat in the cheese, then the egg. Mix in the flour mixture until the dough just comes together.
3. Divide the dough between 2 sheets of plastic wrap. Shape each piece into a log and wrap in the plastic. Press the sides of the logs against the counter to form compact square-sided logs, about 7 inches long and 1 inch wide. Freeze the logs until firm, about 45 minutes.
4. Preheat the oven to 350°. Line 2 baking sheets with parchment paper. Stir the sanding sugar and remaining ½ teaspoon pepper in a small bowl. Trim the ends of the logs. Cut into ¼-inch-thick slices and arrange 1 inch apart on the prepared pans. Sprinkle with the sugar-pepper mixture.
5. Bake, switching the pans halfway through, until the cookies are crisp and golden on the bottom, 12 to 16 minutes. Let cool completely on the pans.



COFFEE-TOFFEE CHOCOLATE CHIP COOKIES

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

- 1¾ cups all-purpose flour
 - ¾ teaspoon baking soda
 - ¾ teaspoon kosher salt
 - 1¾ sticks (10 tablespoons) unsalted butter, at room temperature
 - 1 tablespoon instant espresso powder
 - 1 cup packed light brown sugar
 - 1 large egg
 - 1 teaspoon pure vanilla extract
 - 1 cup dark chocolate chips
 - 3 1.4-ounce chocolate toffee bars, chopped (about 1 cup)
 - 1 cup white chocolate chips
- Red and white sprinkles, for decorating

1. Preheat the oven to 375°. Line 2 baking sheets with parchment paper. Whisk the flour, baking soda and salt in a medium bowl. Beat the butter, espresso powder 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 and vanilla until smooth. Reduce the mixer speed to low, then gradually beat in the flour mixture until just combined. Stir in the dark chocolate chips and toffee bars.
2. Roll the dough into 1½-inch balls and arrange 2 inches apart on the prepared pans. Bake, switching the pans halfway through, until the cookies are puffed and just set around the edges, about 15 minutes. Let cool 10 minutes on the pans, then transfer to a rack to cool completely.
3. Melt the white chocolate chips in the microwave in 30-second intervals, stirring, until smooth. Drizzle over one side of each cookie and decorate with sprinkles. Refrigerate until set, about 30 minutes.



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VANILLA-CITRUS BISCOTTI

ACTIVE: 40 min | TOTAL: 3½ hr
MAKES: about 28

FOR THE COOKIES

- 2½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 1 stick unsalted butter
- ¾ cup granulated sugar
- 2 large eggs
- 1½ teaspoons grated grapefruit zest
- 1½ teaspoons grated lemon zest
- ½ cup chopped candied orange peel

FOR THE GLAZE

- 2 tablespoons unsalted butter
- 1 vanilla bean, halved lengthwise and crosswise, seeds scraped out
- 1 cup confectioners' sugar
- 3 to 4 tablespoons heavy cream
- Silver nonpareils, for decorating

1. Make the cookies: Preheat the oven to 350°. Line a baking sheet with parchment paper. Whisk the flour, baking powder, salt and baking soda in a medium bowl. Melt the butter in a large microwave-safe bowl in the microwave. Whisk in the granulated sugar and eggs until smooth; whisk in the grapefruit and lemon zest. Stir in the flour mixture with a rubber spatula until just combined, then stir in the orange peel.
2. Divide the dough in half. Shape each piece into an 8-inch log about 2 inches wide on the prepared pan. Bake until golden, about 25 minutes. Let cool 10 minutes on the pan.
3. Reduce the oven temperature to 325°. Slice the logs crosswise ½ inch thick. Arrange the slices cut-side down on the same pan. Bake, rotating the pan once, until the cookies are dry, 30 to 35 minutes. Let cool completely on the pan.
4. Make the glaze: Heat the butter and vanilla pod and seeds in a skillet over medium heat until the butter sizzles, 1 to 2 minutes. Let cool slightly, then strain into a bowl. Whisk in the confectioners' sugar and 3 tablespoons heavy cream, thinning with the remaining 1 tablespoon cream if needed. Transfer to a small resealable plastic bag, snip a corner and pipe on the biscotti. Sprinkle with nonpareils. Let set, about 45 minutes.



CHAI MERINGUE DROPS

ACTIVE: 35 min | TOTAL: 4 hr
MAKES: about 60

- 1 bag English Breakfast tea (or about 1¼ teaspoons tea leaves)
- ½ teaspoon ground cardamom
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ⅓ teaspoon ground cloves
- 3 large egg whites, at room temperature
- ¼ teaspoon cream of tartar
- ¼ teaspoon salt
- ¾ cup granulated sugar
- 1 teaspoon pure vanilla extract
- White sanding sugar, for sprinkling

1. Position racks in the upper and lower thirds of the oven; preheat to 225°. Line 2 baking sheets with parchment paper. Remove the tea leaves from the tea bag. If the leaves are large, finely grind in a spice grinder. Mix the tea with the cardamom, cinnamon, ginger and cloves in a small bowl.
2. Whisk the egg whites in a large bowl with a mixer on medium speed until frothy, about 30 seconds. Beat in the cream of tartar and salt until soft peaks form, 3 to 4 minutes. Increase the mixer speed to medium high and beat in the granulated sugar, 1 tablespoon at a time. Beat until stiff peaks form, 4 to 5 minutes. Beat in the vanilla and tea-spice mixture.
3. Transfer the meringue to a piping bag fitted with a ½-inch star tip. Pipe 1¼-inch mounds about 1 inch apart on the prepared pans. Sprinkle with sanding sugar. Bake, switching the pans halfway through, until the meringues are dry enough to peel off the parchment easily, about 2 hours. Turn off the oven; leave the meringues in the oven to finish drying, about 1 more hour. Let cool completely on the pans.

IMPORTANT SAFETY INFORMATION (CONTINUED)

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

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

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

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

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

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

Other side effects of BOTOX® Cosmetic include: dry mouth; discomfort or pain at the injection site; tiredness; headache; neck pain; and eye problems: double vision, blurred vision, decreased eyesight, drooping eyelids and eyebrows, swelling of your eyelids and dry eyes.

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

To report a side effect, please call Allergan at 1-800-678-1605.

Please see Summary of Important Information about BOTOX® Cosmetic on next page.

BCT112741 03/18

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IMPORTANT SAFETY INFORMATION

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

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

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

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

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

See adjacent page for additional Important Safety Information for BOTOX[®] Cosmetic.

Summary of Information About BOTOX® Cosmetic (onabotulinumtoxinA)

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

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

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

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

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

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

What is BOTOX® Cosmetic?

BOTOX® Cosmetic is a prescription medicine for adults that is injected into muscles and used for a short period of time (temporary) to improve the look of moderate to severe:

- frown lines between the eyebrows
- crow's feet lines
- forehead lines

Who Should Not Receive BOTOX® Cosmetic?

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

What Should I Tell My Doctor Before Treatment?

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

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

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

What Are Common Side Effects?

Other side effects, while less common, have been reported including dry mouth; tiredness; neck pain; double vision, blurred vision, decreased eyesight, dry eyes; and allergic reactions (itching, rash, red itchy welts, wheezing, asthma symptoms, dizziness or feeling faint).

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

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

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

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

To Learn More

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

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

Based on Pl72714SU10 Rev. 10/2017
BCT70101_v2 1/18

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RED HOT CINNAMON SPRITZ COOKIES

ACTIVE: 30 min | TOTAL: 1½ hr
MAKES: about 72

- 2 cups all-purpose flour
 - ½ teaspoon baking powder
 - ¼ teaspoon cayenne pepper
 - ¼ teaspoon salt
 - 1¼ sticks (10 tablespoons) unsalted butter, at room temperature
 - ¾ cup sugar
 - 1 large egg
 - 1 tablespoon cinnamon extract
 - 2 teaspoons red gel food coloring
- Silver dragées, for decorating

1. Position racks in the upper and lower thirds of the oven; preheat to 300°. Whisk the flour, baking powder, cayenne and salt in a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg, cinnamon extract and food coloring until smooth. Reduce the mixer speed to low; beat in the flour mixture until combined.
2. Fill a cookie press with the dough according to the manufacturers' instructions. Press cookies 1 inch apart onto 2 unlined baking sheets. Lightly press silver dragées into each.
3. Bake, switching the pans halfway through, until the cookies are firm to the touch, 25 to 30 minutes. Loosen the cookies immediately with a thin spatula and transfer to a rack to cool completely. Repeat with the remaining dough.



PUMPKIN RAVIOLI COOKIES

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

- 2 cups all-purpose flour, plus more for dusting
 - 1 tablespoon granulated sugar
 - 1 teaspoon baking powder
 - ¼ teaspoon salt
 - ½ cup dry white wine
 - 3 tablespoons olive oil
 - ¾ cup jarred pumpkin butter
- Vegetable oil, for frying
- ¾ cup confectioners' sugar
 - 1 teaspoon pumpkin pie spice

You'll
need a pasta
machine for
this cookie.

1. Combine the flour, granulated sugar, baking powder and salt in a large bowl and make a well in the middle. Stir the wine and olive oil in a small bowl and pour into the well. Stir together with a wooden spoon until a shaggy dough forms. Turn out onto a clean surface and knead until smooth, 2 minutes. Wrap the dough in plastic wrap and let rest, 1 hour.
2. Cut the dough into quarters; shape each piece into a flat rectangle. Working with one piece at a time (wrap the rest in plastic so it doesn't dry out), roll out the dough with a pasta machine, dusting the dough with flour as necessary, into a 22-inch-long sheet (about 6 inches wide and ⅞ inch thick).
3. Lay out the sheet of dough; spoon 10 mounds of pumpkin butter (about 1 teaspoon each) along the sheet, ¾ inch from the top edge, spacing them 1 inch apart. Fold the bottom half of the sheet up to meet the top edge and press to seal around each mound of filling, starting at the folded side so there isn't any air trapped inside. Cut into 1¼-inch squares using a fluted cutter or knife; press the edges again to seal. Transfer the ravioli to a baking sheet lined with a kitchen towel. Repeat with the remaining dough and pumpkin butter.
4. Heat 2 inches of vegetable oil in a large heavy pot until a deep-fry thermometer registers 360°. Fry the ravioli in batches, turning once, until golden, about 2 minutes. Remove with a slotted spoon; drain on paper towels. Let cool 5 minutes.
5. Mix the confectioners' sugar and pie spice in a small bowl. Use a small sieve to dust the spiced sugar on the ravioli. Serve warm or at room temperature.

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- d. Percent Paid and/or Requested Circulation (Both Print & Electronic Copies): 75.28%

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- c Total Paid Distribution (Sum of 15b (1), (2), (3), and (4)): 1,249,881
- d (1) Free or Nominal Rate Outside-County Copies included on PS Form 3541: 427,075
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- e Total Free or Nominal Rate Distribution (Sum of 15d (1), (2), (3), and (4)): 438,730
- f Total Distribution (Sum of 15c and 15e): 1,688,611
- g Copies not Distributed: 486,289
- h Total (Sum of 15f and g): 2,174,900
- i Percent Paid (15c divided by 15f times 100): 74.02%
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- b. Total Requested and Paid Print Copies (Line 15c) and Requested/Paid Electronic Copies: 1,343,681
- c. Total Requested Copy Distribution (Line 15f) and Requested/Paid Electronic Copies: 1,782,411
- d. Percent Paid and/or Requested Circulation (Both Print & Electronic Copies): 75.39%

17. Publication of Statement of Ownership: If the publication is a general publication, publication of this statement is required. Will be printed in the December 2018 issue of this publication.

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).

The Royal Treatment

Royal icing is ideal for cookies—it dries hard and smooth. Here's how to use it.



BASIC ROYAL ICING

Whisk 1 pound confectioners' sugar and 2 tablespoons meringue powder in a large bowl. Add 5 tablespoons water; beat with a mixer on medium-high speed until soft glossy peaks form. (See below for tips on consistency.) Tint with gel food coloring, if desired. Keep the bowl covered with a damp paper towel and plastic wrap until ready to use, to prevent the icing from drying out. (Makes about 2¼ cups.)

Detail Icing

You'll need a stiff icing for piping borders, writing or adding decorations. It should be the consistency of thick Greek yogurt. If the icing breaks when you pipe it, it's too thick—beat in water, ¼ teaspoon at a time. If it's too thin, beat in more confectioners' sugar.



Flooding Icing

You'll want a looser icing for covering cookies completely. This icing should be the consistency of runny yogurt. If it's too thick, beat in water, ¼ teaspoon at a time. If it's too thin, beat in more confectioners' sugar.

How to Flood

"Flooding" is a technique for covering a cookie with royal icing. You'll need both detail and flooding icing (see bottom left).



1 Put some detail icing in a resealable plastic bag and snip a corner. Use this icing to pipe a thin border around the edge of each cookie. Let set for a few minutes.



2 Place some flooding icing in a separate resealable plastic bag and snip a corner. Pipe a generous amount inside the border of each cookie.



3 Using a small offset spatula or the back of a spoon, spread the icing to cover the cookie. (You can also tilt the cookie to distribute the icing.) Let harden at room temperature, at least 1 hour.

Drawing the Details

You can decorate on top of wet icing or dry icing—each creates a different look.



• DECORATING ON WET ICING •

To get a design with a smooth surface, pipe the details on flooded cookies while they're still wet.



• DECORATING ON DRY ICING •

If you want your design to be raised, flood the cookies and let them dry completely before adding details.

Happy, **Healthy** Holidays!

This year, ring in a new holiday tradition. Make a place at the table for recipes that feature flavor, texture and heart-healthy* goodness. Try this side, starring **California walnuts**, for a crunchy, delicious dish that delivers the gift of important nutrients.



GREEN BEANS & ZUCCHINI with **WALNUTS** and **BLUE CHEESE VINAIGRETTE**

Active: 25 minutes | Total: 25 minutes | Servings: 6

INGREDIENTS

- 2 tablespoons champagne vinegar
- ½ teaspoon Dijon-style mustard
- ½ teaspoon kosher salt
- ¼ teaspoon freshly cracked black pepper
- ¼ teaspoon water
- A pinch of sugar
- 1 clove garlic, very lightly crushed
- 7 tablespoons walnut oil, or extra-virgin olive oil
- 1 cup **California walnuts** in large pieces
- ¾ pound (12 ounces) fresh green beans, stem ends removed
- 3 ounces blue cheese, broken into chunks (about ¾ cup)
- 2 medium zucchini, stem ends removed

DIRECTIONS

Stir together first 7 ingredients. Set aside for 10 minutes. Remove garlic and discard. Whisk in walnut oil. Lightly toast walnuts and set aside. Steam green beans until just tender. Place half the blue cheese in large mixing bowl with half the vinaigrette. Add hot green beans and toss well. Just before serving, use a vegetable peeler to shave zucchini lengthwise over the green beans. Add half the walnuts. Toss everything together well. Transfer to a serving bowl or to individual plates. Top with remaining walnuts, blue cheese and a drizzle of vinaigrette. Serve right away.



For more recipes, visit walnuts.org

*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.

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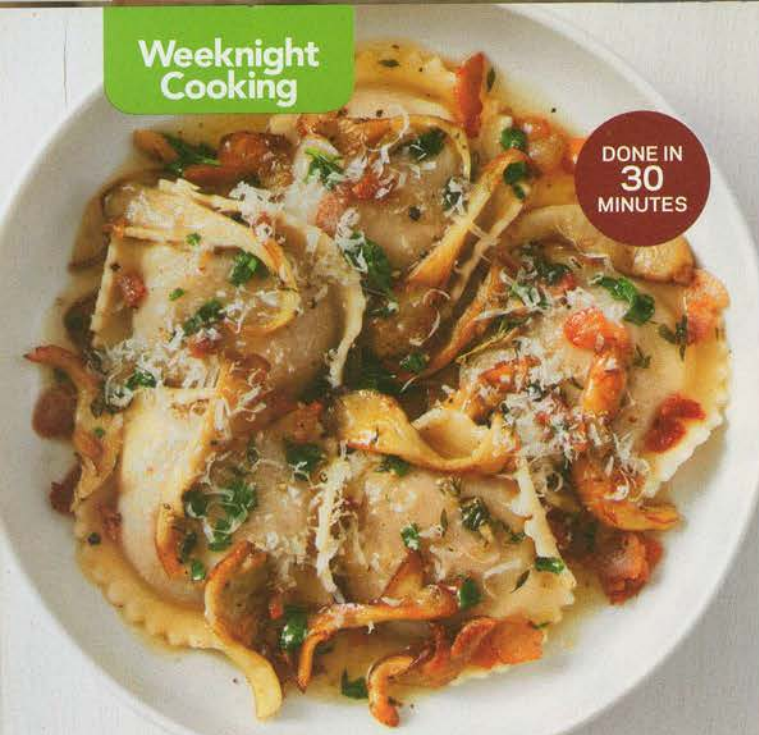
Weeknight Cooking



This easy meal is great for holiday dinner parties, too! See page 111.

PHOTOS: RYAN DAUSCH; FOOD STYLING: JAMIE KIMM; PROP STYLING: PAIGE HICKS

DONE IN
30
MINUTES



SQUASH RAVIOLI WITH MUSHROOMS AND PANCETTA

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

Kosher salt

- 2 9- to 10-ounce packages butternut squash ravioli
- 1 tablespoon extra-virgin olive oil
- 8 ounces oyster mushrooms, trimmed and sliced
- 4 ounces pancetta, diced

Freshly ground pepper

- 2 teaspoons chopped fresh thyme
- 1 cup low-sodium chicken broth
- 2 tablespoons unsalted butter
- ½ cup grated parmesan cheese, plus more for topping
- ½ cup chopped fresh parsley

- 1.** Bring a large pot of salted water to a boil. Add the ravioli and cook as the label directs. Reserve ½ cup cooking water, then drain.
- 2.** Meanwhile, heat the olive oil in a large nonstick skillet over medium-high heat. Add the mushrooms and pancetta and season with salt and pepper. Cook, stirring occasionally, until the pancetta is crisp and the mushrooms are lightly browned, 5 to 7 minutes. Stir in the thyme and cook 30 seconds. Add the chicken broth and bring to a simmer.
- 3.** Add the ravioli and ¼ cup of the reserved cooking water to the skillet. Bring to a simmer and cook, stirring gently, until the ravioli are coated with the sauce, adding more cooking water as needed. Add the butter and parmesan and toss until the butter is melted. Stir in the parsley.
- 4.** Divide the ravioli among bowls. Season with pepper and top with more parmesan.

Per serving: Calories 580; Fat 26 g (Saturated 11 g); Cholesterol 119 mg; Sodium 1,187 mg; Carbohydrate 66 g; Fiber 8 g; Sugars 11 g; Protein 24 g



CUBAN PORK CHOPS WITH PLANTAIN HASH

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

- 3 tablespoons extra-virgin olive oil
- 1½ pounds sweet plantains (yellow with black spots), peeled, quartered lengthwise and chopped
- 1 large red bell pepper, seeded and chopped
- 1 red onion, chopped
- Kosher salt and freshly ground pepper
- 4 cloves garlic, finely chopped
- Grated zest of 1 lime, plus wedges for serving
- 1 tablespoon chopped fresh oregano
- 2 teaspoons ground cumin
- 4 bone-in pork chops (¾ to 1 inch thick; about 1¾ pounds)
- Hot sauce, for serving

- 1.** Heat 2 tablespoons olive oil in a large nonstick skillet over medium-high heat. Add the plantains, bell pepper, red onion, 1 teaspoon salt and a few grinds of pepper and cook, stirring occasionally, until the vegetables are tender, about 15 minutes. Stir in half of the garlic and cook until golden, about 1 minute; season with salt and pepper.
- 2.** Meanwhile, combine the remaining garlic, lime zest, oregano and cumin in a small bowl. Rub on both sides of the pork chops and season with salt and pepper.
- 3.** Heat the remaining 1 tablespoon olive oil in a separate large nonstick skillet over medium-high heat. Add the pork and cook until browned and just cooked through, 3 to 4 minutes per side.
- 4.** Divide the pork and plantain hash among plates. Serve with lime wedges and hot sauce.

Per serving: Calories 500; Fat 24 g (Saturated 6 g); Cholesterol 94 mg; Sodium 611 mg; Carbohydrate 43 g; Fiber 5 g; Sugars 19 g; Protein 31 g



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MIDDLE EASTERN FOIL-PACKET FISH

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

- 2 leeks (white and light green parts), halved lengthwise and sliced ½ inch thick
- 2 carrots, thinly sliced
- 1 15-ounce can chickpeas, drained and rinsed
- ½ cup pitted green olives (such as Castelvetrano), halved
- Kosher salt and freshly ground pepper
- ¼ cup plus 3 tablespoons extra-virgin olive oil
- 4 wide strips lemon zest, plus 2 tablespoons lemon juice and wedges for serving
- 4 center-cut skinless cod fillets (about 6 ounces each)
- 1 cup fresh parsley
- ½ cup fresh mint
- 1 teaspoon ground coriander
- 1 teaspoon smoked paprika

1. Preheat the oven to 450°. Lay out four 12-inch sheets of heavy-duty foil. Divide the leeks, carrots, chickpeas and olives among the foil sheets and mound in the center; season with salt and pepper. Drizzle with 3 tablespoons olive oil and 2 tablespoons water; top each with a strip of lemon zest. Season the fish with salt and pepper on both sides; place a fillet on top of each vegetable mound. Bring the edges of the foil together and fold to seal, leaving room for steam to circulate.

2. Transfer the foil packets to a baking sheet and bake until the vegetables are tender and the fish is cooked through, 15 to 20 minutes. Remove from the oven and set aside.

3. Meanwhile, combine the parsley, mint, lemon juice, coriander, paprika and ½ teaspoon each salt and pepper in a food processor or mini chopper; pulse until finely chopped. Add the remaining ¼ cup olive oil and process until combined.

4. Divide the foil packets among plates and carefully open. Top with the herb sauce and serve with lemon wedges.

Per serving: **Calories** 530; **Fat** 30 g (**Saturated** 4 g); **Cholesterol** 73 mg; **Sodium** 878 mg; **Carbohydrate** 29 g; **Fiber** 8 g; **Sugars** 7 g; **Protein** 37 g

INSTANT POT COCONUT CHICKEN

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

- 1 onion, chopped
- 6 cloves garlic, smashed
- ¼ cup soy sauce
- ¼ cup plus 2 tablespoons distilled white vinegar
- 1 tablespoon plus ¾ teaspoon sugar
- Freshly ground pepper
- 1½ pounds skinless, boneless chicken thighs (halved if large)
- 4 Persian cucumbers
- 1 Fresno chile pepper
- Kosher salt
- 1½ cups jasmine rice
- ¼ cup unsweetened coconut cream

1. Combine the onion, garlic, soy sauce, ¼ cup each vinegar and water, 1 tablespoon sugar and ½ teaspoon pepper in an Instant Pot. Stir in the chicken. Close the lid and turn the valve to the sealing position. Set the pot to cook on high pressure for 8 minutes.

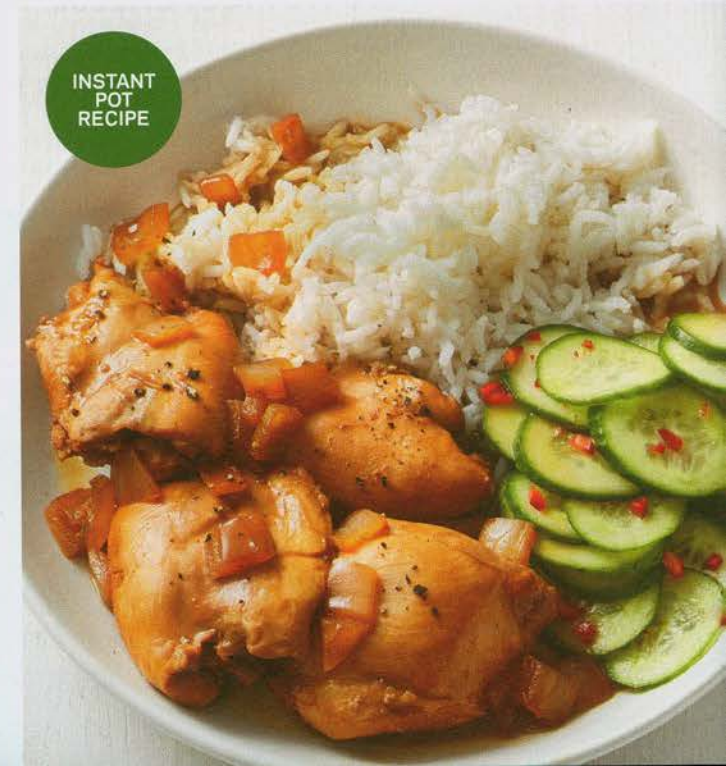
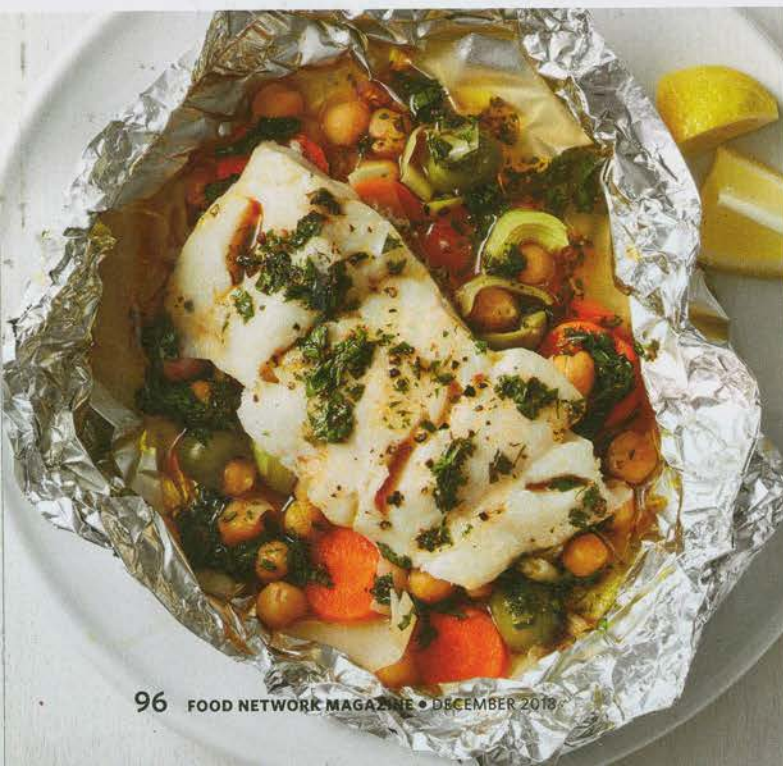
2. Meanwhile, slice the cucumbers and finely chop the Fresno chile (remove seeds for less heat). Toss the cucumbers and chile with the remaining 2 tablespoons vinegar and ¾ teaspoon sugar in a medium bowl. Season generously with salt and let marinate while you finish the dish.

3. Cook the rice as the label directs.

4. When the time is up on the Instant Pot, carefully turn the steam valve to the venting position and manually release the pressure. Open the lid. Change the cooker to the high sauté setting and simmer until the sauce thickens slightly, 12 to 15 minutes.

5. Stir the coconut cream into the chicken mixture. Divide the rice, chicken and cucumber salad among bowls.

Per serving: **Calories** 580; **Fat** 10 g (**Saturated** 5 g); **Cholesterol** 160 mg; **Sodium** 1,110 mg; **Carbohydrate** 75 g; **Fiber** 2 g; **Sugars** 17 g; **Protein** 42 g



INSTANT
POT
RECIPE

**ONE LESS CHILD
WHO COULD
GROW UP TO GET
HPV-RELATED CANCER.**

**ONE
LESS**

**THANKS TO ONE MORE PARENT
WHO HELPED PROTECT THEIR CHILD.
GARDASIL9.COM**

THE FACT IS

AGE 11 OR 12 IS THE TIME TO HELP PROTECT BOYS AND GIRLS FROM HPV-RELATED CANCER.

The CDC (Centers for Disease Control and Prevention) recommends vaccinating both boys and girls when they're 11 or 12, before they're likely to be exposed to HPV (human papillomavirus). Your son or daughter could be one less at risk for getting the types of HPV that cause the majority of HPV-related cancers and diseases.

GARDASIL 9 helps protect individuals ages 9 to 26 against the following diseases caused by 9 types of HPV:

- Cervical, vaginal, and vulvar cancers in females
- Anal cancer and genital warts in both males and females

GARDASIL 9 may not fully protect everyone, nor will it protect against diseases caused by other HPV types or against diseases not caused by HPV. GARDASIL 9 does not prevent all types of cervical cancer, so it's important for girls to get routine cervical cancer screenings later in life. GARDASIL 9 does not treat cancer or genital warts.

GARDASIL 9 is a shot that is usually given in the arm muscle. GARDASIL 9 may be given as 2 or 3 shots.

- For persons 9 through 14 years of age, GARDASIL 9 can be given using a 2-dose or 3-dose schedule. For the 2-dose schedule, the second shot should be given 6–12 months after the first shot. If the second shot is given less than 5 months after the first shot, a third shot should be given at least 4 months after the second shot. For the 3-dose schedule, the second shot should be given 2 months after the first shot and the third shot should be given 6 months after the first shot.

- For persons 15 through 26 years of age, GARDASIL 9 is given using a 3-dose schedule; the second shot should be given 2 months after the first shot and the third shot should be given 6 months after the first shot.

The appropriate dosing schedule will be determined by your child's health care professional.

IMPORTANT SAFETY INFORMATION

Anyone who is allergic to the ingredients of GARDASIL 9 or GARDASIL, including those severely allergic to yeast, should not receive the vaccine. GARDASIL 9 was not studied in women who knew they were pregnant.

The side effects include pain, swelling, redness, itching, bruising, bleeding, and a lump where your child got the shot, headache, fever, nausea, and dizziness. Fainting can happen after getting GARDASIL 9. Sometimes people who faint can fall and hurt themselves. For this reason, your health care professional may ask your child to sit or lie down for 15 minutes after your child gets GARDASIL 9. Some people who faint might shake or become stiff.

Only a doctor or health care professional can decide if GARDASIL 9 is right for your child.

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

Please see the adjacent Brief Summary of the Patient Information.

Having trouble paying for your Merck vaccine?
Merck may be able to help.
Visit merck.com/merckhelps.

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VACC-1204253-0006 10/18


GARDASIL.9
Human Papillomavirus
9-Valent Vaccine, Recombinant

**Ask your child's doctor about the HPV vaccine.
Get the facts at GARDASIL9.COM.**

**Patient Information About GARDASIL®9 (pronounced "gard-Ah-sill nin")
(Human Papillomavirus 9-valent Vaccine, Recombinant)**

Read this information with care before getting GARDASIL®9. You or your child (the person getting GARDASIL 9) will need 2 or 3 doses of the vaccine, depending on how old you are. It is important to read this information before getting each dose. This information does not take the place of talking with your health care professional about GARDASIL 9.

What is GARDASIL 9?

GARDASIL 9 is a vaccine (injection/shot) given to individuals 9 through 26 years of age to help protect against diseases caused by some types of Human Papillomavirus (HPV).

What diseases can GARDASIL 9 help protect against?

In girls and women 9 through 26 years of age, GARDASIL 9 helps protect against:

- Cervical cancer
- Vulvar and vaginal cancers
- Anal cancer
- Precancerous cervical, vulvar, vaginal and anal lesions
- Genital warts

In boys and men 9 through 26 years of age, GARDASIL 9 helps protect against:

- Anal cancer
- Precancerous anal lesions
- Genital warts

These diseases have many causes. Most of the time, these diseases are caused by nine types of HPV: HPV Types 6, 11, 16, 18, 31, 33, 45, 52, and 58. GARDASIL 9 only protects against diseases caused by these nine types of HPV.

People cannot get HPV or any of these diseases from GARDASIL 9.

What important information about GARDASIL 9 should I know?

GARDASIL 9:

- Does not remove the need for cervical cancer screening; women should still get routine cervical cancer screening.
- Does not protect the person getting GARDASIL 9 from a disease that is caused by other types of HPV, other viruses or bacteria.
- Does not treat HPV infection.
- Does not protect the person getting GARDASIL 9 from HPV types that he/she may already have.

GARDASIL 9 may not fully protect each person who gets it.

Who should not get GARDASIL 9?

Anyone with an allergic reaction to:

- A previous dose of GARDASIL 9
- A previous dose of GARDASIL®
- Yeast (severe allergic reaction)
- Amorphous aluminum hydroxyphosphate sulfate
- Polysorbate 80

What should I tell the health care professional before getting GARDASIL 9?

Tell the health care professional if you or your child (the person getting GARDASIL 9):

- Are pregnant or planning to get pregnant.
- Have immune problems, like HIV or cancer.
- Take medicines that affect the immune system.
- Have a fever over 100°F (37.8°C).
- Might have had an allergic reaction to a previous dose of GARDASIL 9 or GARDASIL.
- Take any medicines, even those you can buy over the counter.

The health care professional will help decide if you or your child should get the vaccine.

How is GARDASIL 9 given?

GARDASIL 9 is a shot that is usually given in the arm muscle. GARDASIL 9 may be given as 2 or 3 shots.

| For persons who are | You will need | Given as |
|-------------------------|---------------|---|
| 9 through 14 years old | 2-shots* | Dose 1: first shot Dose 2: second shot given between 6 and 12 months after the first shot |
| | or 3-shots** | Dose 1: first shot Dose 2: second shot given 2 months after the first shot Dose 3: third shot given 6 months after the first shot |
| 15 through 26 years old | 3-shots | Dose 1: first shot Dose 2: second shot given 2 months after the first shot Dose 3: third shot given 6 months after the first shot |

*If the second shot is given earlier than 5 months after the first shot, you will need to get a third shot at least 4 months after the second shot was given.

**The need to use a 3-dose schedule instead of a 2-dose schedule will be determined by your health care professional.

Make sure that you or your child gets all doses recommended by your health care professional so that you or your child gets the best protection. If the person getting GARDASIL 9 misses a dose, tell the health care professional and they will decide when to give the missed dose. It is important that you follow the instructions of your health care professional regarding return visits for the follow-up doses.

Fainting can happen after getting an HPV vaccine. Sometimes people who faint can fall and hurt themselves. For this reason, the health care professional may ask the person getting GARDASIL 9 to sit or lie down for 15 minutes after getting the vaccine. Some people who faint might shake or become stiff. The health care professional may need to treat the person getting GARDASIL 9.

Can I get GARDASIL 9 if I have already gotten GARDASIL?

If you have already gotten GARDASIL, talk to your health care professional to see if GARDASIL 9 is right for you.

Can I get GARDASIL 9 with other vaccines?

GARDASIL 9 can be given at the same time as:

- Menactra [Meningococcal (Groups A, C, Y and W-135) Polysaccharide Diphtheria Toxoid Conjugate Vaccine]
- Adacel [Tetanus Toxoid, Reduced Diphtheria Toxoid and Acellular Pertussis Vaccine Adsorbed (Tdap)]

What are the possible side effects of GARDASIL 9?

The most common side effects seen with GARDASIL 9 are:

- pain, swelling, redness, itching, bruising, bleeding, and a lump where you got the shot
- headache
- fever
- nausea
- dizziness
- tiredness
- diarrhea
- abdominal pain
- sore throat

Studies show that there was more swelling where the shot was given when GARDASIL 9 was given at the same time as Menactra and Adacel.

Tell the health care professional if you have any of these problems because these may be signs of an allergic reaction:

- difficulty breathing
- wheezing (bronchospasm)
- hives
- rash

These side effects have been seen with GARDASIL. Because GARDASIL 9 is related to GARDASIL, they may also be seen after getting GARDASIL 9:

- swollen glands (neck, armpit, or groin)
- joint pain
- unusual tiredness, weakness, or confusion
- chills
- generally feeling unwell
- leg pain
- shortness of breath
- chest pain
- aching muscles
- muscle weakness
- seizure
- bad stomach ache
- bleeding or bruising more easily than normal
- skin infection
- fainting

You should contact your health care professional right away if you get any symptoms that bother you.

For a more complete list of side effects, ask the health care professional.

Call your health care professional for medical advice about side effects. You may also report any side effects to your doctor or directly to Vaccine Adverse Event Reporting System (VAERS). The VAERS toll-free number is 1-800-822-7967 or report online to www.vaers.hhs.gov.

GARDASIL 9 was not studied in women who knew they were pregnant. A pregnancy registry is available. You are encouraged to contact the registry as soon as you become aware of your pregnancy by calling 1-800-986-8999, or ask your health care professional to contact the registry for you.

What is in GARDASIL 9?

GARDASIL 9 contains:

- Proteins of HPV Types 6, 11, 16, 18, 31, 33, 45, 52, and 58
- Amorphous aluminum hydroxyphosphate sulfate
- Yeast protein
- Sodium chloride
- L-histidine
- Polysorbate 80
- Sodium borate
- Water

This document is a summary of information about GARDASIL 9.

To learn more about GARDASIL 9, please talk to the health care professional or visit www.GARDASIL9.com.

For more detailed information, please read the Prescribing Information.

usppi-v503-i-1610r002

Revised: 10/2016

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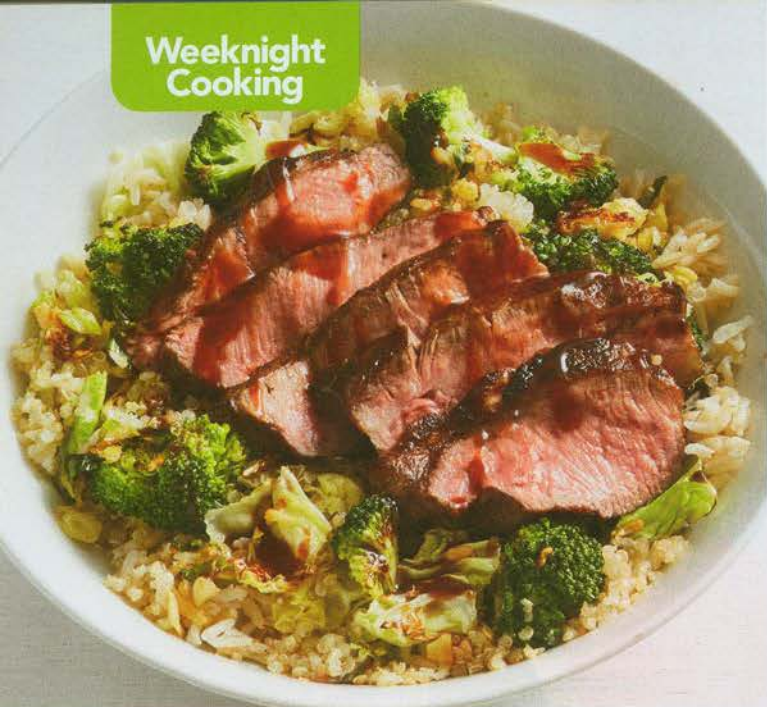
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BROCCOLI GRAIN BOWL WITH STEAK

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

- ¼ cup oyster sauce, plus more for topping
- 2 teaspoons toasted sesame oil
- 1¼ pounds boneless sirloin steak (about ¾ inch thick)
- Kosher salt and freshly ground pepper
- 2 tablespoons vegetable oil
- 1 10-ounce bag frozen brown rice (about 2 cups)
- 1 8-ounce bag frozen quinoa (about 1 cup)
- ½ small head Savoy cabbage, chopped
- 1 large stalk broccoli, cut into florets
- 4 scallions, chopped
- 2 tablespoons finely chopped peeled fresh ginger
- 6 cloves garlic, finely chopped

1. Preheat the broiler with a baking sheet under the heat source. Combine 2 tablespoons oyster sauce and 1 teaspoon sesame oil in a small bowl; brush on both sides of the steak and season lightly with salt and pepper. Add the steak to the hot baking sheet and broil until browned around the edges and a thermometer inserted into the side registers 120°, 5 to 7 minutes. Transfer to a cutting board and let rest 10 minutes.

2. Meanwhile, heat the vegetable oil in a large nonstick skillet over medium-high heat. Add the frozen rice and quinoa and ¼ cup water. Cover and cook, stirring occasionally, until the grains are thawed and no liquid remains, about 8 minutes.

3. Push the grains to one side of the skillet and add the cabbage and broccoli to the other side; season with ½ teaspoon salt. Cover and cook, stirring once or twice, until the vegetables are crisp-tender and charred in spots, 4 to 5 minutes. Add the scallions, ginger and garlic; stir the vegetables into the grains and cook until the scallions are softened, about 2 minutes. Stir in the remaining 2 tablespoons oyster sauce and 1 teaspoon sesame oil.

4. Thinly slice the steak against the grain. Divide the grain mixture among bowls. Top with the steak; drizzle with more oyster sauce.

Per serving: Calories 550; Fat 22 g (Saturated 5 g); Cholesterol 92 mg; Sodium 902 mg; Carbohydrate 51 g; Fiber 8 g; Sugars 4 g; Protein 40 g



MAC AND CHEESE WITH CAULIFLOWER

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

- 4 tablespoons unsalted butter
- 3 cloves garlic, finely grated
- ½ cup panko
- Kosher salt and freshly ground pepper
- 2 tablespoons chopped fresh parsley
- 8 ounces whole-grain elbow macaroni
- 1 small head cauliflower, cut into small florets
- 3 tablespoons all-purpose flour
- 2 cups 2% milk
- 2 ounces light cream cheese, at room temperature
- 8 ounces white cheddar cheese, shredded (about 2 cups)
- 1 5-ounce package baby spinach (about 8 cups)

1. Heat 1 tablespoon butter and 1 grated garlic clove in a small nonstick skillet over medium heat until foamy. Stir in the panko, season with salt and pepper and cook, stirring, until golden, about 5 minutes. Transfer to a small bowl and stir in the parsley.

2. Bring a large pot of salted water to a boil. Add the macaroni and cook as the label directs for al dente, adding the cauliflower during the last 4 minutes of cooking. Reserve ¼ cup cooking water, then drain the macaroni and cauliflower; set aside. Carefully wipe out the pot.

3. Return the pot to the stove, add the remaining 3 tablespoons butter and melt over medium-high heat. Add the remaining 2 grated garlic cloves and cook 1 minute. Whisk in the flour and cook until golden, about 2 minutes. Whisk in the milk, return to a simmer and cook until thickened and smooth, 1 to 2 minutes. Whisk in the cream cheese and cheddar until smooth; season with ½ teaspoon salt.

4. Stir the spinach into the cheese sauce until wilted, then add the macaroni and cauliflower; season with salt and pepper. Stir in the reserved cooking water, 1 tablespoon at a time, until the sauce is creamy and smooth. Divide among bowls and top with the herbed panko.

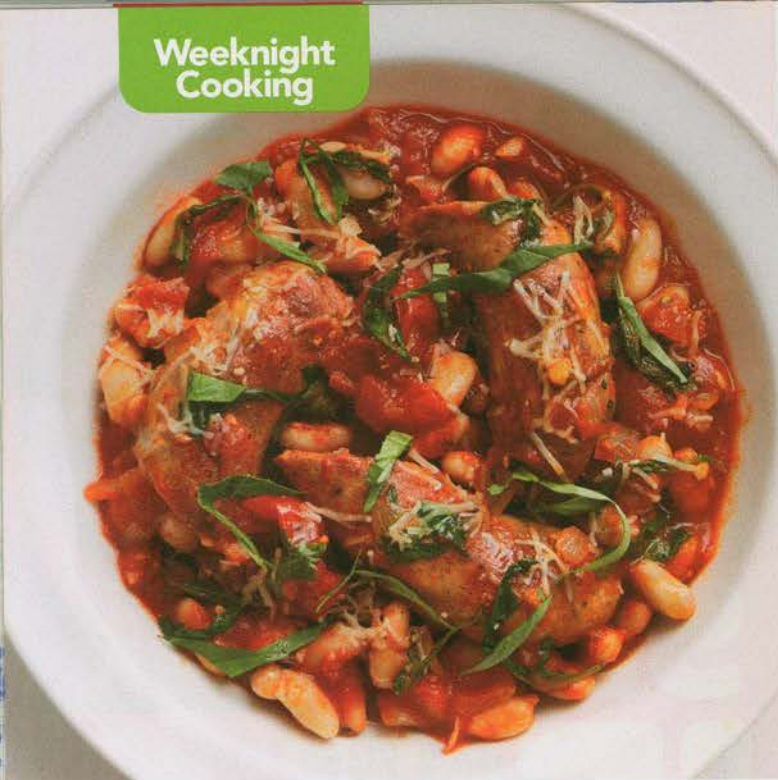
Per serving: Calories 740; Fat 35 g (Saturated 20 g); Cholesterol 99 mg; Sodium 873 mg; Carbohydrate 74 g; Fiber 10 g; Sugars 11 g; Protein 32 g

VARIETY
IS THE SPICE
OF LIFE
ALSO, CHeddar



GRAB SOME
SUNSHINE™





WHITE BEAN-SAUSAGE STEW

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

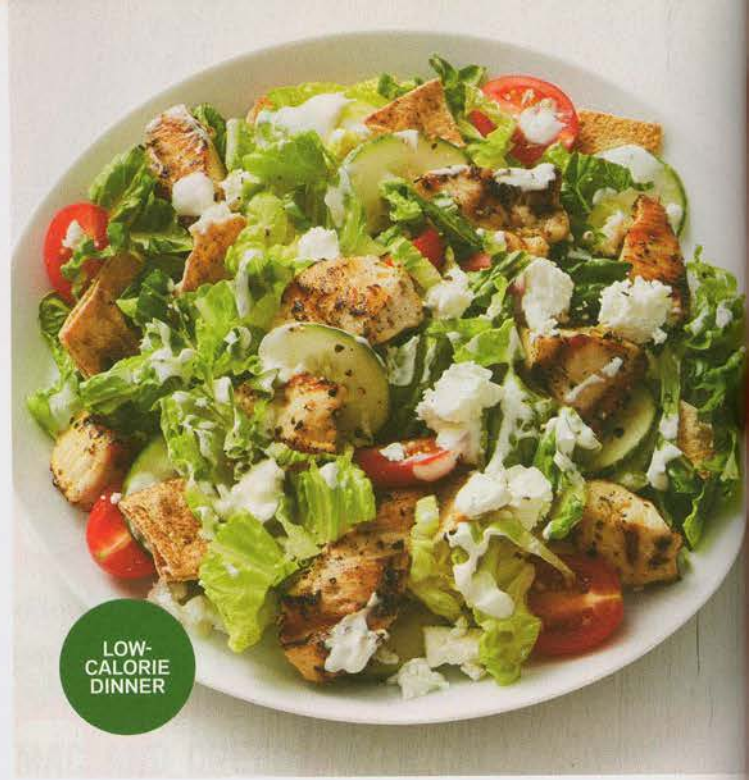
- ¼ cup extra-virgin olive oil
- 1 onion, diced
- Kosher salt and freshly ground pepper
- 3 cloves garlic, minced
- ¼ cup dry red wine
- 1 cup low-sodium chicken broth
- 2 14-ounce cans cherry tomatoes
- 1 29-ounce can cannellini beans, drained and rinsed
- 6 links sweet Italian sausage (about 1½ pounds)
- 1 5-ounce package baby arugula (about 8 cups)
- Sliced fresh basil and grated parmesan cheese, for topping

1. Heat 2 tablespoons olive oil in a large pot over medium-high heat. Add the onion, ½ teaspoon salt and a few grinds of pepper and cook until the onion is just tender, about 5 minutes. Add the garlic and cook 1 minute. Stir in the wine to deglaze the pot and scrape up any browned bits, then simmer until mostly evaporated, 1 to 2 minutes. Stir in the chicken broth, tomatoes, beans, ½ teaspoon salt and a few grinds of pepper and bring to a boil. Reduce the heat and simmer, stirring occasionally, until the tomatoes are soft and the mixture is thickened, 12 to 15 minutes.

2. Meanwhile, preheat the broiler. Toss the sausages with the remaining 2 tablespoons olive oil on a baking sheet. Broil, turning halfway through, until well browned and cooked through, 6 to 8 minutes. Let rest about 5 minutes.

3. Remove the bean mixture from the heat and stir in the arugula until just wilted; spoon into bowls. Slice the sausages in half and add to the bowls. Top with basil and cheese.

Per serving: Calories 630; Fat 31 g (Saturated 9 g); Cholesterol 43 mg; Sodium 1,382 mg; Carbohydrate 50 g; Fiber 20 g; Sugars 13 g; Protein 31 g



CHICKEN SOUVLAKI SALAD

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

- 1½ pounds skinless, boneless chicken breasts, cut into 1-inch cubes
- Grated zest of 1 lemon, plus 2 tablespoons lemon juice
- 3 tablespoons extra-virgin olive oil
- 2 teaspoons dried oregano
- Kosher salt and freshly ground pepper
- 2 whole-wheat pitas, cut into 1-inch pieces
- ½ cup nonfat plain Greek yogurt
- 2 hearts romaine lettuce, chopped
- 1 cup halved cherry tomatoes
- ½ English cucumber, thinly sliced
- ½ cup crumbled feta cheese

1. Preheat the oven to 350°. Toss the chicken in a large bowl with the lemon zest, 1 tablespoon each lemon juice and olive oil, 1 teaspoon oregano, ½ teaspoon salt and a few grinds of pepper; let sit for at least 5 minutes.

2. Spread the pita pieces on a baking sheet and toast in the oven, tossing halfway through, until crisp, 10 to 12 minutes. Let cool.

3. Meanwhile, preheat a grill pan over medium-high heat. Add the chicken and cook, turning occasionally, until cooked through, 6 to 8 minutes. Transfer to a plate.

4. Make the dressing: Combine the yogurt, remaining 1 tablespoon lemon juice, 2 tablespoons olive oil and 1 teaspoon oregano, ¼ teaspoon salt and a few grinds of pepper in a small bowl. Stir in any juices from the plate of cooked chicken and 2 to 3 tablespoons water.

5. Toss the lettuce, a few spoonfuls of the yogurt dressing and the pita chips in a large bowl; season lightly with salt and pepper. Divide among shallow bowls. Top with the chicken, tomatoes, cucumber and feta. Drizzle with the remaining dressing.

Per serving: Calories 470; Fat 20 g (Saturated 6 g); Cholesterol 112 mg; Sodium 1,006 mg; Carbohydrate 26 g; Fiber 4 g; Sugars 5 g; Protein 47 g

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HOLIDAY



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BRIGHTER.”

Jimmy Dean

Sausage Quiche

INGREDIENTS

- 1 16-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 parsley

JIMMYDEAN.COM/RECIPES

DIRECTIONS

Prep Time: 15 min. | Cook Time: 45 min.

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 minutes or until knife inserted in center comes out clean. Cool 5 minutes. Cut into 8 wedges. Add toppings.

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.



BRUSSELS SPROUTS AND SALAMI PANINI

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

- ¾ cup fig preserves
- 2 tablespoons dijon mustard
- 12 ounces Brussels sprouts, tough outer leaves removed
- 1 tablespoon extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 4 soft ciabatta rolls, split
- 8 slices provolone cheese (about 4 ounces)
- 12 to 16 thin slices Genoa salami (about 4 ounces)
- 4 tablespoons unsalted butter
- Vegetable chips, for serving

1. Preheat the broiler. Combine the fig preserves and mustard in a small bowl; set aside. Hold the Brussels sprouts by the stem ends and grate them on the large holes of a box grater. Transfer to a foil-lined baking sheet and toss with the olive oil; season with salt and pepper. Broil until lightly golden brown and just starting to crisp, 3 to 4 minutes.

2. Spread 1 tablespoon of the fig mustard on the bottom halves of each roll. Top each with 1 cheese slice, some Brussels sprouts, 3 or 4 salami slices, another cheese slice and the roll top.

3. Melt 1 tablespoon butter in a large skillet over medium-low heat. Add 2 sandwiches, then press down with a heavy skillet and cook until golden brown, 5 to 6 minutes. Flip the sandwiches, adding 1 more tablespoon butter to the skillet; press down again and cook until browned and the cheese is melted, 4 to 5 minutes. Wipe the skillet clean and repeat with the remaining 2 sandwiches and butter. Serve with vegetable chips.

Per serving: Calories 620; Fat 34 g (Saturated 16 g); Cholesterol 79 mg; Sodium 1,375 mg; Carbohydrate 60 g; Fiber 5 g; Sugars 16 g; Protein 22 g



CAJUN BAKED EGGS WITH POLENTA

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

- 3 tablespoons extra-virgin olive oil
- 6 ounces fully cooked smoked andouille sausage, cut into ½-inch chunks
- 1 green bell pepper, chopped
- 2 stalks celery, chopped, plus ½ cup celery leaves
- 4 scallions, chopped
- 3 cloves garlic, finely chopped
- 1½ teaspoons Cajun seasoning, plus more for topping
- 1 26-ounce box strained tomatoes
- Kosher salt and freshly ground pepper
- 1 16-ounce tube polenta, sliced into 8 rounds
- 8 large eggs
- 2 tablespoons chopped fresh parsley

WELLNESS TIP

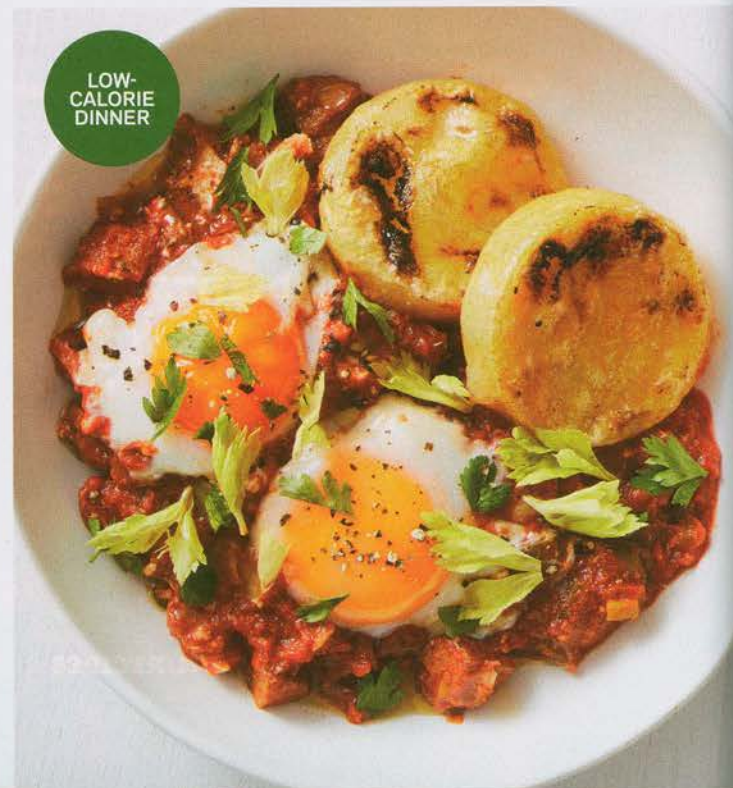
Eat eggs for dinner! They're one of the few foods that contain vitamin D, which helps protect your bones.

1. Heat 2 tablespoons olive oil in a large nonstick skillet over medium heat. Add the andouille and cook until lightly browned, about 3 minutes. Add the bell pepper and celery, toss to coat and cook until softened, 3 to 4 minutes. Stir in the scallions, garlic and Cajun seasoning and cook until slightly softened, about 30 seconds. Pour in the tomatoes and ¼ cup water; season with ½ teaspoon salt and a few grinds of pepper. Bring to a simmer and cook until slightly thickened, 8 to 10 minutes.

2. Meanwhile, preheat the broiler. Brush the polenta slices on both sides with the remaining 1 tablespoon olive oil; arrange on a baking sheet. Broil until crisp around the edges, 10 to 12 minutes.

3. Using the back of a spoon, make 8 spaces in the tomato sauce for the eggs. Crack in the eggs, cover and cook until the whites are set but the yolks are still runny, 6 to 8 minutes. Top with the parsley, celery leaves and more Cajun seasoning. Serve with the polenta.

Per serving: Calories 460; Fat 26 g (Saturated 7 g); Cholesterol 398 mg; Sodium 1,117 mg; Carbohydrate 32 g; Fiber 5 g; Sugars 11 g; Protein 25 g



LOW-CALORIE DINNER



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TOP THIS!

CAULIFLOWER PIZZA CRUST

Looking for a way to make the pizza you love at home with fewer calories than traditional crust? Try your favorite toppings on a crispy cauliflower crust. With simple ingredients, **Green Giant™ Cauliflower Pizza Crust** is ready to bake and made with over 80% cauliflower. Delicious as a main dish or delightful as an appetizer, it's incredibly versatile. Here are two of our favorite ways to top it.



FIG, GOAT CHEESE & PROSCIUTTO PIZZA

CAN'T DECIDE BETWEEN SWEET AND SAVORY? ENJOY BOTH WITH A DELICIOUS MÉLANGE ATOP A TUSCAN CRUST.

PREP TIME: 10 MINUTES • TOTAL TIME: 31 MINUTES • SERVINGS: 4

INGREDIENTS

- 1 Green Giant™ Cauliflower Pizza Crust - Tuscan
- 1/3 cup fig spread
- 3 ounces thinly sliced prosciutto
- 1/2 cup crumbled goat cheese
- 2 tablespoons fresh sage leaves

DIRECTIONS

1. Preheat oven to 425°. Place **Green Giant™ Cauliflower Pizza Crust** on baking sheet and bake 15 minutes.
2. Remove baking sheet from oven and cover crust evenly with fig spread. Arrange prosciutto over fig spread, then top with goat cheese.
3. Bake 6 minutes or until cheese is melted. Sprinkle with sage leaves.



ARUGULA CAPRESE PIZZA

FRESH INGREDIENTS ARE A FEAST FOR THE EYES AND TASTE BUDS IN THIS COLORFUL AND FLAVORFUL DISH FEATURING AN ORIGINAL CRUST.

PREP TIME: 10 MINUTES • TOTAL TIME: 21 MINUTES • SERVINGS: 4

INGREDIENTS

- 1 Green Giant™ Cauliflower Pizza Crust - Original
- 1/4 cup Mama Mary's® Pizza Sauce
- 4 ounces sliced fresh mozzarella
- 2 cups arugula
- 1/3 cup chopped tomato
- 2 tablespoons balsamic vinegar
- 2 tablespoons shaved Parmesan cheese

DIRECTIONS

1. Preheat oven to 425°. Place **Green Giant™ Cauliflower Pizza Crust** on baking sheet and bake 15 minutes.
2. Remove from oven and spread pizza sauce evenly over crust, then arrange mozzarella over sauce.
3. Bake 6 minutes or until cheese is melted.
4. Toss arugula and tomato with balsamic vinegar. Remove pizza from oven and top with arugula mixture and shaved Parmesan.



Discover more creative cauliflower pizza crust creations at GreenGiant.com

NO FUSS VEGGIE CRUST

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Add more veggies to your next pizza night with Green Giant™ Cauliflower Pizza Crust!

Made with over 80% cauliflower, this veggie-packed crust has half the calories* of traditional pizza crust and is so convenient – just add your favorite toppings, heat and eat!

*Green Giant Cauliflower Pizza Crust contains 80 calories per 53g serving. Leading brand of ready-to-bake pizza crust contains 176 calories per 53g serving.

MANUFACTURER'S COUPON • EXPIRES 06/15/19 • DO NOT DOUBLE

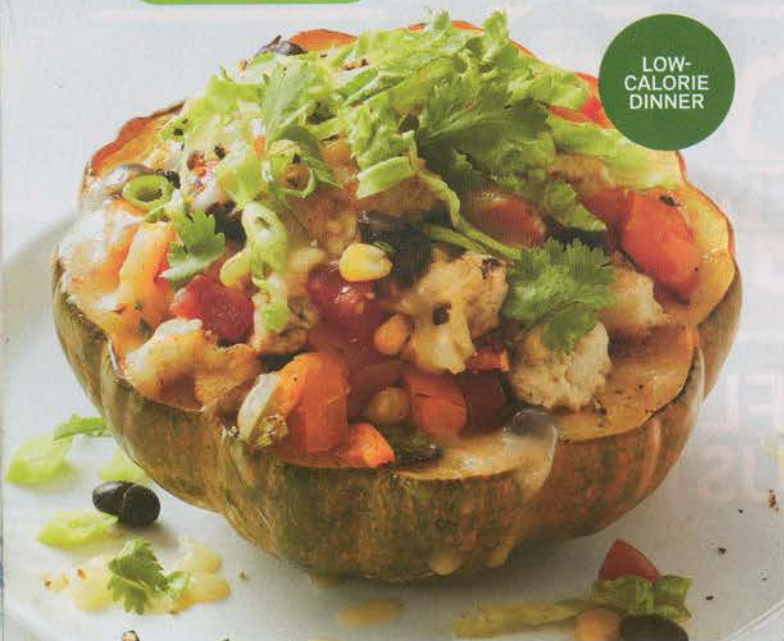
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LOW-CALORIE
DINNER

TEX-MEX STUFFED ACORN SQUASH

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

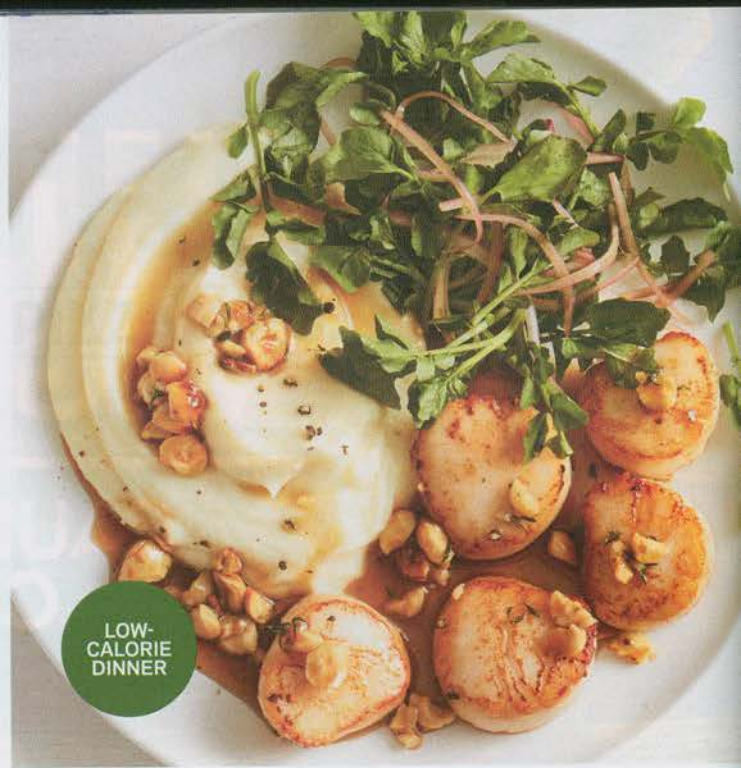
- 2 acorn squash (about 1½ pounds each), stems removed, halved crosswise and seeded
- 1 14-ounce container extra-firm tofu, drained and crumbled
- 2 tablespoons extra-virgin olive oil
- 1 orange or yellow bell pepper, chopped
- 4 scallions, sliced
- Kosher salt and freshly ground pepper
- 3 cloves garlic, finely chopped
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- ¾ cup corn-and-black bean salsa
- 1½ cups shredded pepper jack cheese (about 6 ounces)
- Shredded lettuce, fresh cilantro and/or diced tomato, for topping

1. Preheat the oven to 425°. Line a baking sheet with foil; set aside. Place the acorn squash in a microwave-safe bowl with ¼ cup water. Loosely cover with plastic wrap and microwave until fork-tender, about 15 minutes.

2. Meanwhile, spread the tofu on a large plate and press out the excess moisture with paper towels; set aside. Heat the olive oil in a large skillet over medium-high heat. Add the bell pepper and all but 2 tablespoons of the scallions; season with salt and pepper. Cook, stirring, until softened, about 5 minutes. Add the garlic, chili powder and cumin and stir to coat the vegetables. Add the tofu and ½ teaspoon salt and cook, breaking up any large chunks, until combined. Stir in the salsa. Remove from the heat.

3. Set the squash halves cut-side up on the prepared baking sheet (trim the bottoms so they sit flat, if necessary). Pat dry and season the insides generously with salt and pepper. Stir half of the cheese into the tofu mixture, then divide among the squash halves. Top with the remaining cheese and bake until the filling is hot and the cheese is melted, about 10 minutes. Top with the reserved scallions and assorted toppings.

Per serving: Calories 490; Fat 25 g (Saturated 9 g); Cholesterol 38 mg; Sodium 837 mg; Carbohydrate 47 g; Fiber 15 g; Sugars 2 g; Protein 24 g



LOW-CALORIE
DINNER

SCALLOPS WITH PARSNIP PUREE

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

- 1¼ pounds parsnips, peeled and chopped
- 1 cup milk
- Kosher salt
- 2 tablespoons unsalted butter
- Freshly ground pepper
- 2 tablespoons plus 1 teaspoon vegetable oil
- 1½ pounds large scallops, "foot" muscles removed
- ¼ cup blanched hazelnuts, chopped
- 1 tablespoon chopped fresh thyme
- 1 tablespoon honey
- ¼ cup plus 1 tablespoon sherry vinegar
- 1 small shallot
- 3 cups watercress, thick stems removed

Add scallops to your weeknight rotation: They're low in fat, calories and cholesterol. (Plus they cook quickly!)

1. Combine the parsnips, milk and a large pinch of salt in a medium saucepan. Cover and bring to a simmer, then reduce the heat to low and cook, stirring occasionally, until tender, about 20 minutes. Transfer the mixture to a blender or food processor, add the butter and puree. Season with salt and pepper.

2. Meanwhile, heat 2 tablespoons vegetable oil in a large nonstick skillet over high heat. Season the scallops with salt and pepper, add to the skillet and cook, undisturbed, until well browned, about 3 minutes. Flip and cook through, about 1 more minute. Divide among plates.

3. Add the remaining 1 teaspoon vegetable oil and the hazelnuts and thyme to the skillet. Cook, stirring and scraping up the pan, until the nuts are toasted, about 1 minute. Scrape the mixture into a bowl.

4. Return the skillet to the heat and stir in the honey and ¼ cup vinegar. Cook, swirling the pan, until thick, about 1 minute.

5. Thinly slice the shallot and put in a large bowl with the remaining 1 tablespoon vinegar, ¼ teaspoon salt and a few grinds of pepper. Add the watercress and toss. Add the watercress salad and parsnip puree to the plates. Sprinkle with the hazelnut mixture and drizzle with the honey syrup.

Per serving: Calories 460; Fat 22 g (Saturated 6 g); Cholesterol 62 mg; Sodium 965 mg; Carbohydrate 41 g; Fiber 8 g; Sugars 15 g; Protein 26 g



HERBAL TEA WITH REAL PLANT POWER

Presented by Traditional Medicinals

Are you ready to try a healthy challenge? Dietitians, food educators, BFFs, and bloggers **Jessica Jones** and **Wendy Lopez** of Food Heaven Made Easy invite you to transform your everyday routine with Traditional Medicinals. The two sipped three herbal teas for three weeks, and are now sharing the positive impact it made on their health and daily lives. Get inspired by their experience, and discover which blends you'd like to try.



8 AM MORNING RITUAL

After enjoying a healthy breakfast, we caught up in the a.m. with a warm cup of **Peppermint Tea**. Not only did it help with digestion, but it also has a minty-fresh taste.



8 PM SOOTHING RELIEF

After a good workout and a hearty dinner, we found that a cup of **Turmeric with Meadowsweet and Ginger Tea** helped relieve lingering exercise-related inflammation and soothe our spirits.



12 PM CONSCIOUS EATING

We try to support local farmers by preparing a lunch made with seasonal fruits and vegetables. Our favorite recipe? This roasted cranberry and kale salad.



4 PM KEEP MOVING

We love incorporating any form of joyful movement into our routine. We alternate between running, yoga, dance, and strength training.



2 PM TAKE FIVE

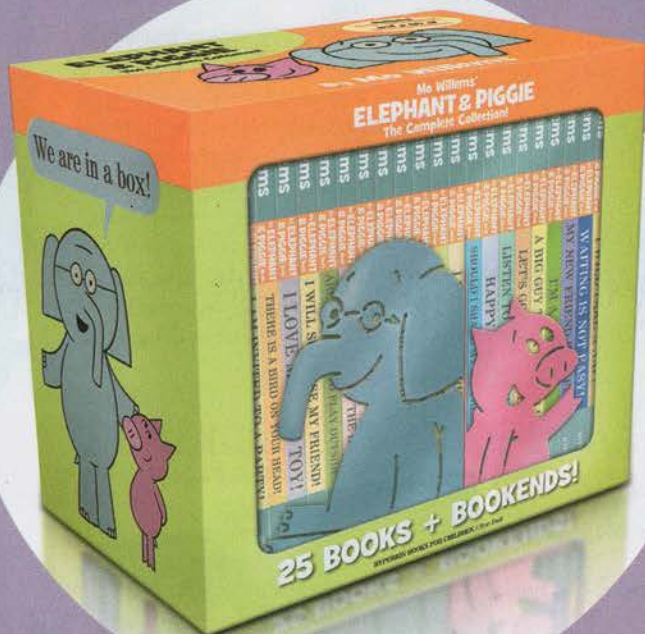
It's easy to get lost in the chaos of the day. Taking a few minutes each afternoon to sip a cup of soothing **Chamomile with Lavender Tea** helped us recalibrate.



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TIKKA MASALA TURKEY BURGERS

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

- 1 pound Yukon Gold potatoes, diced
- Kosher salt
- ½ cup frozen peas
- ½ small red onion, very thinly sliced
- 3 tablespoons white wine vinegar
- 1 pound ground turkey
- ½ cup tikka masala sauce
- ½ cup plus 2 tablespoons chopped fresh cilantro
- ¾ teaspoon ground cumin
- 3 tablespoons unsalted butter
- 4 sesame hamburger buns, toasted
- ½ cup mayonnaise

1. Preheat the broiler. Line a baking sheet with foil. Put the potatoes in a medium saucepan and cover with cold water by 1 inch; season with salt. Bring to a boil, then reduce the heat and simmer until the potatoes are tender, 10 to 12 minutes, adding the peas in the last 1 minute of cooking. Drain the potatoes and peas; reserve the saucepan.
2. Meanwhile, toss the red onion, vinegar, 2 tablespoons water and a big pinch of salt in a bowl; set aside. Mix the turkey with ¼ cup tikka masala sauce, ½ teaspoon salt, 2 tablespoons cilantro and ¼ teaspoon cumin. Shape into four ¾-inch-thick patties. Put on the prepared baking sheet; spread with the remaining ¼ cup tikka masala sauce. Broil until cooked through, 6 to 8 minutes.
3. Melt the butter in the reserved saucepan over medium-high heat. Stir in the remaining ½ teaspoon cumin, then add the potatoes and peas. Cook, stirring, until hot, 2 to 3 minutes. Stir in the remaining ½ cup cilantro; season with salt.
4. Drain the red onion. Serve the burgers on the buns with the mayonnaise and red onion. Serve with the potatoes and peas.

Per serving: Calories 640; Fat 34 g (Saturated 11 g); Cholesterol 106 mg; Sodium 960 mg; Carbohydrate 54 g; Fiber 5 g; Sugars 6 g; Protein 26 g



SPICY CITRUS SHRIMP WITH ROASTED KALE

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

- 3 large bunches curly red kale, stemmed and roughly chopped
- 5 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1 pound large shrimp, peeled and deveined
- ½ red onion, thinly sliced
- ¼ cup mild harissa
- ⅓ cup salted roasted almonds, chopped
- ⅓ cup pomegranate seeds
- 3 heads red endive, cut into 1-inch pieces
- 3 blood oranges, peeled and sliced into rounds
- 2 tablespoons fresh lemon juice

1. Preheat the oven to 475°. Toss the kale with 3 tablespoons olive oil on a rimmed baking sheet. Add ½ cup water; season with salt and pepper. Roast the kale, tossing halfway through, until tender and lightly charred, about 20 minutes. Transfer to a large bowl.

2. Meanwhile, toss the shrimp and red onion with the harissa and the remaining 2 tablespoons olive oil on another rimmed baking sheet; season with salt and pepper. Roast until the shrimp is just cooked through, 10 minutes. Transfer the shrimp to a medium bowl and scrape the onion and any accumulated juices into the bowl with the kale.

3. Add the almonds, pomegranate seeds, endive, blood oranges and lemon juice to the kale mixture and toss; season with salt and pepper. Divide among plates and top with the shrimp.

Per serving: Calories 470; Fat 28 g (Saturated 3 g); Cholesterol 112 mg; Sodium 774 mg; Carbohydrate 38 g; Fiber 13 g; Sugars 17 g; Protein 24 g



LOW-CALORIE DINNER



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Whether you're making Christmas cookies or Thanksgiving dinner rolls, the best part of baking is sharing the bounty with your dear ones. That's why we make the very best flour—because baking is a way to share your talents and show your love. May these precious gifts shine through in everything you bake.

To Your Good Health,

Bob Moore

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Easy Sides



SAUTÉED SESAME CHARD

Chop the leaves and stems of 2 bunches **rainbow chard**; keep separate. Heat 2 tablespoons **toasted sesame oil** and 4 sliced **garlic cloves** in a large pot over medium-high heat until golden. Add the chard stems and 1 sliced **shallot**; cook until just tender, about 4 minutes. Add the chard leaves and $\frac{3}{4}$ teaspoon **kosher salt**; cook until tender, about 3 minutes. Top with **toasted sesame seeds**.



RUTABAGA AND CARROT SLAW

Whisk $\frac{1}{2}$ cup **mayonnaise**, 2 tablespoons each **orange juice** and **white wine vinegar** and 2 teaspoons **sugar** in a large bowl. Toss in 1 grated **rutabaga**, 1 grated **carrot**, $\frac{1}{2}$ cup sliced **red cabbage**, 1 sliced **scallion**, $\frac{1}{3}$ cup **salted cashews** and $\frac{1}{4}$ cup **dried cherries**. Refrigerate until cold, 20 minutes. Season with **salt**.



FENNEL PUTTANESCA

Cook 2 quartered **fennel bulbs** in a skillet with **olive oil** over medium-high heat until browned, 8 minutes. Stir in 2 minced **garlic cloves**, 1 tablespoon chopped **anchovies**, $\frac{1}{4}$ cup quartered **kalamata olives**, 1 tablespoon **capers** and $\frac{1}{4}$ teaspoon **red pepper flakes**. Add one 14-ounce **can cherry tomatoes** and $1\frac{1}{2}$ cups water; cover and cook, turning, 10 minutes. Uncover and cook until thickened, 12 minutes. Top with shredded **parmesan** and **fennel fronds**.



CHEESY SKILLET GNOCCHI

Boil one 17.5-ounce package **potato gnocchi** as the label directs. Reserve $\frac{1}{4}$ cup water; drain. Simmer 1 cup **heavy cream**, 1 minced **garlic clove**, $\frac{1}{4}$ teaspoon **kosher salt**, a few grinds of **pepper** and a pinch of **nutmeg** in an ovenproof skillet, 5 to 8 minutes. Stir in the gnocchi and thin with the cooking water. Top with $\frac{1}{2}$ cup shredded **gruyère**. Broil until golden, 3 to 4 minutes. Top with chopped **chives**.



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INSIDE THE Test Kitchen

Go behind the scenes
of this issue.

NEW POTATOES

Sometimes changing just one ingredient in a recipe can create an exciting new dish. For the side on page 94, we used plantains instead of potatoes in our go-to hash brown recipe. The result was sweet and crispy—and packed with vitamins! Try one of your favorite potato dishes with plantains or swap in another root vegetable, like parsnips.



SHRIMP SPECIAL

"I'm a big fan of grilled shrimp—the high heat gives the shrimp a great charred flavor, and they turn out plump and juicy. It's not really grilling season, so for the recipe on page 111 I did the next best thing: I roasted the shrimp in a very hot oven. It's about as close as you can get to grilled flavor!"



Just toss thawed shrimp with olive oil, salt and pepper and roast at 475° for about 10 minutes."

Rick Martinez
Recipe Developer

FAST TIMES

A few months ago, we included a recipe for Instant Pot chicken breasts, and several readers wrote in about the one-minute pressure-cooking time—it seemed way too short! We have another Instant Pot recipe in this issue (page 96), so we wanted to clarify the timing of the pressure cooker function: Even if you set the pot's timer for just a few minutes, it will take about 10 minutes for the pressure to build and 5 minutes for the pressure to release. So don't worry: The meat will be cooked through!



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Weekend Cooking

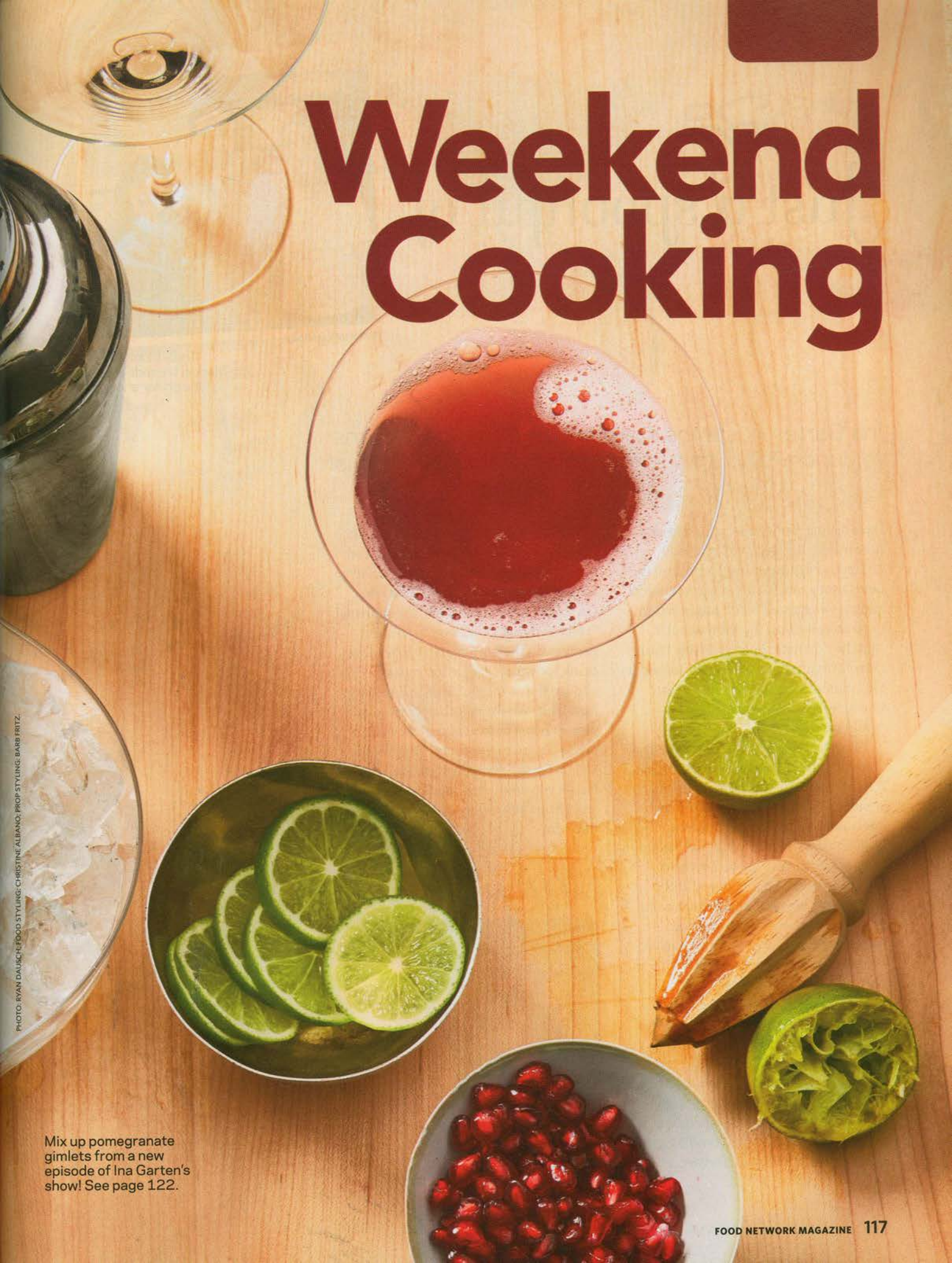


PHOTO: RYAN DALUSCH; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: BARB FRITZ

Mix up pomegranate gimlets from a new episode of Ina Garten's show! See page 122.

Just a spoonful of SUGAR...



Emily Blunt and Lin-Manuel Miranda join Ina on her show!

Ina Garten hosts the stars of *Mary Poppins Returns* for lunch—and it's supercalifragilisticexpialidocious!

I was having dinner one night with my dear friends Rob Marshall and John DeLuca, who directed and produced the new Disney movie *Mary Poppins Returns*, and they suggested that it might be fun to do an episode of my show about it. And they'd invite the stars, Emily Blunt (*Mary Poppins* herself!) and the legendary Lin-Manuel Miranda, to join us. Fun? Of course it would be fun! But what would we cook?!

The day arrived to film the show and I have to admit, I was a little nervous. It's not every day that I have four creative geniuses cooking with me at the barn! I decided that we should make an English Sunday lunch that *Mary Poppins* herself would have loved. I showed Emily how to roast a capon, and she showed me how to make her fabulous English roast potatoes (I'm never making potatoes any other way again!). I taught Lin-Manuel how to roast haricots verts, and Rob and John made their take on a classic cocktail: pomegranate gimlets. And because a proper English lunch isn't complete without a proper table setting, I topped a pink-and-white striped tablecloth with a centerpiece inspired by high tea: meringue clouds with rose petals, pink and white cakes, cookies, candies and china teapots filled with flowers.

The day was so much fun—it felt like one long amusement park ride. I loved every minute of it! When it was over, I asked my director, Olivia, “Did I do OK?? Was it fun to watch?” She replied, “I feel as though I’ve been to the best party ever; the kind of party where you drink too much, dance too much and laugh too much.” That was exactly how I felt. We were both very tired and very happy. I’m so glad that we can invite you all to the party: The episode airs on Food Network on December 9! I hope you enjoy it as much as we did, and I hope you enjoy the recipes, too. Cheerio!

xxx Ina



Mary Poppins Returns opens in theaters December 19. Catch Ina's episode with the stars December 9 at 12:30 p.m. ET on Food Network.



PHOTOS: RYAN DAUSCH/FOOD STYLING; CHRISTINE ALBANO, PROP STYLING; BAK FRITZ



Meringue
Clouds

Pomegranate
Gimlets

Weekend
Cooking



Emily's
Roast
Potatoes



Roasted
Capon

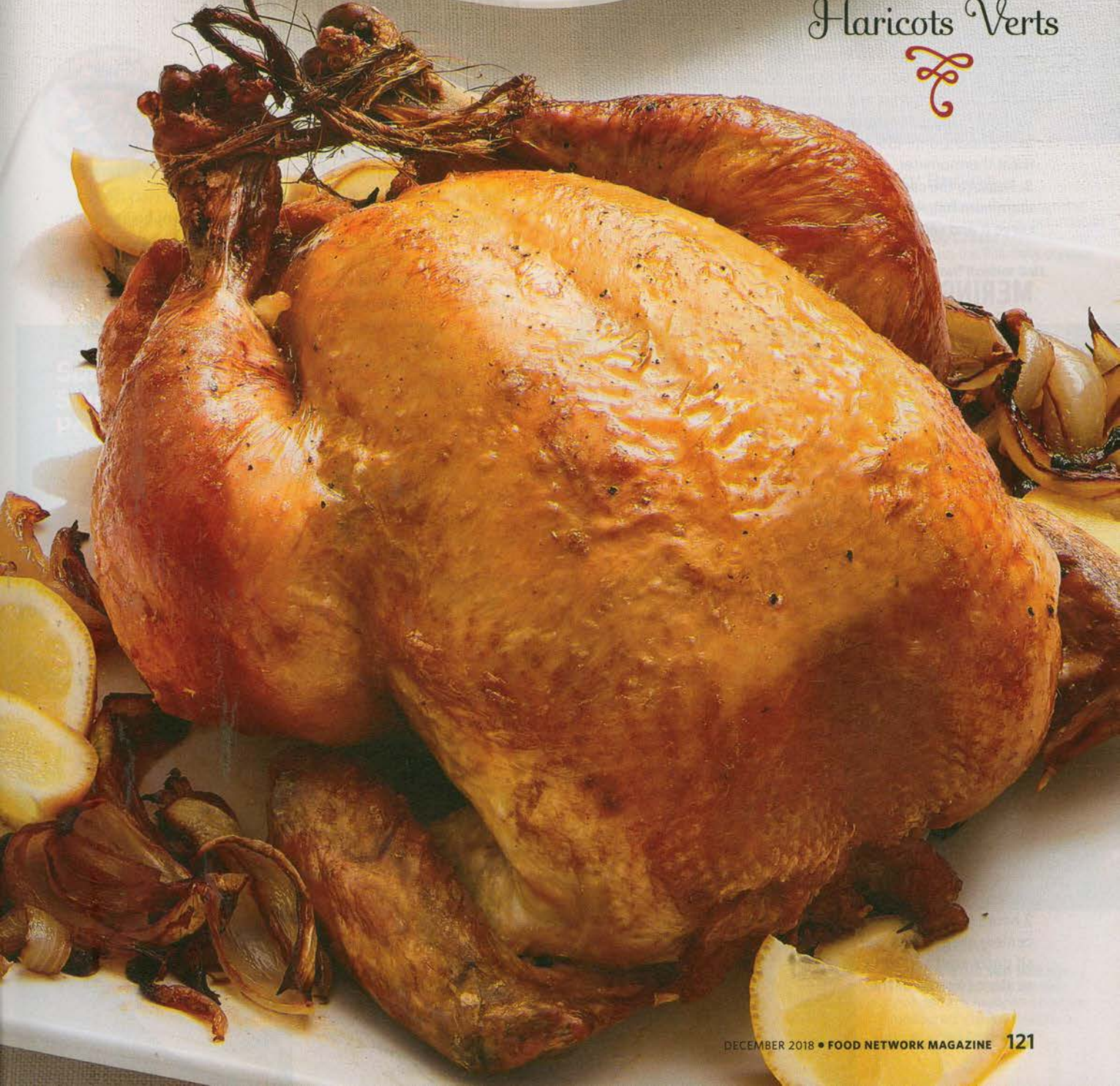


Lunch is served! Ina shows Rob Marshall, John DeLuca and Lin-Manuel Miranda the secret to a perfect roasted capon.





Roasted
Haricots Verts



ROASTED CAPON

ACTIVE: 45 min | TOTAL: 2 hr 45 min | SERVES: 6

- 1 (8 to 10 pound) fresh capon
- Kosher salt and freshly ground black pepper
- 2 lemons, quartered
- 12 fresh thyme sprigs
- 4 tablespoons (½ stick) unsalted butter, melted
- 2 yellow onions, sliced



1. Preheat the oven to 425°.
2. Place the capon, breast side up, in a large roasting pan and pat the outside dry with paper towels. Sprinkle the cavity generously with salt and pepper. Place the lemons and thyme inside the cavity. Tie the legs together with kitchen string and tuck the wings under the body. Brush the capon with half of the melted butter, then sprinkle with 1 tablespoon salt and 1 teaspoon pepper. Place the onions around the capon, pour the rest of the melted butter over the onions and sprinkle the onions with 1½ teaspoons salt and ½ teaspoon pepper. Place the capon in the oven and roast for 1½ hours, until 155° to 160° when the thigh is tested with a meat thermometer.
3. Remove the capon from the oven and cover the pan with aluminum foil. Allow the capon to rest for 20 minutes, then carve it and serve warm with the onions.

MERINGUE CLOUDS

ACTIVE: 30 min | TOTAL: 3 hr 15 min | MAKES: 12 very large meringues

- 3 cups superfine or caster sugar (1 pound 5 ounces)
- 9 extra-large egg whites, at room temperature
- 1 teaspoon pure vanilla extract
- Candied rose petals, for decoration



1. Preheat the oven to 400°. Arrange two oven racks evenly in the oven.
2. Line a sheet pan with parchment paper and spread the sugar in an even layer on the paper. (Leave a small border of paper around the sugar so the sugar doesn't spill onto the pan.) Bake for 10 minutes. Reduce the oven temperature to 250°.
3. Meanwhile, place the egg whites in the bowl of an electric mixer fitted with the whisk attachment. When the sugar is almost ready, whisk the egg whites on high speed for 1 minute, until the whites are frothy. With the mixer still on high, slowly add the hot sugar to the egg whites. (I use a large spoon to start and then pick up the paper and pour the sugar in slowly.) Add the vanilla and continue to whisk on high for 10 minutes, until the meringue is at room temperature. It will be very thick and glossy.
4. Using two large serving spoons, scoop 12 very large oval dollops of meringue onto two sheet pans lined with parchment paper. You should be able to get 6 meringues on each pan; space them well because they will expand while they bake. Place 3 candied rose petals on top of each meringue. Bake for 2 hours, until the outsides of the meringues are crisp and the centers are still soft. Set aside to cool on baking racks. Allow to sit uncovered and serve at room temperature. (Don't refrigerate or store covered or they will lose their crispness.)

ROASTED HARICOTS VERTS

ACTIVE: 15 min | TOTAL: 25 min | SERVES: 8

- 2 pounds haricots verts
- Good olive oil
- Kosher salt and freshly ground black pepper



1. Preheat the oven to 375°.
2. Trim the stem ends only from the haricots verts and place them on two sheet pans. Drizzle the beans with 2 tablespoons of the oil (total) and spread them out in one layer. Sprinkle them with 1½ teaspoons salt and 1 teaspoon pepper. Roast for 10 minutes, until crisp-tender. Serve hot.

EMILY'S ROAST POTATOES

ACTIVE: 30 min | TOTAL: 2 hr | SERVES: 6 to 8

- Kosher salt
- 3 pounds large Yukon Gold potatoes, peeled and 1½- to 2-inch diced
- ½ cup vegetable oil
- Coarse sea salt or fleur de sel



1. Preheat the oven to 425°.
2. Add 1 tablespoon of kosher salt to a large pot of boiling water. Add the potatoes, bring back to a boil, lower the heat and simmer for 8 to 10 minutes. Drain the potatoes, place them back in the pot with the lid on and shake the pot roughly for about 5 seconds. Carefully spoon the potatoes onto a baking rack set over a sheet pan in one layer. Set the potatoes aside to cool and dry for 5 to 10 minutes.
3. Pour the oil into a large roasting pan, tilt the pan to distribute the oil and place in the oven for 5 to 7 minutes, until the oil is smoking hot. Transfer the potatoes carefully into the oil, toss them lightly to coat each potato with the hot oil and spread in one layer. Lower the oven temperature to 350°. Roast for between 1 hour and 1½ hours, turning the potatoes occasionally with tongs, until browned on the outside and creamy inside.
4. Transfer to a serving platter, sprinkle with 1½ to 2 teaspoons sea salt and serve hot.

POMEGRANATE GIMLETS

ACTIVE: 10 min | TOTAL: 15 min (plus 1-hr chilling) | SERVES: 6 to 8

- 1½ cups gin, such as Tanqueray
- 1 cup pomegranate juice, such as Pom Wonderful
- 1 cup freshly squeezed lime juice (6 to 8 limes)
- ½ cup simple syrup*
- Pomegranate seeds, for garnish
- 6 to 8 thin, whole, round slices of lime, for garnish



1. At least 1 hour before serving, freeze 6 to 8 martini glasses.
2. Combine the gin, pomegranate juice, lime juice and simple syrup in a large pitcher. Fill a cocktail shaker half full of ice, pour in the gimlet mixture until the shaker is ¾ full and shake for 15 seconds. Pour into the frozen glasses and garnish each glass with a teaspoon of pomegranate seeds and a slice of lime.

* For the simple syrup, combine 1 cup of sugar with 1 cup of water in a small saucepan and heat until the sugar dissolves completely. Set aside to cool or refrigerate for up to 2 weeks.



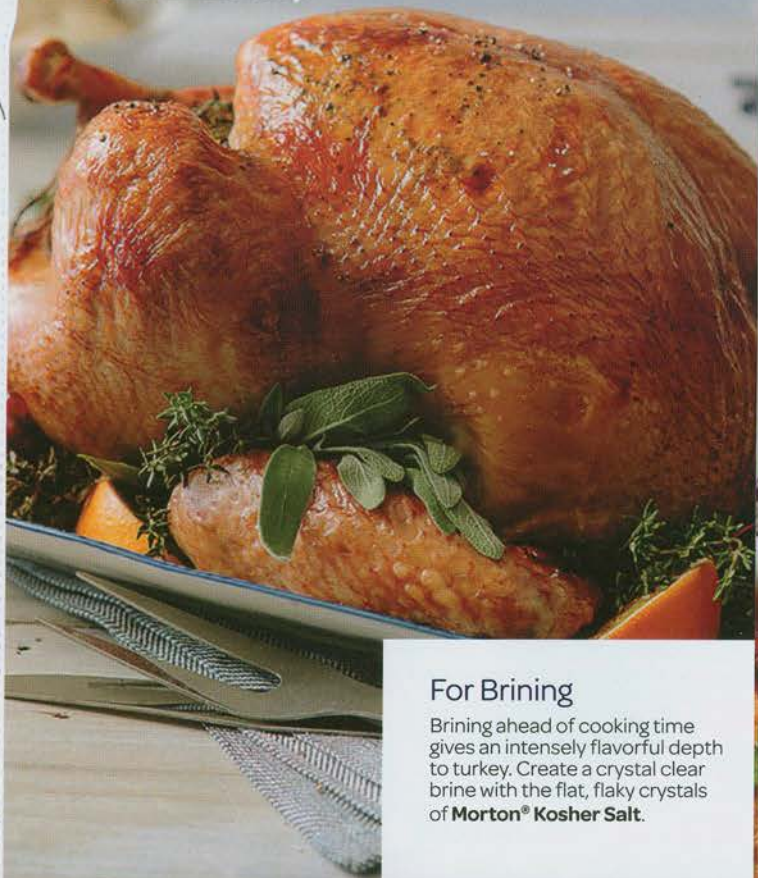
MORTON

Seasonings Greetings

Your guide to
choosing the right salt

Whether gathering family and friends at the table or treating co-workers to a tin of homemade cookies, cooks can rely on one key ingredient all season long: salt. Master the essentials and enhance every dish by choosing the right **Morton Salt** every time.

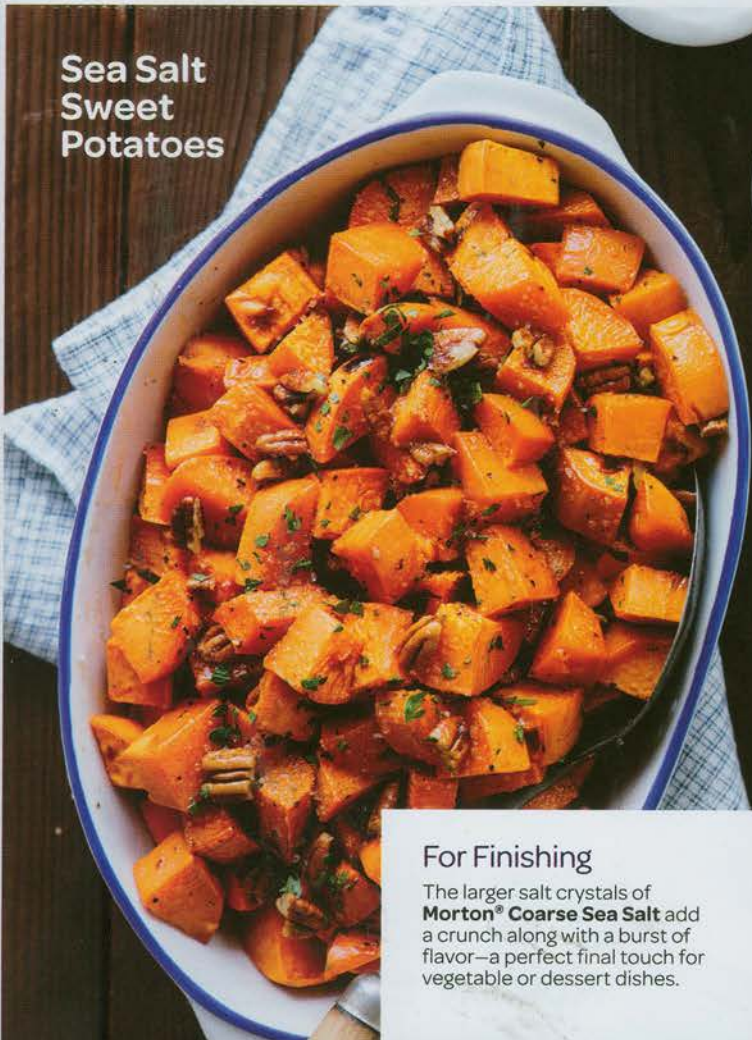
Brined and
Roasted
Whole Turkey



For Brining

Brining ahead of cooking time gives an intensely flavorful depth to turkey. Create a crystal clear brine with the flat, flaky crystals of **Morton® Kosher Salt**.

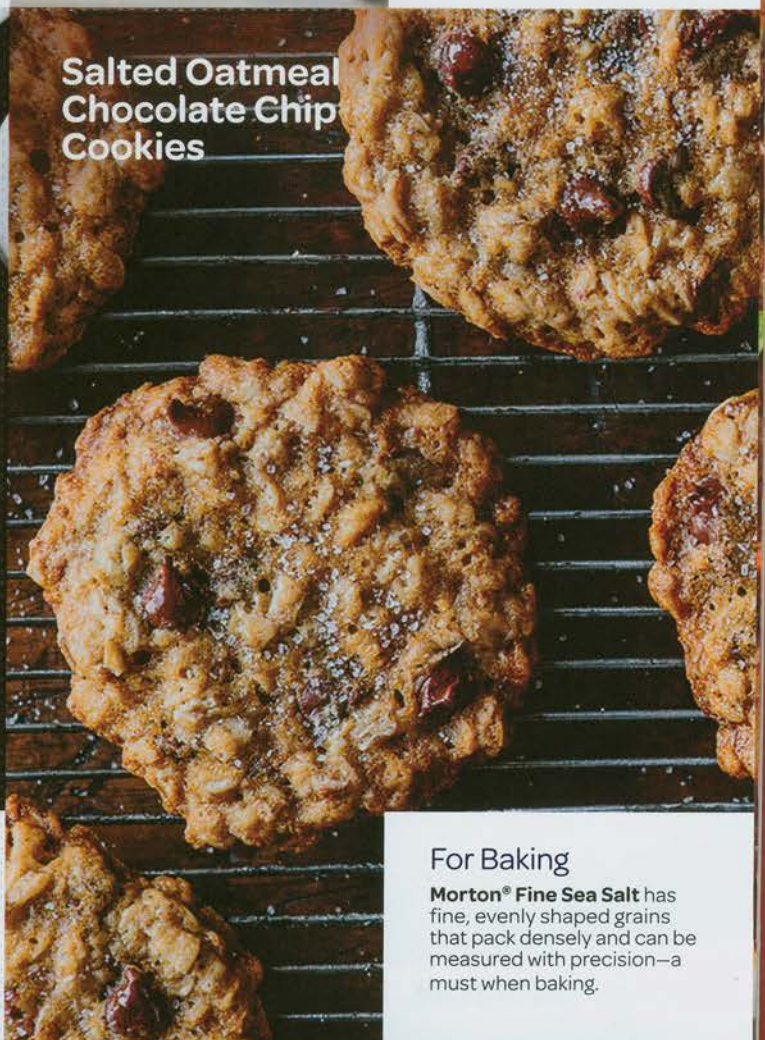
Sea Salt
Sweet
Potatoes



For Finishing

The larger salt crystals of **Morton® Coarse Sea Salt** add a crunch along with a burst of flavor—a perfect final touch for vegetable or dessert dishes.

Salted Oatmeal
Chocolate Chip
Cookies



For Baking

Morton® Fine Sea Salt has fine, evenly shaped grains that pack densely and can be measured with precision—a must when baking.

Brining locks in a turkey's natural juices, so it won't dry out during the roasting process, ensuring the perfect centerpiece for a flavorful feast.

Brined and Roasted Whole Turkey

Cooking Time: 2–3 hours | Preparation Time: 30 hours | Serves: 10–12

INGREDIENTS

- 2 cups Morton® Kosher Salt
- 2 cups sugar
- 2 gallons of cool water
- 1 12- to 15-pound fresh, whole, bone-in-skin-on turkey, rinsed and patted dry
- 8 tablespoons unsalted butter, divided (5 tbsp softened. 3 tbsp melted)
- 1/2 teaspoon ground black pepper
- 1 cup white wine, chicken broth or water

DIRECTIONS

1. Combine Morton® Kosher Salt and sugar in cool water in a large, clean stockpot until completely dissolved. Place the whole turkey in the brine until completely submerged. Cover and refrigerate for 4–5 hours. 2. Remove the turkey from the brine, rinse inside and out under cool running water for several minutes to remove all traces of salt; pat dry with a paper towel. 3. To Roast: Mix the softened butter with the pepper. Place turkey on rack in roasting pan. Rub the seasoned butter under the skin. Brush the skin with the melted butter. 4. Pour 1 cup liquid (wine, broth or water) over the pan bottom to prevent drippings from burning. Roast turkey at 450°F for 25 minutes, baste and then rotate the pan. 5. Continue roasting until the skin turns golden brown, an additional 25 minutes; baste again. Reduce oven temperature to 325°F; continue to roast, basting and rotating the pan once about halfway through cooking, until the minimum internal temperature reaches 165°F. 6. Remove the turkey from the oven. Let stand 20 minutes before carving.



Discover more holiday recipes and salting tips at mortonsalt.com.

Salted Oatmeal Chocolate Chip Cookies

Cooking Time: 12–15 minutes | Serves: 24

INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup packed light brown sugar
- 1/2 cup white sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 1/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon Morton® Fine Sea Salt
- 3 cups instant oats
- 1 cup semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 325°F. 2. Cream butter, brown sugar and white sugar in mixer on medium speed until smooth, about 3 minutes. Beat in one egg at a time until combined. Add vanilla. 3. In a separate mixing bowl, whisk flour, baking soda and 1/2 tsp of Morton® Fine Sea Salt then add to butter and egg mixture and mix until combined. 4. Fold oats and chocolate chips into entire mix with a wooden spoon until combined. 5. Drop dough by rounded tablespoons onto parchment-lined baking sheet two inches apart. Use the last 1/2 tsp of salt to sprinkle a pinch of salt onto the top of each cookie. Bake for about 12–15 minutes. Allow to cool for 5 minutes before transferring to a cooling rack.



Discover more holiday recipes and salting tips at mortonsalt.com.

Just Ask Morton



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Try the Morton Salting Sous Chef, our new voice-activated Amazon Alexa Skill. This go-to kitchen assistant can help you infuse greater flavor into your holiday feast. From brining to marinating to baking, learn how to brilliantly season over 4,000 food items including veggies, mains, side dishes and desserts. To get started, enable Morton Salting Sous Chef using your Alexa app.



Discover more holiday recipes and salting tips at mortonsalt.com.

Move over, main dish, and make way for this savory sweet potato side, turned into something special with a sprinkle of salt for the perfect finishing touch!

Sea Salt Sweet Potatoes

Cooking Time: 25–30 minutes | Preparation Time: 15 minutes | Serves: 4–6

INGREDIENTS

- 2 lbs. (3 medium) sweet potatoes, peeled and cut into 1-inch pieces
- 1/2 teaspoon Morton® Coarse Sea Salt, plus more for finishing
- 2 tablespoons vegetable oil
- 1/4 teaspoon ground black pepper
- 1/4 cup maple syrup
- 1/4 cup pecan pieces

DIRECTIONS

1. Preheat oven to 425°F and coat 9-by-13-inch baking pan. 2. Mix all ingredients in a separate bowl, except for pecans. 3. Arrange mixture in baking pan. 4. Bake for 25–30 minutes, stirring halfway through. 5. Finish with a pinch of Morton® Coarse Sea Salt. 6. And serve!



Discover more holiday recipes and salting tips at mortonsalt.com.

Hotdish for Hanukkah

Molly Yeh celebrates her Jewish heritage with a new twist on a classic Midwestern casserole.



When Food Network star Molly Yeh was growing up, her parents would host a dumpling party instead of a traditional holiday get-together. Dumplings were the perfect dish to celebrate her parents' cultures: Her mom is Jewish, her dad is Chinese. "We would make all different types of dumplings together—it was so much fun," says Molly, star of *Girl Meets Farm*. When she moved from New York City to Minnesota several years ago, she wanted to throw her own multicultural gathering, so she came up with a Hanukkah version of hotdish. The popular casserole usually contains meat, veggies and Tater Tots, which Molly replaced with latkes. "Hotdish is such a good holiday food," she says. "It's like a hug for your insides."

This dish takes time, but you can cook the squash and brisket in advance—Molly says the brisket is actually better that way.



MOLLY YEH'S LATKE HOTDISH

ACTIVE: 1 hr 15 min | TOTAL: 4 hr 35 min
SERVES: 8

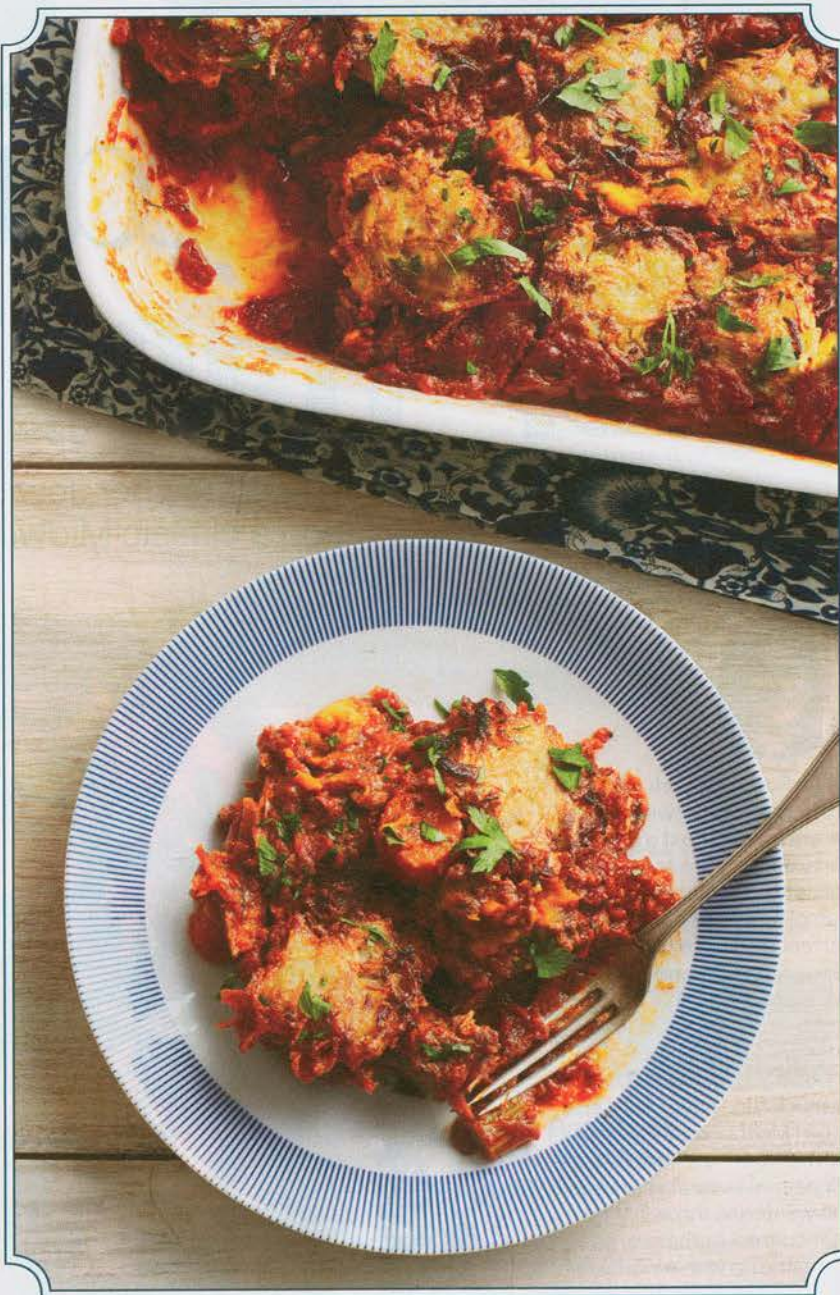
- 2½ tablespoons canola or vegetable oil
- 2 pounds brisket (preferably point end), cut into 2-inch pieces
- Kosher salt and freshly ground pepper
- 1 large onion, sliced
- 2 carrots, sliced ½ inch thick
- 2 celery stalks, sliced ½ inch thick
- ½ cup dry red wine
- 1 tablespoon packed light brown sugar
- 2 tablespoons tomato paste
- 1 14-ounce can diced tomatoes
- 2 cups beef or vegetable stock, plus more if needed
- 2 sprigs fresh rosemary, leaves chopped
- 2 Gala or Honeycrisp apples, thinly sliced
- 1 small butternut squash (about 2 pounds), halved lengthwise and seeded
- A good pinch of red pepper flakes
- 1 batch latkes (see below)
- Chopped fresh parsley, for topping (if you're feeling fancy)

1. Heat 2 tablespoons canola oil in a large pot over medium-high heat. Add the brisket, season with 1½ teaspoons salt and a few turns of black pepper and cook, turning, until browned on all sides, about 10 minutes. Reduce the heat to medium and add the onion, carrots and celery. Cook, stirring, until softened, about 10 minutes.

2. Add the wine and cook for a few minutes until it's reduced by half. Add the brown sugar, tomato paste, tomatoes, stock, rosemary and apples and simmer, uncovered and stirring occasionally, until the meat is tender, 2½ to 3 hours. You want this to reduce and get quite thick and saucy; however, if it reduces too far and it's more gloopy than saucy, add a bit more stock.

3. Meanwhile, preheat the oven to 375°. Brush the innards of your squash with the remaining ½ tablespoon oil and sprinkle with ¼ teaspoon salt and a few turns of black pepper. Roast cut-side up on a rimmed baking sheet until a fork pokes easily into the center, 1 to 1½ hours. Scoop the squash flesh into the bowl of a food processor and puree until very smooth. Stir it into the brisket mixture and add the red pepper flakes. Taste and adjust the seasoning as needed.

4. Increase the oven temperature to 400°. Transfer the brisket mixture to a 9-by-13-inch casserole dish and top with the latkes lined up in nice neat rows. Bake until the mixture is bubbly and the latkes are deep brown, 20 to 25 minutes. Let cool slightly and then top with chopped parsley, if using.



LATKES ACTIVE: 45 min | TOTAL: 1 hr 15 min | SERVES: 8

- 1½ pounds russet potatoes
- 1 large yellow onion
- Kosher salt
- 2 large eggs
- 1 tablespoon fresh lemon juice
- ½ cup all-purpose flour
- Freshly ground pepper
- Canola or vegetable oil, for frying

1. Shred the potatoes and onion in a food processor or with a grater or mandoline. Place in a strainer that has been lined with cheesecloth or a damp kitchen towel. Toss with ¼ teaspoon salt and let sit over a bowl to drain for 30 minutes.

2. Gather the top of the cheesecloth and use your hands to squeeze out as much excess moisture as you can. Transfer the vegetables to a clean bowl; mix in the eggs, lemon juice, flour and some pepper.

3. Heat ¼ inch canola oil in a large skillet over medium-high heat until shimmering. Working in batches so as not to crowd the pan, fry loosely packed rounded tablespoons of the potato mixture until browned, about 2 minutes per side. Add more oil to the pan and adjust the temperature as needed. Transfer to a paper towel-lined plate, season with salt and set aside.



Family Greatly

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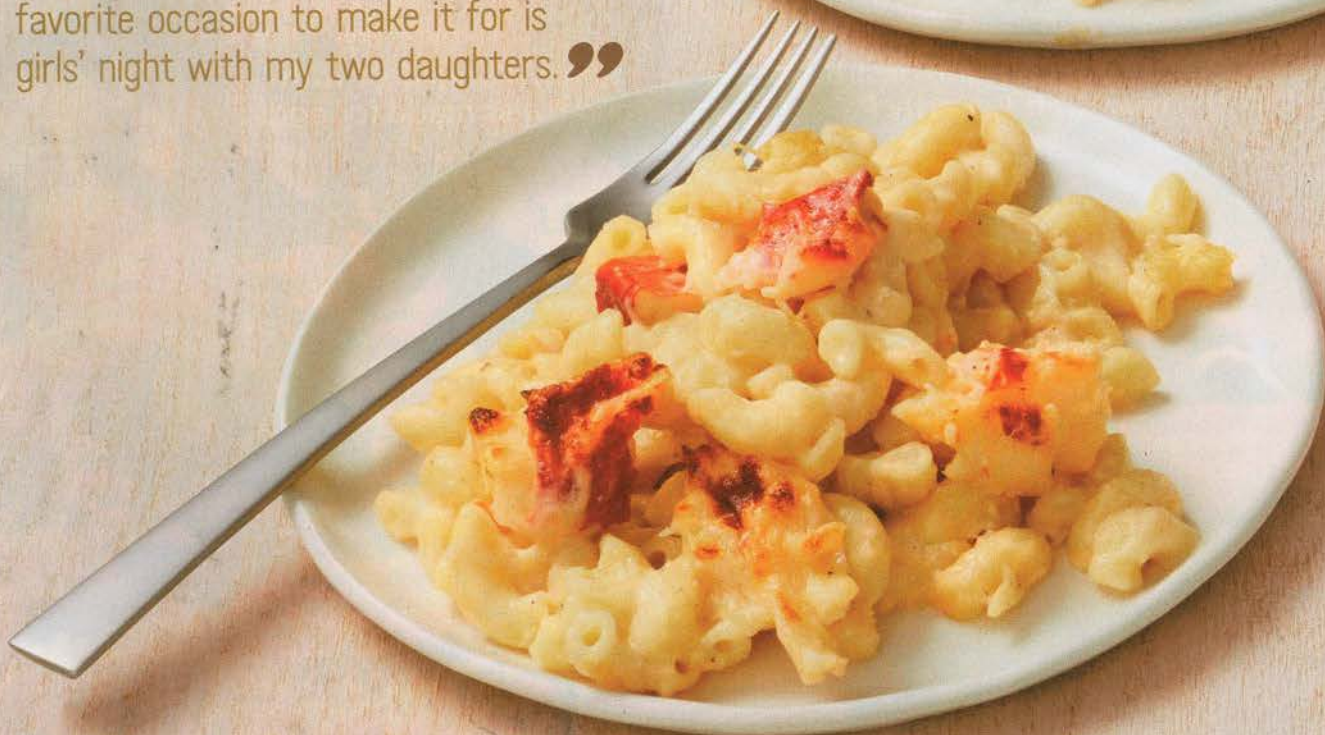


Just Add Seafood

Turn pasta into a special family dinner with these recipes from Food Network chefs.



“Lobster mac and cheese lends itself perfectly to an elegant dinner with friends, but my favorite occasion to make it for is girls’ night with my two daughters.”





REE DRUMMOND'S LOBSTER MAC AND CHEESE

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

- 8 ounces elbow macaroni
- 6 tablespoons salted butter, plus more for the baking dish
- 2 cooked lobster tails, meat removed and chopped into large chunks (2 cups)
- $\frac{1}{4}$ cup all-purpose flour
- 2 cups whole milk
- $\frac{1}{2}$ cup half-and-half
- Kosher salt and freshly ground pepper
- 1 cup grated parmesan cheese
- $\frac{3}{4}$ cup grated sharp cheddar cheese
- $\frac{3}{4}$ cup grated fontina cheese
- 4 ounces goat cheese

1. Bring a large pot of water to a boil. Cook the macaroni until still very firm, about 4 minutes (it should be too firm to eat right out of the pot). Drain and set aside.
2. Meanwhile, preheat the oven to 350°. Generously butter a 9-by-13-inch baking dish. Melt 2 tablespoons butter in a large skillet over medium-high heat. When it just starts to brown, throw in the lobster and cook 1 minute. Transfer to a bowl and set aside.
3. Add the remaining 4 tablespoons butter to the same skillet. Sprinkle in the flour, whisking to combine. Let the roux cook for a minute or so, whisking constantly. Pour in the milk, whisking constantly, then cook the white sauce until thick and bubbling, 3 to 5 minutes. Next, add the half-and-half, 1 teaspoon salt and plenty of pepper, and stir to combine. Add the parmesan (hold back some for topping!), cheddar, fontina and goat cheese and stir them around to melt. Stir in the lobster and macaroni.
4. Pour the mac and cheese into the prepared baking dish and top with the reserved parmesan. Bake until bubbling and a slight crust forms on top, 20 to 25 minutes.

VALERIE BERTINELLI'S SHRIMP SCAMPI WITH ORECCHIETTE

ACTIVE: 45 min | TOTAL: 45 min | SERVES: 4

FOR THE BREADCRUMBS

- 2 tablespoons unsalted butter
- 2 cups panko breadcrumbs
- 2 tablespoons finely chopped fresh chives
- 2 teaspoons finely chopped fresh oregano
- ½ teaspoon grated lemon zest
- Kosher salt and freshly ground pepper

FOR THE PASTA

- Kosher salt
- 2 tablespoons extra-virgin olive oil, plus more if needed
- 2 pounds large shrimp (16 to 20 count), peeled and deveined
- Freshly ground pepper
- 12 cloves garlic, finely chopped
- 1 shallot, finely chopped
- 1 cup dry white wine
- ¾ cup fresh lemon juice (from 1 to 1½ lemons)
- Pinch of red pepper flakes
- Pinch of dried oregano
- 4 tablespoons unsalted butter, cut up
- ¾ cup fresh parsley, chopped
- 12 ounces orecchiette

1. Make the breadcrumbs: In a large stainless-steel skillet, heat the butter over medium heat until melted and slightly browned but not burned. Add the breadcrumbs. Using a wooden spoon, stir the breadcrumbs to coat with the brown butter and toast until golden brown, 2 to 3 minutes. Remove from the heat. Stir in the chopped chives and oregano and the lemon zest. Season with salt and pepper to taste, pour into a small bowl and set aside.

2. Make the pasta: Bring a large pot of generously salted water to a boil. Wipe out the skillet, add the olive oil and heat over high heat until shimmering. Season the shrimp all over with salt and pepper. Working in two batches, add the shrimp to the pan in one layer and cook for 1 minute. Turn and cook 1 more minute. Using a slotted spoon, transfer the shrimp to a large bowl.

3. Add the garlic and shallot to the pan and cook for 1 minute. Add a touch more oil if the pan is dry. Add the wine, lemon juice, red pepper flakes and dried oregano and simmer for 3 minutes. Whisk in the butter piece by piece, thoroughly incorporating each piece before adding the next. Taste and season with additional salt and pepper as needed. Add the shrimp back to the pan and simmer until completely cooked through, about 2 minutes. Stir in the parsley. Remove the skillet from the heat.

4. Meanwhile, add the pasta to the boiling water and cook until just tender, about 10 minutes. Reserve 1 cup of the cooking water and drain the pasta in a colander. Add to the skillet with the shrimp, add the parsley and toss, adding some of the cooking water if necessary to keep it moist. Transfer to bowls and top with some of the herbed breadcrumbs.



“ Shrimp scampi is one of the easiest dinners to make, and it’s a great dish to put together quickly for company—especially around the holidays. ”



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Weekend Cooking

ALEX GUARNASCHELLI'S ANGEL HAIR PASTA WITH CAVIAR AND LEMON

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4 (as an appetizer)

- 1 cup heavy cream
- 1 cup sour cream
- Kosher salt and black pepper
- Grated zest and juice of ½ to 1 lemon
- 4 ounces angel hair pasta
- 1½ to 2 ounces American caviar or trout roe
- 1 small bunch chives, minced

This recipe is meant as a first course or appetizer for a bigger holiday meal; if you want to serve it as a main course, consider doubling the recipe.

1. Make the sauce: Whisk the heavy cream and sour cream in a large skillet and season with salt and pepper. Simmer over medium heat, whisking, until the mixture thickens and all the sour cream melts, 2 to 3 minutes. Add a few grates of lemon zest and some of the lemon juice. Taste for seasoning. At this point the sauce should be thick enough to coat the pasta.
2. Meanwhile, cook the pasta: Bring a large pot of water to a boil. Add 2 tablespoons salt and bring the water back up to a boil. Add the pasta to the pot and cook until al dente, stirring occasionally to make sure it doesn't clump or stick to the bottom, about 2 minutes. Drain the pasta in a colander, reserving ½ cup of the cooking water.
3. Add the pasta to the skillet and toss to coat with the cream sauce. Shut off the heat and allow the pasta to rest in the sauce for 2 minutes, tossing to coat from time to time. If the sauce is too thin, simmer over low heat for 2 additional minutes. If it is too thick, simply thin it out with some of the reserved pasta water. Taste for seasoning. Add more salt or lemon juice, if needed.
4. Spoon a small amount of caviar onto 4 serving plates. Use a fork to twirl the pasta and make a large forkful. Use your index finger to gently coax the pasta off the fork and on top of the caviar on the plate. Repeat with the remaining plates. Spoon any leftover sauce over the pasta. Note: The sauce thickens quickly, so keep it loose with a little pasta water, if needed, as you plate. Sprinkle with the chives and a touch more grated lemon zest.



“The combination of bright citrus with salty caviar is so simple and fun to serve around the holidays.”



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Holiday Cooking



Places, Everyone!

Stock up on rosemary for your Christmas feast: You can use the extra for pretty place cards. Just curve a sprig into a circle and tie the ends together with narrow ribbon or twine. Make one wreath for each guest, then write each person's name on a small gift tag and tie it to the wreath. Cover with plastic wrap and store in the fridge until dinnertime.

WAKE UP TO Cinnamon Rolls

Make your morning extra merry with a pan full of homemade buns.



PHOTOS: RYAN DALLER; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SUZIE AYERS



CLASSIC CINNAMON ROLLS

ACTIVE: 40 min | TOTAL: 3 hr 15 min | MAKES: 12

FOR THE DOUGH

- $\frac{3}{4}$ cup water
- 1 $\frac{1}{4}$ -ounce packet active dry yeast (2 $\frac{1}{4}$ teaspoons)
- 2 tablespoons plus $\frac{1}{4}$ teaspoon granulated sugar
- 2 $\frac{3}{4}$ cups all-purpose flour, plus more for dusting
- $\frac{1}{3}$ cup nonfat milk powder, sifted if needed
- 1 teaspoon salt
- 4 tablespoons unsalted butter, melted, plus more for the bowl
- 2 large egg yolks

FOR THE FILLING

- $\frac{1}{4}$ cup granulated sugar, plus more for the baking dish
- $\frac{1}{4}$ cup packed light brown sugar
- 2 tablespoons ground cinnamon
- 1 stick unsalted butter, softened, plus more for the baking dish

FOR THE ICING

- 2 ounces cream cheese, at room temperature
- 4 tablespoons unsalted butter, at room temperature
- 1 $\frac{1}{2}$ cups confectioners' sugar
- $\frac{1}{2}$ teaspoon pure vanilla extract

- 1.** Heat the water to 100° in a bowl in the microwave. (It should feel warm but not too hot.) Sprinkle the yeast and $\frac{1}{4}$ teaspoon granulated sugar over the top and stir to dissolve. Let stand until foamy, about 5 minutes.
- 2.** Meanwhile, whisk the flour, milk powder, salt and the remaining 2 tablespoons granulated sugar in a large bowl and make a well in the center. Whisk the melted butter and egg yolks into the yeast mixture, then pour into the well and stir with a wooden spoon until the dough comes together into a shaggy ball.
- 3.** Turn the dough out onto a lightly floured surface, dust with more flour and knead, adding more flour as needed, until smooth but still slightly sticky, 2 to 3 minutes. Transfer the dough to a buttered bowl, turning to coat. Cover with plastic wrap and let rise in a warm place until doubled in size, 1 to 1 $\frac{1}{2}$ hours.
- 4.** Make the filling: Mix the granulated sugar, brown sugar and cinnamon in a small bowl. Turn out the dough onto a lightly floured surface, pat and roll out into a 10-by-18-inch rectangle. Spread the butter over the dough, leaving a 1-inch border on one long side. Sprinkle with the cinnamon sugar and lightly press into the butter. Brush the clean edge with water, then tightly roll up the dough into a log, starting with a long side and rolling toward the clean edge; pinch the seam to seal.
- 5.** Butter a 9-by-13-inch baking dish and lightly sprinkle with granulated sugar. Slice the dough log into 12 pieces and arrange cut-side up in the dish. Cover with plastic wrap and let sit at room temperature until doubled in size, about 1 hour, or you can refrigerate overnight, then in the morning let stand at room temperature 2 hours before baking.
- 6.** Preheat the oven to 350°. Uncover the rolls and bake until golden brown, 25 to 30 minutes. Let cool at least 15 minutes in the baking dish.
- 7.** Meanwhile, make the icing: Beat the cream cheese and butter with a mixer on medium speed until smooth. Add the confectioners' sugar and vanilla and beat until combined. Spread a thin layer on the warm cinnamon rolls; serve with the remaining icing.





CRANBERRY-ORANGE CINNAMON ROLLS

Make Classic Cinnamon Rolls (see page 137). For the filling: Stir $\frac{1}{2}$ teaspoon grated orange zest into the softened butter and add $\frac{1}{4}$ cup chopped dried cranberries to the cinnamon sugar. For the icing: Beat in 2 tablespoons whole-berry cranberry sauce.



 **TOFFEE-PECAN
CINNAMON ROLLS**

Make Classic Cinnamon Rolls (see page 137). For the filling: Use dark brown sugar instead of light brown. Replace the icing with toffee-pecan sauce: Bring 1 stick unsalted butter, $\frac{1}{2}$ cup dark brown sugar, $\frac{1}{4}$ cup each dark corn syrup and heavy cream and $\frac{1}{2}$ teaspoon kosher salt to a boil in a saucepan. Reduce the heat to a simmer and cook until thickened, 8 to 12 minutes. Stir in 1 cup chopped toasted pecans. Cook, stirring, until coated, 1 to 2 minutes. Let cool 5 minutes, stirring occasionally, then pour over the rolls.





CHOCOLATE CHIP CINNAMON ROLLS

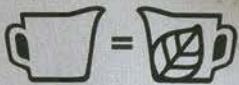
Make Classic Cinnamon Rolls (see page 137). For the dough: Replace $\frac{1}{4}$ cup of the flour with Dutch-process cocoa powder. For the filling: Use only 1 tablespoon cinnamon and add $\frac{1}{2}$ cup mini chocolate chips to the cinnamon sugar. Sprinkle with more mini chocolate chips after icing.



Cut
the sugar
calories in
half and
keep the
whole
cake.



NO CONVERSION



1 Cup
Sugar

1 Cup Stevia
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RED VELVET CINNAMON ROLLS

Make Classic Cinnamon Rolls (see page 137). For the dough: Use only $\frac{1}{2}$ cup water and add 1 tablespoon Dutch-process cocoa powder to the flour mixture. Whisk $\frac{1}{2}$ cup buttermilk and 2 teaspoons red gel food coloring into the wet ingredients. (The dough will be very sticky; generously dust the surface with flour when kneading and rolling.) For the filling: Use only 1 tablespoon cinnamon.



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THE TIMELESS TASTE OF ITALY

50

Ways to Top a CRACKER


Serve some of these fun bites at your next holiday get-together.



Butternut Squash
with Caponata
No. 30



Steak with
Fresh Salsa
No. 49



Jalapeño-Cheddar
No. 32



❧
*Blood Orange
and Fennel*
No. 5

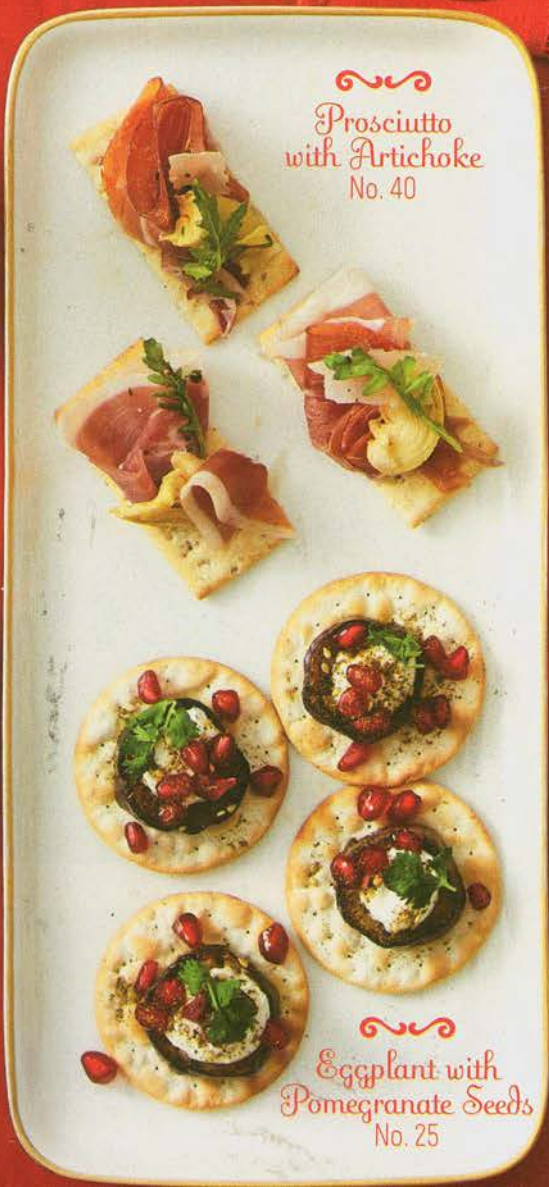
❧
*Mushrooms
with Herb
Cheese*
No. 20

❧
*Pear Chutney with
Blue Cheese*
No. 1



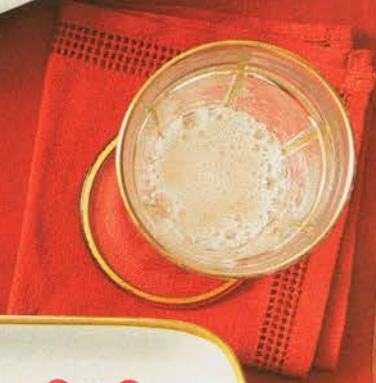
❧
*Smoked Salmon
with Pickled Onion*
No. 15

❧
*Brandied Figs
with Brie*
No. 3



❧
*Prosciutto
with Artichoke*
No. 40

❧
*Eggplant with
Pomegranate Seeds*
No. 25





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"I LOVE YOU."
SOME BAKE CAKE.



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STARRING *Rolls*

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Choose from pork, lamb, beef or fish,
plus sides to match.



PHOTOS: RYAN BAUSCH
FOOD STYLING: ADRIENNE ANDERSON
PROP STYLING: BARB FRITZ

MUSHROOM-STUFFED PORK ROULADE

ACTIVE: 1 hr 15 min | TOTAL: 3 hr | SERVES: 6 to 8

- 7 tablespoons extra-virgin olive oil
- 1 pound wild mushrooms (such as oyster and/or hen of the woods), trimmed and sliced
- 1 small head garlic, minced
- Kosher salt and freshly ground pepper
- $\frac{1}{2}$ cup finely chopped fresh parsley
- 1 tablespoon finely chopped fresh thyme, plus 2 sprigs
- 1 tablespoon finely chopped fresh rosemary, plus 1 sprig
- 1 center-cut boneless pork loin roast ($3\frac{1}{2}$ to 4 pounds)
- $\frac{3}{4}$ cup dry sherry
- 1 cup low-sodium chicken broth
- 1 tablespoon unsalted butter

1. Position racks in the upper and lower thirds of the oven and preheat to 350°. Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the mushrooms and cook, undisturbed, until they start browning, about 2 minutes. Stir and continue cooking, stirring occasionally, until tender, 4 to 5 more minutes. Push the mushrooms to one side of the skillet. Add

another 1 tablespoon olive oil and the garlic to the other side of the skillet and cook, stirring occasionally, until softened, about 30 seconds. Stir the garlic into the mushrooms and season with salt and pepper. Let cool.

2. Meanwhile, combine the parsley, chopped thyme and rosemary, 3 tablespoons olive oil and a pinch each of salt and pepper in a small bowl; set aside.

3. Butterfly the pork: Position your knife about one-third of the way up the length of the pork loin, with your knife parallel to the cutting board. Begin cutting into the pork, pulling the meat away with your other hand so that it opens up into a flat, evenly thick piece. Season the pork with salt and pepper, spread the herb oil over the top, and top with the mushrooms. Reroll the pork into a log and tie in 1-inch intervals using kitchen twine. Season with salt and pepper.

4. Set a rack in a large roasting pan. Heat the remaining 2 tablespoons olive oil in a large skillet over medium-high heat. Add the pork, fat-side down, and cook until browned, about 3 minutes. Continue to cook, turning, until browned all over, 1 to 2 more minutes. Transfer the pork, seam-side down, to the rack in the pan. Roast on the lower oven rack until a thermometer inserted into the thickest part of the meat (not the filling) registers 135°, 1 hour to 1 hour 15 minutes. Remove the pork on the rack to a cutting board, tent with foil and let rest 30 minutes.

5. Meanwhile, skim off any excess fat from the juices in the roasting pan and add the sherry. Place the pan across two burners over medium-high heat. Add the thyme and rosemary sprigs and cook, scraping up any browned bits with a wooden spoon and stirring, until the liquid is reduced by about half, 1 minute. Pour into a small saucepan, add the chicken broth and bring to a boil. Lower the heat to a simmer and cook until slightly reduced, 4 to 5 minutes. Stir in the butter and season with salt. Strain the sauce through a fine-mesh sieve.

6. Place the pork on a cutting board and remove the twine; cut into $\frac{1}{2}$ -inch-thick slices. Transfer to a platter and serve with the sauce.





ASPARAGUS WITH MEYER LEMON BREADCRUMBS

Heat 2 tablespoons butter in a skillet over medium heat. Add $\frac{1}{2}$ cup panko and 1 teaspoon chopped thyme and cook, stirring, until browned, 3 to 6 minutes. Remove from the heat and stir in 3 tablespoons grated pecorino, 2 tablespoons chopped chives and 2 teaspoons Meyer lemon zest; season with salt and pepper and set aside. Cook 2 pounds trimmed asparagus in salted boiling water until crisp-tender, 2 to 4 minutes. Drain and toss with 2 tablespoons butter and a pinch each of salt and pepper. Transfer to a platter and top with the panko mixture.



GARLIC MASHED POTATOES

Simmer 3 pounds Yukon Gold potatoes (peeled and cut into chunks) with 3 bay leaves in salted water until tender, 15 to 18 minutes. Reserve $\frac{1}{2}$ cup cooking water, then drain; discard the bay leaves. Return the potatoes to the pot off the heat and mash. Meanwhile, bring $1\frac{1}{2}$ cups milk to a simmer in a saucepan with 5 chopped garlic cloves and 3 bay leaves; cook 15 minutes. Remove from the heat. Add $1\frac{3}{4}$ sticks cut-up butter to the potatoes along with the milk mixture (discard the bay leaves); stir, thinning with the reserved cooking water if needed. Season with salt and pepper.

OLIVE-STUFFED LAMB ROULADE WITH SALSA VERDE

ACTIVE: 1 hr 10 min | TOTAL: 5 hr | SERVES: 6 to 8

- ¾ cup plus 1 tablespoon extra-virgin olive oil
- 5 cloves garlic, minced
- 1 tablespoon coriander seeds, coarsely ground
- ¾ teaspoon red pepper flakes
- 2 teaspoons grated lemon zest, plus 2 tablespoons lemon juice
- 1 4-pound boneless leg of lamb, trimmed of excess fat and butterflied (ask the butcher to do this)
- Kosher salt and freshly ground pepper
- ¾ cup pitted kalamata olives, rinsed
- 2¼ cups packed fresh parsley
- 1 tablespoon plus 1 teaspoon fresh oregano
- 1 tablespoon capers, rinsed
- 1 tablespoon red wine vinegar
- 2 teaspoons dijon mustard

1. Heat ¾ cup olive oil in a small skillet over medium heat. Add 4 minced garlic cloves and the coriander and cook, stirring often, until the garlic is softened, about 1 minute. Remove from the heat and stir in ½ teaspoon red pepper flakes and the lemon zest. Let cool completely.
2. Generously season the lamb with salt and pepper on both sides, then rub all over with the garlic oil. Let sit at room temperature 1 hour.
3. Preheat the oven to 275°. Set a rack in a large roasting pan; set aside. Pulse the olives, ¾ cup parsley, 1 teaspoon oregano and 1 tablespoon each lemon juice and olive oil in a food processor until a coarse paste forms. Place the lamb fat-side down and spread the olive paste over the top. Starting from a short side, roll the lamb into a log; tie in 1-inch intervals using kitchen twine.
4. Transfer the lamb, seam-side down, to the rack in the pan. Roast until a thermometer inserted into the center registers 130° to 135°, 1 hour 45 minutes to 2½ hours. Let rest in the pan 30 minutes. Increase the oven temperature to 500°.
5. Meanwhile, make the salsa verde: Pulse the remaining 2 cups parsley, 1 tablespoon oregano, 1 minced garlic clove, ¾ teaspoon red pepper flakes and the capers in the food processor until coarsely chopped. Add the remaining 1 tablespoon lemon juice, the vinegar, mustard, ¼ teaspoon salt and a few grinds of pepper. With the machine running, gradually add the remaining ½ cup olive oil until a chunky sauce forms. Season with more salt and pepper.
6. Return the lamb to the oven and roast until browned, about 20 more minutes. Transfer to a cutting board and let rest 20 minutes.
7. Remove the twine and cut the lamb into ¾-inch-thick slices. Transfer to a platter and top with the salsa verde.



GREEN BEAN AND ORANGE SALAD

Cook 1½ pounds green beans in salted boiling water until crisp-tender, 2 minutes. Drain and transfer to a bowl of ice water to cool, then drain and pat dry. Whisk 2 tablespoons each sherry vinegar and orange juice, 2 teaspoons dijon mustard and ½ teaspoon kosher salt in a large bowl; whisk in ¼ cup olive oil. Add 1 thinly sliced shallot and let sit 10 minutes. Add the green beans, 2 heads torn frisée, the segments of 2 oranges and ½ cup chopped toasted pistachios; season with salt and pepper and toss.



SAFFRON RICE

Heat 3 tablespoons butter in a large saucepan over medium-high heat. Add 1 finely chopped onion and cook, stirring, until softened, 4 minutes. Stir in 2 cups basmati rice, 2 teaspoons kosher salt and ½ teaspoon saffron threads. Add 1½ cups each water and low-sodium chicken broth. Bring to a simmer, reduce the heat to low, cover and cook until the rice is tender and the liquid is absorbed, 15 minutes. Let sit, covered, 5 minutes, then fluff with a fork. Stir in ¼ cup chopped cilantro and 2 sliced scallions.

RED WINE-BRAISED BRISKET ROULADE

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

- 1 8-ounce bag pearl onions
- 5 thyme sprigs
- 2 bay leaves
- 1 tablespoon juniper berries
- 1 4-pound flat-cut brisket, trimmed
- Kosher salt and freshly ground pepper
- 3 medium carrots, halved crosswise and quartered lengthwise
- 3 medium parsnips, halved crosswise and quartered lengthwise
- 2 to 3 tablespoons extra-virgin olive oil
- 5 cloves garlic, smashed
- 1 large shallot, sliced
- 2 tablespoons tomato paste
- 2 tablespoons all-purpose flour
- 1 750-ml bottle dry red wine
- $\frac{1}{4}$ cup brandy
- 7 ounces fresh veal demi-glace (such as D'Artagnan)
- 2 tablespoons unsalted butter
- $\frac{3}{4}$ cup chopped fresh parsley, plus more for topping

1. Trim the pearl onions and cut a slit up the sides from root to tip. Transfer to a bowl and cover with hot water; let sit 30 minutes to soften, then drain and peel; set aside.

2. Meanwhile, wrap the thyme, bay leaves and juniper berries in a square of cheesecloth and tie closed; set aside.

3. Butterfly the brisket: With your knife parallel to the cutting board, slice the brisket in half horizontally almost all the way through, leaving one side attached; open like a book. (If the brisket is triangular, cut from the pointed side toward the wider side.) Pound with the flat side of a meat mallet until about $\frac{3}{4}$ inch thick, if needed.

4. Season the brisket with salt and pepper and arrange with the wider of the two short sides in front of you. Arrange the carrots and parsnips horizontally across the brisket, close to the side in front of you. Starting from this side, roll the brisket over the vegetables to make a tight log and set seam-side down. Tie in 2-inch intervals using kitchen twine, then tie across the length, tucking in the ends. Season with salt and pepper.

5. Preheat the oven to 250°. Heat 2 tablespoons olive oil in a large Dutch oven over high heat. Add the brisket and cook, turning, until browned all over, 12 to 15 minutes. Remove to a plate.

6. Reduce the heat to medium. Add the remaining 1 tablespoon olive oil if the pot looks dry, then add the garlic, shallot and tomato paste and cook, stirring, until golden, about 1 minute. Sprinkle in the flour and cook, stirring constantly, until golden, about 1 minute. Add the wine, brandy, pearl onions and cheesecloth bundle and bring to a boil. Whisk in the demi-glace and 1 cup water and return to a boil.

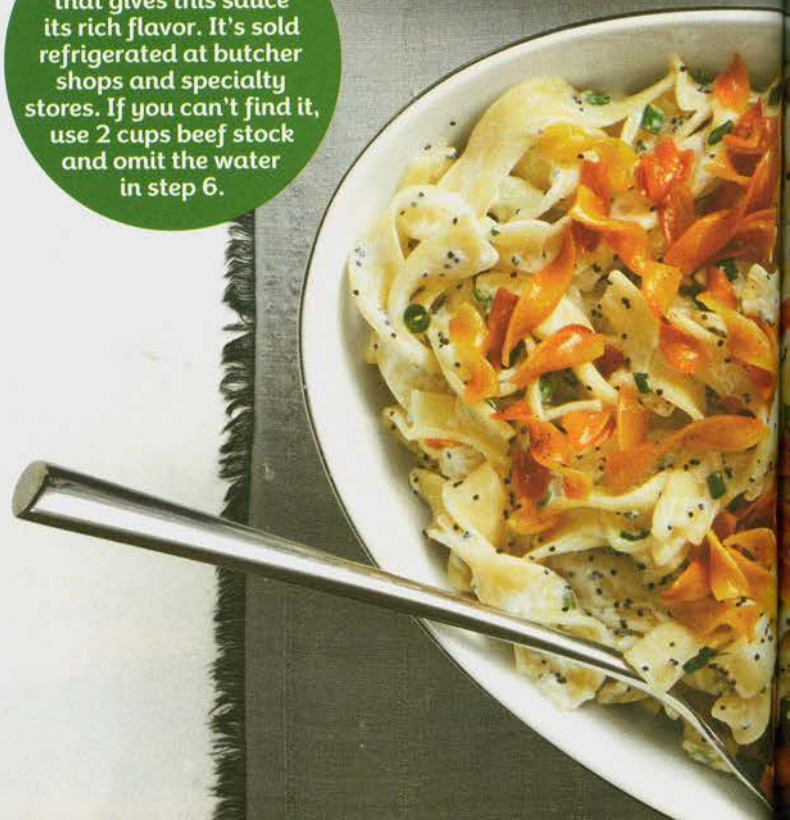
7. Nestle the brisket in the liquid and return to a boil. Cover and transfer to the oven. Bake, turning halfway through, until the brisket is tender and a thermometer inserted into the center registers 190° to 200°, about 4 hours. Remove from the oven, uncover and turn the brisket. Let rest in the sauce at least 30 minutes.

8. Transfer the brisket to a cutting board. Discard the cheesecloth bundle. Skim the fat off the top of the sauce and cook over high heat until thick and glossy, 15 to 20 minutes. Remove from the heat and whisk in the butter, then stir in the parsley.

9. Remove the twine from the brisket and cut into 1-inch-thick slices. Transfer the sauce and brisket to a platter; top with more parsley.



Veal demi-glace is a thick stock that gives this sauce its rich flavor. It's sold refrigerated at butcher shops and specialty stores. If you can't find it, use 2 cups beef stock and omit the water in step 6.





SWEET-AND-SOUR BRUSSELS SPROUTS

Set 2 baking sheets in the oven and preheat to 450°. Toss 2½ pounds Brussels sprouts (trimmed and halved), 2 red onions (cut into wedges), ¼ cup olive oil, 2 teaspoons kosher salt and a few grinds of pepper in a bowl. Roast, cut-sides down, on the hot baking sheets, switching the pans halfway through, until tender and browned, 30 to 40 minutes. Meanwhile, simmer ½ cup white wine vinegar, ¼ cup golden raisins, 2 tablespoons honey and ½ sliced red jalapeño (seeded for less heat) in a small saucepan over medium-high heat until syrupy, about 8 minutes. Drizzle over the vegetables.



POPPY SEED EGG NOODLES

Melt 2 tablespoons butter in a nonstick skillet over medium-high heat. Crush 1 cup egg noodles and add to the skillet. Cook, stirring, until browned, 3 to 5 minutes. Drain on paper towels; season with salt and pepper. Boil 1 pound egg noodles as the label directs. Reserve 1 cup cooking water; drain the noodles and return to the pot off the heat. Add 4 tablespoons butter, ⅓ cup crème fraîche, 2 tablespoons chopped chives, 2 teaspoons poppy seeds, ¼ teaspoon nutmeg and ½ cup of the reserved cooking water. Stir until creamy, adding more cooking water as needed. Season with salt. Top with the fried noodles.

CRAB-STUFFED FLOUNDER ROLLS WITH SHRIMP AND COCKLES

ACTIVE: 45 min | TOTAL: 1 hr 15 min | SERVES: 8

- ¼ cup extra-virgin olive oil
- 1 small onion, finely chopped
- 1 small bulb fennel, cored and finely chopped, plus 2 tablespoons chopped fronds
- 3 cloves garlic, minced
- 1 tablespoon dried oregano
- ½ teaspoon red pepper flakes
- ⅔ cup dry white wine
- 2 28-ounce cans diced tomatoes
- 1 8-ounce bottle clam juice
- 1 pound jumbo lump crab meat, picked over
- 1 teaspoon finely grated lemon zest
- Kosher salt
- 4 large flounder fillets (about 10 ounces each), halved lengthwise, or 8 small flounder fillets (4 to 5 ounces each)
- Freshly ground pepper
- 2 pounds cockles, scrubbed
- 1 pound rock shrimp

1. Heat the olive oil in a large pot over medium heat. Add the onion, fennel bulb and garlic and cook, stirring occasionally, until tender but not browned, 10 to 12 minutes. Stir in the oregano and red pepper flakes and cook, stirring, 30 seconds. Increase the heat to medium high, add the wine and cook until it almost completely evaporates, about 5 minutes. Add the tomatoes and clam juice and simmer, stirring occasionally, until the tomatoes are tender and the broth is slightly thickened, about 15 minutes.

2. Meanwhile, toss the crab with the lemon zest, 1 tablespoon fennel fronds and a pinch of salt in a medium bowl. Season the flounder with salt and pepper. Place a packed ¼ cup of the crab mixture about 2 inches from the widest end of each fillet and tightly roll the fish around the crab; insert a toothpick or small skewer through the center to secure.

3. Gently nestle the flounder rolls in the simmering tomato broth. Cover and cook until opaque, 12 to 15 minutes. Transfer the rolls to a rimmed platter with a slotted spoon and remove the toothpicks; tent with foil and set aside.

4. Add the cockles to the simmering tomato broth, cover and cook until they just start opening, about 6 minutes. Stir in the shrimp and cook until just opaque and the cockles are completely open, about 2 more minutes. (Discard any unopened cockles.) Transfer the cockles, shrimp and broth to the platter with the flounder rolls and top with the remaining 1 tablespoon fennel fronds.





HERBED CAULIFLOWER WITH PARMESAN

Core 2 large heads cauliflower and cut into ½-inch-thick “steaks.” Cook in a steamer basket over boiling water, covered, until tender, 30 to 40 minutes. Transfer to a large bowl and let cool 15 minutes. Whisk 1 teaspoon grated lemon zest, ⅓ cup each lemon juice and olive oil and 2½ teaspoons kosher salt; drizzle over the cauliflower and toss. (The cauliflower will break apart.) Let stand 10 minutes. Add 1 cup fresh parsley, ½ cup toasted pine nuts and 2 ounces shaved parmesan; toss. Drizzle with olive oil.

BRAISED ESCAROLE WITH PANCETTA

Cook 8 ounces chopped pancetta in a large pot over medium-high heat with 1 tablespoon olive oil until crisp, 6 to 8 minutes. Transfer to a bowl. Add 1 sliced onion and 3 sliced garlic cloves to the pot and cook, stirring, until browned, 8 to 10 minutes; add to the pancetta. Increase the heat to high; add 3 heads chopped escarole, press down and cook, undisturbed, 4 minutes. Toss, season with salt and pepper and continue to cook, stirring, until wilted, 5 minutes. Reduce the heat to medium high; stir in ¾ cup white wine, then the pancetta mixture. Cook until reduced by half, 4 minutes, then cover and cook until the escarole is tender, 6 minutes. Season with salt and pepper.



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This snowman
is made out of
cupcakes!

Frosting the Snowman

Try a new party trick this holiday season:
pull-apart cupcakes!

Pull-Apart Cupcake Snowman

YOU'LL NEED:

- 23 vanilla cupcakes
- 13 chocolate wafer cookies
- 5 cups vanilla frosting
- 5 small chocolate candies (such as Junior Mints)
- 1 circus peanut
- 6 ounces blue fondant

1. Arrange 14 cupcakes in a tight circle on a platter or cake board for the body and 7 cupcakes in a smaller tight circle for the head. Add 2 cupcakes for the scarf.
2. Using a small serrated knife, cut 7 chocolate wafer cookies in half; spread frosting on the back and arrange around the edge of the cupcake circles as shown to round out the shape.
3. Cut 6 more cookies into quarters. Spread frosting on the back, then use to fill in the gaps between the cupcakes.
4. Transfer the remaining frosting to a piping bag with a ½-inch round tip. Pipe dots of varying size all over the cupcakes and cookies to cover completely. Add chocolate candies for eyes and buttons and trim a circus peanut for the nose. Roll out the fondant until ¼ inch thick; trim into 2 strips for the scarf and fringe the ends. Place on the snowman.



Pull-Apart Cupcake Christmas Tree

YOU'LL NEED:

- 23 chocolate cupcakes
- 1 graham cracker square
- 1 cup chocolate frosting
- 4 cups vanilla frosting
- Green gel food coloring
- Small colored candies (such as Sixlets)
- 1 large yellow gumdrop

1. Arrange 21 cupcakes in a tight triangle on a platter or cake board, using 6 cupcakes at the bottom. Add 2 cupcakes for the trunk. Break the graham cracker in half, spread chocolate frosting on the back and use to fill in the gaps in the trunk as shown.
2. Spread the remaining chocolate frosting on the bottom 2 cupcakes, using an offset spatula to add texture. Tint the vanilla frosting green; transfer to a piping bag with an open-star tip. Starting from the bottom of the triangle and working your way up, pipe the green frosting all over the cupcakes in small downward strokes to cover completely.
3. Add candies for ornaments. Flatten the gumdrop and trim into a star shape with a small cookie cutter. Place on top of the tree.



VANILLA CUPCAKES

MAKES: 24 cupcakes



1. Preheat the oven to 350°. Line 24 muffin cups with paper liners. Whisk 2½ cups flour, 2 teaspoons baking powder and 1 teaspoon salt in a medium bowl.
2. Beat 2 sticks softened butter in a large bowl with a mixer on medium-high speed until smooth, about 1 minute. Add 2 cups sugar and beat until creamy, about 4 more minutes. Beat in 4 eggs, one at a time, then 4 teaspoons vanilla. Reduce the speed to low and beat in the flour mixture in three batches, alternating with 1 cup milk. Beat on medium-high speed until just combined.
3. Divide the batter among the muffin cups and bake until the tops spring back, 20 to 25 minutes. Let cool 5 minutes in the pans, then remove the cupcakes to a rack to cool completely.

CHOCOLATE CUPCAKES

MAKES: 24 cupcakes



1. Preheat the oven to 350°. Line 24 muffin cups with paper liners. Whisk 2 cups flour and 1 teaspoon each baking soda and salt in a medium bowl.
2. Heat 1½ cups milk in a small saucepan until hot but not boiling; whisk into 1 cup unsweetened cocoa powder in a large bowl until smooth. Let cool slightly. Whisk in 2 cups sugar, 1½ cups vegetable oil, 2 eggs and 2 teaspoons vanilla until smooth. Whisk in the flour mixture until just combined.
3. Divide the batter among the muffin cups and bake until the tops spring back, 20 to 25 minutes. Let cool 5 minutes in the pans, then remove the cupcakes to a rack to cool completely.

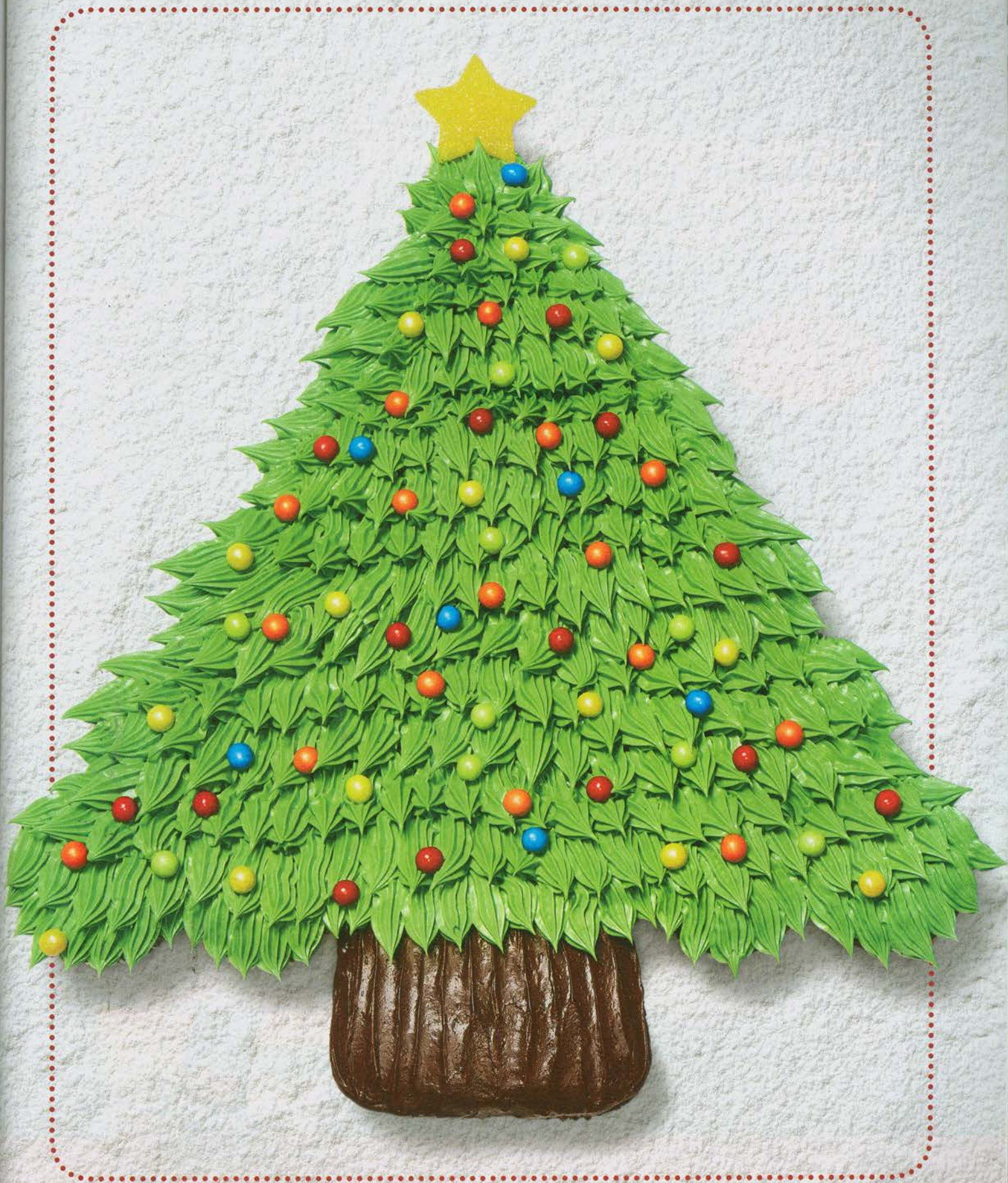
VANILLA FROSTING

MAKES: 5 cups



1. Beat 4 sticks softened butter and ½ teaspoon salt in a large bowl with a mixer on medium-high speed until smooth and fluffy.
2. Reduce the speed to low and beat in 5 cups confectioners' sugar, 1 cup at a time, increasing the speed to medium high between each addition. Add ¼ cup milk and 1 tablespoon vanilla and beat until smooth.

*To make chocolate frosting for the tree stump, remove ½ cup vanilla frosting and beat with 3 ounces melted bittersweet chocolate.



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On the Road



Chicken Run

ORLANDO

Before opening his new restaurant Chicken Guy! at Disney Springs in Orlando, Guy Fieri made sure two important critics approved the menu: his sons, Hunter, 22, and Ryder, 12. “What kind of chef—and dad—would I be if I didn’t run my chicken tenders recipe by the boys?” he says. Thanks to their feedback, customers can order tenders nearly every way imaginable: grilled or fried, spicy or mild, served alone or on sandwiches, salads and even fries. There are also 22 sauces on tap, including wasabi honey and bourbon brown sugar barbecue. Chicken Guy! will open in Las Vegas next, and more locations are in the works. Visit chickenguy.com for updates.



Fruitcake USA

If you think of this classic Christmas treat as a gag gift, you might want to reconsider: Fruitcake is cool again.

On December 9, more than a dozen home bakers will gather at a cookbook store in New York City for what might be the most unusual holiday bake-off of all time: the Fruitcake Redemption Contest. The competitors' mission is simply to prove, in their own special ways, that fruitcake isn't so terrible after all. Credit to Kitchen Arts & Letters store manager Matt Sartwell for coming up with the idea, because 19 bakers from around the country showed up last year—and he's expecting even more this time. "Every year, I see people trashing fruitcake," he says, "but the stuff is so good!" While he's right that

fruitcake is a joke to some, the dessert has been making a steady comeback, and we can hardly feel sorry for fruitcake makers (and lovers) these days. Major producers, including 80-year-old brand Jane Parker, have recently reported double-digit sales increases. As one fruitcake revivalist explains, Americans are more ready for fruitcake now than they ever have been. "Our tastes have evolved," says Isabelle Kyrk, founder of the fruitcake-reviewing site Mondo Fruitcake (www.mondofruitcake.com). "And fruitcake has evolved with them. Fruitcake represents abundance and hospitality, and that never goes out of style."

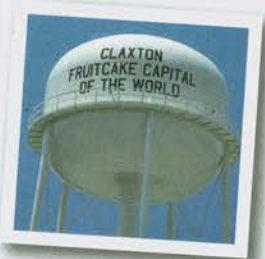
THE BAKERY BATTLE

Two towns claim to be the fruitcake capital of the world. Which one takes the cake?



Claxton, GA

Claxton Bakery (claxtonfruitcake.com) has been churning out fruitcakes since 1910, but it didn't become famous for them until the company started focusing on the nutty cakes in the 1940s and selling them through catalogs and fund-raisers. These days, the local water tower declares that Claxton is the fruitcake capital of the world. The town even smells like fruitcake, especially from September through December, when the bakery stays open around the clock, producing 86,000 pounds of it daily.



VS



Corsicana, TX

Collin Street Bakery (collinstreet.com) in Corsicana beats Claxton on longevity: The bakery opened in 1896 and focused on fruitcake from the start. Its mail-order business began in 1914, when Ringling Brothers Circus came to town and the performers became obsessed with the cake, sending it to friends across the country. Fruitcake is so important to Corsicana that there's a statue of a Collin Street baker in the town center, and tour buses stop at the bakery. The cake even made it to the big screen: The iconic tin appeared in a scene in *The Godfather*.



What's Your Type?

Fruitcake comes in two basic forms: Monastery style, created decades ago when monasteries and abbeys started selling fruitcakes to supplement their income, is typically dark and dense, and doused with booze. Southern-style fruitcakes are lighter, sweeter and alcohol-free.

Monastery Style



Gethsemani Farms, part of the Gethsemani Monastery in Trappist, KY, has been making fruitcake since the 1950s. The cakes are made with seven types of fruit, two types of nuts and a generous helping of Kentucky bourbon. \$39; gethsemanifarms.org

Southern Style



Sunnyland Farms, a pecan farm in Albany, GA, makes its cakes from a family recipe. The secret ingredients? Orange juice and plenty of their own pecans. \$45; sunnylandfarms.com

International Delights



Panettone
Italy

This super-light, domed cylindrical cake, which originated in Milan, is a holiday staple usually sold in colorful gift boxes. It's speckled with dried fruit or chocolate.



Barmbrack
Ireland

A sweet, sometimes yeasted cake, barmbrack is made with raisins soaked in tea, and loaves often come with a charm, like a coin, inside. The treasure reveals what's ahead for the person who finds it.



Bolo Rei
Portugal

Bolo rei means "king cake" in Portuguese. This brioche-like cake, made with candied fruit, port and nuts, is often part of the traditional Epiphany celebration in early January.



Black Cake
Jamaica

Many Caribbean nations make versions of this fruitcake. It gets its dramatic color from burnt sugar, and the dried fruit is soaked in rum for months.



Dundee Cake
Scotland

This popular Scottish cake includes two local specialties—marmalade and Scotch—and is topped with decorative rings of blanched almonds.



Stollen
Germany

Stollen is a sweet yeast bread, denser than panettone and filled with lots of dried fruit as well as nuts and often aromatic spices like cinnamon and cardamom.

NUTTY BUT TRUE!

There are a few reasons fruitcakes are made weeks or even months before they're meant to be eaten. As the cake sits, the moisture from the dried fruit and the flavor from the spices soak in, making for a tastier cake with a richer texture.



OLD SCHOOL

Fruitcakes tend to stick around for a while, but they're not always better with age!



1886

Grover Cleveland gets married and saves a slice of his wedding fruitcake in a box designed by Tiffany & Co. It's still on display at the Grover Cleveland Birthplace State Historic Site in Caldwell, NJ.

Too old to eat? YES!



1911

British explorer Robert Falcon Scott brings fruitcake from a UK bakery to Antarctica, where it remained until a team of explorers found it in 2017.

Too old to eat? YES!



1969

Slices of compressed fruitcake go to the moon on the *Apollo 11* mission and come back uneaten. These days, they can be found at the Smithsonian in Washington, DC.

Too old to eat? YES!



2011

Prince William and Kate Middleton serve fruitcake at their wedding and the slices become collectors' items; this past June, one sold in Las Vegas for \$1,920.

Too old to eat? YES!



2016

California-based chef Robert Lambert makes fruitcakes using specialty citrus fruits and herbs and spices, like lavender and lemon verbena. He decides to hold back a few cakes and age them for two years as a delicacy.

Too old to eat? NO!



How Old Is Too Old?

The same ingredients that make fruitcake tasty (fruit, a sugary batter and sometimes alcohol) also help it last, says Martin Bucknavage, a food-safety expert at Penn State University. Many fruitcakes will keep for a month in the pantry, but eventually the fats will go rancid or mold will grow, and ultimately all the moisture will evaporate, leaving a dry brick. Generally, fruitcakes will last up to six months in the fridge or a year in the freezer, and if they're aged by an expert, they can last even longer.

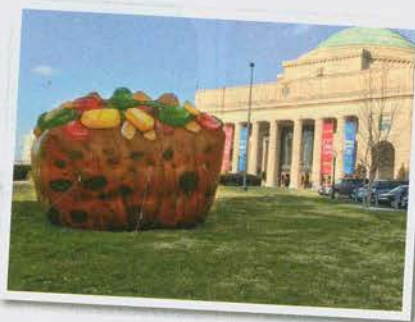
Fruitcake Road Trip

Whether you want to eat fruitcake, catapult it or set it on fire, there's an event for you.



FRUITCAKE TOSS
Manitou Springs, CO
January 26

For the past 24 years, fruitcake fans and foes have gathered after the holidays to see who can launch a fruitcake the farthest, with categories for throwing by hand, by catapult and by cannon. At the Too Good to Toss Contest, bakers bring homemade cakes to compete for the title of Fruitcake King or Queen, as determined by popular vote. manitousprings.org



FRUITCAKE SCIENCE
Richmond, VA
December 26-30

A giant fruitcake balloon appears on the lawn of the Science Museum of Virginia to mark the start of this event. Researchers subject fruitcake to experiments to teach kids about science, like shocking fruitcake with electricity, dropping it down a stairwell with a parachute and lighting it on fire. There's also fruitcake for sale in the gift shop. smv.org



ALL THINGS FRUITCAKE
Independence, CA
December 15

The theme of the Independence Fruitcake Festival is different every year, but some things stay the same: The Fruitcake King finds a volunteer willing to eat a slice from 2005, the year the festival started. There's also a bake-off with awards for nuttiest, oldest and most traveled (entries have come from Australia and Uzbekistan). facebook.com/IndependenceCivicClub

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10 Superstar California Cabernet



9 93-Point Australian Powerhouse



8 Winemaker of the Year Primitivo



7 94-Point Spanish Blockbuster



6 Handcrafted Chianti



5 Double-Gold Portuguese Gem



4 Mature Spanish Gran Reserva



3 Mighty Argentine Malbec



2 Gold-Medal Bordeaux



1 94-Point Super Tuscan



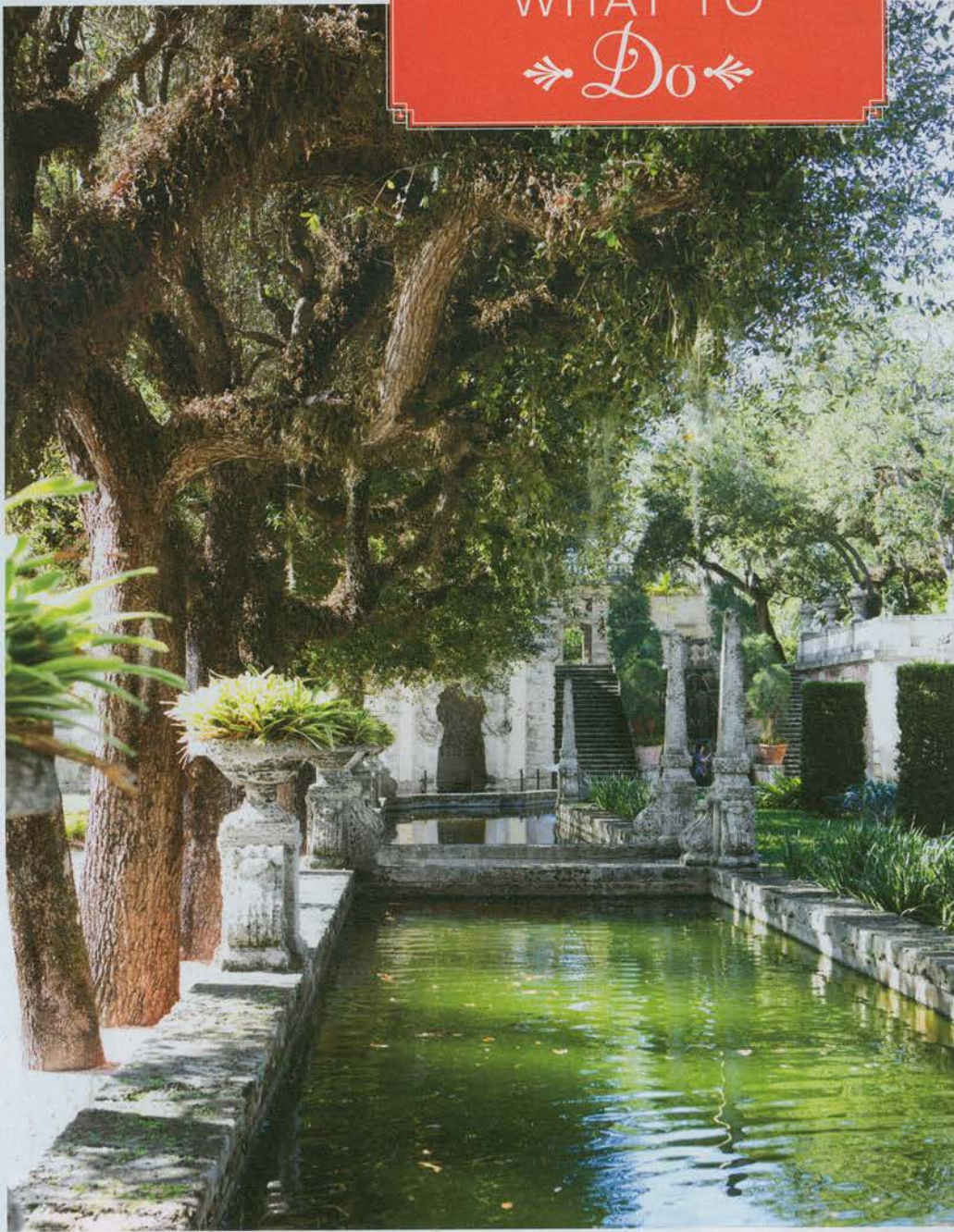


Christmas in MIAMI

Sipping eggnog in a bathing suit and watching Santa walk around in shorts might seem weird at first, but if you can get used to the idea (and give up any hope of a white Christmas), you'll find that Miami is the perfect place to celebrate the holidays. Temperatures hover around the mid-70s, the beaches are stunning, and you can almost always find a party! Here's how to make the most of the season in the Magic City.



WHAT TO Do



TAKE A HOME TOUR

VIZCAYA MUSEUM AND GARDENS

This century-old Italian-style villa and its lush gardens look like something out of a movie—and they are. Both *Iron Man 3* and *Ace Ventura: Pet Detective* were filmed here. The best day to visit is December 19, when the museum hosts its annual Holiday Evening: You'll be able to tour the estate, sip hot chocolate and sing along with carolers. vizcaya.org

SEE A LIGHTS SHOW

ZOO LIGHTS

Miami's zoo is especially fun in December. Every Friday and Saturday night the park turns into a winter wonderland with holiday movies, Santa photo ops, snowman boat rides and Christmas light displays (shaped like animals, of course). zoomiami.org

SING ALONG!

← LINCOLN ROAD CAROLING

Lincoln Road, one of the city's main shopping areas, is home to Miami's most spectacular Christmas tree and a seashell menorah. At the annual caroling event (taking place December 20), hundreds of people sing their way down the pedestrian thoroughfare. The event culminates at the National Hotel, which hosts an after-party with drinks and live music. nationalhotel.com



WHERE TO Eat



FEAST ON SEAFOOD

STILTSVILLE FISH BAR

You can't help but be charmed by this adorable spot. Just take a look at the claw-foot tubs displaying the catch of the day. The menu is full of great local seafood prepared every way imaginable: smoked, grilled, fried, and even glazed like chicken wings. stiltsvillefishbar.com

Also try: Joe's Stone Crab

This restaurant opened in 1913 and is a Miami institution! joesstonecrab.com



RAISE A GLASS

JUVIA

You won't find a more festive spot to make a toast than this rooftop lounge. It's the perfect place to sample Miami's nightlife without going to a thumping club. The views of downtown are killer, as are the tropical cocktails. juviamiami.com

Also try: Sweet Liberty

Don't miss happy hour—or the delicious piña coladas. mysweetliberty.com

DINE IN STYLE

LOBA

A mother-daughter duo own this homey spot, and they named it appropriately: *Loba* means "she-wolf" in Spanish! You'll be able to try all sorts of fantastic Latin comfort food, like *huevos rancheros* and *patacón*, a fried plantain flatbread. lobarestaurant.com

Also try: Macchialina

Famous for its pasta, this Italian spot serves an impressive holiday dinner. macchialina.com



HAVE A NOSH

LOLO'S SURF CANTINA

This pet-friendly Mexican joint, located right off the beach, dishes out tasty tacos and ceviche, plus strong margaritas. loscantina.com

Also try: Zak the Baker

Local hipsters mingle with tourists at this legendary kosher bakery. zakthebaker.com

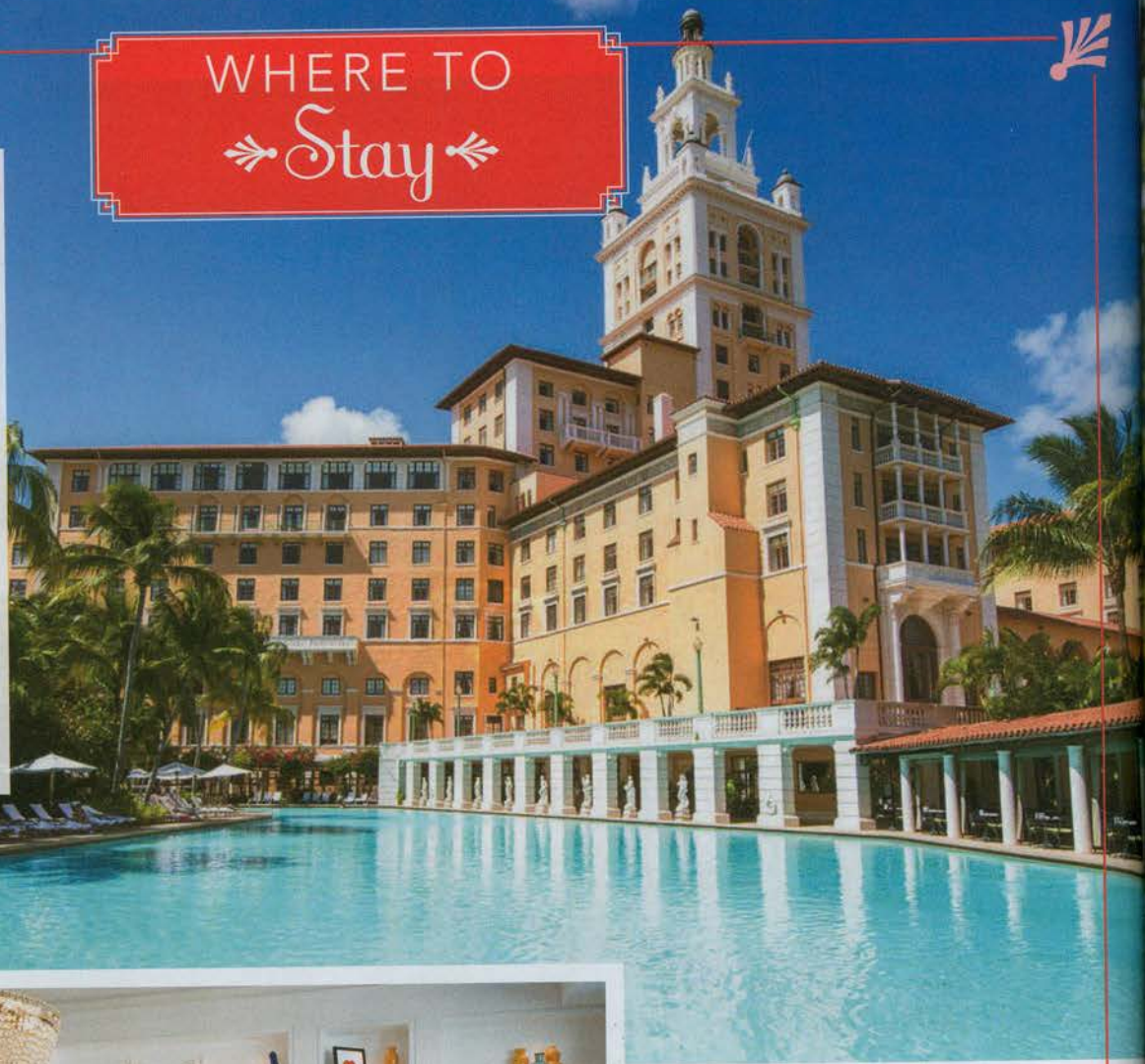


WHERE TO Stay

OLD-WORLD GLAMOUR

BILTMORE HOTEL MIAMI CORAL GABLES

Everything about this luxury hotel screams classic Miami: velvet sofas and a gilded birdcage in the lobby, beautifully landscaped grounds, a giant pool where Esther Williams once performed. You might not want (or need) to leave: The property includes four restaurants, a cooking school and access to tennis courts. On Christmas night, guests and locals gather for a rollicking holiday party. *From \$550 per night; biltmorehotel.com*



ARTSY CHARM

THE BETSY-SOUTH BEACH

Art buffs will love staying at this recently expanded boutique hotel that has its own gallery. It's also home to the city's only fully outdoor rooftop spa and a coffee shop serving brews from Panther, one of Florida's most beloved roasteries. You should spend at least one afternoon holed up in the in-house library—it's open 24 hours a day and contains hundreds of art books, novels and more. *From \$379 per night; thebetsyhotel.com*

CELEB STYLE

LOEWS MIAMI BEACH HOTEL

Pretty much anyone will be impressed by this South Beach hotel, which serves as home base for Food Network stars during the annual South Beach Wine & Food Festival in February. The glitzy lobby, gorgeous beach views, fabulous pool and huge cabanas make a big impression all year, but particularly during the holidays. The hotel goes all out decorating and offers special amenities for families, including a petting zoo, candy station and cooking classes. *From \$299 per night; loewshotels.com*



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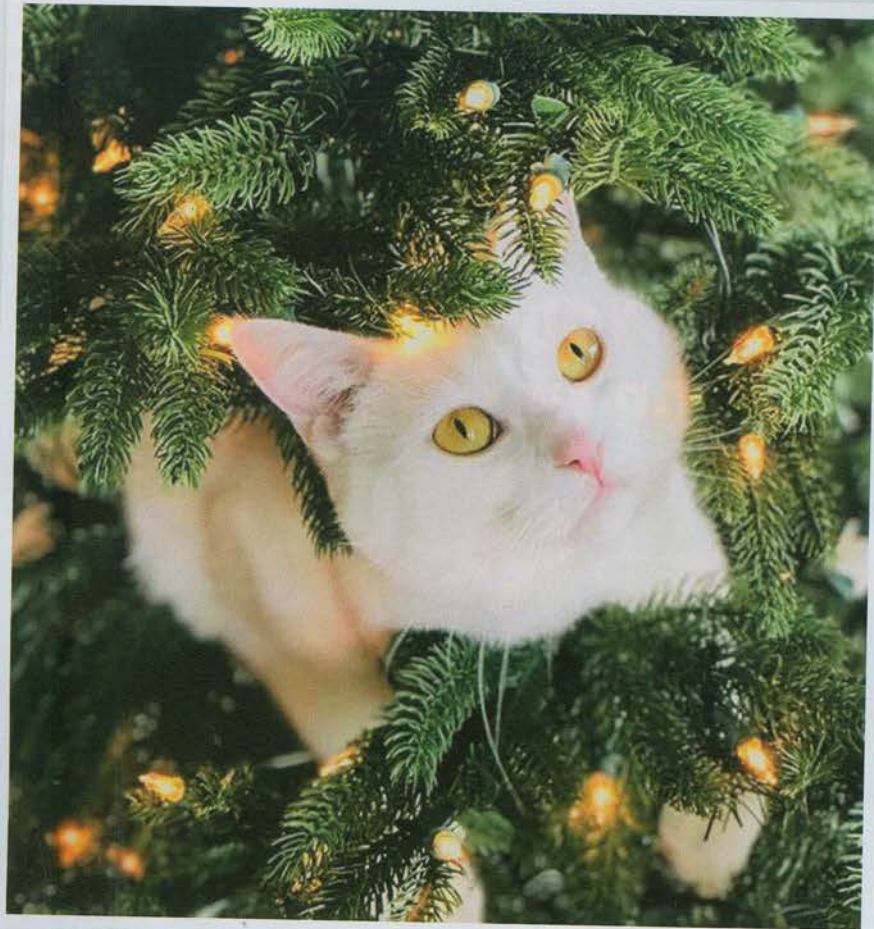


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GREAT SHOT!

We ♥ these Instagram pics of stars during the holidays!



Valerie Bertinelli's cat, Henry, makes one cute ornament! @wolfiesmom



Trisha Yearwood and her friend Mandy have double the Christmas spirit in this sweater for two. @trishayearwood



Nancy Fuller strikes a pose with a fan at a steakhouse in Delray Beach, FL. @fullerfarmer



Kelsey Nixon and her family bundle up to hunt for the perfect tree near their home outside Portland, OR. @kelseynixon



Damaris Phillips looks like an angel next to her husband, brother and her brother's family. @chefdpPhillips



Jeff Mauro can't believe the size of the Rockefeller Center Christmas tree in New York City! @jeffmauro

NO PURCHASE NECESSARY TO ENTER OR WIN. Food Network Kitchen Makeover Sweepstakes. Sponsored by Hearst Communications, Inc. Beginning November 20, 2018, at 12:01 a.m. ET, through January 7, 2019, at 11:59 p.m. ET, go to foodnetwork.com/williamsorama on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. One (1) winner will receive a \$5,000 credit to Williams Sonoma. Total ARV: \$5,000. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Odds of winning will depend upon the total number of eligible entries received. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at foodnetwork.com/williamsorama

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Low-Sugar Apple Pie

Preheat the oven to 425°F. Peel, core, and slice the apples. Line a 9-inch pie pan with half the pastry dough.

Mix the SweetLeaf, salt, cinnamon, nutmeg, and cornstarch in a bowl. Add apples and coat them well. Pour in the apple cider. Stir to combine. Pour the apple mixture into the pie pan lined with pastry dough and dot with butter.

Roll out the top crust and drape it over the pie, or lattice weave strips of dough over the top. Brush the latticed dough with egg and dust with cinnamon. Crimp the edges and cut several vents in the top. Bake 10 minutes, then lower the heat to 350°F and bake 30-40 minutes more or until the apples are tender when pierced with a skewer and the crust is browned.

- 10 packets SweetLeaf® Stevia Sweetener**
- ½ tsp. salt**
- 1 ¼ tsp. cinnamon**
- ½ tsp. nutmeg**
- 3 Tbsp. cornstarch**
- 3-4 large, firm, tart apples**
- 1 cup apple cider**
- 2 Tbsp. butter**
- 1 egg, beaten, for brushing pie**



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We loved the response to our 10th-birthday Color This Dish contest so much, we had to show off the best entries! Turn the page for this month's contest.



WINNER!



Heidi Lim
Rochester, NY

Runners-Up



Cathy Gojak
Willoughby, OH



Christy Brucks
Mandan, ND



Shannon Tucker
Sparks, NV



Kim Schroeder
Hewlett, NY



Donna LaFollette
Hodgenville, KY



Jennifer Alaggio
Nesquehoning, PA



Irene Whittemore
Weymouth, MA



Karen Sheaks
Norfolk, NE



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Red River Deli in Trenton, NJ, is world-famous for its pastrami, coleslaw, and for its disappearing managers. The police are baffled, but they'd better figure out what's going on before they lose their new manager, Stephanie Plum.

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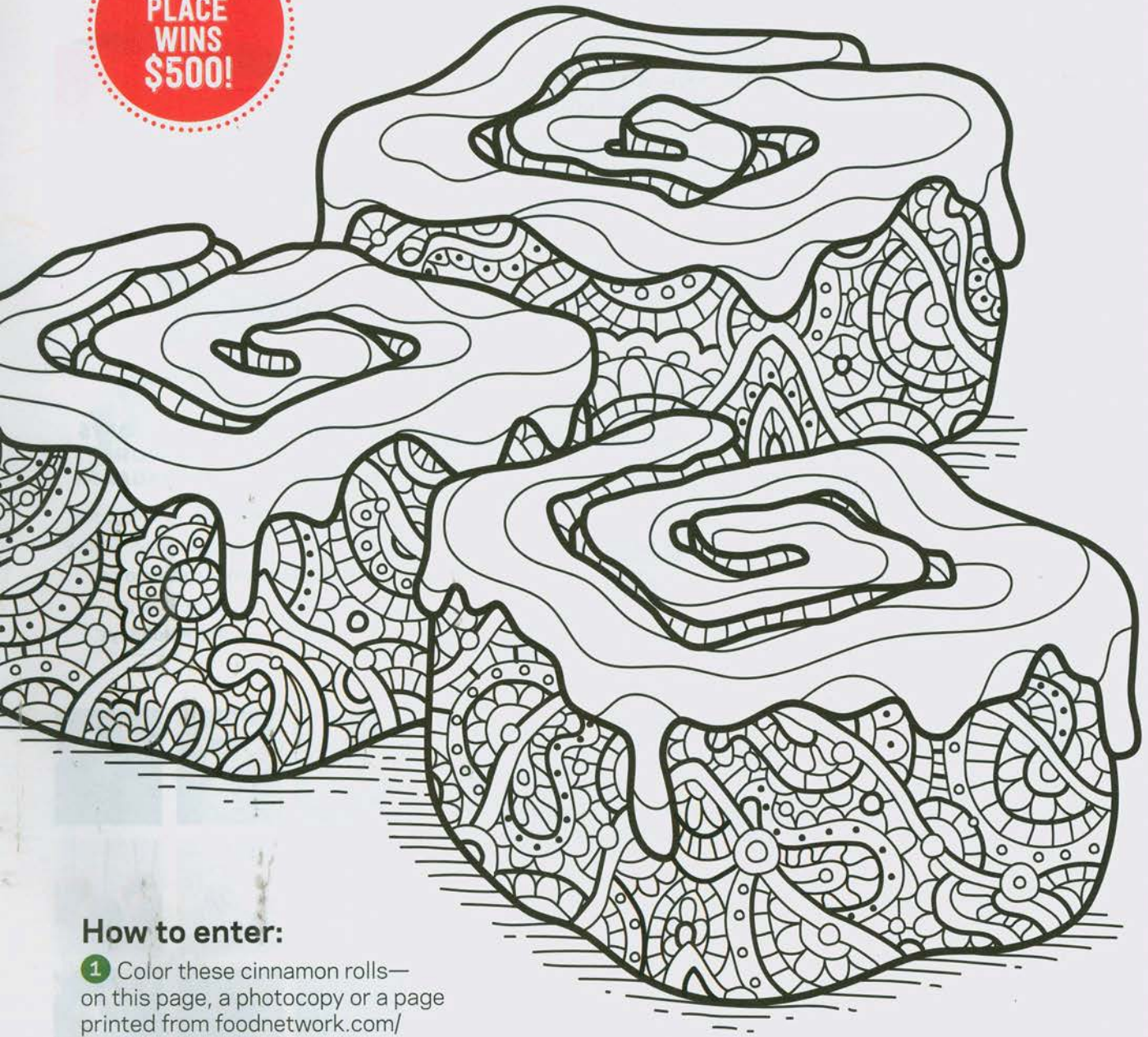


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1 Color these cinnamon rolls—on this page, a photocopy or a page printed from foodnetwork.com/colorthisdish.

2 Go to foodnetwork.com/colorthisdish and submit a scan or photo of your finished work. The winner will receive \$500 and three runners-up will each receive \$50.

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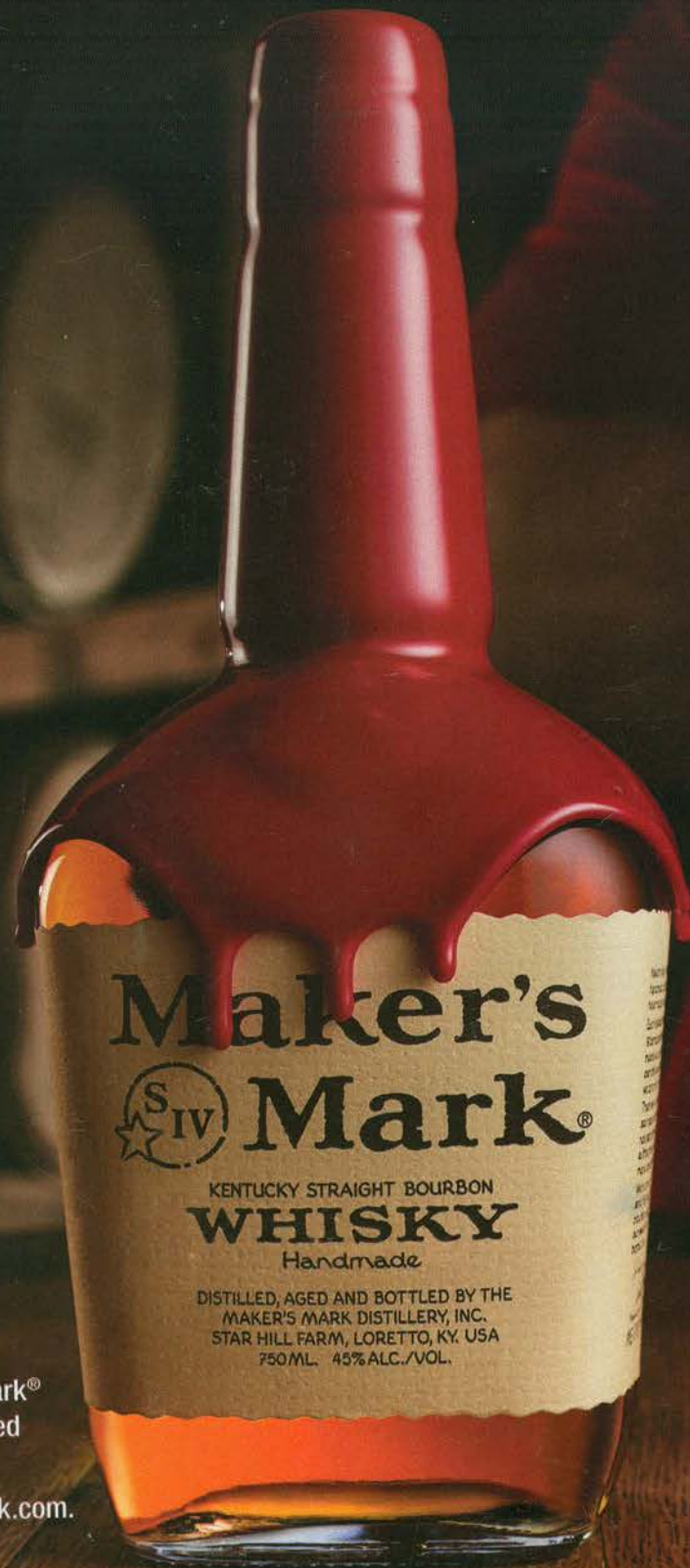


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