



Cook Like a Star!



INA



BOBBY



GUY



MICHAEL



REE

# Little Bites, Big Fun.

109  
RECIPES



3-Ingredient  
**Deviled Eggs**

**Coconut  
Layer Cake**

**Easter Ham  
Reinvented!**

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Your Game in  
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For J.D. Power 2018 award information, visit [jdpower.com/awards](http://jdpower.com/awards)

# FEWER CALORIES AND CARBS THAN A GLASS OF WHITE WINE



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Avg. Analysis (12 fl. oz.) 96 cal., 3.2g carbs, <1g protein and 0g fat  
White Wine Avg. Analysis (5 fl. oz. Serving): 116 calories, 3.7g carbs,  
<0.1g protein, 0g fat. (Source: CalorieKing.com - All Varietals)

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Our  
100th  
issue!

APRIL 2019



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these cupcakes  
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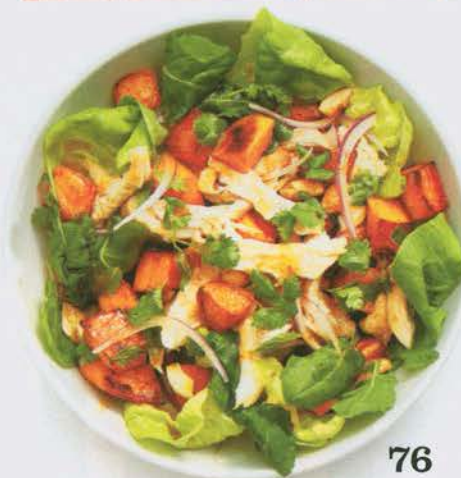
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Cover photograph by Ryan Dausch  
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Prop styling: Paige Hicks



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Make deviled eggs with just three ingredients!



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food network magazine

the cupcake cookbook

Fun, Easy Treats for Any Occasion

101 Recipes

Look for our special cupcake edition on newsstands now!

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104 Coconut Layer Cake

# To Your Health

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

## DINNERS UNDER 500 CALORIES



**SALT AND PEPPER SHRIMP WITH BOK CHOY**  
PAGE 72

CALORIES: 410



**JAPANESE-STYLE STEAK ROLLS**  
PAGE 76

CALORIES: 480



**PORK AND WONTON RICE BOWL**  
PAGE 79

CALORIES: 460



**TURKEY BURGERS WITH BEET SLAW**  
PAGE 79

CALORIES: 440

## Looking Good

Drinking coffee could help with your complexion. In a study of more than 80,000 women, researchers found that those who drank the greatest amount of caffeinated coffee were 24 percent less likely to develop rosacea, a skin condition that causes facial redness. Have a cup (or two!) with the coconut layer cake on page 104.



## Great News for Late-Night Snackers!

Eating a protein-rich food before bed could have a positive effect on health without causing weight gain, according to a Florida State University study. Participants (active young adult women) who ate cottage cheese 30 to 60 minutes before going to sleep experienced improved metabolism.



## TAKE THIS TO THE GYM!

A recent study published in the journal *PLOS One* analyzed cyclists who ate bananas during a 47-mile ride and found that the fruit was as good as or better than a sports drink at reducing inflammation. If plain bananas don't do it for you, flip to the bonus booklet on page 48 for 50 other ways to eat them.

BANANA SLICES AND COFFEE: GETTY IMAGES; COTTAGE CHEESE: KANG KIM.

# DIG IN TO LUNCH

Heat things up today with every warm, bubbling, oh-so-creamy bite of Vermont White Cheddar Mac & Cheese.



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Vermont White  
Cheddar  
Mac & Cheese

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ORGANIC PASTA



# Star Search

Find your favorite Food Network celebs in this issue.

We asked the stars: What's the biggest mess you ever made in the kitchen?



**Sunny Anderson**  
*The Kitchen*  
pg. 53



**Valerie Bertinelli**  
*Family Food Showdown;*  
*Valerie's Home Cooking;*  
*Kids Baking Championship*  
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**Anne Burrell**  
*Worst Cooks in America: Celebrity Edition*  
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**Ree Drummond**  
*The Pioneer Woman*  
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**Guy Fieri**  
*Diners, Drive-Ins and Dives;*  
*Guy's Grocery Games*  
pg. 52

"A Mother's Day brunch that turned into dinner. My buddies and I used every plate, pot, pan, bowl and utensil in the kitchen. It took 2½ hours to clean it all up."

"My assistants will tell you it's any time I test recipes in our office kitchen for cookbooks and TV shows. They call me the Tasmanian Devil."



**Bobby Flay**  
*Beat Bobby Flay;*  
*Iron Chef America*  
(on Cooking Channel);  
*Brunch @ Bobby's*  
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**Tyler Florence**  
*Worst Cooks in America;*  
*The Great Food Truck Race;*  
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**Amanda Freitag**  
*Chopped*  
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**Ina Garten**  
*Barefoot Contessa:*  
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**Alex Guarnaschelli**  
*Iron Chef America*  
(on Cooking Channel);  
*Chopped;*  
*Fix Me a Plate*  
(on foodnetwork.com)  
pg. 32

"I was making a chocolate cheesecake when the bottom of the tin fell out. It was a big splat on the floor!"



**Robert Irvine**  
*Restaurant: Impossible*  
pg. 20



**Katie Lee**  
*The Kitchen;*  
*Katie Lee Eats Meat,*  
*in Sweats*  
(on foodnetwork.com)  
pg. 52



**Lorraine Pascale**  
*Spring Baking Championship*  
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**Michael Symon**  
*Burgers, Brew & 'Que;*  
*Iron Chef America*  
(both on Cooking Channel)  
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**Trisha Yearwood**  
*Trisha's Southern Kitchen*  
pg. 35



**Geoffrey Zakarian**  
*Chopped;*  
*The Kitchen;*  
*Iron Chef America*  
(on Cooking Channel)  
pg. 32



## Pioneer Woman Getaway

Enter for a chance to win a trip for two to Ree Drummond's amazing new hotel. The prize includes a two-night stay at The Boarding House in Pawhuska, OK, round-trip airfare, bedding from The Pioneer Woman Collection, a \$200 gift certificate to The Mercantile and more. Visit [spring.thepioneerwomanmagazine.com](http://spring.thepioneerwomanmagazine.com) to enter.



THE BOARDING HOUSE: KEVIN J. MIYAZAKI.

NO PURCHASE NECESSARY TO ENTER OR WIN. Pioneer Woman Spring Fling Sweepstakes. Sponsored by Hearst Magazine Media, Inc. Beginning December 17, 2018, at 11:59 p.m. ET, through May 26, 2019, at 11:59 p.m. ET, go to [spring.thepioneerwomanmagazine.com](http://spring.thepioneerwomanmagazine.com) on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. One (1) winner and a guest will receive a two-night stay at the new Pioneer Woman Boarding House in Pawhuska, OK, round-trip airfare, dinner for two, a \$200 credit at The Mercantile, Roaming the Otago tour in Pawhuska, bedding from The Pioneer Woman Collection and ground transportation to and from The Boarding House. Total approximate retail value for all prizes awarded: \$3,405. Accommodations are at Sponsor's discretion, subject to availability. Blackout dates may apply. 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. Sweepstakes open to legal residents of the 50 United States, the District of Columbia and Canada (excluding Quebec) who are 21 years or older at time of entry. Void in Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at [spring.thepioneerwomanmagazine.com](http://spring.thepioneerwomanmagazine.com).



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# The Devil You Know



Readers often ask me how we decide what to put on the cover. We've made the call 100 times now (you're holding our 100th issue!) and I promise you, it's not just a beauty contest. I mean, looks matter—we won't put a pot roast on there—but the cover selection process is a bit like a real beauty pageant. The winner has to be approachable and interesting and do some good for the world, like Miss America, or, say, a deviled egg: totally stunning when you dress it up, yet still wholesome. A beauty inside and out.

We didn't choose this issue's cover model on our own. The team at [foodnetwork.com](http://foodnetwork.com) sends us regular reports of the top search terms on the site, so we know what you're most interested in cooking. Year after year, deviled eggs are at the top of the list in April. Why? When spring arrives, does everyone think, "Wow, time to do some spring cleaning, and come to think of it, I could sure use a deviled egg!" Or could it be that people hard-boil way too many eggs for Easter and they need to make good use of them? I was fairly sure the latter was the case, until someone reminded me that

deviled eggs remain a top search term in May and June, too, and searches spike again around the Fourth of July and Thanksgiving. So more likely, people just really love deviled eggs—but can't remember how to make them. (You'll find recipes on page 114.)

We have the ancient Romans to thank for the original idea: They ate a version of stuffed eggs as an appetizer at large feasts. And of course we can thank our own grandparents for jazzing up the dish in the early to mid-1900s with piped fillings, new toppings and decorative trays. It's easy to see how deviled eggs became America's quintessential party food in the 1940s and '50s. They're cheap to make, easy to customize and you can bang out a dozen in no time. And when you have all that—plus good looks—you never go out of style.

*Maile*

Maile Carpenter  
Editor in Chief

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DEVILED EGGS: JUSTIN WALKER. PORTRAIT: TRAVIS HUGGETT.



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See page 120.

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# April

SUN

MON

TUE

WED

THU

FRI

SAT

1

April Fools' Day! Cut orange Starburst candy into cubes; toss with green Skittles to look like peas and carrots!

2



3

The iPad arrived in stores on this day in 2010. Download Food Network's free In the Kitchen app on your iPad!



5



6

The first modern Olympics began today in 1896. Make edible rings: Spread cream cheese on bagels; add toppings in Olympic colors.

7

Have a good-for-you snack in honor of World Health Day. Peel a jicama; cut into sticks. Toss with lime juice, chopped cilantro and chili powder.



8



9

Happy Birthday, Sunny Anderson! Pop a candy bar in the freezer—it's one of her favorite treats!

10

Go out to eat and enjoy the fresh air: A smoking ban went into effect today in 1995 in New York City restaurants—and 30 states now have bans!



12



13

Start your weekend with nest eggs: Press Canadian bacon into oiled muffin cups. Crack an egg into each. Bake at 350°, 12 to 14 minutes.

14

15

Taxes filed? Reward yourself with a slice of cake, then watch *Duff Takes the Cake* tonight at 10 p.m. ET.



16

Wine Wednesday! Soak diced pineapple in sweet white wine; chill 1 hour. Use as an ice cream topping!



17

18



19

Make chocolate-pistachio macaroons for the first night of Passover. Go to [foodnetwork.com/macaroons](http://foodnetwork.com/macaroons) for the recipe.

20

Set your DVR: Buddy Valastro's new show *Bake You Rich* starts tomorrow at 10 p.m. ET.



21

Happy Easter! Make speckled eggs: Dip a paint brush in food coloring mixed with vinegar; tap the brush over dyed eggs for a splatter design.



22

It's Earth Day! Serve globe waffles: Tint half your batter blue and half green. Spoon alternating colors into a round waffle maker and cook.



23

24

25

Make good use of spring radishes: Toss thin slices with olive oil, salt and pepper; bake at 375°, 18 to 20 minutes. Eat them like chips!



26

Plant a tree (or just some seeds!) for Arbor Day, then plant a broccoli "tree" in a cup of dip at dinner tonight!



27

28

29

30

On this day in 1952, Mr. Potato Head was the first toy ever advertised on TV. Give a baked potato a face using vegetables and toothpicks!



Enter to win a trip to NYC and tickets to the Harlem EatUp! Festival in May. See page 75 for details.

JICAMA: KARL JUENGL; CANDY PEAS AND CARROTS: RYAN DALUSCH; FOOD STYLING: ADRIENNE ANDERSON; IPAD: CANDY BAR; SIGN: SPECKLED EGGS AND BROCCOLI; GETTY IMAGES; BAGELS: RYAN LIEBE; NEST EGG: LEVY BROWN; PINEAPPLE: CHARLES MASTERS; MACAROON: TRAVIS RATHBONE; RADISHES: ANDREW PURCELL

# BunnyLand



We're not here  
for a photo



The best holiday for chocolate.



Depending on who you ask.

# The Goods

We paired the recipes in this issue with some great finds from our Food Network + Kohl's line.



**Bunny Salt & Pepper Shaker Set, \$14.99**  
Season the Easter sides on page 98 with these cute shakers.

**Tuscana Stemless Wine Glass Set, \$29.99 for four**

These colorful glasses call for a round of mimosas! Try the recipe on page 53.



Find all of these products in Kohl's stores and at [kohls.com](http://kohls.com).

**Deviled Egg Tray, \$29.99**

Fill this retro tray with the eggs from our cover! See page 114 for recipes.



**Farmhouse Fringe Napkins, \$24.99 for four**

These go with anything—especially a big slice of the coconut cake on page 104.



**Acacia Wood Salad Bowl Set, \$49.99**

Toss spring greens with asparagus and fennel in this classic salad bowl; see page 98.



**3-Piece Stainless Steel Martini Shaker, \$19.99**

Use this shaker to mix up a frothy rum fizz like the one on page 94.

PHOTOS: RYAN DAUSCH

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when you  
celebrate with  
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# Star Diary

Robert Irvine tells us what he eats in a day—and how he stays so fit.



*Restaurant: Impossible star Robert Irvine never, ever skips a meal.*

## 6:00 a.m.

I'm in Las Vegas to attend Olympia Fitness & Performance Expo, a fitness trade show. But first: a workout. I grab a small bowl of oatmeal at the hotel (I'm staying at the Tropicana) before leaving for the gym. No coffee yet because I'll drink a pre-workout shake at the gym that has a little caffeine in it.



## 6:15 a.m.

I arrive at the Las Vegas Athletic Club and get in a shoulder workout. I sip my pre-workout shake on the elliptical machine, then get to work! Seated overhead presses, cable raises and a whole lot more.



## 8:45 a.m.

Back at the hotel I grab a proper post-workout breakfast: an egg white and veggie omelet, coffee and OJ. Over breakfast I read e-mails, take business calls and interact with fans on social media.

## 10:20 a.m.

I leave for the Las Vegas Convention Center. The expo is basically Comic-Con for fitness enthusiasts. Every major fitness product and supplement is represented, and bodybuilding legends roam the floor. I take my place at the FitCrunch booth (my protein-snack company) to show off our High Protein Puffs.

## 2:09 p.m.

I was so busy working at the expo, I didn't eat lunch. I should know better! I'm starving and grab an egg salad sandwich on wheat bread before heading off to do a quick video interview.



## 4:07 p.m.

Back at the Tropicana I stop by my restaurant, Robert Irvine's Public House. In the kitchen, prep work is underway for dinner: Onions are being caramelized, pizza dough is being rolled out and the shepherd's pie filling is looking and smelling amazing.

## 6:20 p.m.

I go backstage at the Mr. Olympia bodybuilding competition to say hi to my friend (and seven-time Mr. Olympia) Phil Heath. He's wearing a tiny pair of posing trunks and is slathered in oil. I wish him well. If he wins tonight, he will pass Arnold Schwarzenegger and tie Lee Haney and Ronnie Coleman for the most wins of all time!

## 8:04 p.m.

My wife, Gail, is waiting for me at my restaurant. We eat at the bar. I get the crispy chicken Milanese on ciabatta topped with arugula, red onion and lemon-caper-tarragon aioli, and a side of shoestring fries. Gail, who is incredibly disciplined with her diet, gets the grilled salmon and green beans and barely touches her potatoes. I have an upcoming shirtless photo shoot with a fitness magazine, so in a few weeks I'll take a cue from her; for now, I enjoy my dinner!



**10:12 p.m.** I watch them announce the winner of Mr. Olympia on a phone; it's down to Phil and another bodybuilder, Shawn Rhoden. After a pause they call Shawn's name. I can't believe it! I was certain Phil had this one in the bag.

**10:33 p.m.** A young couple who just got married at the Tropicana chapel and is celebrating at the restaurant asks me for a photo. I order up a round of drinks to toast to their new, happy life!

**11:15 p.m.** The length of the day is starting to wear on me. Gail, too. We should go to bed. But before we do, I order a round of tequila shots for my staff—shaken over ice. No salt or lime, which is child's play. I raise my glass and offer a toast to all their accomplishments and to even bigger things ahead.



## What Gets Robert Through the Day



iPhone

"I pretty much run my business from an 8 Plus and I travel about 300 days a year, so I'm constantly calling an Uber. I don't want to remember life before ride-sharing." iPhone 8 Plus, from \$699; [apple.com](http://apple.com)



FitCrunch Bars

"Sorry if this feels like a plug, but I do take the bars with me everywhere. They're loaded with quality protein, and they taste good, too!" \$2.50 each; [fitcrunchbars.com](http://fitcrunchbars.com)



Roku

"When I do get a moment to sit down, I'm a TV junkie. My current obsessions are *Billions*, *Homeland*, *Ozark* and *Peaky Blinders*." Roku Ultra, \$100; [roku.com](http://roku.com)



Joe's Blue Jeans

"My closet is a bit like Batman's. I own 60 pairs of the same Joe's jeans and 80 of the same navy Calvin Klein T-shirts." Classic jeans, \$178; [joesjeans.com](http://joesjeans.com)

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# in the know

Ugly produce  
is getting a  
second chance.



## Beauty Marks

Would you buy an orange with a weirdly giant navel? Or a bumpy, misshapen potato? Kroger, the country's largest grocery chain, is betting that you will. The company is joining a growing list of grocers offering ugly (sorry, "cosmetically imperfect") fruits and vegetables. The idea is to limit food waste by selling these peculiar but perfectly usable pieces of produce. If your own market doesn't offer such a program, put in a request for one—or check out online stores like Misfits Market, Imperfect Produce and Hungry Harvest, which ship directly to subscribers.



# California Walnuts

FOR THE BEST SIMPLE SALADS EVER

For flavor, texture and heart-healthy\* goodness, toss in chopped or toasted California walnuts. For these recipes and more visit

Walnuts.org   



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Per one ounce serving.

\*Heart-Check food certification does not apply to recipes unless expressly stated. See [heartcheckmark.org/guidelines](http://heartcheckmark.org/guidelines). Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day, as part of a low saturated fat and low cholesterol diet and not resulting in increased caloric intake, may reduce the risk of coronary heart disease. (FDA) One ounce of walnuts provides 18g of total fat, 2.5g of monounsaturated fat, 13g of polyunsaturated fat including 2.5g of alpha-linolenic acid – the plant-based omega-3.

Romaine Salad with Walnuts and Beets



Lemony Zucchini Salad with Walnuts



Kale, Apple, Pancetta and Walnut Salad



# food news



## Good Egg

Eggs are breaking out of their shells—and into the snack aisle.



Look out for new egg-based breakfast bars called Scramblers this spring. They look like omelets but are shelf-stable. \$3; [eatscramblers.com](http://eatscramblers.com) for buying information



A team of University of Chicago students won a college business competition with their new egg white-based chips, Quevos. \$22 for six bags; [quevos.com](http://quevos.com)



A Peckish snack pack holds two hard-boiled eggs and a crunchy spice mix for dunking (see above). \$4; [perfectlypeckish.com](http://perfectlypeckish.com) for stores



## Minor League Baseball is turning into a food fight.

If you run into a giant lobster roll or human-size churro at your next baseball game, there's a good reason: Minor league teams are trying to draw crowds by changing their mascots and uniforms and even renaming their teams after cult-favorite foods. At least 50 teams will take on an alternate food identity at some point this season. Look out for newcomers like the Augusta Pimento Cheese (usually the GreenJackets) and the El Paso Margaritas (normally the Chihuahuas), along with the returning New England Lobster Rolls, Fresno Tacos and Charleston Boiled Peanuts.



## You might be a test subject during your next Uber ride.

Drivers are selling snacks, drinks and candy to passengers from their center consoles—and companies like Coca-Cola and Mars Wrigley view the mobile minibars as prime shelf space for testing new products. In fact, riders were

the first to try spicy Sweet Heat Skittles last year. According to sales data from Cargo, the company that provides the goodies, most passengers still go for the classics: The best sellers are Rice Krispies Treats.



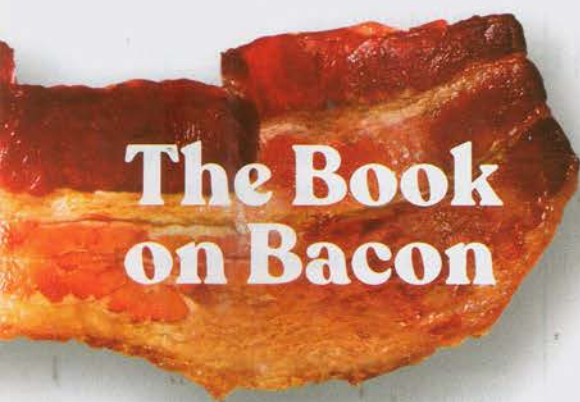
## THIS BURGER'S UNREAL!

Vegetarians will soon be able to buy faux burger meat by the pound. The company behind the hugely popular Impossible Burger, which is sold only in restaurants, has developed a new version for grocery stores that can replace ground beef in any dish, including chili, meatballs and tacos. You should find the soy protein-based "meat" on shelves later this year, pending FDA approval.

## WOULD YOU CHOOSE YOUR PHONE OVER FOOD?

College students did in a new study. When they were deprived of their phones and food, the students were significantly more motivated to work and pay for phone access than for their favorite snacks. No wonder: College students spend between five and nine hours a day on their phones!

SOURCE: ADDICTIVE BEHAVIORS



## The Book on Bacon

Peter Sherman loves bacon so much that he made it the theme of BarBacon—New York City's first bacon-centric restaurant. And now he's sharing his favorite recipes in a new book, *The Bacon Bible*. He adds bacon to tacos and cocktails and even grinds it into ice cream and chocolate tarts. \$35; [abramsbooks.com](http://abramsbooks.com)



## They're the Worst!

This season of *Worst Cooks in America: Celebrity Edition* will be the most eventful yet, thanks to this cast. We asked a few of them to describe their biggest cooking disaster.

These stars get cooking on Sundays at 9 p.m. ET starting April 21.



I started a fire in my friend's kitchen while boiling eggs. The fire department put it out—but her apartment smelled like burnt eggs for weeks!"

—Jim J. Bullock  
Actor, *Too Close for Comfort*



I hosted a summer cookout and forgot to defrost the hamburger patties. The burgers were burnt on the outside and frozen on the inside. Someone may have lost a tooth."

—Alec Mapa  
Actor and comedian, *Ugly Betty*



I poured cold water on a glass pan of pork chops and potatoes that was in the oven. It shattered everywhere."

—Tonya Harding  
Olympic figure skater



Jonathan Lipnicki  
Actor, *Jerry Maguire*



Morgan Fairchild  
Actress, *Days of Our Lives*



Kym Whitley  
Actress and comedian, *Young & Hungry*



Jimmie J.J. Walker  
Actor, *Good Times*



Taryn Manning  
Actress, *Orange Is the New Black*

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\*As part of a balanced diet and lifestyle and with 3 cups per day.

\*These statements have not been evaluated by the FDA. This product is not intended to diagnose, treat, cure or prevent any disease.

# Mix a Lot

➤ Would you buy this mixer if it were 40 pounds heavier and \$2,000 more expensive? That's how it arrived 100 years ago! ➤

The original KitchenAid stand mixer, released in 1919, wasn't exactly poised to fly off the shelves. It weighed 65 pounds and cost \$189.50 (the equivalent of more than \$2,500 today), and it wasn't even called a KitchenAid. It was dubbed the Model H-5, and department stores balked at carrying such an expensive unknown appliance. But women enlisted to test the machine raved about it; in fact, one called it "the best kitchen aid" she ever had, inspiring the manufacturer to adopt the name. Here's how it became one of America's most beloved household appliances.



## Turning Points

### In Motion

The Hobart Manufacturing Company, which produced mixers for bakeries and naval ships during WWI, introduced its home model in 1919, designed with "planetary action": The beater rotates in one direction while traveling around a stationary bowl in the opposite direction.



### To Market

KitchenAid was originally sold door to door, but in 1923, the company launched a national ad campaign that urged consumers to ditch "old-fashioned" tools like food mills and potato mashers in favor of its all-in-one appliance.



### A New Look

Former Vanity Fair art editor Egmont Arens redesigned the mixer in 1937 with a new silhouette and a bowl that locked into the base. His Model K-3 launched in 1939 for \$29.95 and sold out for Christmas.



### Explosion of Color

In 1955, the stand mixer, previously sold only in white, was released in five colors: green, chrome, copper, pink and yellow. Now there are 84 color options—and the machine has shed 40 pounds since it was first on the market.



### Museum Quality

Julia Child donated the kitchen from her Cambridge, MA, home to the Smithsonian in 2001. The exhibit includes her 5-quart cobalt blue stand mixer, pictured here.



JULIA CHILD'S MIXER: SMITHSONIAN NATIONAL MUSEUM OF AMERICAN HISTORY. NO PURCHASE NECESSARY TO ENTER OR WIN. KitchenAid Giveaway. Sponsored by Hearst Magazine Media, Inc. Beginning March 15, 2019, at 12:01 a.m. ET, through April 12, 2019, at 11:59 p.m. ET, go to [foodnetwork.com/kagiveaway](http://foodnetwork.com/kagiveaway) on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. One (1) winner will receive a KitchenAid Artisan Series 5-Quart Tilt-Head Queen of Hearts Stand Mixer with Stainless Steel Bowl and Pouring Shield (ARV: \$519.99). Important notice: You may be charged for posting 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. Subject to complete official rules available at [foodnetwork.com/kagiveaway](http://foodnetwork.com/kagiveaway).



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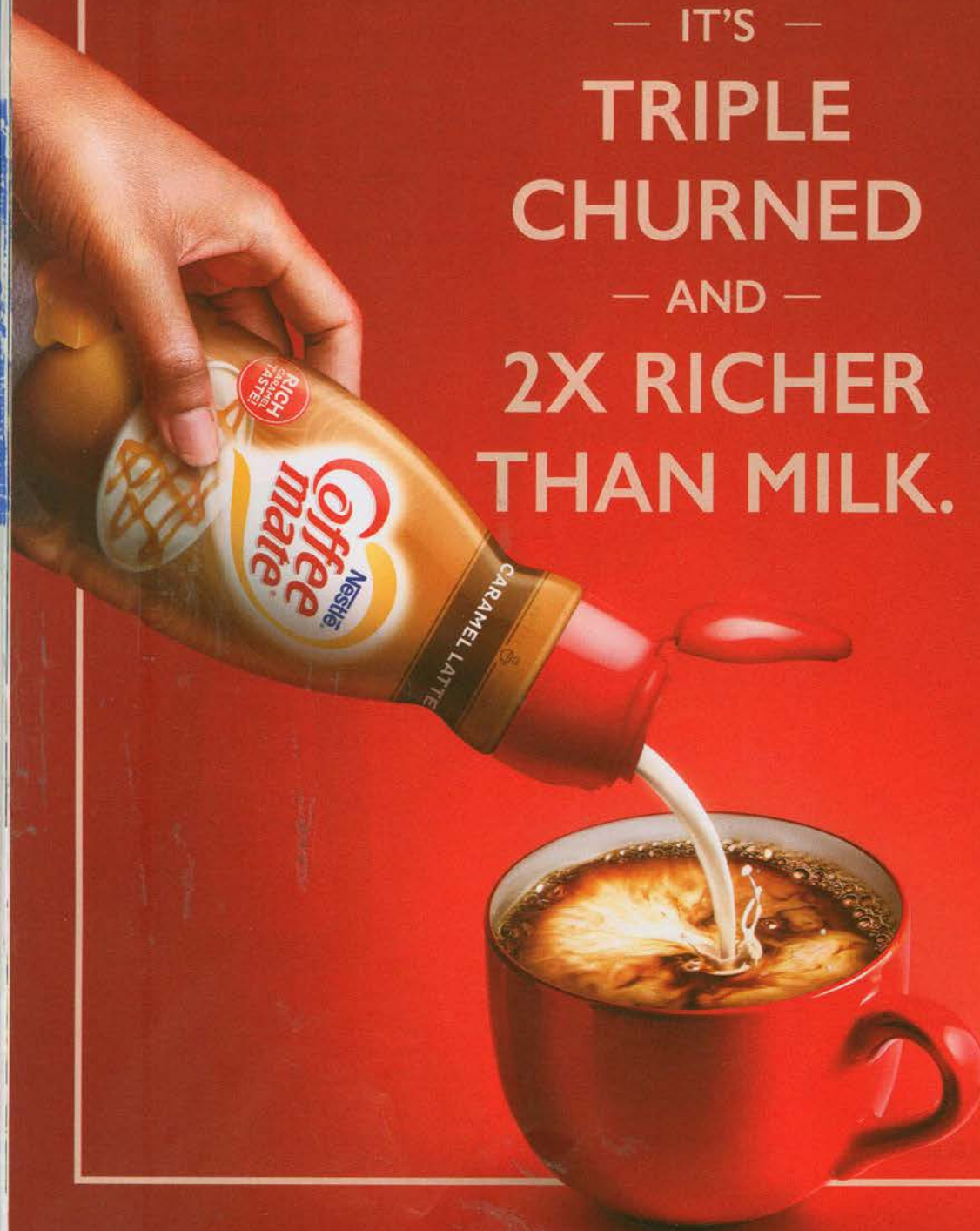
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# 100

Ways to  
**Up Your Game  
in the Kitchen**

To celebrate our 100th issue,  
we're dishing out 100 of our  
best tips and tricks.



## Flavor-Building Tips

### Put your spices to good use



**Sprinkle salt from about a foot above your food.** Chefs call this technique “raining.” It distributes the salt more evenly (and it’s fun, too!).

**Heighten the flavor of nearly any spice** (whole or ground) by toasting it in a dry skillet for a minute or two, stirring occasionally, until fragrant.

• **Make a new rub for meat or fish with equal parts of the following spices.**

#### MOROCCAN

Ground cumin, dried oregano, turmeric, kosher salt

#### SOUTHWESTERN

Smoked paprika, garlic powder, onion powder, chili powder, kosher salt

#### ITALIAN

Dried basil, oregano, thyme, rosemary, garlic powder, kosher salt

### Learn to make this simple pan sauce



After you sear chicken or pork, put the empty pan on low heat, squeeze in some lemon juice and scrape up all the delicious browned bits in the pan. Cook until mostly evaporated, add enough chicken stock to create a sauce and cook for about 30 seconds. Turn off the heat and whisk in a few teaspoons of cold butter until you see a beautiful glossy sauce. Use it as is, or add chopped parsley, dill, capers or pickled peppers. —Amanda Freitag



### Make a better sandwich spread

Curry powder + ketchup + mayonnaise

Whole-grain mustard + peach preserves

Horseradish + sour cream

Guacamole + ranch dressing

Steak sauce + mayonnaise

Pesto + cream cheese

Barbecue sauce + Sriracha

### Shop like a chef



Stock up on fresh lemons—they’ll liven up anything! Add some zest to pancake batter next time. —Lorraine Pascale



Buy bitters. They’re great for cocktails, of course, but they can also boost the flavor of salad dressing. —Geoffrey Zakarian



Try baking with malt powder; it gives cookies, cakes and quick breads an indescribable, amazingly rich flavor. Just add a tablespoon or two to the dry ingredients. —Ree Drummond



Keep a big fat finishing oil, like a quality extra-virgin olive oil, on hand for drizzling onto salads, soups and pastas. —Anne Burrell



Save your pickle juice. It adds both a salty and acidic note to salad dressing and brightens anything tomatoey, like tomato sauce, gazpacho or a pitcher of Bloody Marys! —Alex Guarnaschelli



Splurge on dried porcini mushrooms to add savory umami flavor to a dish. No need to rehydrate; turn them into powder with a spice grinder, then sprinkle on burgers, roasts, sauces and soups. —Tyler Florence

SALT: LEVI BROWN; LEMON, ZEST, MALT POWDER, OLIVE OIL AND MUSHROOMS: GETTY IMAGES; BITTERS: ALLIE HOLLOWAY; PICKLE JUICE: BEN GOLDSTEIN/STUDIO D; SANDWICH: RALPH SMITH; FOOD STYLING: BARRETT WASHBURN



# Knife Skills

Classic Forged 8-Inch Brushed Stainless Scalloped Bread Knife \$30; [kitchenaid.com](http://kitchenaid.com)



**Use your honing steel.** The tiny teeth of a knife's edge get bent out of shape with use, and running the knife edge along the steel will push these teeth back into alignment. You should hone before and after you use your knife. —Michael Symon



**Buy a quality medium-size serrated knife.** You'll use it for almost everything: slicing bread, tomatoes, cheese, even tough winter squash.



**Use the whole knife.** The blunt side of a chef's knife is great for scraping the milk from a cob of corn, and the flat side is good for crushing a clove of garlic.

**Get knives professionally sharpened.** Schedule your sharpening about as often as you go to the dentist!

## Have fun with fruit carving



### PINEAPPLE SPIRAL

Slice the top and bottom off a pineapple. Stand the pineapple up and slice off the skin using a chef's knife. Starting at the top and working in a spiral, cut V-shaped channels all the way around the pineapple to remove the eyes.



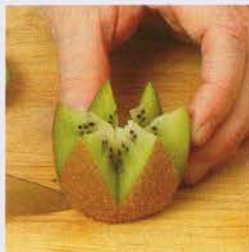
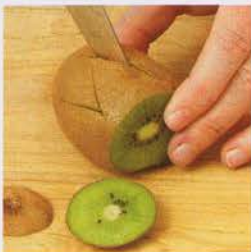
### AVOCADO ROSE

Halve a ripe avocado and remove the pit. Place cut-side down and carefully peel off the skin; thinly slice the avocado crosswise. Fan out the slices into a line, then form into a spiral shape.



### KIWI FLOWER

Trim the top and bottom off an unpeeled kiwi. Place the fruit on its side and cut in half in a zigzag pattern using a paring knife. Working with one half at a time, score the skin from the bottom points of the zigzag to the bottom of the fruit. Use your knife to separate the fruit from the skin, then peel it back to look like leaves.



CORN COB: LEVI BROWN; PINEAPPLE, AVOCADO AND KIWI PHOTOS: RALPH SMITH; FOOD STYLING: BARRETT WASHBURN



## Tool Smarts

### Stock up on ice cube trays

They're great for freezing leftover ingredients in preportioned cubes so you can add them to sauces, drinks and other recipes. Try the options below.

Chopped herbs in olive oil

Tomato paste

Coffee

Wine

Broth

Coconut milk



### Try a new trick in your microwave

#### ROAST GARLIC

Slice the top off a head of garlic, exposing the cloves. Place in a microwave-safe bowl, add 2 tablespoons water and drizzle with olive oil; season with salt and pepper. Cover and microwave for 4 minutes, then check if the garlic is soft. If not, continue microwaving in 1-minute intervals.

#### POACH EGGS

Pour 1 cup water into a small microwave-safe bowl. Crack in an egg; microwave until the white is set but the yolk is still runny, about 1 minute. Microwave in additional 10-second intervals until it's done.

#### TOAST NUTS

Spread raw nuts on a microwave-safe plate and toss with a tiny bit of vegetable oil. Microwave 2 minutes, then check if the nuts are lightly browned and fragrant. If not, stir and continue microwaving in 30-second intervals, stirring every minute or so.

#### Get an accurate read.

Instead of poking your meat thermometer into the top of a steak or chop, insert it into the side. The probe will go farther into the meat, so you'll get a more accurate temperature.



**Grate your jalapeños.** Instead of chopping hot peppers, grate them on a Microplane. You'll get an even size of pepper throughout the dish.

#### Anchor your cutting board.

For safer slicing, place a damp paper towel underneath your cutting board—it'll keep the board from moving around.

### Give your everyday tools new purpose



Make your own carrot noodles using a peeler.



Bake a pie in a cast-iron skillet.



Cook frozen hash browns in a panini press.



Separate eggs using a slotted spoon.



Make grilled cheese in a waffle iron.



## Baking Tips



### Flour your mix-ins.

If you lightly coat chocolate chips and blueberries with flour before you add them to muffin or cake batter, they won't sink to the bottom.



### Freeze your cake layers.

After your cakes cool, trim off the domed tops with a long serrated knife, then put the layers in the freezer for 30 minutes or more before assembling. The cakes will be sturdier and you won't pick up as many crumbs in the frosting.



### Personalize a cupcake.

Pipe melted candy melts into the shape of a letter on parchment paper, then refrigerate until set. Carefully nestle the letter in the frosting.

## Bring butter to room temperature quickly with one of these methods

**Grate** the cold butter onto a plate.

**Microwave** the butter in 5-second intervals on 30 percent power until it's soft.

**Cut** the butter into small pieces; it'll soften more quickly.



### Grease your measuring cup.

If you coat it with cooking spray before adding sticky things like molasses or maple syrup, you won't waste a drop and cleanup will be a snap.



**Use a cooking spray with flour.** It works great in all pans, but it's especially good in Bundt pans—cakes come out easily. —Trisha Yearwood

## Make a showstopping pie crust



### SCALLOPED

Cut pie dough into small circles; arrange on top of the pie, overlapping.



### ROSES

Cut strips of pie dough about 1 inch thick and 6 inches long; roll up, pinching one end to form a flower. Place a few around the edge of the pie.



### STARS

Use star-shaped cookie cutters in different sizes to cut out pie dough; arrange the stars on the pie.



### MONOGRAM

Cut letters out of a round of pie dough using a paring knife, then place the dough on top of the pie.



### RUFFLED EDGE

Cut 1-inch-wide strips of dough. Loop the dough under itself all the way around the pie's edge.



## Meat & Seafood Secrets

### Get more from your rotisserie chicken



After you've removed the meat, make a quick stock: Place the carcass in a pot and cover with cold water; add a quartered onion, roughly chopped carrots and celery, a bay leaf, a few peppercorns and some salt. Simmer for an hour or two, then strain.

**Get a good sear.** Preheat an empty skillet for about 30 seconds before you add any oil, then pat your meat dry and add it to the pan. If it doesn't sizzle immediately, the pan's not hot enough.



#### Make restaurant-quality scallops.

Refrigerate them uncovered for 30 minutes before cooking so they dry out. Then sear in oil over high heat until browned, about 1½ minutes per side.



**Make a richer burger.** Cook a patty as usual, then brush both sides with melted butter and cook another few seconds.

**Know when a fish fillet is done.** Insert a paring knife into the thickest part and carefully touch the tip to your lip. If it's hot, the fish is ready.



**Before cutting raw bacon,** pop it in the freezer for about 10 minutes. It'll firm up, making it easier to chop. This trick also works for fresh mozzarella.

### Roast shrimp for cocktail hour

The shrimp will have great charred, caramelized flavor. Toss with olive oil, salt and pepper, spread on a baking sheet and roast at 475° for about 10 minutes.



**Salt your steaks liberally.** You're not just seasoning the meat, you're giving it a better crust.



## Party Tricks



Pickled vegetables

Fruit jam or preserves

Quince paste

Grainy mustard

### Accessorize your cheese board

Dried fruit

Honey (or even better, honeycomb—check your farmers' market)

Peppadews



## Memorize this last-minute party app

Ina Garten's Rosemary Cashews from her *Barefoot in Paris* cookbook look fancy but they're super easy: Spread 1 pound unsalted cashews on a sheet pan and toast in the oven at 350° until warm, about 5 minutes. Combine 2 tablespoons minced fresh rosemary, ½ teaspoon cayenne, 2 teaspoons light brown sugar, 1 tablespoon kosher salt and 1 tablespoon melted butter in a large bowl. Toss the warm cashews with the spiced butter and serve warm.



### Warm up your plates for your next dinner party.

Before you serve the main course, put (oven-safe!) plates in a 200° oven for 15 minutes.

## Use everyday tools for cool presentations



### SQUEEZE BOTTLE

Put a sauce in a squeeze bottle for decorating plates with dots or stripes.



### ROUND COOKIE CUTTER

Place a cutter on a plate, layer food inside and gently lift the ring. Try an easy salad with layers of avocado, smoked salmon, roasted beets, cucumber and herbs.



### PEELER

Peel eggplant, zucchini and cucumbers but leave stripes of the skin. It looks pretty, and you'll retain some nutrients, too!

BOOK: CHEESE BOARD, CUCUMBER AND PEELER: RALPH SAVITTE; FOODS STYLING: BARRETT WASHBURN; ROUND COOKIE CUTTER, SQUEEZE BOTTLE AND PLATE: GETTY IMAGES; CASHWEES RECIPE FROM BAREFOOT IN PARIS; EASY FRENCH FOOD YOU CAN MAKE AT HOME. COPYRIGHT © 2004 BY INA GARTEN. PHOTOGRAPHS BY QUENTIN BACON. PUBLISHED BY CLARKSON POTTER/PUBLISHERS, AN IMPRINT OF PENGUIN RANDOM HOUSE, LLC.



## Bar Hacks



### Learn to flame an orange peel.

It adds a caramelized citrus flavor, and it looks cool. Hold a lit match a few inches above your drink, then squeeze an orange peel two inches above the flame—the citrus oils will ignite and fall into your drink.

### Buy top-notch cherries.

Italian brands like Luxardo or Amarena Toschi have way more flavor than your average supermarket maraschino.



Luxardo  
Maraschino  
Cherries  
\$20; williams-sonoma.com

### Decant boxed wine into a pretty glass pitcher for a party.

The wine will look fancy—and it'll taste better, too: The decanting process aerates the wine!



### Rim your glasses with something new.

Rub the rim with a citrus wedge or a little water, then dip in chili salt, colorful coarse sugar or finely crushed hard candy.



### Freeze your cocktail and beer glasses for 30 minutes.

It's always nice to get a frosty glass!

## Make ice cubes like a pro

### FRUIT-INFUSED SPHERES

Fruit Infusing Ice Balls  
\$10 for four;  
uncommongoods.com



### BAR-QUALITY ICE

Rabbit Clear Ice Tray  
\$20; rabbitwine.com



### CUBES THAT POP OUT EASILY

Peak Everyday Ice Tray  
\$14; wandpdesign.com



## Make your own simple syrup

It's the best way to sweeten cocktails and mocktails (or iced tea!). Just bring equal parts sugar and water to a simmer, stirring to dissolve the sugar. Let cool, then cover and refrigerate.



# ALMOND

## For the Win

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

*Alex*

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



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# Instant Kitchen Upgrades

## Swap out your cabinet knobs



**Mission Pyramid Cabinet Knob**  
\$10; rejuvenation.com



**Vintage Glass Knob**  
\$8; potterybarn.com



**Prismatic Gem Knob**  
\$18; anthropologie.com



**Gold Bow Knob**  
\$9; crateandbarrel.com



**Gold and Mother-of-Pearl Knob**  
\$14 for two; worldmarket.com



**Acrylic Bar Knob**  
\$8; cb2.com



**Ruth Knob**  
\$12; schoolhouse.com



**Streamline Deco Cabinet Knob**  
\$7; houseofantiquehardware.com



**MarktSq Peacock Ceramic Knob**  
\$6; wayfair.com

## Group your cooking essentials on a stylish tray



**Coral Shades Round Tray**  
\$45; gretelhome.com



**Food Network Acacia Wood Serving Tray**  
\$40; kohls.com



**Bleecker Bar Tray**  
\$79; potterybarn

**Install shallow shelves.** Picture rails and other low-depth shelves are great for holding cookbooks, spices, cutting boards or other kitchen wares.

## Add a peel-and-stick backsplash



**Reclaimed Weathered Wood Gray**  
\$14 per sq. ft.; stikwood.com



**Honeycomb Brushed Champagne Tile Backsplash**  
\$15 per sq. ft.; homedepot.com



**Italian Tile Paper**  
\$40 per 2' x 4' panel; chasingpaper.com



**Put a rug in the kitchen!**  
Runners add a pop of color, plus they provide extra cushioning for your feet.

# BUTTER IS EVERYTHING.

Browned Butter Ravioli. Get the recipe at [landolakes.com](http://landolakes.com)



ADD A LITTLE GOOD

# Pretty in **Pink** (and **Blue** and **Green**)

These springy shades look great in a kitchen any time of year.

## Pink Picks



**Elise Bistro Glasses**  
\$62 for six;  
luluandgeorgia.com



**Mason Cash Color Mix Mixing Bowl**  
From \$40;  
zola.com



**Small Ambit Pendant**  
\$162;  
finnishdesignshop.com



**Blough Bar Stool**  
\$200;  
wayfair.com



**Dualit 2-Slice Toaster**  
\$240; qvc.com



**Skyler Rug**  
From \$149;  
potterybarnkids.com





# Pink

To soften her white kitchen, watercolor artist Kaila Jackson painted her cabinets Positively Pink by Behr.





# Blue

Blue and white is a classic combo in kitchens, but you don't often see baby blue. Designer Janet Scagel painted this island and the cabinet interiors Intuition by Benjamin Moore.

## Blue Buys



**Smeg Drip Coffee Maker**  
\$260; williams-sonoma.com



**Gabriela Fuente Pastel Line Bar Stool**  
\$200; denydesigns.com



**Fabrikör Glass Door Cabinet**  
\$169; ikea.com



**Typhoon Living Storage Tin Bread Bin**  
From \$46; bedbathandbeyond.com



**Duncan Collection 1-Light Pewter Mini Pendant**  
\$115; homedepot.com



**Fantasia Color Flatware Set**  
From \$72; food52.com



# Green

A darker green could have overwhelmed this space, so design firm Donald Lococo Architects chose a light, grassy shade for the cabinets that's similar to Kiwi by Sherwin Williams.

## Green Goods



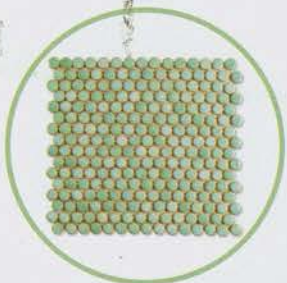
**Hue Green Dinnerware Set**  
From \$5 per piece; [crateandbarrel.com](http://crateandbarrel.com)



**Hunter Green Fan**  
\$280; [1800lighting.com](http://1800lighting.com)



**Dash Family-Size Air Fryer**  
\$100; [bedbathandbeyond.com](http://bedbathandbeyond.com)



**Penny Porcelain Mosaic Tile**  
\$10 per sq. ft.; [wayfair.com](http://wayfair.com)



**Studio Fridge**  
\$2,895; [bigchill.com](http://bigchill.com)



**Linon Sydney Rolling Kitchen Cart**  
\$285; [kohls.com](http://kohls.com)

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# fun, cooking

## Play It Cool

These old-school ice cream sandwiches have a secret ingredient: matzo! To make them, break a sheet of matzo into squares, dip in melted chocolate and freeze on a parchment-lined baking sheet until set. Sandwich scoops of vanilla ice cream between the dipped matzos and return to the freezer until firm. It's the perfect treat for Passover—but it's so good, you might want to have it year-round.



fun  
cooking

50

ways to use up your

# Bananas

Banana bread is just the beginning! Find dozens of ideas in this pull-out booklet.

These recipes work best with super-ripe or overripe bananas.

Coconut  
Banana  
Bread  
No. 1



**Chunky Monkey Bars**  
No. 15



**Banana Whoopie Pies**  
No. 17



**Mini Banoffee Pies**  
No. 20



**Banana Split Bites**  
No. 25



**Cherry-Chocolate "Nice" Cream**  
No. 30



**Banana-Mango Daiquiris**  
No. 50

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GUY



TYLER



KATIE



SUNNY



VALERIE



BOBBY



## Monday



### REE DRUMMOND'S CARROT-THYME SOUP

Combine 3 pounds baby carrots, 8 cups vegetable stock and 2 thyme sprigs in a pot. Bring to a boil, then reduce the heat and simmer until the carrots are very tender, 45 minutes to 1 hour; discard the thyme. Carefully puree the soup in a blender in batches (or use an immersion blender). Return to the pot, stir in  $\frac{1}{3}$  cup honey and  $\frac{1}{2}$  cup heavy cream and warm over low heat (thin with warm stock, if needed). Season with salt and pepper. Garnish with a few thyme leaves. (Serves 8.)

## Tuesday



### GUY FIERI'S PICKLED CARROTS AND JALAPEÑOS

Bring  $1\frac{1}{2}$  cups white vinegar,  $\frac{1}{4}$  cup sugar and 1 tablespoon kosher salt to a simmer in a medium pot, stirring to dissolve the sugar. Remove from the heat and stir in 2 cups sliced carrots, 6 sliced jalapeños and  $\frac{1}{2}$  sliced red onion. Let sit 1 hour, stirring occasionally and pressing the vegetables down with a rubber spatula to submerge. Refrigerate in an airtight container for at least 3 hours. (Serves 12.)

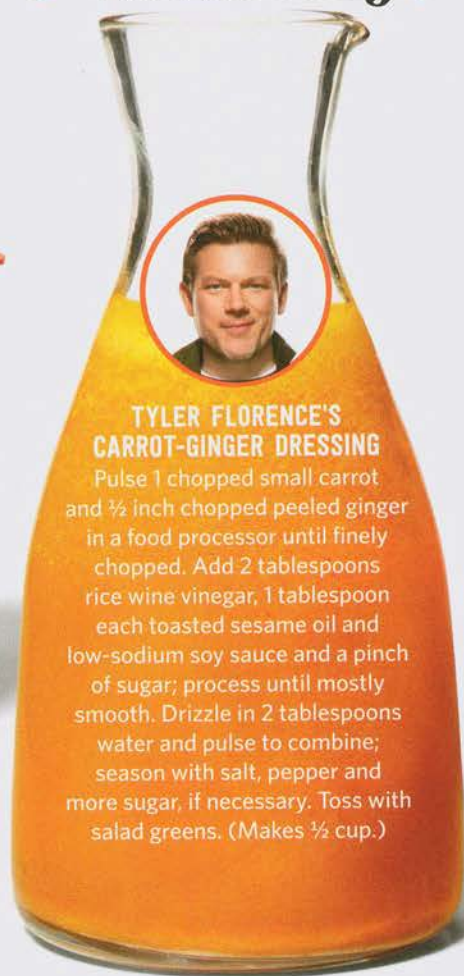


## Wednesday



### TYLER FLORENCE'S CARROT-GINGER DRESSING

Pulse 1 chopped small carrot and  $\frac{1}{2}$  inch chopped peeled ginger in a food processor until finely chopped. Add 2 tablespoons rice wine vinegar, 1 tablespoon each toasted sesame oil and low-sodium soy sauce and a pinch of sugar; process until mostly smooth. Drizzle in 2 tablespoons water and pulse to combine; season with salt, pepper and more sugar, if necessary. Toss with salad greens. (Makes  $\frac{1}{2}$  cup.)



## Thursday



### KATIE LEE'S MOROCCAN CARROTS

Thinly slice 3 large carrots and put in a bowl; set aside. Toast  $\frac{1}{2}$  teaspoon each ground cumin and sweet paprika and a pinch each of cinnamon and cayenne in a dry skillet over medium-low heat, stirring, until fragrant, 1 minute. Swirl in 2 tablespoons olive oil, then swirl in 1 tablespoon lemon juice. When it bubbles, add 1 grated small garlic clove and cook, swirling the pan, 15 to 20 seconds. Pour the hot dressing over the carrots and toss. Add  $\frac{1}{4}$  cup chopped parsley, season with salt and pepper and toss. Serve with harissa, if desired. (Serves 4.)



## Friday

### SUNNY ANDERSON'S SHOESTRING CARROT FRIES

Heat 2 cups canola oil in a medium pot over medium-high heat until a deep-fry thermometer registers 325°. Pat dry one 10-ounce bag shredded carrots with paper towels. Working in batches, carefully fry the carrots, stirring occasionally, until crispy, 3 to 4 minutes. Remove with a slotted spoon to a paper towel-lined plate. Put 2 teaspoons cider vinegar in a food-safe spray bottle and spray the carrots. Sprinkle with salt, 2 tablespoons chopped mint and 1 teaspoon orange zest. (Serves 2 to 4.)



## Saturday

### VALERIE BERTINELLI'S ROASTED CARROT HUMMUS

Toss 1 pound chopped carrots, 2 unpeeled garlic cloves, 1 tablespoon olive oil, 1 teaspoon ground cumin, ½ teaspoon kosher salt and ¼ teaspoon pepper on a rimmed baking sheet. Roast at 400°, stirring once, until the carrots are tender and lightly caramelized, 20 to 25 minutes. Let cool slightly; peel the garlic. Combine the carrots, garlic, 3 tablespoons tahini, 1 tablespoon chopped cilantro, the juice of 1 lemon and 5 tablespoons water in a food processor and puree. With the motor running, slowly add 2 to 3 tablespoons olive oil; season with salt and pepper. Transfer to a bowl and top with olive oil and chopped cilantro. (Serves 4.)



## Sunday

### BOBBY FLAY'S CARROT-ORANGE MIMOSAS

Combine 1½ cups each fresh carrot juice and fresh orange juice and the juice of 1 lime in a pitcher. Fill chilled champagne flutes halfway with the juice and top with dry champagne. Garnish with carrot greens. (Serves 4 to 6.)





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— CHEESECAKE —

- 3-8 oz. cream cheese, softened
- ½ C. granulated sugar
- 3 whole eggs
- 2 Tbsp. chilled espresso
- 1 tsp. vanilla extract
- 1-12oz. bag BAILEYS<sup>®</sup> Original Irish Cream Baking Chips
- ½ C. Half and Half

— CRUST —

- 1 ½ C. graham cracker crumbs
- 3 Tbsp. granulated sugar
- ¼ C. butter, melted

— TOPPING —

- 1 C. sour cream
- ¼ C. powdered sugar
- 1 tsp. vanilla extract

Preheat oven to 350° F. In a bowl, combine graham crumbs with 3 Tbsp. sugar; pour in melted butter; stir to combine. Press mixture into the bottom of a 9" springform pan; bake for 7-9 minutes; let cool. In a double boiler, melt BAILEYS<sup>®</sup> chips with Half and Half until smooth; set aside. In a mixer, blend together cream cheese and sugar until smooth; scrape sides of the bowl as needed. Add eggs, espresso and vanilla; mix until well blended. Slowly add the slightly cooled Half and Half mixture; blend until combined. Pour cheesecake mixture over cooled crust. Wrap the outside of the springform pan with aluminum foil making sure to wrap it up the sides of the pan; place in a larger baking pan with at least 4" sides. Pour water into baking pan until it comes ¾ of the way up the sides of the springform pan. Bake for 60-70 minutes; cheesecake is done when the center reads 160° F on an instant read thermometer. Carefully remove pan from the oven; remove springform pan from baking pan; remove foil. Allow to cool on a wire rack for 20 minutes then refrigerate for at least 4 hours or overnight; remove cheesecake from springform pan. In a small bowl, combine the sour cream, powdered sugar and vanilla extract; spread over top of cheesecake. Drizzle top with chocolate syrup; store in the refrigerator.

YIELD: 12-16 slices



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## CHICK DOUGHNUT POPS

ACTIVE: 25 min | TOTAL: 1 hr | MAKES: 12

- 1 10-ounce bag yellow candy melts
- 2 teaspoons vegetable shortening
- 12 cake doughnut holes
- Yellow sprinkles, for topping
- $\frac{3}{4}$  cup dark brown candy melts
- $\frac{3}{4}$  cup orange candy melts

1. Line a baking sheet with parchment paper. Microwave the yellow candy melts with the shortening in a small microwave-safe bowl in 30-second intervals, stirring, until melted. Dip the tip of 12 lollipop sticks into the yellow candy melts, then insert each into a doughnut hole. Transfer to the prepared baking sheet. Refrigerate until set, about 5 minutes.
2. Dip each doughnut hole in the yellow candy melts to coat, allowing the excess to drip off, and return to the baking sheet. (Return the yellow candy melts to the microwave if they are too thick for dipping.) Let the coated doughnuts set, about 15 minutes.
3. Spoon the remaining yellow candy melts into a small resealable plastic bag (remelt if needed). Snip a corner. Pipe a dot on the top of each doughnut hole and top with some yellow sprinkles to look like feathers. Pipe small squiggles on the sides to look like wings.
4. Microwave the brown and orange candy melts in separate small microwave-safe bowls in 15-second intervals, stirring, until melted. Spoon into separate small resealable plastic bags and snip a corner of each. Pipe on eyes with the brown candy and beaks and feet with the orange candy. Let set, about 15 minutes.



## CHICK CUPCAKES

ACTIVE: 35 min | TOTAL: 1½ hr | MAKES: 12

### FOR THE CUPCAKES

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 stick unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- $\frac{1}{2}$  cup whole milk

### FOR THE FROSTING AND DECORATIONS

- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 3 cups confectioners' sugar
- Pinch of salt
- 2 teaspoons pure vanilla extract
- 2 tablespoons whole milk
- 6 circus peanut candies
- Yellow sanding sugar, for topping
- 24 medium candy eyeballs
- 12 yellow candy melts, cut in half

1. Make the cupcakes: Preheat the oven to 350°. Line a 12-cup muffin pan with paper liners. Whisk the flour, baking powder and salt in a medium bowl.
2. Beat the butter in a large bowl with a mixer on medium-high speed until smooth, about 1 minute. Add the granulated sugar and beat until creamy, about 4 minutes. Beat in the eggs, one at a time, then the vanilla. Reduce the speed to low and beat in the flour mixture in three batches, alternating with the milk. Beat until just combined.
3. Divide the batter among the prepared muffin cups. Bake until the tops spring back when pressed, 20 to 25 minutes. Transfer to a rack and let cool 5 minutes in the pan, then remove to the rack to cool completely.
4. Make the frosting: Beat the butter, confectioners' sugar and salt in a bowl with a mixer on medium speed until just combined. Increase the speed to medium high, add the vanilla and beat until creamy, 3 minutes. Beat in the milk until fluffy, 1 minute.
5. Decorate the cupcakes: Using kitchen shears, cut the circus peanuts lengthwise into thin slices, then trim to make 12 beaks and 24 feet. Frost the cupcakes, then dip in sanding sugar to coat. Top with the candy eyeballs, beaks and feet. Insert the candy melts for wings.



## CHICK CEREAL TREATS

ACTIVE: 20 min | TOTAL: 45 min | MAKES: 12

- 4 tablespoons salted butter, cut into pieces
- 1 10-ounce bag mini marshmallows
- $\frac{1}{2}$  teaspoon yellow gel food coloring
- 6 cups crisp rice cereal
- Vegetable oil, for your hands
- 2 orange licorice twists
- 1 yellow licorice twist
- 3 tablespoons vanilla frosting
- 24 mini candy-coated chocolates


1. Line a baking sheet with parchment paper. Melt the butter in a large pot over medium heat. Add the marshmallows and stir until melted, then stir in the food coloring. Remove from the heat and stir in the cereal. Using oiled hands, form the mixture into  $\frac{1}{2}$ -cup mounds, pressing until smooth. Transfer to the prepared baking sheet, press to flatten the bottoms and let cool.
2. Using kitchen shears, cut the orange licorice into thirty-six  $\frac{1}{4}$ - to  $\frac{1}{2}$ -inch pieces. Cut the yellow licorice into twelve  $\frac{1}{4}$ - to  $\frac{1}{2}$ -inch pieces. Put the frosting in a small resealable plastic bag and snip a corner. Attach the orange licorice to the cereal treats for beaks and feet and the yellow licorice to the tops for feathers, using the frosting to adhere. Attach the chocolate candies for eyes, using the remaining frosting.



OFFICIAL GUIDE TO

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WINNING RECIPES INSIDE!

Every year, the Pillsbury Bake-Off® Contest inspires America's home cooks to share their best homemade recipes featuring Pillsbury refrigerated dough. After 49 contests, entries haven't slowed a bit and the stories that accompany each warm our hearts. With a history that dates back to 1949, we've learned a thing or two, and we've always known the Pillsbury Bake-Off® Contest is about more than great recipes. It's about creative, delicious dishes that connect to people, places and moments we treasure.

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# MEET THE WINNERS





# DUBLIN CHEESEBOARD-STUFFED APPETIZER BREAD

Active Prep Time: 25 minutes • Servings: 8 • Total Time: 1 hour, 10 minutes

- 1 can (11 ounces) Pillsbury™ refrigerated French bread
- 4 ounces Irish white cheddar cheese, cut into thin slices
- 4 ounces sliced hard salami, cut into ½-inch pieces
- 4 ounces honey goat (chèvre) cheese, crumbled
- 2 tablespoons sliced almonds
- ¼ teaspoon coarse sea salt
- 1 cup arugula
- 1 cup fig preserves
- 1 package (6 ounces) dried apricots, halved

**1** Preheat oven to 350°. Line rimmed baking pan with parchment paper or lightly spray with cooking spray.

**2** Place dough on work surface. Cut in half crosswise to make 2 (6-inch) loaves. Make lengthwise cut down center of each loaf to within ½ inch of bottom. Carefully pull apart dough and press to make 2 (7x5-inch) rectangles.

**3** Top each rectangle with cheddar cheese, salami and goat cheese, to within ½ inch of edges. Bring long sides together over filling; pinch and roll top edge down to seal seam. Pinch and turn ends under loaves to seal. Place loaves in pan. Lightly brush loaves with water. Sprinkle with almonds and sea salt; press lightly to adhere.

**4** Bake 26 to 30 minutes or until golden brown. Cool 15 minutes.

**5** On serving board or large platter, arrange arugula. Spoon preserves into small bowl; place on board. Cut filled loaves into 1-inch slices; arrange over arugula. Place apricots around bread slices on board.



GRAND PRIZE  
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APPETIZERS  
FOR ANY PARTY

My husband and I were high school sweethearts. We have been together since I was 14 years old. We have three children. As they were growing up, money was tight. My husband and I worked hard to provide, but didn't have money for vacations or many extras.

As our 25<sup>th</sup> anniversary approached, we saved up to go on a once-in-a-lifetime trip, since we had never taken a honeymoon or a vacation up to that point. So, in 2016 when we celebrated our 25<sup>th</sup> anniversary, we took a trip to Ireland.

After much planning and preparation, we set out on an adventure to Ireland where we would see new sights, take the train from one location to the next, learn about the country's culture and enjoy its wonderful cuisine! After a seven-hour flight overnight, we arrived in Dublin after being awake for 24 hours. It was 10:00 a.m. in Dublin and we had the whole day to sightsee and explore.

After seven hours of seeing the beautiful and historical churches and landmarks, we headed to our hotel. We were tired and ready to rest, but we wanted a small bite to eat before we called it a day. At our hotel, we ordered a cheeseboard that was adorned with meats, different types of cheese, crackers, bread, fruit, nuts, and preserves. The cheese and meats of Ireland became one of our favorite things to try when we went to other cities within the country. But this cheeseboard was by far one of the best meals we had on the whole vacation.

The memories from this trip are some we will never forget and we hope to return to Ireland someday. After the trip, I enjoyed finding ways to turn that delicious cheeseboard into recipes for my husband. My Dublin Cheeseboard-Stuffed Appetizer Bread is inspired by the goodness of the cheese, meats, fruit, bread and spreads of our Dublin visit.





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LAUREN KATZ, ASHBURN, VA

★ WINNER ★  
COZY WEEKEND  
BREAKFASTS

Crumb cakes and babkas loaded with crumbs are popular desserts in my family. We all agree that the sweet, crunchy crumb topping is the best part of any baked good that is lucky enough to have it on top. These crumb-loaded treats come from generations of European bakeries, and remind me of what my ancestors might have enjoyed in the "Old Country" as a special treat on rare occasions or celebrations.

Growing up, we also treated ourselves to baked goods on special occasions. It was not uncommon to meet my aunt or mom in the kitchen late at night, stealing a few crumbs off the top of the cake. The next day there would be noticeably fewer crumbs, and some guilty looks on everyone's faces.

It is so important to me to carry on the old traditions and introduce those freshly baked flavors and textures to my kids. I do this by filling the house with the smells, sounds and baked goods from the past. I don't always have the time or energy to create time-intensive, complicated baked goods, so I have come up with some shortcuts in creating treats similar to the old-fashioned ones, but with a modern feel and preparation.

I love sharing these updated crumb-topped goodies with my family. My kids have even enjoyed making the goodies themselves, now that they are very fast and simple. Thanks to Pillsbury™, the hard work of making the pastry is done, and I get to just focus on making memories and connecting my children to our heritage. I am proud to encourage a new generation of crumb-topping lovers!



## CHERRY—CREAM CHEESE CRUMB CAKE BOMBS

Active Prep Time: 25 minutes • Servings: 8 • Total Time: 55 minutes

- 2 ounces (from 8-ounce package) cream cheese, softened
- 2 tablespoons powdered sugar
- 2 tablespoons butter, melted
- 5 tablespoons all-purpose flour
- ¼ cup granulated sugar
- 1 can (12.4 ounces) Pillsbury™ refrigerated cinnamon rolls with icing (8 rolls)
- 3 tablespoons cherry preserves or jam
- 1 egg
- 1 teaspoon water

- 1 Preheat oven to 375°. Spray 8 regular-size muffin cups with cooking spray.
- 2 In small bowl, stir cream cheese and powdered sugar until smooth. Set aside. In another small bowl, using fork or pastry blender, mix melted butter, 4 tablespoons of the flour and the granulated sugar until mixture looks like coarse crumbs. Set aside.
- 3 Separate dough into 8 rolls. Place remaining 1 tablespoon flour off to the side,

on work surface. Dip cinnamon-coated side of each roll into flour; shake off excess. With cinnamon side up, press each roll into 3½-inch round. Spoon 1 teaspoon of the preserves in center of each roll; top with 1 rounded teaspoon of the cream cheese mixture. Bring edges of each roll up over filling; pinch edges tightly to seal. Place rolls, pinched side down, in muffin cups.

- 4 In small bowl, beat egg and water with fork. Brush egg mixture over top of each roll. Sprinkle 1 rounded tablespoon of the crumb topping on each roll; slightly press into dough.
- 5 Bake 16 to 18 minutes or until golden brown. Cool in pan 5 minutes. Remove cake bombs from pan; place on cooling rack.
- 6 Place icing from can into 1-quart resealable food storage plastic bag; cut small hole in bottom corner of bag. Squeeze bag to drizzle icing over cake bombs. Let stand 5 minutes. Serve warm.





★ WINNER ★  
WINNING WEEKNIGHT  
DINNERS

## POBLANO SHRIMP FLATBREAD

Active Prep Time: 30 minutes • Servings: 6 • Total Time: 50 minutes

- 2 medium poblano chiles (about 5 inches long)
- 6 slices bacon, cut into ½-inch pieces
- 12 uncooked extra-large shrimp (about ½ pound), thawed if frozen, peeled, deveined, tail shells removed
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 can (11 ounces) Pillsbury™ refrigerated thin pizza crust
- ½ cup Mexican crema
- 4 cups shredded Monterey Jack cheese (16 ounces)
- 1 can (15.25 ounces) whole kernel sweet corn, drained
- ¼ cup fresh cilantro leaves

**1** Set oven to broil. Line cookie sheet with foil; place chiles on foil. Broil chiles 3 to 4 inches from heat about 5 minutes on each side or until skin blackens and blisters. Wrap blackened chiles in foil. Let stand 10 minutes. Turn off broiler; heat oven to 425°. Move oven rack to middle position. Spray large cookie sheet with cooking spray.

**2** In 10-inch nonstick skillet, cook bacon over medium-high heat 4 to 6 minutes, stirring frequently until crisp. Remove bacon from skillet. Place on paper towel-lined plate; reserve drippings in skillet. Add shrimp to drippings in skillet; sprinkle with salt and pepper. Cook 1 to 2 minutes on each side or until shrimp just begin to turn pink. Place shrimp on paper towel-lined plate. Set aside.

**3** Unroll dough onto cookie sheet. Starting at center, press dough into 15x10-inch rectangle. Bake 6 to 8 minutes or until light golden brown.

**4** Gently rub chiles with paper towel to remove as much skin as possible. Cut top from each chile; remove seeds. Cut chiles into ¼-inch strips.

**5** Spread crema over crust to within ½-inch of edges. Top with cheese, roasted chiles, corn, bacon and shrimp.

**6** Bake 9 to 11 minutes or until golden brown and shrimp is cooked through. Garnish with cilantro leaves.

My favorite food growing up was my mom's recipe for chiles rellenos. They were always so cheesy and delicious. My mom would stuff them with cheese, but on special occasions she would add shrimp, and she always served them on a bed of rice with corn. Each time I eat chiles rellenos, they remind me of my birthdays or the days I'd come home from college. Even now as an adult, she still makes them for me.

When I was growing up, my mom would cook every night. No matter how busy life got, she always made sure our family came together for dinner. I believe that's why I love to cook so much. Food brought our family together for dinner.

My mom also taught me how to cook. One of the first recipes she taught me was "rajas con crema," which is basically poblano peppers in a Mexican cream sauce with corn. This recipe I created was inspired by both—my favorite food growing up and one of the first things I learned how to cook. My Poblano Shrimp Flatbread really tastes like a mixture of cheesy chiles rellenos and creamy rajas con crema. It's the perfect mash-up.



JOANNA CRUMLEY, HUBBARD, OR

★ WINNER ★  
**SWEET + SIMPLE  
DESSERTS**

When it comes to desserts, my family excels at both creating and consuming them. My mom made the flakiest pies and the moistest cakes I ever tasted, but my absolute favorite, the one that always brought me running, was Grandma's fudge. Grandma's fudge is unique in that it must crystallize into a hard consistency.

The recipe includes four cups of sugar! You put unsweetened chocolate, sugar and milk into a pot, attach a candy thermometer to the side and slowly stir the mixture over low heat until it reaches 238°. My 11-year-old self would restlessly hop from foot to foot and sigh at the longevity of the project. When the red line of the thermometer finally reaches its peak, you remove the pot from the stove and place it on a cooling rack to add butter and vanilla. But the wait is not over!

The temperature of the mixture must drop below 150° before it can be vigorously stirred into granulation, and timing is of the essence. Stir too long and the fudge hardens in the pot. Pour it into the pan too soon and the mixture never sets, but remains a brown, sugary mire. This is the proverbial watched pot that never boils, also known as "are we there yet?"

Done correctly, the fudge sets instantly when you pour it into the pan. I would impatiently cut out a square (or two, or three) and pop the lovely treat into my mouth where it melted on my tongue. Pure bliss. As an adult, I still love Grandma's fudge, but the combination of peanut butter and chocolate has a new place in my heart.

The first time I saw the Pillsbury® Big Deluxe Reese's™ mini pieces refrigerated peanut butter cookies, I imagined how exquisite they would taste with fudge layered on top. This fudge has to be more pliable, however, to perfectly blend with the cookie dough. Of course, the other difference with my Reese's™ Piece O' Bliss Fudge recipe is how much easier you can go from beginning...to bliss. Grandma and Mom would be proud, and lick every crumb off their fingers.



## REESE'S™ PIECE O' BLISS FUDGE

Active Prep Time: 20 minutes • Servings: 16 • Total Time: 155 minutes

- 1 package (16 ounces) Pillsbury™ Big Deluxe™ Reese's™ mini pieces refrigerated peanut butter cookies (12 cookies)
- ½ cup butter, cut into 8 slices
- ½ cup packed brown sugar
- ⅓ cup plus 1 tablespoon unsweetened baking cocoa
- ¼ cup milk
- 1¼ cups powdered sugar
- 1 teaspoon vanilla
- 2 packages (1.5 ounces each) Reese's™ Stuffed with Pieces peanut butter cups, each cut into 8 wedges

- 3 To make fudge layer, place butter in medium microwavable bowl. Microwave uncovered on high 45 to 60 seconds or until melted. Add brown sugar, cocoa and milk; stir with whisk until well blended. Microwave ½ to 2½ minutes or until mixture comes to a boil, stirring every 30 seconds until smooth. Add powdered sugar and vanilla; mix well.
- 4 Pour fudge mixture over baked crust; spread evenly. Sprinkle with candy wedge pieces. Cool 10 minutes.
- 5 Cover and refrigerate 1 to 1½ hours or until set. To serve, cut into 6 rows by 4 rows. Store covered in refrigerator.

- 1 Preheat oven to 350°.
- 2 Place cookie dough rounds in bottom of ungreased 8-inch square pan. Bake 22 to 24 minutes or until edges are deep golden brown. Cool 10 minutes.





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## SUNDAY BRUNCH, MADE WITH LOVE

What's on the menu at the best brunch ever? Biscuits and gravy, of course. A crowd-pleasing bacon, egg and cheese crescent ring. Sweet cinnamon rolls, warm from the oven—extra icing, please. Pillsbury makes it easy and delicious.

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# weeknight cooking



We served all the meals in this section on our Food Network + Kohl's dinnerware. Find the collection at [kohls.com](http://kohls.com).

PHOTOS: RYAN DAUSCH; FOOD STYLING: JAMIE KIMM



## COCONUT CHICKEN WITH RICE NOODLES

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

- 2 teaspoons vegetable oil
- 8 small skin-on, bone-in chicken thighs (about 3 pounds)
- Kosher salt and freshly ground pepper
- 2 tablespoons plus 1 teaspoon packed dark brown sugar
- 1 tablespoon fish sauce
- $\frac{1}{2}$  cup light Thai coconut milk
- 2 tablespoons plus 1 teaspoon distilled white vinegar
- $\frac{1}{2}$  English cucumber
- 1 large carrot
- 6 ounces thin dried rice noodles
- $\frac{1}{4}$  cup torn fresh mint

1. Bring a pot of water to a boil. Meanwhile, heat the vegetable oil in a large skillet over medium-high heat. Season the chicken on both sides with salt and pepper. Add skin-side down to the skillet and cook until dark brown and crisp, about 8 minutes; flip and brown the other side, 2 minutes. Remove to a plate and wipe out the skillet.
2. Off the heat, add 2 tablespoons brown sugar to the skillet and sprinkle the fish sauce over the sugar. Return the skillet to medium heat, stir and bring to a simmer. Add the coconut milk and 1 teaspoon vinegar; stir to combine. Return the chicken skin-side up to the skillet and gently simmer in the sauce, turning occasionally, until cooked through, about 25 minutes. Add a splash of water occasionally if the sauce gets too thick.
3. Meanwhile, halve the cucumber lengthwise and scoop out the seeds. Cut the cucumber and carrot into thin matchsticks. Toss with the remaining 2 tablespoons vinegar, 1 teaspoon brown sugar and  $\frac{1}{4}$  teaspoon salt in a medium bowl.
4. Remove the boiling water from the heat, add the rice noodles and stir to loosen. Let sit until tender, 2 to 4 minutes, then drain and rinse under cold water. Shake out as much water as possible.
5. Divide the noodles and chicken among plates. Spoon the coconut sauce on top. Serve with the vegetables; top with the mint.

**Per serving:** Calories 690; Fat 35 g (Saturated 10 g); Cholesterol 270 mg; Sodium 610 mg; Carbohydrate 46 g; Fiber 2 g; Sugars 10 g; Protein 48 g



VEGETARIAN  
DINNER

## SPINACH AND ARTICHOKE QUICHE

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

- 3 large eggs
- 1 cup half-and-half
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 1 5-ounce package baby spinach
- 1 cup frozen artichoke hearts, thawed and roughly chopped
- $\frac{1}{3}$  cup crumbled garlic-herb goat cheese (about 2 ounces)
- 1 prepared 9-inch pie crust, thawed if frozen
- 10 grape tomatoes, halved
- 1 tablespoon red wine vinegar
- $\frac{1}{2}$  teaspoon dijon mustard
- 4 cups Italian salad blend

1. Put a baking sheet in the lower third of the oven and preheat to 425°. Whisk the eggs, half-and-half,  $\frac{3}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper in a large bowl and set aside.
2. Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add the spinach, artichoke hearts and 2 pinches salt. Cook, stirring, until the spinach is wilted and the skillet is dry, about 1 minute. Remove the vegetables to a plate lined with a few layers of paper towels; let cool slightly. Carefully pull up the sides of the paper towels and squeeze out most of the liquid; stir the vegetables into the egg mixture.
3. Scatter the goat cheese in the bottom of the pie crust. Pour in the egg mixture, then arrange the tomatoes cut-side up in the eggs. Season with pepper. Carefully place the quiche on the hot baking sheet and bake until set, about 30 minutes.
4. Meanwhile, whisk the vinegar and mustard in a medium bowl; whisk in the remaining 1 tablespoon olive oil until smooth. When the quiche is almost done, add the salad mix to the bowl and toss with the vinaigrette. Season with salt and pepper.
5. Cut the quiche into wedges and serve with the salad.

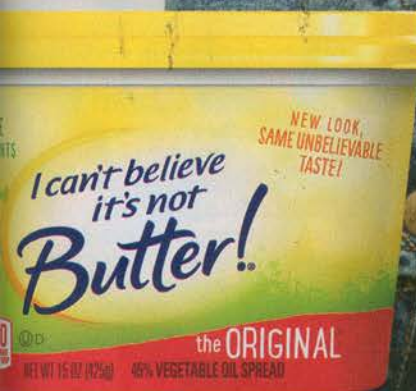
**Per serving:** Calories 470; Fat 32 g (Saturated 12 g); Cholesterol 177 mg; Sodium 892 mg; Carbohydrate 33 g; Fiber 6 g; Sugars 7 g; Protein 15 g



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\*1Tbsp: 2g sat fat, 6g  
total fat; 60 cal. Butter  
7g sat fat



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with I Can't Believe It's Not Butter!®

## SPANISH CHICKEN AND PASTA

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

- 8 ounces angel hair pasta, broken into 2-inch pieces, or fideos
- 1 15-ounce can fire-roasted diced tomatoes
- 2¾ cups low-sodium chicken broth
- Kosher salt and freshly ground pepper
- 1½ pounds skinless, boneless chicken breasts
- 3 tablespoons extra-virgin olive oil
- ½ onion, chopped
- 1 poblano chile pepper, chopped
- 2 cloves garlic, minced
- ¾ teaspoon ground cumin
- 2 tablespoons chopped fresh parsley
- 2 tablespoons crumbled queso fresco cheese

1. Heat a large skillet over high heat. Add the pasta and cook, stirring, until toasted, 5 to 6 minutes. Remove from the heat, then add the tomatoes, chicken broth, 1 teaspoon salt and a few grinds of pepper; set aside.
2. Season the chicken generously with salt and pepper. Heat 2 tablespoons olive oil in another large skillet over medium-high heat. Add the chicken and cook until golden brown on both sides, about 5 minutes; remove to a plate. Add the remaining 1 tablespoon olive oil to the skillet and reduce the heat to medium. Add the onion, poblano, garlic and cumin; cook, scraping up any browned bits, until the vegetables are tender, 6 to 8 minutes. Season with salt and pepper.
3. Add the pasta mixture to the skillet with the vegetables and bring to a boil. Nestle the chicken in the pasta; cover, reduce the heat to low and cook until the chicken is cooked through, about 12 minutes. Remove the chicken to a cutting board to rest, then continue to simmer the mixture until most of the liquid is absorbed, about 3 minutes.
4. Slice the chicken. Divide the pasta among plates and top with the chicken, parsley and queso fresco.

**Per serving:** Calories 590; Fat 18 g (Saturated 3 g); Cholesterol 127 mg; Sodium 1,100 mg; Carbohydrate 54 g; Fiber 4 g; Sugars 7 g; Protein 51 g

## SALT AND PEPPER SHRIMP WITH QUINOA AND BOK CHOY

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

- ⅓ cup plus 3 tablespoons cornstarch
- Kosher salt and freshly ground pepper
- 1½ pounds peeled and deveined large shrimp
- 1 cup plus 1 tablespoon vegetable oil
- 4 small heads baby bok choy, quartered lengthwise
- 1 tablespoon oyster sauce
- 1 1-inch piece fresh ginger, peeled and minced
- 1 cup frozen cooked quinoa, thawed
- ¾ cup frozen shelled edamame, thawed
- 4 cloves garlic, chopped
- 1 small jalapeño pepper, halved lengthwise and thinly sliced
- ¼ cup sweet Thai chili sauce

1. Whisk ⅓ cup cornstarch, ¾ teaspoon salt and 1 teaspoon pepper in a large bowl. In a medium bowl, whisk the remaining 3 tablespoons cornstarch and 3 tablespoons water until dissolved. Toss the shrimp in the cornstarch-water mixture to coat. Remove, shake off any excess and transfer to the bowl of seasoned cornstarch. Toss well to coat.
2. Heat 1 cup vegetable oil in a large skillet over medium-high heat until very hot. Meanwhile, heat the remaining 1 tablespoon vegetable oil in a separate large nonstick skillet over medium-high heat. Add the bok choy to the nonstick skillet and cook, stirring, until crisp-tender, about 3 minutes. Stir in the oyster sauce and ginger, then add the quinoa and edamame. Stir until heated through, about 1 minute. Season with salt and pepper.
3. Working in two batches, cook the shrimp in the other skillet, turning, until lightly golden and crisp, about 1 minute per side. Remove to a rack set over paper towels to drain. Remove all but 1 tablespoon oil from the skillet, then add the garlic and jalapeño. Cook over medium-high heat, stirring, 30 seconds. Return the shrimp to the skillet and cook, tossing, 30 seconds. Divide the shrimp and quinoa mixture among plates. Serve with the chili sauce.

**Per serving:** Calories 410; Fat 14 g (Saturated 1 g); Cholesterol 214 mg; Sodium 1,639 mg; Carbohydrate 37 g; Fiber 3 g; Sugars 8 g; Protein 29 g



**TODAY SHOULD BE ABOUT  
YOU AND YOUR FAMILY.  
NOT YOUR ASTHMA.**

FASENRA is an add-on treatment for people 12 and older with severe eosinophilic asthma. It's not a rescue medication or for other eosinophilic conditions.

## FASENRA MAY HELP IF YOU'RE TIRED OF YOUR ASTHMA SYMPTOMS.



About 50% of people with severe asthma have too many eosinophils—cells that are a key cause of asthma—in their lungs. **FASENRA is designed to target and remove eosinophils\*** and dosing is only once every 8 weeks.†

**FASENRA is proven to help:**



**Prevent**  
asthma attacks



**Lower oral**  
steroid use‡



**Improve**  
breathing

**Your results may vary.**

### Haven't you missed enough?

Talk to an asthma specialist about FASENRA and visit [fasenra.com](http://fasenra.com) today.

\*The mechanism of action of FASENRA in asthma is not fully understood.

†First 3 doses given on day 1, week 4, and week 8.

‡For people taking oral steroids daily.

## IMPORTANT SAFETY INFORMATION

❗ **Do not receive FASENRA** if you are allergic to benralizumab or any of the ingredients in FASENRA.

Do not use to treat sudden breathing problems.

**FASENRA may cause serious side effects, including:**

❗ **allergic (hypersensitivity) reactions, including anaphylaxis.** Serious allergic reactions can happen after you get your FASENRA injection. Allergic reactions can sometimes happen hours or days after you get your injection. Tell your healthcare provider or get emergency help right away if you have any of the following symptoms of an allergic reaction:

- swelling of your face, mouth and tongue
- breathing problems
- fainting, dizziness, feeling lightheaded (low blood pressure)
- rash
- hives

**Before receiving FASENRA, tell your healthcare provider about all of your medical conditions, including if you:**

- are taking oral or inhaled corticosteroid medicines. **Do not** stop taking your corticosteroid medicines unless instructed by your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back.
- have a parasitic (helminth) infection.
- are pregnant or plan to become pregnant. It is not known if FASENRA will harm your unborn baby. Tell your healthcare provider if you become pregnant during your treatment with FASENRA.
- are breastfeeding or plan to breastfeed. It is not known if FASENRA passes into your breast milk. Talk to your healthcare provider about the best way to feed your baby if you receive FASENRA.
- are taking prescription and over-the-counter medicines, vitamins, or herbal supplements.

❗ **Do not** stop taking your other asthma medicines unless instructed to do so by your healthcare provider.

❗ **The most common side effects of FASENRA include:** headache and sore throat. These are not all the possible side effects of FASENRA.

## APPROVED USE

✔ FASENRA is a prescription medicine used with other asthma medicines for the maintenance treatment of asthma in people 12 years and older whose asthma is not controlled with their current asthma medicines. FASENRA helps prevent severe asthma attacks (exacerbations) and may improve your breathing. Medicines such as FASENRA reduce blood eosinophils. Eosinophils are a type of white blood cell that may contribute to your asthma.

FASENRA is not used to treat other problems caused by eosinophils and is not used to treat sudden breathing problems. Tell your health care provider if your asthma does not get better or if it gets worse after you start treatment with FASENRA.

It is not known if FASENRA is safe and effective in children under 12 years of age.

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

📄 **Please see Brief Summary of full Prescribing Information on following page.**

 **Fasenra**<sup>™</sup>  
(benralizumab) Subcutaneous  
Injection 30 mg

**Breathtaking Science. Breath-Giving Medicine.**

 AstraZeneca

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# IMPORTANT INFORMATION ABOUT FASENRA

Read this brief summary carefully before receiving FASENRA for the first time and each time you receive a new dose. There may be new information. This summary does not take the place of talking to your healthcare provider (HCP) about your medical condition or treatment.

## What is FASENRA?

FASENRA is a prescription medicine used with other asthma medicines for the maintenance treatment of asthma in people 12 years and older whose asthma is not controlled with their current asthma medicines. When added to other medicines for asthma, FASENRA helps prevent severe asthma attacks (exacerbations) and may improve your breathing. Medicines such as FASENRA reduce blood eosinophils. Eosinophils are a type of white blood cell that may contribute to your asthma.

- FASENRA is not used to treat other problems caused by eosinophils.
- FASENRA is not used to treat sudden breathing problems. Tell your healthcare provider if your asthma does not get better or if it gets worse after you start treatment with FASENRA.

It is not known if FASENRA is safe and effective in children under 12 years of age.

**Do not receive FASENRA** if you are allergic to benralizumab or any of the ingredients in FASENRA.

**Before receiving FASENRA, tell your healthcare provider about all of your medical conditions, including if you:**

- are taking oral or inhaled corticosteroid medicines. **Do not** stop taking your corticosteroid medicines unless instructed by your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back
- have a parasitic (helminth) infection
- are pregnant or plan to become pregnant. It is not known if FASENRA will harm your unborn baby. Tell your healthcare provider if you become pregnant during your treatment with FASENRA.
- are breastfeeding or plan to breastfeed. It is not known if FASENRA passes into your breast milk. You and your healthcare provider should decide if you will receive FASENRA and breastfeed. Talk to your healthcare provider about the best way to feed your baby if you receive FASENRA.

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

**Do not** stop taking your other asthma medicines unless your healthcare provider tells you to.

## How will I receive FASENRA?

A healthcare provider will inject FASENRA under your skin (subcutaneously) every 4 weeks for the first 3 doses, and then every 8 weeks.

## What are the possible side effects of FASENRA?

**FASENRA may cause serious side effects, including:**

- **allergic (hypersensitivity) reactions, including anaphylaxis.** Serious allergic reactions can happen after you get your FASENRA injection. These reactions can sometimes happen hours or days after you get your injection. Tell your healthcare provider or get emergency help right away if you have any of the following symptoms of an allergic reaction:
  - swelling of your face, mouth and tongue
  - breathing problems
  - fainting, dizziness, feeling lightheaded (low blood pressure)
  - rash
  - hives

**The most common side effects of FASENRA include** headache and sore throat.

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

## What are the ingredients in FASENRA?

**Active ingredient:** benralizumab

**Inactive ingredients:** L-histidine, L-histidine hydrochloride monohydrate, polysorbate 20,  $\alpha, \alpha$ -trehalose dihydrate, and Water for Injection


The information provided here is not comprehensive. Ask your HCP for additional information about FASENRA. You can also contact the company that makes FASENRA (toll-free) at 1-800-236-9933 or at [www.FASENRA.com](http://www.FASENRA.com).

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Manufactured for: AstraZeneca LP, Wilmington, DE 19850

11/17 US-16872

For more information, visit [FASENRA.com](http://FASENRA.com)  
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 **Fasenra**<sup>™</sup>  
(benralizumab)  
Subcutaneous Injection 30 mg

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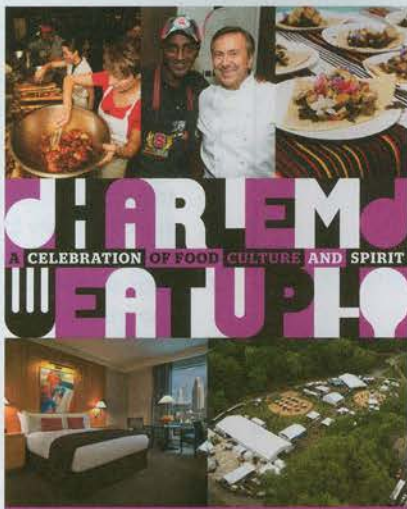


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## JAPANESE-STYLE STEAK ROLLS

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

- 2 large bunches scallions, trimmed and halved crosswise
- 1 head broccoli, trimmed and sliced lengthwise into spears
- 2½ tablespoons vegetable oil, plus more for the grill
- 3 tablespoons salted peanuts, chopped
- 1 teaspoon grated peeled fresh ginger
- 2 cloves garlic, finely grated
- 1½ pounds thinly sliced beef for braciolo (8 pieces)
- Kosher salt and freshly ground pepper
- 1 bunch asparagus, trimmed
- ¼ cup hoisin sauce
- 1 tablespoon low-sodium soy sauce

**1.** Preheat a grill to medium high. Bring a medium saucepan of water to a boil; add the scallions and cook until wilted, about 45 seconds. Remove with tongs to a colander to cool, then pat dry. Add the broccoli to the boiling water and cook until just beginning to soften, about 3 minutes. Drain and transfer to a large bowl.

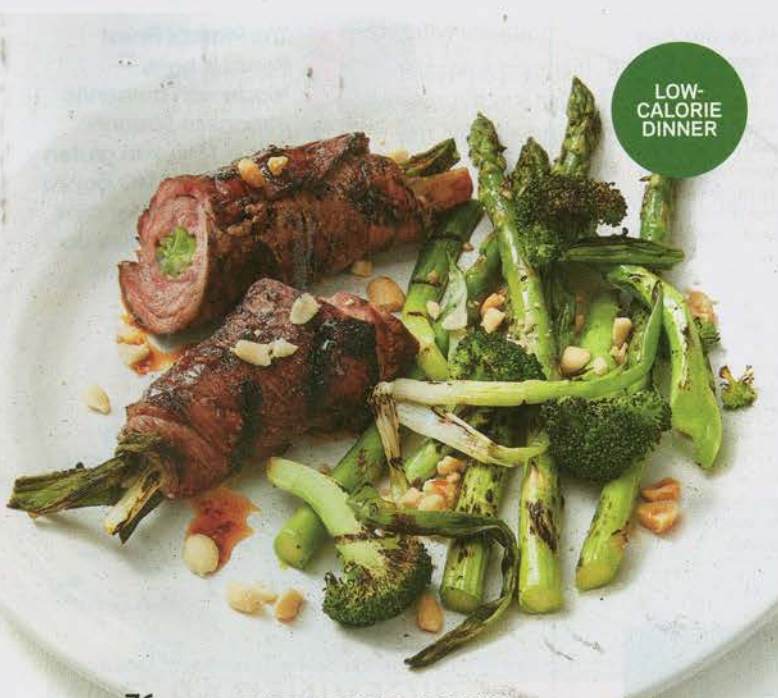
**2.** Heat ½ tablespoon vegetable oil in a small nonstick skillet over medium heat. Add the peanuts and half each of the ginger and garlic; cook, stirring, until toasted, 2 to 3 minutes.

**3.** Pound the beef until ⅜ inch thick. Lay 2 pieces next to each other, overlapping slightly; season with salt and pepper. Top with a quarter of the scallions, laying them crosswise. Roll up the meat around the scallions; secure with toothpicks. Repeat to make 3 more rolls.

**4.** Add the asparagus, any remaining scallions and the remaining 2 tablespoons vegetable oil to the broccoli; season with salt and pepper and toss. Mix the hoisin sauce, soy sauce and remaining ginger and garlic in a bowl.

**5.** Oil the grill grates. Brush the steak rolls with half the sauce. Cover and grill, turning and brushing with the remaining sauce halfway through, until charred, 7 to 8 minutes. Grill the vegetables until tender, 3 to 5 minutes. Halve the steak rolls, remove the toothpicks and serve with the vegetables. Top with the peanut mixture.

**Per serving:** Calories 480; Fat 27 g (Saturated 6 g); Cholesterol 112 mg; Sodium 664 mg; Carbohydrate 19 g; Fiber 5 g; Sugars 8 g; Protein 43 g



## CURRIED SWEET POTATO CHICKEN SALAD WITH CASHEWS

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

- ½ small red onion, thinly sliced
- 1½ pounds sweet potatoes, peeled and cut into 1-inch chunks
- 5 tablespoons extra-virgin olive oil
- 2 teaspoons Madras curry powder
- Kosher salt and freshly ground pepper
- Finely grated zest and juice of 1 lime
- 3 tablespoons mango chutney
- 4 cups baby kale blend
- ½ head Bibb lettuce, torn
- 2 cups shredded rotisserie chicken (about 12 ounces)
- 1 cup fresh mint and/or cilantro
- ½ cup salted roasted cashews, chopped

**1.** Place a rimmed baking sheet in the oven and preheat to 425°. Cover the red onion with cold water in a small bowl and set aside. Toss the sweet potatoes with 2 tablespoons olive oil, the curry powder, ½ teaspoon salt and a few grinds of pepper in a large bowl. Spread the sweet potatoes in a single layer on the hot baking sheet and roast until tender and browned around the edges, 20 to 25 minutes.

**2.** Meanwhile, whisk the lime zest and juice, mango chutney, remaining 3 tablespoons olive oil, ¼ teaspoon salt and a few grinds of pepper in a large bowl. Drain the red onion and add to the bowl along with the kale, lettuce, chicken and half the herbs; toss to coat. Season with salt and pepper. Divide among bowls and top with the sweet potatoes, cashews and remaining herbs.

**Per serving:** Calories 500; Fat 35 g (Saturated 7 g); Cholesterol 42 mg; Sodium 889 mg; Carbohydrate 38 g; Fiber 8 g; Sugars 10 g; Protein 21 g



# LIVE IN THE MOMENT

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FORGET *Baker's* MESS



FORGET *Furry Friend's* MESS



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# LESS MESS. MORE *Memories.*



Here's how to put those messes and spills in the past so you can remember the moment and forget the mess.

## *Sweet Banana* CREAM-CHEESE MUFFINS

### INGREDIENTS

- |  |  |
|--|--|
| 2 cups all-purpose flour   | ¼ cup plain Greek-style yogurt, room temperature |
| 1 teaspoon baking soda   | 1 teaspoon vanilla extract                       |
| 1 teaspoon kosher salt   | 2 large eggs, room temperature                   |
| ½ teaspoon ground cinnamon                                       | 4–5 overripe bananas, peeled                     |
| ¾ cup granulated sugar   | Confectioners' sugar for dusting                 |
| 4 ounces cream cheese, from block, not whipped, room temperature |  |

### INSTRUCTIONS

Preheat oven to 350° F. Line a 12-cup standard-size muffin pan with paper liners. Mix flour, baking soda, salt and cinnamon. Set aside. In large mixing bowl, whisk sugar, cream cheese, yogurt and vanilla until smooth and creamy, about 30 seconds. Add eggs and whisk 30 seconds more. Place bananas in a 2-cup glass measuring cup. Mash with a fork until mostly smooth. Measure out 1½ cups. Add to egg mixture and stir briefly. Add dry ingredients and fold in completely. Divide batter evenly between the liners, they will be full. Bake 22–24 minutes, until tops spring back when lightly pressed. Remove from pan and cool on wire rack. Dust with confectioners' sugar before serving.

**TIP** Perfect for soaking up spills and dusting away dry ingredients, **Libman's Microfiber Sponge Cloth** combines the best features of a sponge and dishcloth, making it a baker's best friend!



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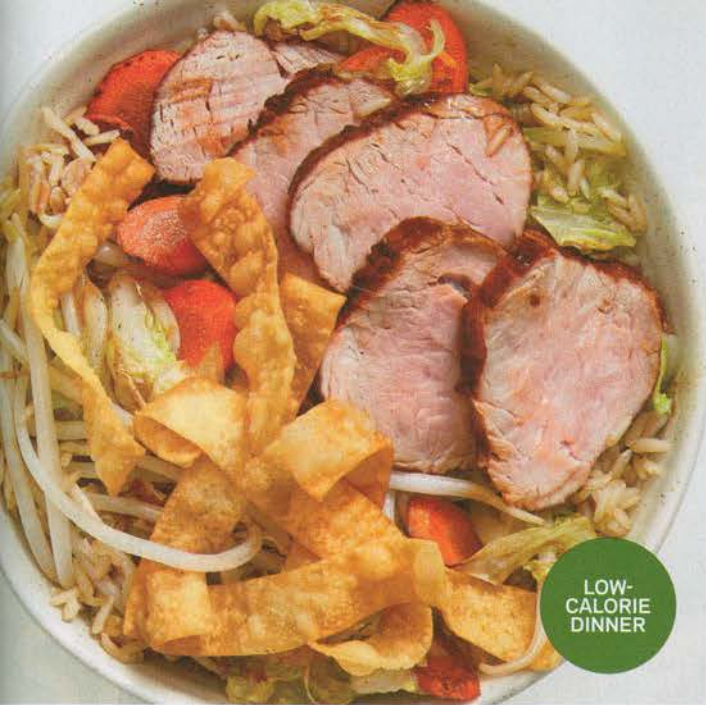
Each replaceable roller head features 60 disposable sticky sheets that are the perfect fur finders.



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LOW-CALORIE DINNER

## PORK AND WONTON RICE BOWL

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

- 1 1-pound pork tenderloin
- 1 tablespoon plus 1 teaspoon Chinese-style hot mustard
- Kosher salt and freshly ground pepper
- 3 cups frozen brown rice
- 1 tablespoon plus 2 teaspoons extra-virgin olive oil
- ½ small head Napa cabbage, sliced 1 inch thick
- 4 carrots, thinly sliced
- 3 cloves garlic, minced
- 2 tablespoons low-sodium soy sauce
- 1½ teaspoons packed light brown sugar
- 2 cups bean sprouts
- ½ cup crispy wonton strips

1. Place a large cast-iron skillet in the oven and preheat to 425°. Rub the pork with 1 tablespoon hot mustard and season generously with salt and pepper; let marinate 5 minutes. Meanwhile, heat the rice as the label directs; set aside.
2. Carefully remove the hot skillet from the oven, add 1 tablespoon olive oil and swirl to coat. Add the pork, return to the oven and roast, flipping once, until a thermometer inserted into the middle registers 140° to 145°, 22 to 25 minutes. Transfer to a cutting board and let rest.
3. Meanwhile, heat 1 teaspoon olive oil in a large nonstick skillet over high heat. Add the cabbage and a big pinch of salt. Let sit, undisturbed, 1 minute, then toss and cook until crisp-tender and lightly charred, about 1 more minute. Remove to a plate.
4. Reduce the heat to medium high and add the remaining 1 teaspoon olive oil and the carrots. Cook until just tender, about 6 minutes. Whisk the garlic, soy sauce, brown sugar and remaining 1 teaspoon hot mustard in a small bowl, then add to the skillet with the carrots. Toss to coat; season with salt and pepper. Add the bean sprouts and toss until warmed through, about 1 minute; remove from the heat.
5. Thinly slice the pork. Divide the rice among bowls and top with the cabbage, carrot mixture, pork and wonton strips.

**Per serving:** Calories 460; Fat 11 g (Saturated 3 g); Cholesterol 64 mg; Sodium 677 mg; Carbohydrate 61 g; Fiber 7 g; Sugars 11 g; Protein 32 g

weeknight wellness

LOW-CALORIE DINNER



## TURKEY BURGERS WITH BEET SLAW

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

- 6 ounces white mushrooms
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- ¾ cup plus 2 tablespoons chopped fresh dill
- 2 small cloves garlic, finely grated
- 1 beet, trimmed and peeled
- ¾ cup horseradish (do not drain)
- 4 dill pickle spears, plus 2 tablespoons brine
- ¼ cup sour cream
- 1 pound ground turkey
- 4 whole-wheat hamburger buns, split and toasted
- Lettuce, sliced tomato and sliced onion, for topping

Make a quick slaw with raw beets—just grate them on the large holes of a box grater. Bonus: Beets are a good source of fiber and vitamin C.

1. Pulse the mushrooms in a food processor until very finely chopped (or finely chop with a knife). Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the mushrooms and season with salt and pepper. Cook, stirring occasionally, until the liquid is released and the mushrooms are lightly browned, about 5 minutes. Add 2 tablespoons dill and half the garlic; stir to combine and remove from the heat. Scrape into a large bowl and let cool, stirring occasionally, about 10 minutes. Wipe out the skillet.
2. While the mushrooms cool, grate the beet on the large holes of a box grater. Toss with the remaining ¾ cup dill, the horseradish, pickle brine and a pinch each of salt and pepper. Mix the sour cream with the remaining garlic; season with salt and pepper.
3. Add the turkey and a big pinch each of salt and pepper to the cooled mushrooms; mix well. Form into four 4-inch patties. Heat the remaining 1 tablespoon olive oil in the reserved skillet over medium-high heat. Add the patties and cook until well browned, about 4 minutes per side.
4. Spread the sour cream sauce on the buns. Serve the burgers on the buns with lettuce, tomato, onion and the beet slaw. Serve with the pickle spears.

**Per serving:** Calories 440; Fat 20 g (Saturated 5 g); Cholesterol 83 mg; Sodium 976 mg; Carbohydrate 36 g; Fiber 6 g; Sugars 10 g; Protein 32 g

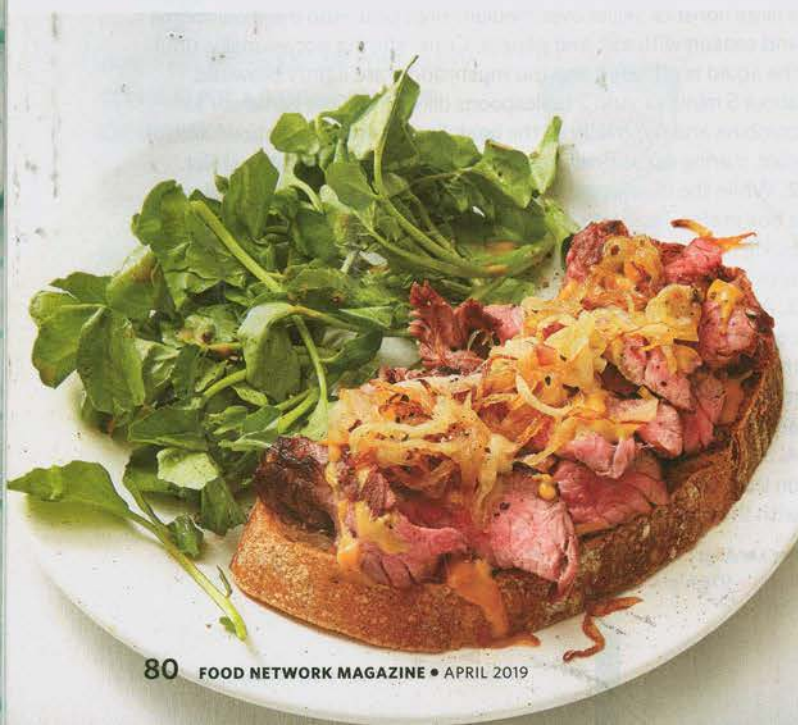
## OPEN-FACE STEAK AND ONION SANDWICHES

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

- 3 tablespoons unsalted butter, at room temperature
- 2 onions, thinly sliced
- Kosher salt
- 1 tablespoon plus 2 teaspoons Worcestershire sauce
- $\frac{3}{4}$  cup shredded white cheddar cheese
- 3 tablespoons ketchup
- 2 tablespoons yellow mustard
- 1 tablespoon steak sauce
- 1 tablespoon mayonnaise
- Freshly ground pepper
- $1\frac{1}{2}$  pounds skirt steak, cut into 4 pieces
- 4 thick slices crusty sourdough bread
- 1 bunch watercress, trimmed

- 1.** Melt 2 tablespoons butter in a large pot over medium heat. Add the onions, 2 tablespoons water and a big pinch of salt. Cook, stirring occasionally and adding 1 more tablespoon water if needed, until the onions are caramelized, 15 to 20 minutes. Stir in 2 more tablespoons water and 1 tablespoon Worcestershire sauce. Slowly add the cheese, stirring to melt. Cover and keep warm.
- 2.** Meanwhile, combine the ketchup, mustard, steak sauce, mayonnaise, remaining 2 teaspoons Worcestershire sauce and a few grinds of pepper in a small bowl.
- 3.** Heat a large cast-iron skillet over high heat. Season the steak generously with salt and pepper. Add to the skillet and cook until well browned, about 3 minutes per side for medium rare. Transfer to a cutting board and let rest 5 minutes.
- 4.** Toast the bread and spread with the remaining 1 tablespoon butter; divide among plates. Thinly slice the steak and pile on top of the bread. Drizzle with all but 2 tablespoons of the ketchup mixture and scatter the onions on top.
- 5.** Toss the reserved ketchup mixture with the watercress; season with salt and pepper. Serve with the sandwiches.

**Per serving:** Calories 660; Fat 37 g (Saturated 17 g); Cholesterol 162 mg; Sodium 1,029 mg; Carbohydrate 33 g; Fiber 2 g; Sugars 7 g; Protein 46 g



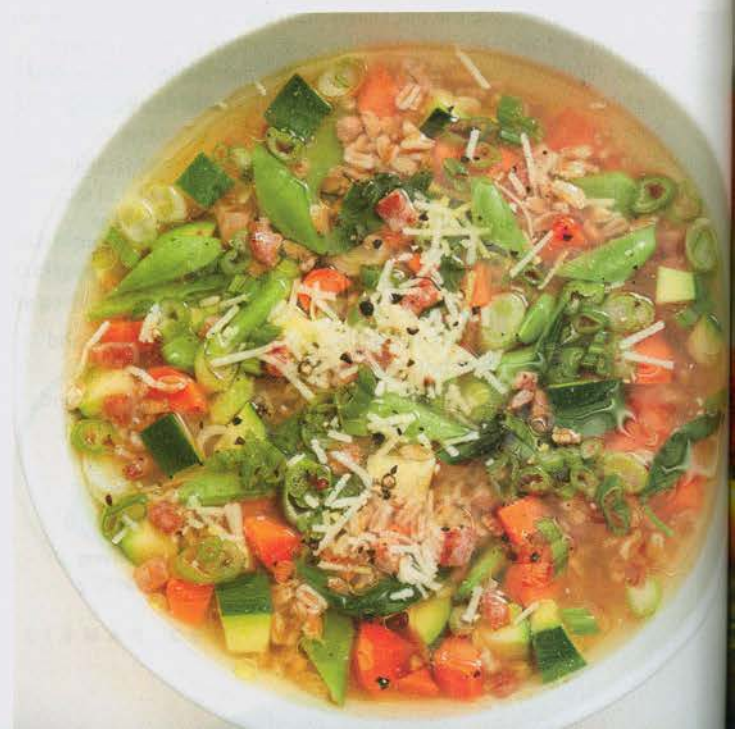
## SPRING VEGETABLE-FARRO SOUP


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

- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 8 ounces pancetta, diced
- 3 spring onions or 1 bunch scallions, sliced (dark green parts separated)
- 3 carrots, cut into  $\frac{1}{2}$ -inch pieces
- 1 cup quick-cooking farro
- 4 cups low-sodium chicken broth
- Kosher salt and freshly ground pepper
- $\frac{1}{3}$  cup grated parmesan cheese, plus 1 small piece rind
- 1 zucchini, cut into  $\frac{1}{2}$ -inch pieces
- $\frac{1}{2}$  pound sugar snap peas, trimmed and sliced  $\frac{1}{2}$  inch thick
- $\frac{1}{2}$  cup torn fresh basil
- Finely grated zest of  $\frac{1}{2}$  lemon

- 1.** Heat the olive oil in a large pot over medium heat. Add the pancetta and cook until browned and crisp, 7 to 8 minutes. Remove to a paper towel-lined plate, reserving the drippings in the pot. Add the spring onions (white and pale green parts) and carrots and cook, stirring, until tender, 2 to 3 minutes. Add the farro and cook, stirring to combine, about 1 minute.
- 2.** Add the chicken broth, 4 cups water, 1 teaspoon salt, a few grinds of pepper and the parmesan rind; cover and bring to a simmer. Cook, partially covered and adjusting the heat if necessary, until the farro and vegetables are tender, about 8 minutes. Stir in the zucchini and snap peas and cook until tender, 3 to 4 more minutes. Stir in the basil and lemon zest; season with salt and pepper.
- 3.** Divide the soup among bowls. Top with the reserved spring onion greens, the grated parmesan, pancetta and a drizzle of olive oil; sprinkle with pepper.

**Per serving:** Calories 530; Fat 28 g (Saturated 8 g); Cholesterol 47 mg; Sodium 1,267 mg; Carbohydrate 47 g; Fiber 7 g; Sugars 8 g; Protein 25 g



 Make Sargento caramelized leek and prosciutto pizza

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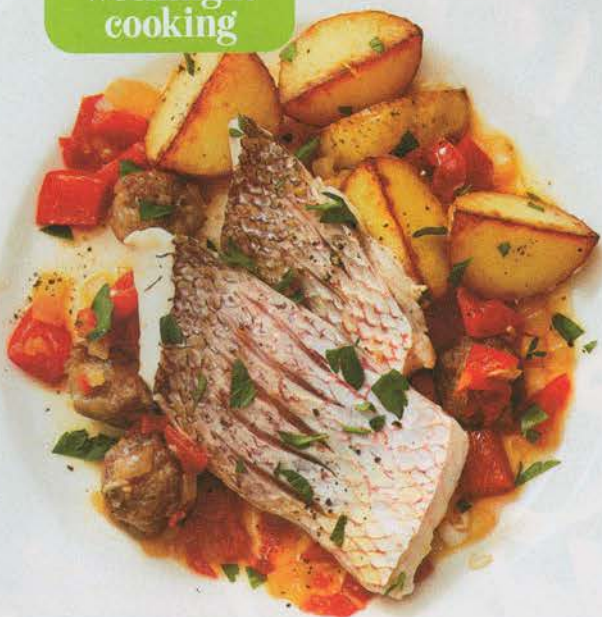


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No significant difference has been shown between milk derived from rBST treated and non-rBST treated cows

Our cheese is made from milk that does not contain antibiotics



## ITALIAN SNAPPER AND SAUSAGE

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

- 1 pound baby Yukon Gold potatoes, quartered
- $\frac{1}{4}$  cup extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 4 cloves garlic, grated
- 2 links Italian sausage (about 6 ounces), cut into  $\frac{1}{2}$ -inch pieces
- 1 large onion, chopped
- 1 red bell pepper, chopped
- 2 pickled hot cherry peppers, seeded and chopped, plus 2 tablespoons brine
- $\frac{1}{2}$  cup dry white wine
- $\frac{3}{4}$  cup low-sodium chicken broth
- 1 rosemary sprig
- $1\frac{1}{2}$  pounds red snapper fillet, cut into 8 pieces, skin scored in several places
- Chopped fresh parsley, for topping

**1.** Put a baking sheet in the oven and preheat to 500°. Toss the potatoes with 2 tablespoons olive oil,  $\frac{1}{2}$  teaspoon salt, a few grinds of pepper and 1 grated garlic clove. Spread out on the baking sheet and roast until browned and tender, 20 to 25 minutes.

**2.** Meanwhile, heat the remaining 2 tablespoons olive oil in a large skillet over medium-high heat. Add the sausage and cook, stirring, until browned, 6 to 8 minutes; remove to a plate with a slotted spoon. Add the onion and bell pepper to the skillet; cook, stirring, until lightly browned, 5 to 7 minutes. Add the remaining garlic and the cherry peppers; cook until softened, about 1 minute. Add the cherry pepper brine and wine and cook, scraping up any browned bits, until the liquid is mostly reduced, 1 minute. Add the chicken broth, rosemary and a pinch of salt; bring to a simmer.

**3.** Season the snapper with salt and pepper. Arrange skin-side up on top of the vegetables in the skillet. Scatter the sausage around the fish. Adjust the heat to maintain a gentle simmer, cover and cook until the fish is just cooked through, 5 to 6 minutes.

**4.** Divide the sausage, vegetables and snapper among plates; discard the rosemary. Serve with the potatoes. Sprinkle with parsley.

**Per serving:** Calories 570; Fat 30 g (Saturated 7 g); Cholesterol 95 mg; Sodium 990 mg; Carbohydrate 29 g; Fiber 3 g; Sugars 3 g; Protein 45 g



Kids'  
MEAL

## SKILLET PASTA WITH HAM AND PEAS

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- 3 tablespoons unsalted butter
- 4 small leeks (white and light green parts only), thinly sliced
- 2 tablespoons fresh thyme
- Kosher salt and freshly ground pepper
- 8 ounces ham steak (or leftover ham), cut into  $\frac{1}{2}$ -inch pieces (about  $1\frac{1}{2}$  cups)
- 3 tablespoons all-purpose flour
- $1\frac{1}{2}$  cups half-and-half
- 2 cups shredded fontina cheese (about 6 ounces)
- 6 ounces bow-tie pasta (about  $2\frac{1}{2}$  cups)
- 2 cups frozen peas
- $\frac{1}{4}$  cup grated parmesan cheese

This is a great way to use up your leftover Easter ham!

**1.** Melt the butter in a large ovenproof skillet over medium-high heat. Add the leeks, thyme,  $\frac{1}{2}$  teaspoon salt and a few grinds of pepper. Cook, stirring, until the leeks are tender, 8 to 10 minutes. Add the ham and cook until warmed through, about 2 minutes. Add the flour and cook, stirring, until moistened, 1 minute. Add the half-and-half and bring to a boil, then reduce to a simmer and cook until slightly thickened, about 2 minutes. Stir in 1 cup fontina until melted.

**2.** Meanwhile, preheat the broiler and bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dente, adding the peas in the last 2 minutes of cooking. Reserve  $\frac{1}{2}$  cup cooking water, then drain the pasta and peas.

**3.** Add the pasta and peas to the skillet and toss to coat, adding the reserved cooking water as needed to loosen; season with salt and pepper. Top with the remaining 1 cup fontina and the parmesan. Broil until lightly browned, 4 to 5 minutes.

**Per serving:** Calories 770; Fat 40 g (Saturated 23 g); Cholesterol 155 mg; Sodium 1,588 mg; Carbohydrate 65 g; Fiber 6 g; Sugars 16 g; Protein 40 g

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but inside they're just  
chicken raised with  
**no antibiotics ever.**



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Keep it Tyson.



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# Healthy Sides



## VEGETABLE RICE TABBOULEH

Heat 1 tablespoon **olive oil** in a large nonstick skillet over medium-high heat. Add a 12-ounce bag **frozen riced cauliflower and broccoli**,  $\frac{1}{2}$  cup finely chopped **green beans**, 1 minced **garlic clove**, 1 teaspoon **kosher salt** and  $\frac{1}{4}$  teaspoon **pepper**; cook until crisp-tender, 2 to 3 minutes. Transfer to a bowl to cool. Stir in 1 tablespoon each **lemon juice** and **olive oil**,  $\frac{1}{2}$  cup **pomegranate seeds** and  $\frac{1}{4}$  cup each chopped **parsley** and **mint**.



## PAN-ROASTED ENDIVE

Heat  $\frac{1}{4}$  cup **vegetable oil** in a large nonstick skillet over medium-high heat. Add 4 halved heads **endive** cut-side down; season with **salt**. Cook until browned and softened, turning once, about 10 minutes. Add 2 tablespoons **white wine vinegar**, 1 tablespoon water, 1 teaspoon **sugar** and a pinch of salt. Simmer, turning to coat, until syrupy, about 30 seconds. Sprinkle with **chives**.



## BLACK PEPPER-ASIAGO POPOVERS

Preheat a 12-cup muffin pan in a 425° oven for 15 minutes. Meanwhile, whisk 2 **eggs**,  $1\frac{1}{4}$  cups warmed **milk** and 1 tablespoon melted **butter**. Whisk in 1 cup **flour** and 1 teaspoon each **kosher salt** and coarsely ground **pepper**; let rest 10 minutes. Generously brush 8 of the muffin cups with **vegetable oil**. Fill the 8 cups with the batter and top with shredded **asiago**. Bake 20 minutes, then reduce the oven temperature to 350° and bake until the tops are browned and puffed, 14 to 18 minutes.



## OLIVE OIL MASHED POTATOES AND KALE

Cook  $1\frac{1}{2}$  pounds small **red potatoes** in salted boiling water until tender, 15 to 20 minutes. Reserve 1 cup cooking water, then drain. In the same pot, cook 2 chopped **shallots** and 2 chopped **garlic cloves** in **olive oil** over medium-high heat until softened, 2 minutes. Add 4 cups chopped **kale** and  $\frac{1}{2}$  cup cooking water; cook 5 minutes. Add  $\frac{1}{2}$  cup **milk** and bring to a simmer. Off the heat, add the potatoes, 3 tablespoons olive oil and some chopped **parsley**. Mash, adding more cooking water if needed. Season with **salt and pepper**.

# Turn your little one into a Veggie-saurus Rex



Made with Real Simple Ingredients<sup>1</sup>

<sup>1</sup>Like a blend of oils, purified water, and a pinch of salt.

## Country Crock® Simply Sautéed Vegetables are ready to be devoured in just 12 minutes.

Recipe Serves: 4 | Prep Time: 4 min | Cook Time: 8 min

### INGREDIENTS:

- 3 Tbsp. Country Crock®
- 4 ½ cups Assorted cut-up vegetables (e.g. broccoli, carrots, bell peppers, zucchini)
- 1 small Onion, chopped
- ½ tsp. Dried Italian seasoning
- Salt and pepper to taste, if desired

### DIRECTIONS:

**MELT** 2 tablespoons Country Crock® in large nonstick skillet over medium-high heat and cook vegetables, onion and Italian seasoning, stirring occasionally, until vegetables are crisp and tender, about 8 minutes. Season with salt and pepper to taste.

**SPOON** vegetables into serving bowl, then top with remaining 1 tablespoon Spread.

**TIP** In a hurry? Save on prep time by using frozen vegetables right from the freezer and follow directions above!

WELCOME TO  
**CROCK COUNTRY**

## INSIDE THE Test Kitchen

Pick up some healthy cooking tips from our chefs.



### GREAT GRAIN

Farro is everywhere these days, and for good reason: It's full of fiber, protein and antioxidants. For our Italian-inspired soup on page 80, we used farro in place of the usual pasta. The grain adds a slightly nutty flavor and makes the soup extra satisfying. Look for quick-cooking farro or even the precooked kind. Regular farro can take up to 40 minutes.

### A NO-FUSS NOODLE

"Next time you make a dish served over noodles, like the coconut chicken on page 70, try thin rice noodles. They're so easy to prepare: Just add the noodles to boiling water,

turn off the heat, let them soften for a few minutes, then drain. Bonus: They're gluten-free!"

**Young Sun Huh**  
Recipe Developer



### BEEFING UP

Many supermarkets sell packages of thinly sliced top round labeled "beef for braciolo," a long-simmered Italian beef roll. But this lean cut is good for more than just that. We rolled it up with scallions and grilled it for the Japanese-style dish on page 76. The meat cooks quickly and stays juicy.

### 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.

BCT118753 12/18



OWN YOUR LOOK

**BOTOX**  
COSMETIC  
onabotulinumtoxinA  
injection

THERE'S ONLY ONE BOTOX<sup>®</sup> COSMETIC

Actual patients. Results may vary. By prescription only.

Enroll to save



## LOOK LIKE YOU WITH FEWER LINES



FROWN LINES



CROW'S FEET



FOREHEAD LINES

Own your look with the one and only BOTOX<sup>®</sup> Cosmetic. **Only BOTOX<sup>®</sup> Cosmetic is FDA approved to temporarily make moderate to severe frown lines, crow's feet, and forehead lines look better in adults.**

It's a quick, 10-minute treatment by a doctor. Ask for it by name. FIND A SPECIALIST AT [BOTOXCOSMETIC.COM](http://BOTOXCOSMETIC.COM)

### IMPORTANT SAFETY INFORMATION

**BOTOX<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> Cosmetic has been used at the recommended dose to treat frown lines, crow's feet lines, and/or forehead lines.

BOTOX<sup>®</sup> Cosmetic may cause loss of strength or general muscle weakness, vision problems, or dizziness within hours to weeks of taking BOTOX<sup>®</sup> 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<sup>®</sup> Cosmetic.**

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## 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](http://BotoxCosmetic.com) for full Product Information.

You may report side effects to the FDA at [www.fda.gov/medwatch](http://www.fda.gov/medwatch) or call 1-800-FDA-1088.

Based on PI72714SU10 Rev. 10/2017  
BCT70101\_v2 1/19

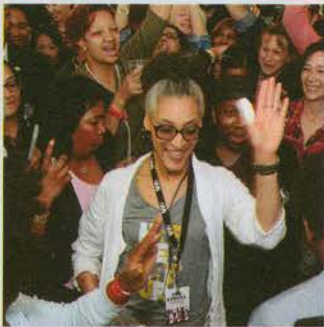
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# MIX IT UP

Put a twist on familiar favorites. Think turmeric-grilled chicken.  
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Reynolds Wrap

# Chicken with a Twist

A wedge of lemon gives this chicken dinner a big burst of flavor.



## GRILL LIKE A PRO

When you include a lemon wedge in your foil packet, it gets extra juicy!

## FOIL-PACKET LEMON CHICKEN WITH FINGERLING POTATOES

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

- 4 skinless, boneless chicken breasts (6 to 8 ounces each)
- Kosher salt and freshly ground pepper
- 1½ pounds fingerling potatoes, sliced ¼ inch thick
- 2 lemons (1 juiced, 1 cut into 4 wedges)
- ¼ cup extra-virgin olive oil
- 3 shallots, sliced ¼ inch thick
- 8 sprigs thyme

1. Preheat a grill to medium high. Lay out four 18-inch-long sheets of heavy-duty foil on a work surface. Generously season the chicken with salt and pepper. Toss the potatoes, lemon juice, 3 tablespoons olive oil, 2 teaspoons salt and ¼ teaspoon pepper in a large bowl.
2. Divide the potatoes and any juices among the foil sheets, mounding them in the middle. Top evenly with the shallots, thyme and lemon wedges. Top each mound with a chicken breast. Brush the chicken with the remaining 1 tablespoon olive oil. Bring the short ends of the foil together and fold to seal, then fold in the sides.
3. Grill the foil packets seam-side up, 8 minutes. Flip the foil packet, gently press down and continue grilling until the chicken is cooked through and the potatoes are tender, about 6 more minutes.

*Crown Royal*

# It's Peach Season

LIMITED EDITION

## Royal Peach Tea

1.5 oz Crown Royal Peach  
6.0 oz Iced Tea  
Fresh Lemon

### THE METHOD

Fill glass with ice. Add whisky and iced tea.  
Stir gently. Garnish with a lemon slice.



PLEASE DRINK RESPONSIBLY.

CROWN ROYAL PEACH. Peach Flavored Whisky. 35% Alc/Vol. The Crown Royal Company, Norwalk, CT.

# weekend cooking

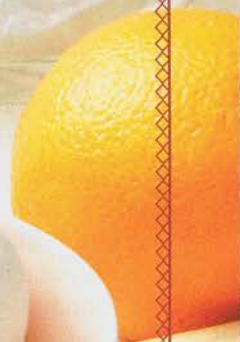


PHOTO: RYAN DAUSCH • FOOD STYLING: JAMIE KIMMEL  
PROP STYLING: SARAH SMART

Make frothy egg white  
cocktails like a pro!  
See page 94.

# Egging On

Egg whites are the secret to these fun frothy cocktails.

**b**artenders have been using raw egg whites as an ingredient since the 1880s. The whites, once shaken, give classic cocktails like the whiskey sour and gin fizz an extra-smooth consistency and an appealing frothy top. You don't need to be a mixologist to pull this off at home—you just need fresh pasteurized eggs (in their shells, not liquid egg whites) and a good shaker. Take a crack at one of these tasty drinks.

## How to Master Egg White Cocktails

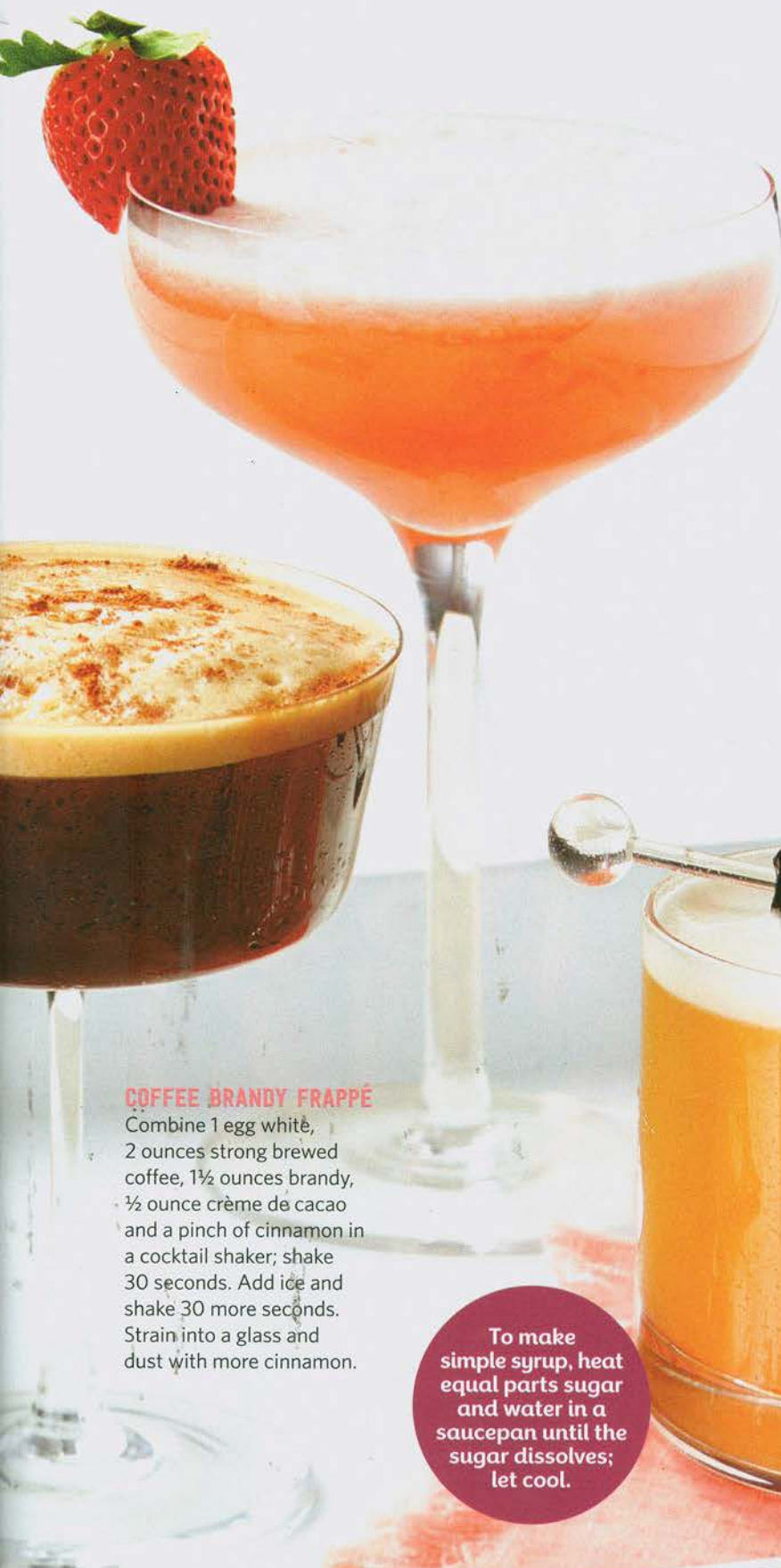
- ◆ When you separate the eggs, make sure none of the yolk lands in the white.
- ◆ Start off with a vigorous “dry shake” (without ice) to emulsify the whites with the other ingredients.
- ◆ Finish with a traditional “wet shake” (with ice) to chill the cocktail.

### ORANGE-MINT RUM FIZZ

Muddle 8 large mint leaves in a cocktail shaker. Add 1 egg white, 2 ounces gold rum, 1 ounce thawed frozen orange juice concentrate and ½ ounce each lime juice, simple syrup and heavy cream; shake 30 seconds. Add ice and shake 30 more seconds. Strain into a glass and top with seltzer. Garnish with an orange slice.





**STRAWBERRY TEQUILA FIZZ-ARITA**

Muddle 3 chopped strawberries in a cocktail shaker. Add 1 egg white, 1½ ounces tequila, 1 ounce Lillet Rosé, ¾ ounce each lemon juice and simple syrup and 2 dashes orange bitters; shake 30 seconds. Add ice and shake 30 more seconds. Strain into a glass. Garnish with a strawberry.

**APRICOT BOURBON SOUR**

Combine 1 egg white, 1 ounce each bourbon and apricot brandy and ¾ ounce each lemon juice and simple syrup in a cocktail shaker; shake 30 seconds. Add ice and shake 30 more seconds. Strain into a glass. Garnish with cocktail cherries.

**COFFEE BRANDY FRAPPÉ**

Combine 1 egg white, 2 ounces strong brewed coffee, 1½ ounces brandy, ½ ounce crème de cacao and a pinch of cinnamon in a cocktail shaker; shake 30 seconds. Add ice and shake 30 more seconds. Strain into a glass and dust with more cinnamon.

To make simple syrup, heat equal parts sugar and water in a saucepan until the sugar dissolves; let cool.



# What a Ham!

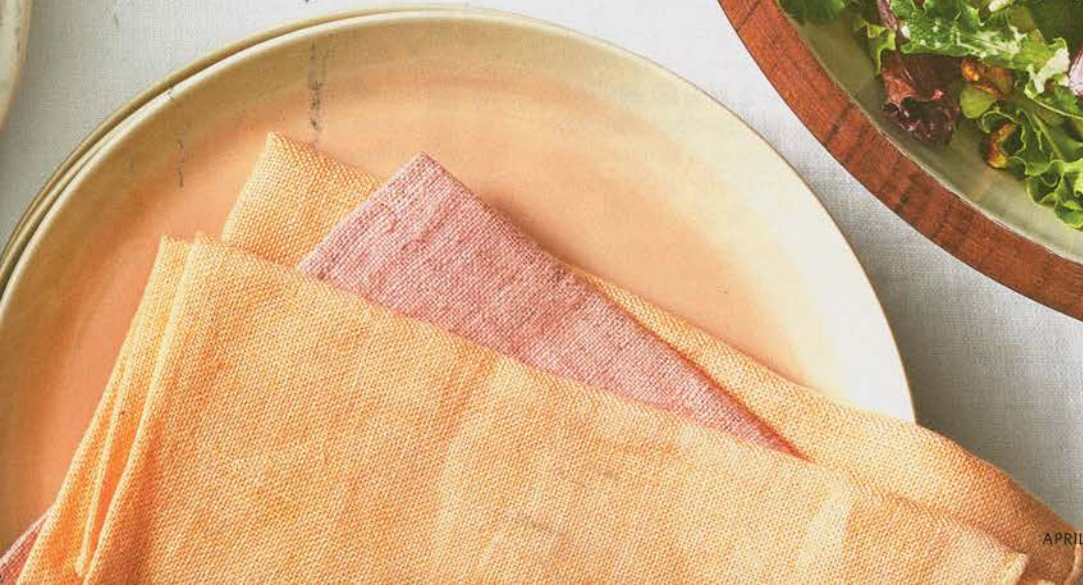
This Easter menu is a guaranteed crowd-pleaser.

*Orange-and-Pineapple  
Hasselback Ham*

Potato Gratin  
with Spring Onions



Asparagus-  
Fennel Salad





## ORANGE-AND-PINEAPPLE HASSELBACK HAM

ACTIVE: 20 min | TOTAL: 4 hr 35 min  
SERVES: 8 to 10

- 1 8- to 10-pound fully cooked bone-in half ham
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- ½ cup dijon mustard
- 2 tablespoons fresh thyme
- 1 orange, halved and thinly sliced into half-moons
- ½ small pineapple, peeled, cored, halved lengthwise and sliced into half-moons
- 1 cup hot pepper jelly

1. Let the ham sit at room temperature, 1 hour. Preheat the oven to 350°. Combine the butter, ¼ cup mustard and the thyme in a mini food processor. Process until smooth.
2. Make 8 to 10 deep cuts in the ham, about ½ inch apart, diagonal to the longest side of the ham (regardless of where the bone is). Rub the butter mixture over the ham and all the way into the spaces between each cut. Insert the orange and pineapple slices into the spaces, allowing the tops to stick out.
3. Transfer the ham to a rack set in a large roasting pan. Pour 2 cups water into the bottom of the pan and tightly cover with foil. Roast until a thermometer inserted into the center of the ham registers 125°, 2 to 2½ hours. Remove from the oven.
4. Transfer ½ cup of the pan juices to a large skillet and add the pepper jelly and the remaining ¼ cup mustard. Simmer over medium-high heat until thickened and slightly syrupy, about 3 minutes. Pour the glaze over the ham and brush to coat the entire surface.
5. Return the ham to the oven and continue to bake until the surface is caramelized and a thermometer inserted into the center registers 140°, 30 to 40 minutes. Remove to a cutting board and let rest at least 15 minutes before slicing.



## POTATO GRATIN WITH SPRING ONIONS

ACTIVE: 40 min | TOTAL: 1 hr 45 min  
SERVES: 8

- 2½ cups heavy cream
- 3 sprigs thyme
- 2 bay leaves
- 1 clove garlic, grated
- ¼ teaspoon freshly grated nutmeg
- 1 bunch spring onions (whites finely chopped, greens thinly sliced)
- Kosher salt and freshly ground pepper
- 3 pounds large Yukon Gold potatoes, peeled and thinly sliced (preferably on a mandoline)
- 2 cups shredded havarti cheese (about 8 ounces)

1. Preheat the oven to 375°. Combine the heavy cream, thyme, bay leaves, garlic and nutmeg in a medium saucepan. Bring to a gentle simmer over medium heat. Add the spring onion whites and simmer until just starting to soften, about 5 minutes. Season with 1½ teaspoons salt and a few grinds of pepper. Remove the thyme sprigs and bay leaves. Stir in about half of the spring onion greens.
2. Spread the potatoes in a 9-by-13-inch baking dish. Pour the cream mixture over the top and gently stir, pressing and submerging the potatoes to make an even layer. Cover with foil and bake until the potatoes are tender and the cream is bubbling, 45 to 55 minutes.
3. Uncover the potatoes and sprinkle with the cheese. Bake until the cheese is golden, 10 to 15 minutes. Let cool 15 minutes. Sprinkle with the remaining spring onion greens just before serving.



## ASPARAGUS-FENNEL SALAD

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

Kosher salt

- 1 small bunch asparagus, trimmed and cut into 1-inch pieces
- ½ cup mayonnaise
- ½ cup sour cream
- 1 bulb fennel, cored and thinly sliced, plus ½ cup fronds
- ½ cup fresh parsley
- ¼ cup fresh tarragon
- Juice of 1 lemon
- 2 oil-packed anchovy fillets
- Freshly ground pepper
- 1 head Boston lettuce, torn
- 1 5-ounce package mixed baby greens (about 8 cups)
- 1 cup sugar snap peas, trimmed and halved
- 2 stalks celery, thinly sliced
- ½ cup chopped roasted pistachios

1. Bring a medium saucepan of salted water to a boil. Add the asparagus and cook until crisp-tender, about 2 minutes. Drain and transfer to a bowl of ice water to cool, then drain and pat dry.
2. Meanwhile, make the dressing: Combine the mayonnaise, sour cream, fennel fronds, parsley, tarragon, lemon juice, anchovies, ½ teaspoon salt and a few grinds of pepper in a mini food processor. Process until smooth. Refrigerate until ready to serve.
3. Combine the asparagus, sliced fennel, Boston lettuce, mixed greens, peas, celery and pistachios in a large bowl. Just before serving, drizzle with the dressing, season with salt and pepper and toss.

*Jimmy Dean* ONCE SAID:

“ALL YOU  
gotta do  
IS  
heat  
’EM UP



AND  
EAT ’EM UP.”

*Jimmy Dean*



TODAY'S YOUR  
DAY TO  
*Shine on*

# flower power

Try roasting a whole cauliflower—  
it might become your new favorite dish!



PHOTOS: IVAN BAUSCH; FOOD STYLING: REBECCA LIBRECHT; PROP STYLING: PAOLA ANDREA

Always  
precook whole  
cauliflower before  
roasting—otherwise  
it will dry out in  
the oven before it  
gets tender.

## GARLIC WHOLE ROASTED CAULIFLOWER

ACTIVE: 45 min | TOTAL: 1½ hr | SERVES: 4

- 1 large head cauliflower (2½ to 3 pounds)
- 6 sprigs thyme
- 6 cloves garlic (3 smashed, 3 thinly sliced)
- 2 bay leaves
- 2 teaspoons coriander seeds
- 2 teaspoons black peppercorns
- 2 stalks celery, roughly chopped
- 1 shallot, roughly chopped
- Zest of 1 lemon (in wide strips)
- 1 cup dry white wine
- ¼ cup sugar
- Kosher salt
- ¼ cup extra-virgin olive oil
- Freshly ground pepper
- 2 tablespoons chopped fresh parsley

- 1.** Preheat the oven to 450°. Trim the cauliflower: Cut the stem flush with the bottom. Cut a few slits into the core extending into the thick branches of the cauliflower (keep the florets intact). Put 3 thyme sprigs, the smashed garlic, bay leaves, coriander seeds and peppercorns on a square of cheesecloth and tie into a bundle. Combine 12 cups water, the celery, shallot, lemon zest, wine, sugar, ½ cup salt and the cheesecloth bundle in a pot large enough to submerge the cauliflower. Bring to a boil, whisking to dissolve the salt and sugar. Carefully add the cauliflower core-side down and cook until there is a slight resistance when pierced with a knife, about 15 minutes. (It's OK if the top of the cauliflower pops up during cooking.) Remove the cauliflower to a baking sheet.
- 2.** Meanwhile, make the garlic oil: Combine the remaining 3 thyme sprigs, the sliced garlic, olive oil, ½ teaspoon salt and a few grinds of pepper in a small saucepan. Cook over medium heat until the garlic starts browning, 3 to 5 minutes. Discard the thyme. Brush the cauliflower with half of the oil, leaving the sliced garlic behind.
- 3.** Roast the cauliflower until browned and tender, 30 to 40 minutes, brushing halfway through with the remaining garlic oil; reserve 1 teaspoon garlic oil and the sliced garlic.
- 4.** Transfer the cauliflower to a cutting board or platter using a spatula. Add the parsley to the reserved garlic oil and spoon over the cauliflower. Cut into wedges.

Turn the page for three variations. →

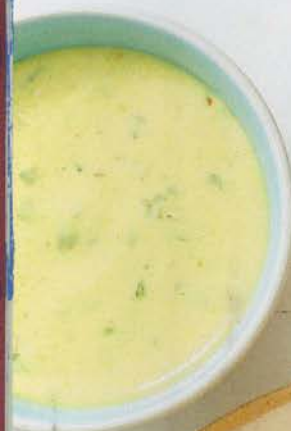


#### ◀ CAULIFLOWER WITH ROMESCO

Make Garlic Whole Roasted Cauliflower through the end of step 3. Remove the sliced garlic from the oil to a blender. Heat the reserved 1 teaspoon oil plus 3 more tablespoons olive oil in a skillet over medium heat. Add  $\frac{1}{4}$  cup blanched almonds, 2 teaspoons smoked paprika and a pinch of cayenne; cook, stirring, until golden, 3 minutes. Add to the blender along with one 12-ounce jar roasted red peppers (drained) and 2 tablespoons sherry vinegar; puree. Season with salt and pepper. Serve with the cauliflower.

#### CAULIFLOWER WITH TURMERIC YOGURT ▼

Make Garlic Whole Roasted Cauliflower through the end of step 3. Remove the sliced garlic from the oil to a bowl. Heat the reserved 1 teaspoon oil in a skillet over medium heat. Add  $\frac{1}{2}$  teaspoon each ground coriander and ground turmeric; cook, stirring, until toasted, 2 to 3 minutes. Add to the bowl with the garlic; stir in  $\frac{1}{4}$  cup chopped cilantro, 2 teaspoons grated ginger, 1 teaspoon orange juice and 1 cup plain yogurt. Season with salt and pepper. Drizzle some of the sauce on the cauliflower; sprinkle with more chopped cilantro. Serve the remaining sauce on the side.



#### CHEESY MUSTARD CAULIFLOWER ▲

Make Garlic Whole Roasted Cauliflower through the end of step 1. Whisk 3 tablespoons dijon mustard, 2 tablespoons olive oil and 3 thinly sliced garlic cloves in a small bowl. Brush two-thirds of the mixture on the cauliflower and bake as directed in step 3 (skip the garlic oil completely). Brush with the remaining mustard mixture and sprinkle with 1 cup shredded gruyère, pressing lightly to adhere; bake 1 more minute to melt.





GOURNAY CHEESE

A little bread.  
A little cheese.  
A lot of Wow.



# Coconut Dreams

This three-layer cake is the perfect spring dessert!



**COCONUT LAYER CAKE** ACTIVE: 40 min | TOTAL: 2 hr (plus cooling) | SERVES: 10 to 12

## FOR THE CAKE

- 2 sticks unsalted butter, at room temperature, plus more for the pans
- 2¾ cups cake flour, plus more for the pans
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup buttermilk
- ½ cup sweetened cream of coconut (from one 15-ounce can), stirred well
- 1¾ cups granulated sugar
- 4 large eggs, at room temperature, separated
- 2 teaspoons pure vanilla extract
- 1 teaspoon coconut extract

## FOR THE FROSTING

- 2 sticks unsalted butter, at room temperature
- 12 ounces cream cheese, at room temperature
- 3½ cups confectioners' sugar
- ½ teaspoon salt
- 1 teaspoon pure vanilla extract
- 1 teaspoon coconut extract
- 2 cups sweetened shredded coconut

**1.** Make the cake: Position racks in the middle and lower third of the oven and preheat to 350°. Butter three 9-inch round cake pans and line the bottoms with parchment paper; butter the parchment, dust with flour and tap out the excess. Set aside.

**2.** Whisk the flour, baking powder, baking soda and salt in a medium bowl. Whisk the buttermilk and cream of coconut in a small bowl. Beat the butter and 1¼ cups granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 4 minutes. Add the egg yolks, one at a time, beating well after each addition, then beat in the vanilla and coconut extracts. Reduce the mixer speed to low; beat in the flour mixture in three batches, alternating with the buttermilk mixture, until combined.

**3.** Beat the egg whites and the remaining ½ cup granulated sugar in a large bowl with clean beaters on medium-high speed until stiff glossy peaks form, 4 to 5 minutes. Using a rubber spatula, fold the egg whites into the batter in three batches until just combined (do not overmix). Divide the batter among the prepared pans and bake, switching the pans halfway through, until the cakes are lightly browned and the centers spring back when lightly pressed, 30 to 35 minutes. Transfer to racks and let cool 20 minutes in the pans, then run a small knife around the edges of each cake and carefully invert onto the racks; remove the parchment and let cool completely.

**4.** Meanwhile, make the frosting: Beat the butter and cream cheese in a large bowl with a mixer on medium-high speed until smooth, about 2 minutes. Reduce the mixer speed to low and beat in about half of the confectioners' sugar until combined. Add the remaining confectioners' sugar, salt and vanilla and coconut extracts and beat until combined. Increase the mixer speed to medium high and continue beating, scraping down the sides of the bowl as needed, until light and fluffy, about 3 minutes.

**5.** Place one cake layer on a cake stand or platter and top with a heaping ¾ cup frosting. Add another cake layer, more frosting and the last cake layer. Cover the top and sides of the cake with the remaining frosting. Sprinkle the coconut all over the top and sides of the cake, gently pressing to adhere.



This cake gets its flavor from canned cream of coconut. Look for it with the drink mixers at your supermarket (don't use coconut milk or coconut cream).

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# party time

## Fooled Again

These snacks make a perfect April Fools' joke—they're dessert disguised as tea sandwiches! We used store-bought cake for the bread and made some simple look-alike fillings. See the recipes below!



### "CUCUMBER"

Mix room-temperature cream cheese with finely chopped fresh mint. Sandwich between squares of angel food cake with thinly sliced green apple.

### "SMOKED SALMON"

Sandwich cream cheese frosting and thinly sliced fresh papaya between slices of chocolate pound cake; cut into rectangles.

### "EGG SALAD"

Mix French vanilla pudding with mini marshmallows, diced pineapple, shredded coconut and finely chopped green apple licorice. Sandwich between triangles of vanilla pound cake.



# Take Your Pick!

Turn fresh spring veggies and store-bought pastry into a simple, tasty tart.



## ASPARAGUS AND BEET TART

ACTIVE: 45 min | TOTAL: 2 hr 15 min | SERVES: 6 to 8

- 3 small beets
- 2 tablespoons unsalted butter
- 1 onion, halved and thinly sliced
- 2 teaspoons chopped fresh lemon thyme (or regular thyme)
- Kosher salt and freshly ground pepper
- 1 sheet frozen puff pastry (half a 17-ounce package), thawed
- 1 large egg, lightly beaten
- ½ bunch thin asparagus, trimmed and cut into 3-inch pieces
- 2 tablespoons extra-virgin olive oil
- 2 ounces goat cheese, crumbled
- 1 tablespoon chopped fresh chives

**1.** Preheat the oven to 425°. Put the beets in a small baking dish and add about ½ inch water. Cover with foil and bake until the beets are easily pierced with the tip of a knife, 1 to 1½ hours. Transfer the beets to a plate and let cool. Wipe off the skins with a paper towel and slice into small wedges; set aside.

**2.** Meanwhile, heat the butter in a medium skillet over medium heat. Add the onion, 2 tablespoons water, 1 teaspoon thyme, a big pinch of salt and a few grinds of pepper and cook, stirring occasionally, until the onion is tender and caramelized, 20 to 25 minutes. (Add 1 to 2 teaspoons more water to the skillet, if needed.) Transfer the onion mixture to a food processor and puree until smooth. Let cool.

**3.** Roll out the puff pastry into a 9-by-11-inch rectangle on a sheet of parchment paper. Transfer the dough on the parchment to a baking sheet. Score a 1-inch border around the edge of the dough with a paring knife. Brush the border with the beaten egg. Spread the onion puree inside the border.

**4.** Combine the beets, asparagus, olive oil, the remaining 1 teaspoon thyme, ½ teaspoon salt and a few grinds of pepper in a bowl and toss to coat. Arrange on top of the onion puree.

**5.** Bake the tart until the dough is well browned and the asparagus is tender, 30 to 35 minutes. Scatter the goat cheese and chives on top. Serve warm or at room temperature.

PHOTOS: RYAN DALUCH, FOOD STYLING; CHRISTINE ALBANO, PROP STYLING; PAUL HIRSH





## CARROT TART WITH CASHEW-TAHINI SAUCE

ACTIVE: 45 min | TOTAL: 1½ hr | SERVES: 6 to 8

- ⅓ cup raw cashews
- 12 ounces baby carrots (3 to 4 bunches), trimmed and sliced in half lengthwise if large, plus ¼ cup chopped carrot greens (or use parsley)
- ¼ cup fresh cilantro, plus more for topping
- 2 tablespoons tahini
- 1 tablespoon white wine vinegar
- ¾ cup plus 1 tablespoon fresh orange juice
- Pinch of smoked paprika
- Kosher salt and freshly ground pepper
- 1 sheet frozen puff pastry (half a 17-ounce package), thawed
- 1 large egg, lightly beaten
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon whole coriander seeds, finely crushed
- 1 teaspoon sugar

1. Preheat the oven to 425°. Put the cashews in a bowl and cover with hot water. Let soak until softened, 30 to 45 minutes; drain.
2. Puree the cashews in a blender with the carrot greens, cilantro, 2 tablespoons cold water, the tahini, vinegar, 1 tablespoon orange juice, the paprika, ½ teaspoon salt, a few grinds of pepper and a few ice cubes, scraping down the sides often, until very smooth. Refrigerate until ready to use.
3. Roll out the puff pastry into an 11-inch square on a sheet of parchment paper. Transfer the dough on the parchment to a baking sheet. Score a ½-inch border around the edge of the dough with a paring knife. Brush the border with the beaten egg. Prick the center of the dough all over with a fork.
4. Bake the dough until golden, 10 to 12 minutes. Remove and prick the center of the dough with a paring knife and gently press with the bottom of a measuring cup to flatten. Return to the oven and bake until golden brown, 8 to 10 more minutes. Let cool. Gently flatten inside the border again, if necessary.
5. Toss the carrots with the olive oil, coriander seeds, ½ teaspoon salt and a few grinds of pepper on a rimmed baking sheet. Roast, stirring once, until tender, 15 to 20 minutes. Let cool.
6. Simmer the remaining ¼ cup orange juice and the sugar in a small skillet over medium heat until syrupy, about 3 minutes. Spread the cashew sauce on the cooled crust and arrange the carrots on top. Brush the orange syrup over the carrots. Top with cilantro.



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## RADISH AND SMOKED SALMON TART ACTIVE: 45 min | TOTAL: 1 hr | SERVES: 6 to 8

- 1 sheet frozen puff pastry (half a 17-ounce package), thawed
- 1 large egg
- $\frac{3}{4}$  cup heavy cream, plus more for the egg wash
- 1 bunch radishes, trimmed and thinly sliced (about  $1\frac{1}{2}$  cups)
- 1 5-ounce package garlic-herb cheese spread (such as Boursin), at room temperature
- 2 tablespoons champagne vinegar
- 1 tablespoon finely chopped fresh tarragon
- 1 tablespoon finely chopped fresh parsley
- Kosher salt
- 2 ounces smoked salmon, torn into pieces
- Flaky sea salt

- 1.** Preheat the oven to 400°. Roll out the puff pastry into an 11-inch square on a sheet of parchment paper. Transfer the dough on the parchment to a baking sheet. Beat the egg with a splash of heavy cream. Brush a 1-inch border of the egg wash around the edges of the dough, then fold in each about  $\frac{1}{2}$  inch to make a thin border and press to seal. Prick the center of the dough all over with a fork, then brush all over with the egg wash.
- 2.** Bake the dough until crisp and golden brown, about 25 minutes. Prick the center of the dough with a paring knife and gently press with the bottom of a measuring cup to flatten, if necessary. Remove to a rack and let cool.
- 3.** Meanwhile, soak the sliced radishes in a large bowl of ice water until crisp and just starting to curl, about 15 minutes; drain and pat dry with paper towels.
- 4.** Mix the garlic-herb cheese spread and heavy cream in a medium bowl until smooth. Whisk the vinegar, tarragon, parsley and a pinch of kosher salt in a large bowl. Add the radishes and smoked salmon and toss to coat.
- 5.** Spread the cheese mixture on the cooled crust, then pile the radishes and smoked salmon on top. Sprinkle with flaky sea salt.



**"Now this is the kind of  
bladder protection  
my curves have been  
waiting for."**

The secret's in the stretch. For smooth-fitting  
underwear that's even better than before.

**Always Discreet. For bladder leaks.**



# Little Devils

Deviled eggs are a guaranteed party hit—and all you'll need for these is a carton of eggs plus three ingredients!

## HOW TO MAKE DEVILED EGGS

1. Put 12 large eggs in a pot and cover with cold water. Bring to a boil, then reduce the heat to medium low and simmer 10 minutes.
2. Drain the eggs and run under cold water to cool slightly. Peel and halve lengthwise.
3. Scoop out the yolks and mash as directed, then spoon into the egg whites.



### BARBECUE

#### DIJONNAISE + PULLED PORK + PICKLES

Mash the egg yolks and stir in  $\frac{1}{4}$  cup dijonnaise and 1 tablespoon pickle brine, adding up to 3 tablespoons water if needed. Fold in  $\frac{1}{2}$  cup chopped pulled pork. Season with salt and pepper. Spoon into the egg whites; top with more pork and pickles.



### SUMMER SAUSAGE

#### PUB CHEESE + MUSTARD + SAUSAGE

Puree the egg yolks in a food processor with  $\frac{1}{2}$  cup horseradish-cheddar pub cheese and  $\frac{1}{4}$  cup country dijon mustard, adding 3 to 4 tablespoons water. Season with salt and pepper. Spoon into the egg whites; top with thinly sliced summer sausage.



### BUFFALO

#### BUFFALO WING SAUCE + CELERY + BLUE CHEESE DRESSING

Mash the egg yolks and stir in  $\frac{1}{4}$  cup Buffalo wing sauce and 3 tablespoons blue cheese dressing. Spoon into the egg whites; top with diced celery and celery leaves.



### ANTIPASTI

#### MAYONNAISE + SALAMI + GIARDINIERA

Mash the egg yolks and stir in  $\frac{1}{2}$  cup mayonnaise, then fold in  $\frac{1}{2}$  cup chopped giardiniera. Season with pepper. Spoon into the egg whites; top with sliced salami.



### TRIPLE BEET

#### BEET HUMMUS + PICKLED BEETS + BEET HORSERADISH

Puree the egg yolks in a food processor with  $\frac{3}{4}$  cup beet hummus and 2 tablespoons chopped pickled beets. Season with salt and pepper. Spoon into the egg whites; top with beet horseradish and more pickled beets.



### ONION DIP

**FRENCH ONION DIP + CHIVES  
+ POTATO CHIPS**

Mash the egg yolks and stir in  $\frac{1}{2}$  cup French onion dip. Season with salt and pepper. Spoon into the egg whites; top with crushed sour cream and onion potato chips and chopped chives.



### PIMIENTO CHEESE

**PIMIENTO CHEESE  
+ SCALLIONS + BACON**

Mash the egg yolks and stir in  $\frac{1}{2}$  cup pimiento cheese, adding 2 to 4 tablespoons water. Season with salt and pepper. Mix in 1 sliced scallion. Spoon into the egg whites; top with cooked bacon and more scallions.



### MARYLAND CRAB

**MAYONNAISE + CRAB  
+ OLD BAY**

Mash the egg yolks and stir in  $\frac{1}{2}$  cup mayonnaise and 1 teaspoon Old Bay. Fold in 1 cup lump crabmeat (picked over). Spoon into the egg whites; top with more Old Bay.



### SPICY GUACAMOLE

**GUACAMOLE + JALAPEÑOS  
+ CHIPOTLE MAYONNAISE**

Mash the egg yolks and stir in 1 cup guacamole, adding 2 to 4 tablespoons water. Season with salt and pepper. Spoon into the egg whites; top with chipotle mayonnaise and sliced jalapeños.



### KOREAN

**MAYONNAISE + KIMCHI  
+ TOASTED SESAME SEEDS**

Mash the egg yolks and stir in  $\frac{1}{2}$  cup mayonnaise. Season with salt. Fold in  $\frac{3}{4}$  cup chopped kimchi (drained). Spoon into the egg whites; top with toasted sesame seeds.



### CARBONARA

**MAYONNAISE + PARMESAN  
+ PANCETTA**

Mash the egg yolks and stir in  $\frac{1}{2}$  cup mayonnaise. Mix in a pinch of salt and  $\frac{1}{2}$  teaspoon coarsely ground pepper. Spoon into the egg whites; top with shredded parmesan, chopped cooked pancetta and more pepper.



### SMOKED SALMON

**SCALLION CREAM CHEESE + CAPERS  
+ SMOKED SALMON**

Puree the egg yolks in a food processor with  $\frac{1}{2}$  cup scallion cream cheese and 1 tablespoon capers, adding 3 to 4 tablespoons water. Spoon into the egg whites; top with smoked salmon and more capers.



### PARISIAN

**DIJONNAISE + HAM  
+ CORNICHONS**

Mash the egg yolks and stir in  $\frac{1}{3}$  cup Dijonnaise, adding 3 to 4 tablespoons water. Season with salt and pepper. Spoon into the egg whites; top with thinly sliced ham and sliced cornichons.



### GREEK

**TZATZIKI + BABY ARUGULA  
+ ROASTED RED PEPPERS**

Mash the egg yolks and stir in  $\frac{2}{3}$  cup tzatziki. Season with salt and pepper. Spoon into the egg whites; top with diced roasted red peppers and baby arugula.

# The Perfect Roast



Ina Garten tells us how one dinner party completely changed the way she cooks.

**W**hen I was teaching myself how to cook in my twenties, I always chose recipes that had a million ingredients and lots of steps because I relished the challenge. If a recipe didn't have three sauces and take two days to make, I flipped to the next page. One day, a bachelor friend invited us to dinner. This was the mid-'70s in Washington, DC. No one was a good cook, let alone a single guy. I joked to Jeffrey that maybe we should have a snack before we went, thinking the party would be fun but that the food would not be the highlight.

When we arrived, the smell of fresh baguettes was wafting through his house (he'd made his own bread!), and the main course was a whole roasted filet of beef. It was absolutely delicious, both earthy and elegant at the same time. I was stunned by the simplicity of the whole meal. During that dinner, I decided to change my cooking style and I've never gone back.

Certain cuts of meat, like a whole filet of beef or rack of lamb, can be expensive, but they're so easy to make for a party that I don't mind the extra cost. All I do for this Panko-Crusted Rack of Lamb is prepare the crust, place it on the meat and set a timer. It's perfect every time, and I don't have to spend days in the kitchen before my guests arrive!



xxx Ina



## PANKO-CRUSTED RACK OF LAMB

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

- 4 ounces creamy goat cheese, such as Montrachet
- 1¼ cups panko (Japanese bread flakes)
- 1 tablespoon minced garlic (3 cloves)
- 1 tablespoon minced fresh rosemary leaves
- 2 teaspoons minced fresh thyme leaves
- Fleur de sel or sea salt and freshly ground black pepper
- Good olive oil
- 2 racks of lamb (1½ pounds each), trimmed and frenched (see tip)
- 3 tablespoons good Dijon mustard

1. Preheat the oven to 450°. Line a sheet pan with aluminum foil.
2. In a medium bowl, crumble the goat cheese with a fork. Add the panko, garlic, rosemary, thyme, 1 teaspoon fleur de sel and 1 teaspoon pepper. Drizzle with 3 tablespoons olive oil and stir to moisten the crumbs. Set aside for a few minutes or cover and refrigerate.
3. Remove the racks of lamb from the refrigerator 30 minutes before you plan to cook them. Place the lamb, fat-side up, on the prepared pan. Sprinkle with 2 teaspoons fleur de sel and 1 teaspoon pepper. Roast for 12 minutes exactly. Remove from the oven and, working quickly, use a knife to spread the mustard on the top of the lamb. Spread the crumb mixture evenly on the mustard, pressing gently to help the mixture adhere. Return the lamb to the oven right away and continue roasting for another 12 to 18 minutes (depending on the size of the lamb), until the crumbs are golden brown and the meat is 120° for rare or 125° for medium rare. (Insert an instant-read thermometer horizontally through the meat.)
4. Cover loosely with aluminum foil and allow the lamb to rest for 8 minutes. Cut the lamb into single or double chops and serve hot.

### PRO TIP

"Frenched" lamb chops look more elegant. When you ask your butcher to french the lamb, he will trim the excess fat from the bones.

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# on the road



## Pie Tasters Wanted

You don't have to be an expert to judge the National Pie Championships—you just have to really like pie. The American Pie Council is holding an open call for amateurs to join its team of professional judges at the competition (April 11–13) in Orlando. If selected, you'll get to taste pies from home bakers, bakeries, grocery stores and restaurants. Hurry: The deadline to apply is April 1—no fooling. Find entry forms and other details at [piecouncil.org](http://piecouncil.org).



# Candy Lands

Turn your Easter candy obsession into a road trip and visit some of these sweet spots.

## Chocolate Bunnies

### Thompson Chocolate Meriden, CT

After learning the trade from famed chocolatier Stephen Whitman in the 1870s, William H. Thompson opened Thompson Chocolate, specializing in molded chocolate, and the place has been churning out bunnies ever since. His Connecticut factory spends October through February solely making Easter treats, which you can shop for at the factory store. Be sure to check out the collection of antique molds. [thompsonchocolate.com](http://thompsonchocolate.com)



### Morkes Chocolates Palatine, IL

Morkes's giant three-dimensional chocolate bunnies are some of the largest you can buy, weighing about 30 pounds each and standing three feet tall! [morkeschocolates.com](http://morkeschocolates.com)



### Jacques Torres New York City

If any modern-day chocolatier is known for Easter, it's Jacques Torres: He once created a 120-pound Easter egg that was auctioned for more than \$12,000! Visit his flagship store in SoHo to make your own chocolate with a master chocolatier. [mrchocolate.com](http://mrchocolate.com)

# Jelly Beans

**Jelly Belly Factory  
Fairfield, CA**

Jelly beans aren't easy to make: It takes one to two weeks to produce a Jelly Belly from start to finish! Pick up more fun facts about this classic Easter candy—and get free samples—at the company's headquarters in Fairfield. The place cranks out up to 1,680 beans per second. After your tour, you can check out a gallery where Jelly Belly's longtime artist-in-residence has re-created famous works like *The Starry Night* and *Girl with a Pearl Earring* out of jelly beans. [jellybelly.com](http://jellybelly.com)



**Wakarusa Dime Store  
Wakarusa, IN**

Wakarusa Dime Store has been selling Jumbo Jelly Beans since 1969, and 50 years later, they're a cult favorite. The beans measure about four times larger than the average jelly bean and come in cherry, lemon and grape, plus the less common wintergreen, clove and sassafras. [jumbojellybeans.com](http://jumbojellybeans.com)



**Jelly Belly Visitor Center  
Pleasant Prairie, WI**

At Jelly Belly's Wisconsin warehouse, you can climb aboard a train for a tour to learn how the jelly beans are made. You'll also get to try some of the company's more unusual flavors. [jellybelly.com](http://jellybelly.com)

CANDY PHOTOS: RALPH SMITH

# Peeps

## Peeps & Company Center Valley, PA

This store is a Peeps fan's dream come true. Visitors can taste new and limited-edition flavors and buy the fluffy treats in nearly every form imaginable: chocolate-covered, jumbo size, even as stuffed animals. The shop is a 15-minute drive from the company headquarters, and though the factory is normally closed to visitors, this year you can enter a contest to win a tour! For details, go to [marshmallowpeeps.com](http://marshmallowpeeps.com).



## XO Marshmallow Chicago

This marshmallow-only candy store sells homemade marshmallow chicks and other marshmallows in trendy flavors like lavender honey and matcha. You can design your own, too: The shop offers decorating classes where you can craft take-home treats. [xomarshmallow.com](http://xomarshmallow.com)

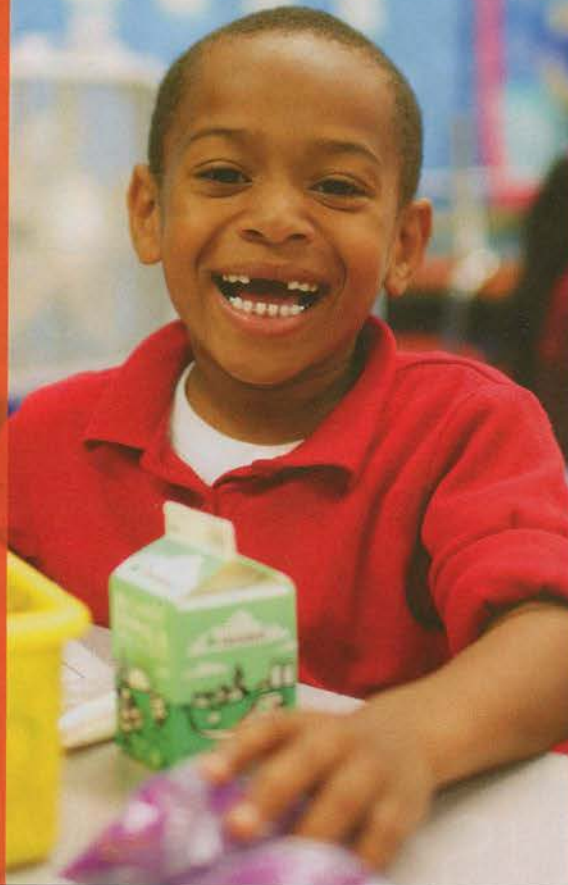


## PeepShow Westminster, MD

At this free art show, held April 12 to 23, Peeps are transformed into sculptures like an 8½-foot-tall dragon and characters from popular books such as Eric Carle's *The Very Hungry Caterpillar*. [carrollcountycouncil.org](http://carrollcountycouncil.org)



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# Be His Guest



You can rent Michael Symon's house on Airbnb—and it has a kitchen fit for an Iron Chef!

CLEVELAND, OH



**m**ichael Symon and his wife, Liz, have opened more than a dozen restaurants and lived in 12 different homes.

"Michael's sort of got a real estate problem," says Liz, laughing. Luckily for the rest of us, their obsession led the two to become Airbnb hosts in their hometown: They remodeled a house next to the original location of their first Cleveland restaurant, Lola, so they could rent it out to guests. "It's in our neighborhood, where we started," says

Liz, who handles the design end of their projects. Construction, which took a year, included splitting the house into two one-bedroom units and giving both a luxe kitchen with a KitchenAid range, marble-top island and cabinets stocked with enameled cast-iron cookware from Michael and Liz's HSN line. Book a stay for yourself, then turn the page to find Michael's suggestions for what to do (and eat!) when you're in town. *\$90 per night; [airbnb.com](https://www.airbnb.com)*



No purse.  
No problem.

## MICHAEL'S RECS

Michael grew up in Cleveland and owns several restaurants there, including Lola Bistro, B Spot Burgers and Mabel's BBQ. Here are some of his favorite local spots.

### Where to Eat

#### RISING STAR COFFEE ROASTERS

Cleveland's coffee scene has gained a lot of attention recently. Michael, who drinks several cups a day, is partial to the pour-overs from this local chain. [risingstarcoffee.com](http://risingstarcoffee.com)



#### ↑ MOMOCHO

This spot is known for modern takes on Mexican classics, like crab tostadas and goat cheese guacamole, plus a long list of mezcals and tequilas. Michael recommends the margarita sampler. [momocho.com](http://momocho.com)



#### ↑ THE FLYING FIG

"The Fig serves some of my favorite locally sourced cuisine, and it has a great happy hour," Michael says. Stop by the adjacent market for wine and fresh bread. [theflyingfig.com](http://theflyingfig.com)

#### THE GREENHOUSE TAVERN

Michael can't get enough of the roasted pig head at his old friend Jonathon Sawyer's restaurant in downtown Cleveland; it's on the same block as Lola Bistro. [thegreenhousetavern.com](http://thegreenhousetavern.com)

#### SOKOLOWSKI'S UNIVERSITY INN

This cafeteria-style eatery has been serving Polish dishes like kielbasa, cabbage rolls and sautéed pierogi in the Tremont neighborhood for nearly a century. "It's an institution," Michael says. [sokolowskis.com](http://sokolowskis.com)

### What to Do

#### VISIT THE MUSEUM

Come to the recently expanded **Cleveland Museum of Art** to check out Rodin's famous sculpture *The Thinker* and see a Monet in person. Admission is free. [clevelandart.org](http://clevelandart.org)

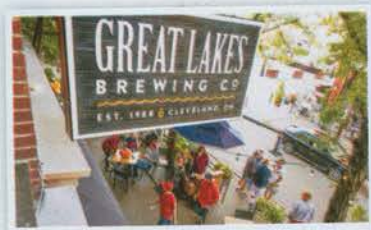
#### SPEND A DAY AT THE ZOO

"It's a great place to go with family," Michael says of the **Cleveland Metroparks Zoo**. The new Asian Highlands exhibit is home to snow leopards, red pandas and takin (goat-antelopes). [clevelandmetroparks.com/zoo](http://clevelandmetroparks.com/zoo)



#### ↑ SHOP AT A HISTORIC MARKET

Cleveland's Eastern European population is well represented by the meat-centric vendors at **West Side Market**. "I love the smoked-meat spots," Michael says. [westsidemarket.org](http://westsidemarket.org)



#### ↑ TOUR A BREWERY

The best beers come from Ohio's first craft brewery, **Great Lakes Brewing Co.**, Michael says. Take a tour and try the Dortmund Gold. [greatlakesbrewing.com](http://greatlakesbrewing.com)



#### ↑ CATCH A GAME

Michael is a loyal fan of the **Cleveland Indians**. See if they're playing at home when you visit! [mlb.com/indians](http://mlb.com/indians)

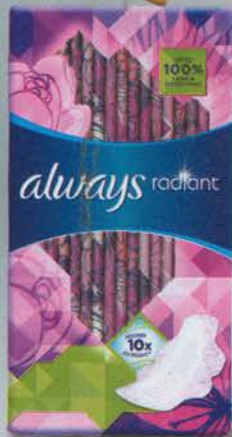




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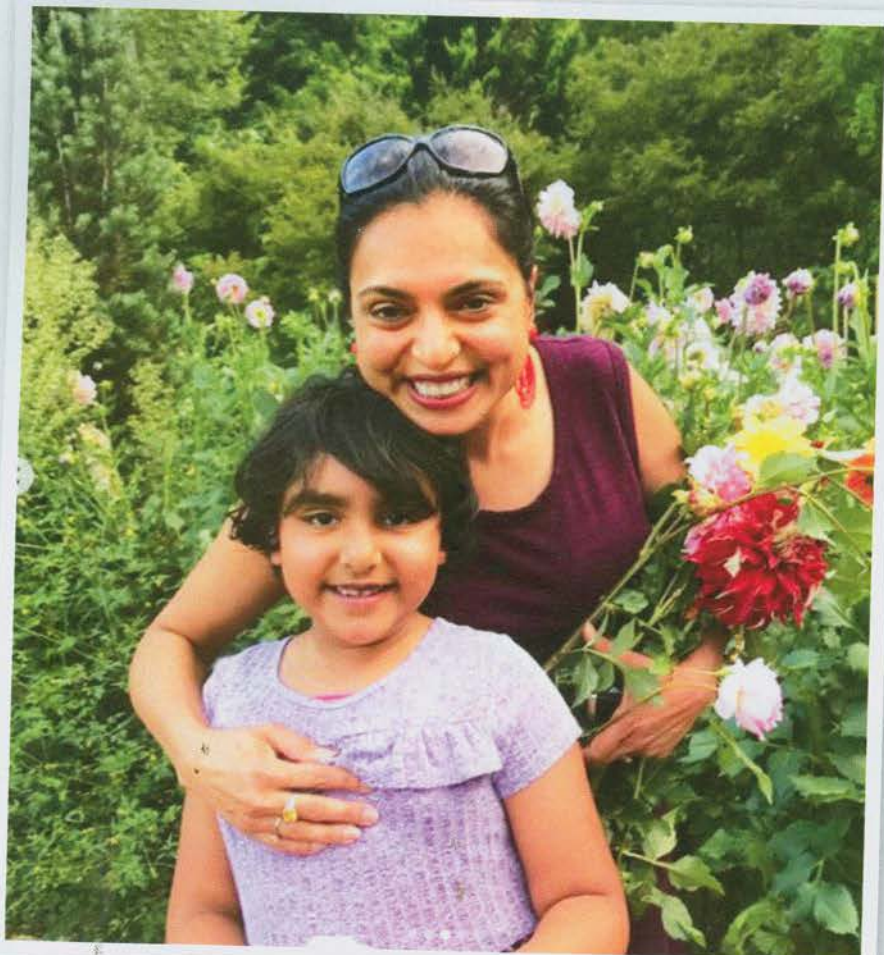
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# Great Shot!

We ♥ these Instagram photos of the stars in the great outdoors.



**Maneet Chauhan** and her daughter, Shagun, snip some flowers on a visit to a garden near their home in Franklin, TN. @maneetchauhan



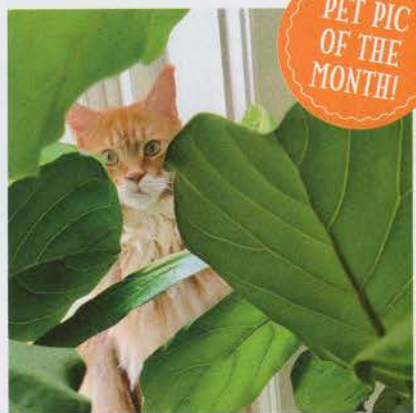
**Ted Allen** smiles for a selfie with a California redwood. @thetedallen



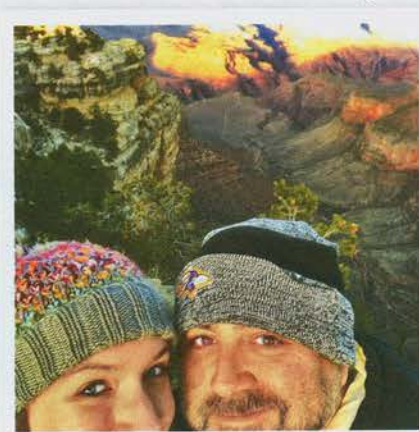
**Katie Lee** takes a photo break while hiking in New Zealand. @katieleekitchen



**Melissa d'Arabian** points out the sights on Mount Sinai in Egypt. @melissadarabian



**Bobby Flay's** Maine coon, Nacho, is more jungle cat than house cat. @nachoflay



**Duff Goldman** and his wife find the perfect backdrop: the Grand Canyon. @duffgoldman

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RYAN DAUSCH

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