7 MAGNIFICENT ROASTS

bon appétit

holiday cookies!

OUR EASY **MAKE-AHEAD** GUIDE

→ The secret to hand-painting sugar cookies? See p. 100

YOUR PARTY NEEDS **PUNCH**

P. 118

+35 **AWESOME GIFTS** FOR FOOD LOVERS

P. 48

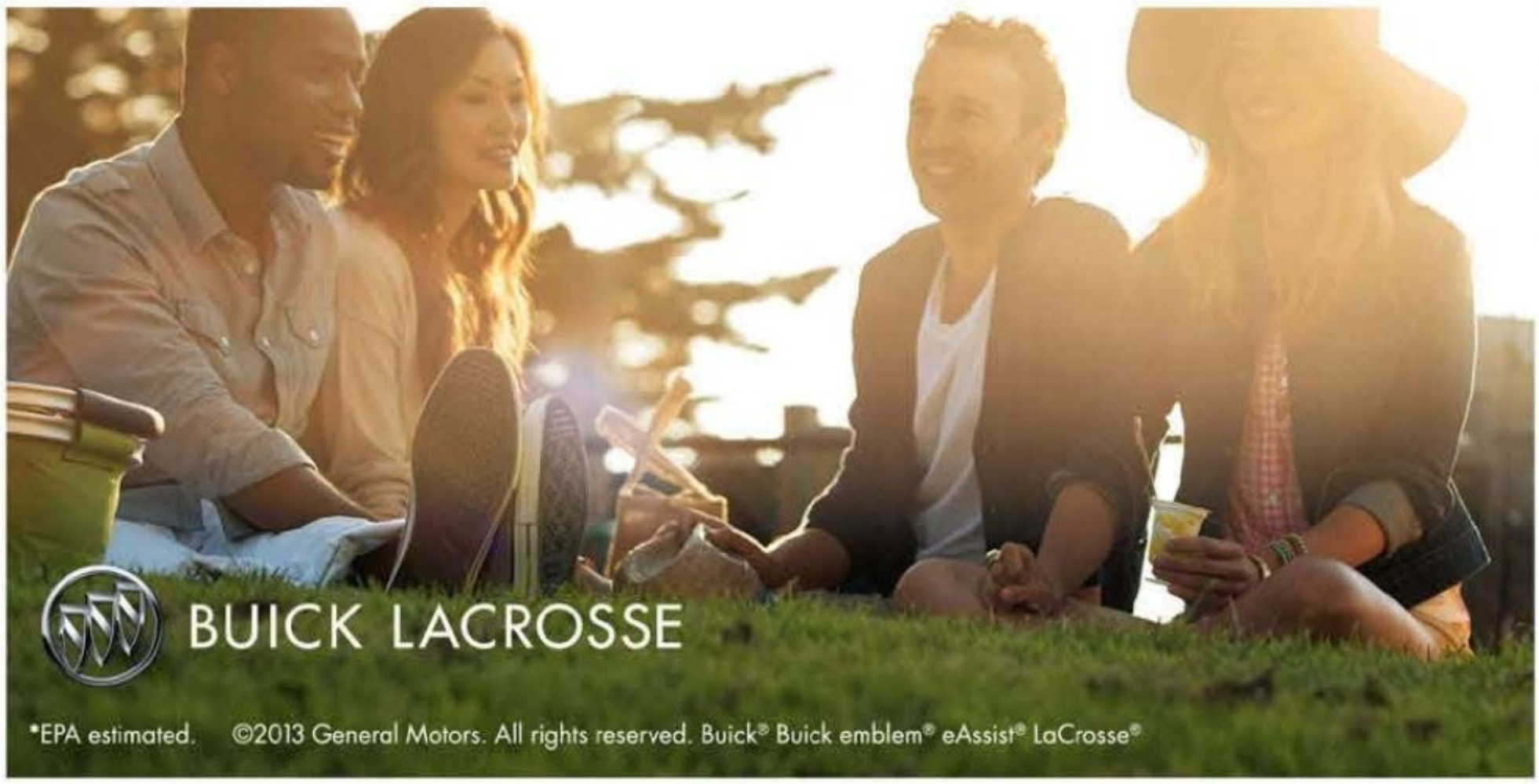
DECEMBER 2013

BONAPPETIT.COM

Find more issues at
magazinesdownload.com

AT 36 MILES PER GALLON HWY,* WHO

With fuel-saving eAssist technology, the new 2014 Buick LaCrosse lets you take a big bite out of life without taking a bite out of your wallet. Discover more at buick.com.





*EPA estimated. ©2013 General Motors. All rights reserved. Buick® Buick emblem® eAssist® LaCrosse®



NEEDS PORTION CONTROL?





LIU WEN

SEE THE FILM AT COACH.COM #COACHNEWYORKSTORIES

COACH

NEW YORK

magazinesdownload.com

maybelline.com

MAYBE

MAYBE SHE'S BORN WITH IT. MAYBE IT'S MAYBELLINE®

Emily is wearing New Color Elixir™ by Color Sensational® in Signature Scarlet. ©2013 Maybelline LLC.

FALL UNDER THE SPELL OF THE ELIXIR EFFECT

HYPER-SATURATED COLOR. ULTRA-CUSHIONY FEEL.

THE NEW HYPNOTIC LIP SENSATION.

new **colorELIXIR™**

by **COLORsensational®**

THE SECRET POTION?
A TRIO OF CONCENTRATES



POTENT COLOR EXTRACT

CONCENTRATED BALM

GLASSY SHINE SERUM

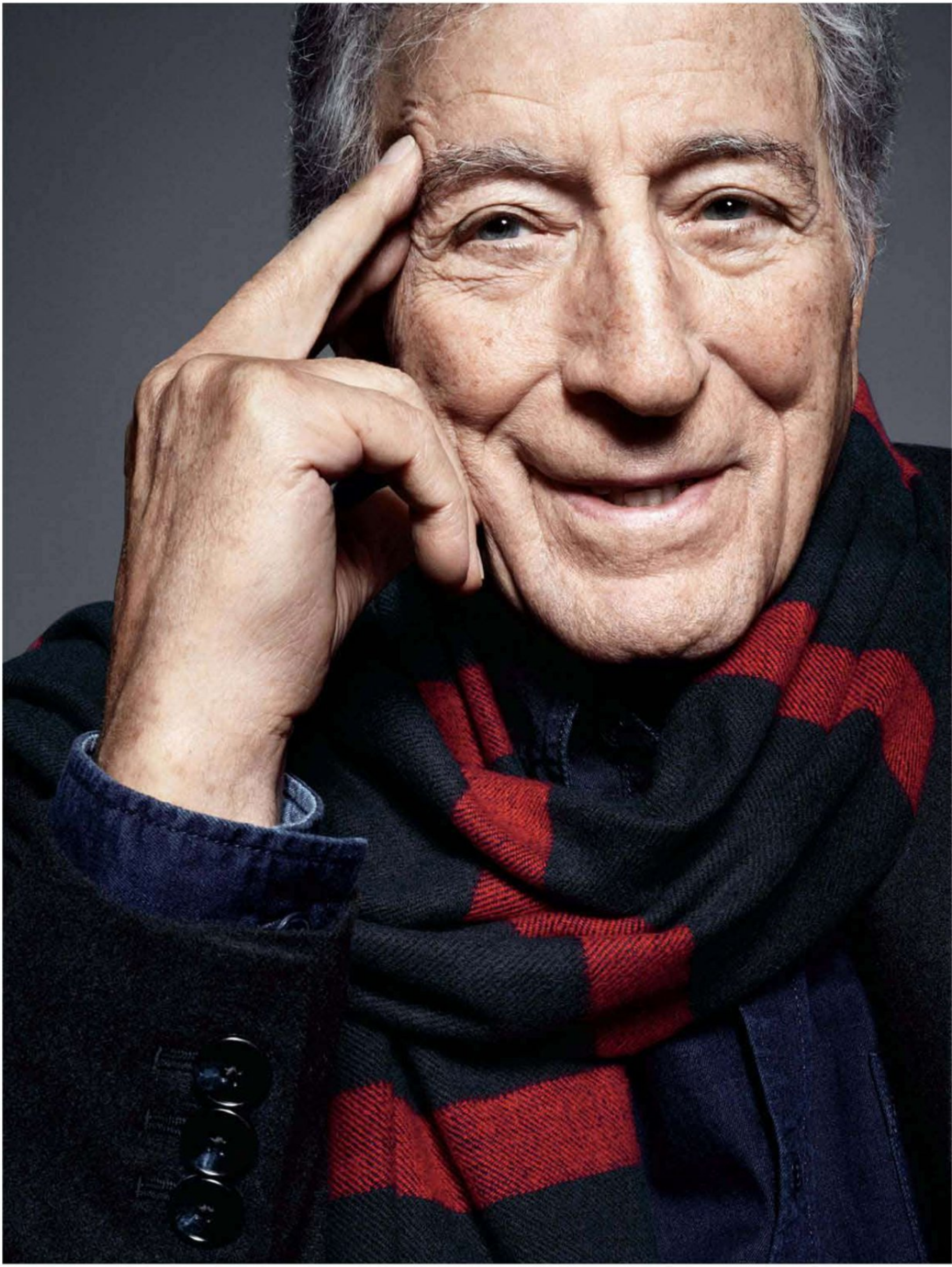
UNLEASH THE MAGIC!

In 20 spellbinding shades.

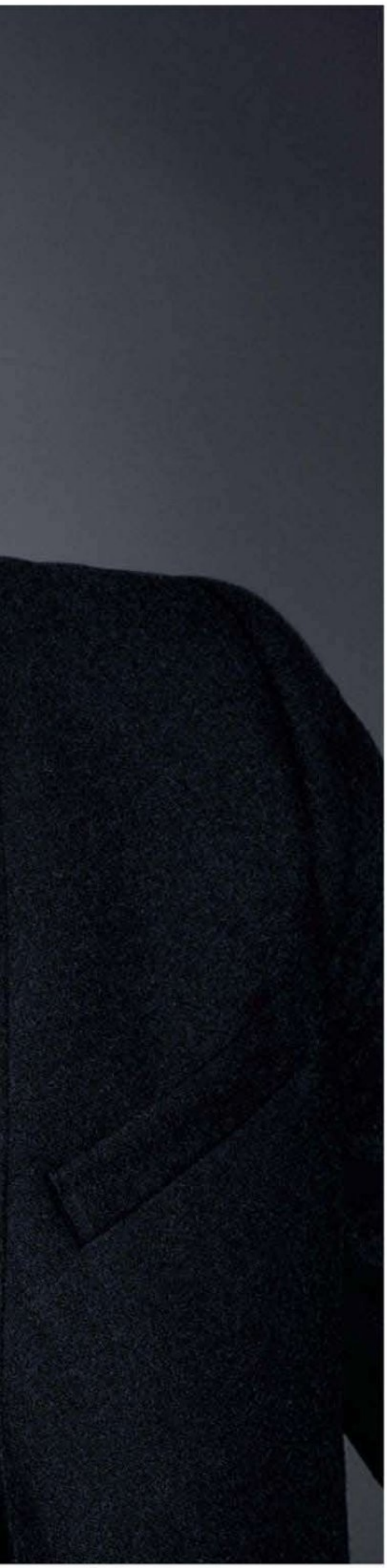




MAYBELLINE® NEW YORK



Find more issues at
magazinesdownload.com



Make Love.

GAP

Tony Bennett **makes the world sing.**
#makelove

EENIE MEENIE MINEY GO

Options shown. ©2013 Lexus.

THE NEW 2014 GX

Some adventures demand full-time four-wheel drive. Some require the available Lexus Enform® with Destination Assist. Some even call for fold-flat third-row seating. In the new seven-passenger Lexus GX, you don't have to choose one way or another. You simply have it all. And with an elevated combination of utility, capability and connectivity, your next great adventure will start before you've even arrived. **Dare to be spontaneous.**

lexus.com/GX #LexusGX

LEXUS
THE PURSUIT OF PERFECTION

december

FEATURES

100
COOKIES!
Our totally make-ahead guide to the most delicious, most sanity-preserving holiday cookies ever.
BY ALISON ROMAN

110
ROASTS WITH THE MOST
Centerpiece-worthy meats for your soon-to-be-legendary holiday feast.
BY TAYLOR BOETTICHER AND TOPONIA MILLER

118
ROLL WITH THE PUNCHES
Keep the cheer flowing with bowls of boozy goodness.
BY DAMON BOELTE

120
CALIFORNIA CHRISTMAS
Sure, there's no snow. But it doesn't get any cooler than a Christmas dinner at a Venice Beach bungalow, especially when Gjelina chef **Travis Lett** is cooking.
BY HUGH GARVEY

132
THE *BON APPÉTIT* SEAL OF APPROVAL 2013
The 25 products our staff simply refuses to cook (or entertain, or snack, or bake) without, and why they deserve a place in your kitchen.
BY JULIA KRAMER

ON THE COVER
Ultimate Sugar Cookies, in Gold and White (for recipe and decorating instructions, see pages 102–103). Photograph by Michael Graydon + Nikole Herriott. Food styling by Susan Spungen. Prop styling by Kaitlyn Du Ross. Christian LaCroix Sol y Sombra Charger, $165; Michael C. Fina, 800-289-3462.

Want to make these ikat-pattern beauties with our sugar cookie recipe on page 102? Go to **bonappetit.com/ikatcookies**.

PHOTOGRAPH BY MICHAEL GRAYDON + NIKOLE HERRIOTT. FOOD STYLING BY SUSAN SPUNGEN. PROP STYLING BY KAITLYN DU ROSS. COOKIE DECORATING BY WENDY KROMER.

Find more issues at magazinesdownload.com


CHANDON
BRUT CLASSIC
MÉTHODE TRADITIONNELLE
CHANDON
CALIFORNIA
BRUT CLASSIC
#POURONTHEFUN
VISIT FACEBOOK.COM/CHANDONUSA FOR MORE HOLIDAY FUN

bananarepublic.com 1 888 BRSTYLE



BANANA REPUBLIC

OPEN FOR JOY

Find more issues at
magazinesdownload.com



december

STARTERS

31
THE *BA* ARSENAL
The miraculous holiday ham.

34
KNOW-IT-ALL
Modern Family star Eric Stonestreet on "The 'Nog Shake."
BY DREW LAZOR

36
THE CHALLENGE
Pomegranate seeds couldn't look (or taste) more festive.

38
CHEAT SHEET
Everything you need to know about real-deal Champagne.
BY DAVID LYNCH

42
THE PROVIDERS
The taste of tradition.
BY JENNY ROSENSTRACH AND ANDY WARD

44
THE FOODIST
Andrew Knowlton's food holiday hierarchy.

48
THE *BA* GIFT GUIDE
Shopping for the food obsessives in your life? We've got you covered.

THE *BA* KITCHEN

65
FAST, EASY, FRESH
Simple comforts to warm up your weeknights.
BY ALISON ROMAN

74
THE PARTY
Breakfast is the most important meal of the day—even Christmas Day.
BY PAULA DISBROWE

145
PREP SCHOOL
The nicest ice, *crudo* 101, and more.

COLUMNS

24
R.S.V.P.
Reader requests and editor favorites.

84
THE SEASONAL COOKS
Adorn your cakes with boozy fruit.
BY MELISSA HAMILTON AND CHRISTOPHER HIRSHEIMER

90
NAVIGATOR
'Tis the season for shopping NYC.

158
BACK OF THE NAPKIN
Jonah Hill makes it rain at Peter Luger.
BY MICKEY RAPKIN

IN EVERY ISSUE

16 @bonappetit
22 editor's letter
156 recipe index
156 sourcebook

A standing rib roast is as festive as it gets.
P. 117

PHOTOGRAPH BY GENTL & HYERS. FOOD STYLING BY SUSAN SPUNGEN. PROP STYLING BY KAITLYN DU ROSS.

BON APPÉTIT IS A REGISTERED TRADEMARK OF ADVANCE MAGAZINE PUBLISHERS INC. COPYRIGHT © 2013 CONDÉ NAST. ALL RIGHTS RESERVED. PRINTED IN THE U.S.A. VOLUME 58, NO. 12. *Bon Appétit* (ISSN 0006-6990) is published monthly by Condé Nast, which is a division of Advance Magazine Publishers Inc. PRINCIPAL OFFICE: The Condé Nast Building, 4 Times Square, New York, NY 10036. S. I. Newhouse, Jr., Chairman; Charles H. Townsend, Chief Executive Officer; Robert A. Sauerberg, Jr., President; John W. Bellando, Chief Operating Officer & Chief Financial Officer; Jill Bright, Chief Administrative Officer. Periodicals postage paid at New York, NY, and at additional mailing offices. Canada Post Publications Mail Agreement No. 40644503. Canadian Goods and Services Tax Registration No. 123242885-RT0001. Canada Post: Return undeliverable Canadian addresses to P.O. Box 874, Station Main, Markham, ON L3P 8L4. POSTMASTER: SEND ALL UAA TO CFS. (SEE DMM 707.4.12.5); NON-POSTAL AND MILITARY FACILITIES: SEND ADDRESS CORRECTIONS TO *Bon Appétit*, P.O. Box 37614, Boone, IA 50037-0614. FOR SUBSCRIPTIONS, ADDRESS CHANGES, ADJUSTMENTS, OR BACK ISSUE INQUIRIES: Please write to *Bon Appétit*, P.O. Box 37614, Boone, IA 50037-0614, call 800-765-9419, or e-mail subscriptions@bonappetit.com. Please give both new and old addresses as printed on most recent label. SUBSCRIBERS: If the Post Office alerts us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within one year. If during your subscription term or up to one year after the magazine becomes undeliverable, you are ever dissatisfied with your subscription, let us know. You will receive a full refund on all unmailed issues. First copy of new subscription will be mailed within eight weeks after receipt of order. Address all editorial, business, and production correspondence to *Bon Appétit* Magazine, 4 Times Square, New York, NY 10036. For reprints, please e-mail reprints@condenast.com or call 717-505-9701, ext. 101. For reuse permissions, please e-mail permissions@condenast.com or call 800-897-8666. Visit us online at BonAppetit.com. To subscribe to other Condé Nast magazines on the World Wide Web, visit CondeNastDigital.com. Occasionally, we make our subscriber list available to carefully screened companies that offer products and services that we believe would interest our readers. If you do not want to receive these offers and/or information, please advise us at P.O. Box 37614, Boone, IA 50037-0614 or call 800-765-9419. *BON APPÉTIT* IS NOT RESPONSIBLE FOR THE RETURN OR LOSS OF, OR FOR DAMAGE OR ANY OTHER INJURY TO, UNSOLICITED MANUSCRIPTS, UNSOLICITED ARTWORK (INCLUDING, BUT NOT LIMITED TO, DRAWINGS, PHOTOGRAPHS, AND TRANSPARENCIES), OR ANY OTHER UNSOLICITED MATERIALS. THOSE SUBMITTING MANUSCRIPTS, PHOTOGRAPHS, ARTWORK, OR OTHER MATERIALS FOR CONSIDERATION SHOULD NOT SEND ORIGINALS, UNLESS SPECIFICALLY REQUESTED TO DO SO BY *BON APPÉTIT* IN WRITING. MANUSCRIPTS, PHOTOGRAPHS, AND OTHER MATERIALS SUBMITTED MUST BE ACCOMPANIED BY A SELF-ADDRESSED STAMPED ENVELOPE.

HAVE A QUESTION ABOUT A RECIPE, OR A COMMENT? E-mail us at askba@bonappetit.com, or contact the editorial offices: *Bon Appétit*, 4 Times Square, New York, NY 10036.
FOR SUBSCRIPTIONS AND CHANGES OF ADDRESS, call 800-765-9419 (515-243-3273 from outside the U.S.A.) or e-mail subscriptions@bonappetit.com. PRINTED IN THE U.S.A.

CONQUER NAPOLEON

With our advanced Even-Heat™ Technology, you get the crème de la crème—

the most even baking across all racks* and innovative elements give you the accuracy and control to be in your element. So puff the pastries, pipe the mousseline, pour on the coulis and show that napoleon who reigns supreme. Because when you have the heat that can't be beat, **there's so much more to make.**

Find more information and culinary inspiration at kitchenaid.com

KitchenAid®

®/™ ©2013 Kitchenaid. All rights reserved. *Among leading premium brand 30-inch wall ovens.

@bonappetit

FIND, FOLLOW, AND CONNECT WITH US ONLINE

CURE FOR THE COMMON COLD REMEDY

Steel yourself against cold and flu season with boozy, steaming-hot drinks that double, however arguably, as preventive medicine. **Find recipes for immune-boosting cocktails**, such as this warmer from Chicago barkeep Benjamin Schiller, at **bonappetit.com/RxCocktails**.

BRAN'S DRAM →

Steep **1 bag berry herbal tea** in a mug with 6 oz. hot water, 2–3 minutes; discard tea bag and stir in **1½ oz. white rum**, **¼ oz. fresh lemon juice**, and **1 tsp. honey**. Garnish with a **lemon twist**. *Makes 1*



"If rum won't give you that warming glow of wellness, the hot tea will."

—Benjamin Schiller, beverage director of The Berkshire Room

PHOTOGRAPHS: ZACH DESART (COCKTAIL); JONNY VALIANT (ROAST); DANNY KIM (MAGAZINE). FOOD STYLING BY DAWN PERRY (COCKTAIL). ILLUSTRATION BY LARRY JOST (LAPTOP).



INSTA SATISFACTION

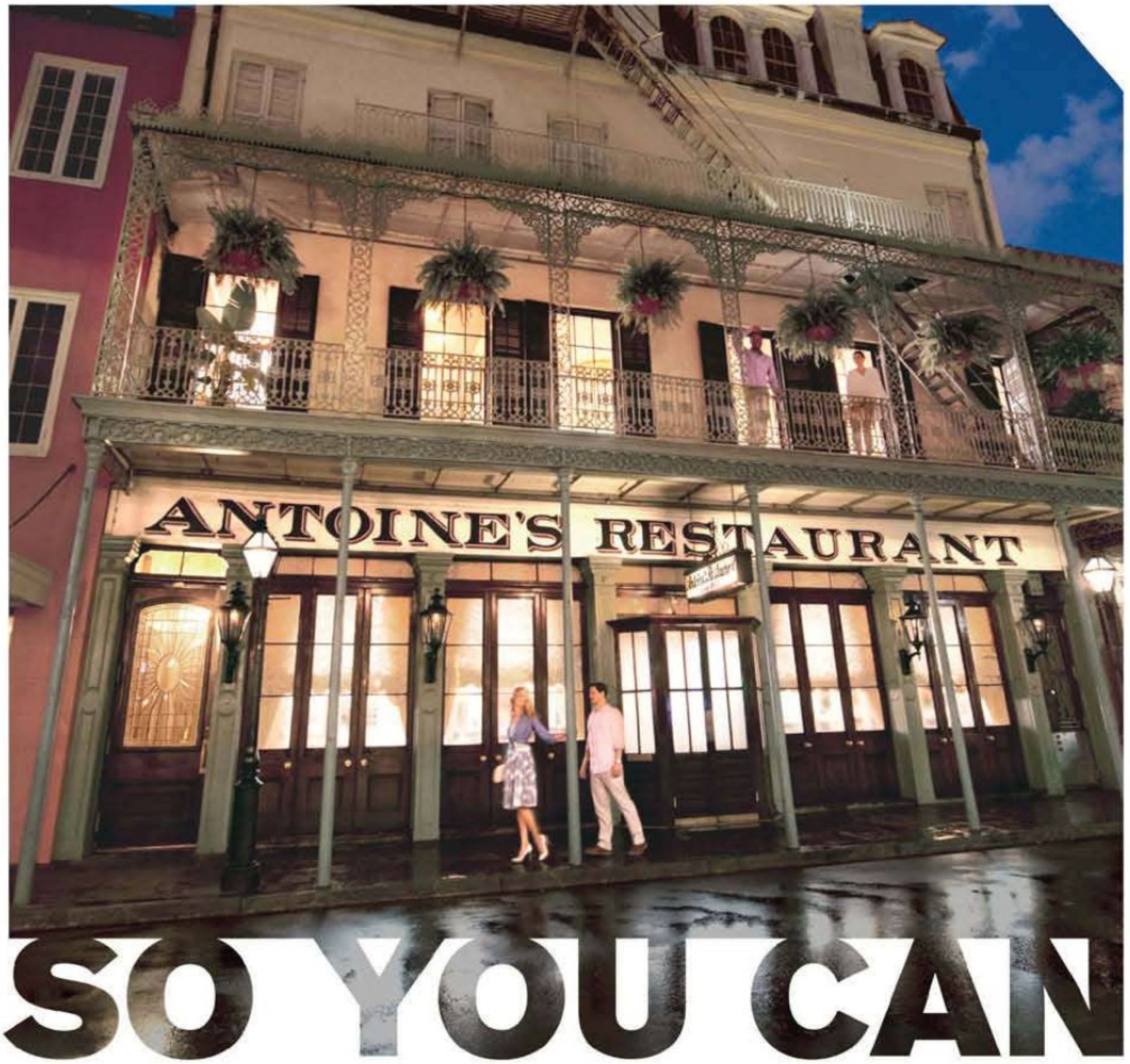
What's the point of making a gorgeous standing rib roast if you don't Instagram it? This holiday season, hashtag your centerpiece-worthy meats **#roastboast**. We'll share your triumphs on **bonappetit.com**—while getting inspiration for our own tables next year.

WHAT'S OLD IS NEW AGAIN

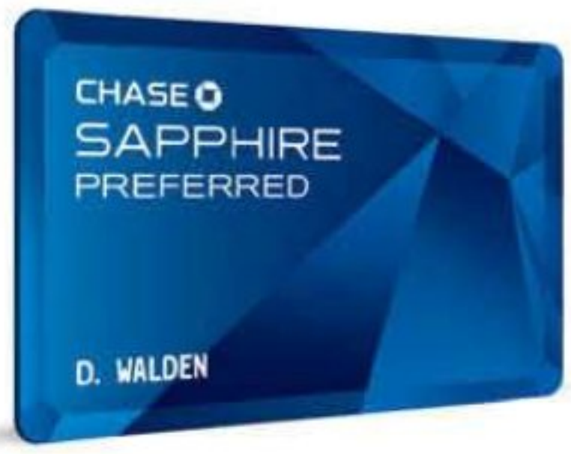
Our office library is stocked with decades of *Bon Appétit* back issues, which are as retro-fabulous as you can imagine. In **Cooking From the Archives**, a new column on bonappetit.com, associate editor Julia Kramer samples their hidden gems. Follow her musings and mishaps, including these elaborate "loaf cakes," at **bonappetit.com/vintageba**.

Veal and Ham Mousse? Take us back to 1969, please.

Find more issues at magazinesdownload.com



FIND THE FOOD THAT WAKES UP YOUR SOUL.



2X POINTS ON TRAVEL AND DINING AT RESTAURANTS.

Chase Sapphire *Preferred*® | chase.com/sapphire

CHASE

INTRO ANNUAL FEE OF $0 THE FIRST YEAR, THEN $95

Purchase and balance transfer APR is 15.24% variable. Cash advances and overdraft advances APR is 19.24% variable. Penalty APR of 29.99% variable. Variable APRs change with the market based on the Prime Rate, which was 3.25% on 08/15/13. Annual fee: $0 introductory fee the first year. After that, $95. Minimum Interest Charge: None. Balance Transfer Fee: 3% of the amount of each transaction, but not less than $5. Note: This account may not be eligible for balance transfers. Cash Advance Fee: 5% of the amount of each advance, but not less than $10. Foreign Transaction Fee: None. Credit cards are issued by Chase Bank USA, N.A. Subject to credit approval. You must have a valid permanent home address within the 50 United States or the District of Columbia. Restrictions and limitations apply. Offer subject to change. See chase.com/sapphire for pricing and rewards details. © 2013 JPMorgan Chase & Co.

bon appétit

Editor in Chief
ADAM RAPOPORT

"Jadeite everything. Cake stands, Jell-O molds, juicers—I'm a sucker for old-school minty-green milk glass."
—*A.H.*

Creative Director ALEX GROSSMAN
Executive Editor CHRISTINE MUHLKE
Managing Editor STACEY C. RIVERA
Food Editor ALLIE LEWIS CLAPP

Deputy Editor SCOTT DESIMON
Restaurant & Drinks Editor ANDREW KNOWLTON
Food & Features Editor CARLA LALLI MUSIC
Special Projects Editor ASHLEA HALPERN
Senior Associate Editor MERYL ROTHSTEIN
Associate Editor JULIA KRAMER
Multimedia Editor MATT DUCKOR
Assistant Editor JOANNA SCIARRINO

"My mom's stollen. Certain family members have been known to freeze it so they can eat it after the holidays are long gone."
—*S.G.*

Art Director ELIZABETH SPIRIDAKIS OLSON
Deputy Art Director MIKE LEY
Designer TIMOTHY McSWEENEY
Junior Designer ALAINA SULLIVAN

Photo Director ALEX POLLACK
Photo Editor SUSAN GETZENDANNER
Photo Assistant JACOB ROMOSER

"ALL I WANT FOR THE HOLIDAYS IS..."

Senior Food Editor DAWN PERRY
Senior Associate Food Editor ALISON ROMAN
Recipe Editor LIESEL DAVIS

"The vintage collection of Time-Life's *The Good Cook* series. There are some things the Internet just can't teach you."
—*A.R.*

Assistant Managing Editor FAYE CHIU MOSLEY
Copy Chief ALI BAHRAMPOUR

Assistant Production Manager ELIOT BRADY

Research Director CHRISTINE PENBERTHY
Research Editor LAURA K. DEPALMA

Assistant to the Editor in Chief AMIEL STANEK

Editor, Bonappetit.com MATT GROSS
Senior Web Editor JULIA BAINBRIDGE
Assistant Web Editor DANIELLE WALSH
Developer ERIK PETERSON
Associate Developer MELISSA FINKELSTEIN

"A yearlong supply of McEvoy Ranch olive oil. I got one bottle last year and it was gone by New Year's."
—*J.R.*

Executive Director, Public Relations & Events FREDERIKA BROOKFIELD
Associate Director, Public Relations DAN ALDWORTH

Contributors MELISSA HAMILTON, CHRISTOPHER HIRSHEIMER, DITTE ISAGER, REBECCA JURKEVICH, DAVID LYNCH, MICKEY RAPKIN, JENNY ROSENSTRACH, ADAM SACHS, ANDY WARD, DEDE WILSON, BRAD LEONE (TEST KITCHEN), ELEANORE PARK (TEST KITCHEN), CLAIRE SAFFITZ (TEST KITCHEN), LIANE RADEL (PHOTO), RANDY HARTWELL (RESEARCH), PATRICK JANELLE (TABLET), BEN VINA (TABLET), SHELLEY WOLSON (TABLET), MAUDE MICHEL (PUBLIC RELATIONS)

"To fully understand gluten and kale!"
—*A.W.*

Artistic Director
ANNA WINTOUR

Editorial Director
THOMAS J. WALLACE

Those submitting manuscripts, photographs, artwork, or other materials to *Bon Appétit* for consideration should not send originals unless specifically requested to do so by *Bon Appétit* in writing. Unsolicited manuscripts, photographs, and other submitted materials must be accompanied by a self-addressed return envelope, postage prepaid. However, *Bon Appétit* is not responsible for unsolicited submissions. Subscription inquiries: Please write to *Bon Appétit*, P.O. Box 37614, Boone, IA 50037; call 800-765-9419 (515-243-3273 from outside the U.S.A.); send e-mail to subscriptions@bonappetit.com; or visit our Web site, bonappetit.com.

Elegance is an attitude

Kate Winslet

Kate Winslet

LONGINES®

Finks Jewelers
finks.com
888.699.7464
800.566.7464

800.897.9477

Longines DolceVita

Find more issues at
magazinesdownload.com

bon appétit

Vice President & Publisher
PAMELA DRUCKER MANN

Associate Publisher, Integrated Marketing **ERIC JOHNSON**
Associate Publisher **JENNIFER McCORMICK PANAWEK**
Advertising Director **TAMI EAGLE BOWLING**
Advertising Director **JULIA HAWKINS**
Director of Finance & Business Operations **SYLVIA W. CHAN**

ADVERTISING NEW YORK

Executive Sales Development Director **JOHN GUEHL**
Account Director, Home & Food **LAUREN HIMELSTEIN**
Account Director, Finance & New England **MELISSA GOOLNICK**
Account Director **STEFANIE BERGER**
Business Manager **DAMON GONZALEZ**
Executive Assistant to the Publisher **BRIANNON MICHELLE GRIFFIN**
Advertising Coordinator **BRIANA LAPADULA**
Business Coordinator **STEPHANIE SONG**
Sales Assistants **RIANA BAUMAN, JEHOSHUA BROWN, TINA KAZAN, KELLY QUACKENBUSH, CYNTHIA RIDDELL, SUSIE STOKLOSA, ANDREA VOTH**

INTEGRATED MARKETING & CREATIVE SERVICES

Executive Director, Integrated Marketing & Creative Development **CAROLYN MONTROSE**
Executive Director, Integrated Marketing **COURTNEY WARCO**
Executive Director, Digital Sales and Marketing **SCOTT LAINE**
Integrated Marketing Director **RACHEL DURST**
Associate Marketing Director **HILLARY SMITH**
Associate Directors, Integrated Marketing **LILY FLEISHMAN, CASEY McCARTHY**
Senior Integrated Marketing Manager **HAYLEY RUSSMAN**
Integrated Marketing Manager **NOEL WAGNER**
Marketing Manager **GRACE JUDGE**

Design Director **CARLOS QUINTERO**
Art Director **AMI POURANA**

Special Projects Director **COLU HENRY**
Special Events Director **NIKKI REISS**
Senior Special Events Manager **JAMIE RUDOLPH**
Associate Special Events Manager **SARAH WAYMAN**

Marketing Coordinator **HANNAH MICLEY**

THE BON APPÉTIT CULINARY STUDIO

Executive Chef **MARY NOLAN**

BRANCH OFFICES

Arizona, Nevada, New Mexico **LEWIS STAFFORD COMPANY** 972-960-2889
Detroit **ANNE GREEN**, DIRECTOR 248-458-7955
Los Angeles **ALISA BEELI**, DIRECTOR 323-965-3455
Northwest **KATHRYN SOTER**, DIRECTOR 415-955-8228
Southeast **PETER ZUCKERMAN**, Z-MEDIA, INC. 305-532-5566
Canada **BOB DODD**, DODD MEDIA 905-885-0664
Hawaii **LOREN MALENCHEK**, MALENCHEK & ASSOCIATES 808-283-7122
Midwest **DAVID MURGA**, DIRECTOR 312-649-3533
Midwest **JENNA ERNSTER**, DIRECTOR 312-649-3559

PUBLISHED BY CONDÉ NAST

Chairman S. I. NEWHOUSE, JR.
Chief Executive Officer CHARLES H. TOWNSEND
President ROBERT A. SAUERBERG, JR.

Chief Operating Officer & Chief Financial Officer **JOHN W. BELLANDO**
President–Condé Nast Media Group & Chief Revenue Officer **LOUIS CONA**
Chief Administrative Officer **JILL BRIGHT**
Chief Technology Officer **JOE SIMON**

Executive Vice President–Chief Integration Officer **DREW SCHUTTE**
Managing Director–Real Estate **ROBERT BENNIS**
Senior Vice President–Market Research **SCOTT McDONALD**
Senior Vice President–Business Development **JULIE MICHALOWSKI**
Senior Vice President–Human Resources **JOANN MURRAY**
Senior Vice President–Corporate Communications **PATRICIA RÖCKENWAGNER**
Vice President–CN Licensing **JOHN KULHAWIK**
Vice President–Strategic Sourcing **TONY TURNER**
Vice President–Digital Platforms **HAL DANZIGER**
Vice President–Human Resources **PAUL E. WOLFE**
Vice President–Special Projects **PATTY NEWBURGER**
Senior Vice President–Operations & Strategic Sourcing **DAVID ORLIN**
Senior Vice President–Corporate Controller **DAVID B. CHEMIDLIN**
Senior Vice President–Finance **JENNIFER GRAHAM**
Senior Vice President–Editorial Operations **RICK LEVINE**
Senior Vice President–Digital Technology **NICK ROCKWELL**
Senior Vice President–Editorial Assets & Rights **EDWARD KLARIS**
Vice President–Manufacturing **GENA KELLY**
Vice President–Planning & Strategy **SHEN-HSIN HUNG**
Vice President–Digital Product Development **CHRIS JONES**
Vice President–Human Resources **NICOLE ZUSSMAN**
Vice President–Digital Operations & Monetization **CHRISTOPHER GUENTHER**

CONDÉ NAST MEDIA GROUP

Vice President–Corporate Partnerships **JOSH STINCHCOMB**
Vice President–Marketing Solutions **PADRAIG CONNOLLY**
Vice President–Insights & Brand Strategy **DANIELLA WELLS**
Vice President–Finance **JUDY SAFIR**

CONDÉ NAST CONSUMER MARKETING

Executive Vice President **MONICA RAY**
Vice President–Consumer Marketing **GARY FOODIM**
Vice President–Planning & Operations **MATTHEW HOFFMEYER**
Vice President–Consumer Marketing Promotion **GINA SIMMONS**
Vice President–Marketing Analytics **CHRISTOPHER REYNOLDS**

CONDÉ NAST ENTERTAINMENT

President **DAWN OSTROFF**
Executive Vice President–Chief Operating Officer **SAHAR ELHABASHI**
Executive Vice President–Programming & Content Strategy, Digital Channels **MICHAEL KLEIN**
Senior Vice President–Business Development & Strategy **WHITNEY HOWARD**
Vice President–Technology **MARVIN LI**
Vice President–Marketing **MEI LEE**
Vice President–Scripted TV **GINA MARCHESCHI**
Executive Vice President–Motion Pictures **JEREMY STECKLER**
Executive Vice President–Chief Digital Officer **FRED SANTARPIA**
Vice President–Digital Video Operations **LARRY BAACH**
Vice President–Revenue Operations **JASON BAIRD**
Vice President–Production **JED WEINTROB**
Vice President–Branded Content & Sales Marketing **ANISSA E. FREY**

PUBLISHED AT 4 TIMES SQUARE, NEW YORK, NY 10036

high 5

- d5 Technology
- Handcrafted in the USA
- Unrivaled even heating performance
- Dishwasher safe
- Optimized for all cooktops



All-Clad d5® will cook better, clean up easier and last longer than any other cookware, guaranteeing a lifetime of perfect results for everyone, from first-time cooks to professional chefs.

all-clad.com facebook.com/allclad

All-Clad
METALCRAFTERS LLC
CANONSBURG, PA USA

editor's letter

GIFTED

I'M GOING TO BET that the Rapoport-Shubuck household is like most others: Duties are clearly divided between husband and wife. I do the dishes (though Simone often points out that I forget to scrub the backs of pots and plates). And I happily iron—I find it strangely calming. Simone is like the family's creative director: She curates the look of our apartment, she coordinates our vacations, and, as I'm always reminded this time of year, she handles all of the gift giving.

When I'm mumbling, "Wait, we're supposed to bring a gift to this thing?" she'll not only have bought a present, she'll have already wrapped it, too. And that's where her real talent lies. Simone is a working artist, and she never settles for a basic wrap job. Instead, she keeps a trove of ribbons, papers, and tchotchkes in her studio, using them to transform even the most mundane toy or book into something truly beautiful—to the point that you feel bad opening it.

I realize that I'll never get a shot at wrapping duty in the RapoBuck house—I know my place. But perhaps you can pick up a tip or two for the holidays from Simone's ideas on this page. Consider it my present to you. (For once, I remembered.)



Make it personal: *Self-adhesive vinyl letters from the art-supply store are cooler than a tag, while "one-way" wrapping is quicker for all.*

Be label conscious: *For D.I.Y. food gifts, a sticker and a bow are really all you need.*

Play with scale: *Little boxes deserve big ribbons.*

Recycle chicly: *Dust faux fruit with glitter to dress up last year's box and ribbon scraps.*

Buy it wrapped: *Bellocchio.com sells sweets tucked into clever cones. Just add a flea-market ribbon and ornament.*

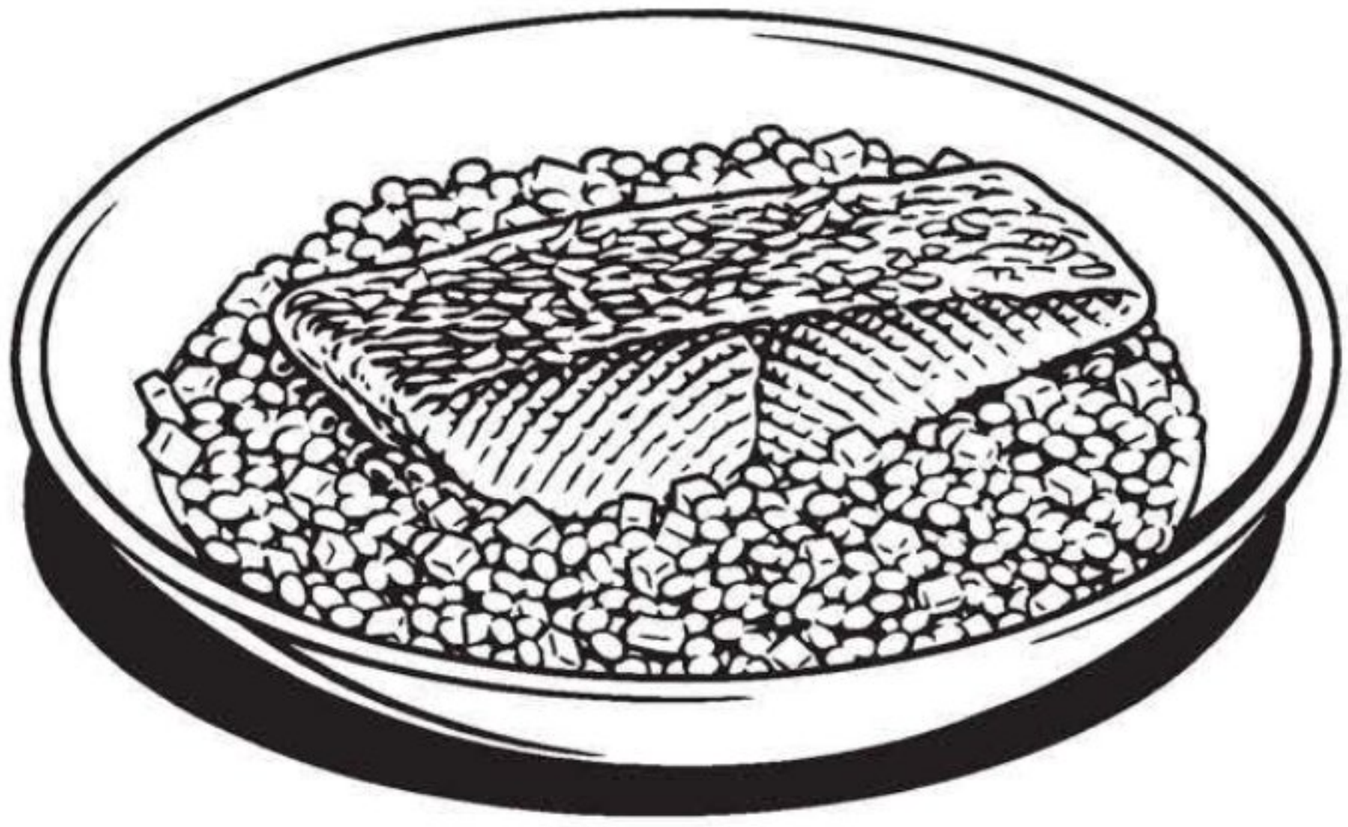
ADAM RAPOPORT
EDITOR IN CHIEF

FOLLOW SIMONE ON INSTAGRAM AT @SIMONESHUBUCK

PHOTOGRAPH BY DANNY KIM

Find more issues at magazinesdownload.com


©2013 Garnier LLC.
Take care.
GARNIER
olia™
HAIRCOLOR WILL NEVER BE THE SAME.
OUR 1ST OIL POWERED, AMMONIA-FREE PERMANENT HAIRCOLOR
A technological breakthrough. Our oil-based formula propels color deep inside the hair.
MAXIMUM COLOR PERFORMANCE
Pure, vivid, long-lasting color with 100% gray coverage.
VISIBLY IMPROVES AND RESTORES HAIR*
DELICATE FLORAL SCENT. OPTIMAL COMFORT. NON-GREASY FEEL.
Try it and share your story at garnierUSA.com/olia
LAURA IS WEARING OLIA SHADE 6.60 LIGHT INTENSE AUBURN.
GARNIER olia
OIL POWERED PERMANENT COLOR
6.60
*restores hair by improving smoothness and shine



DEAR *BON APPÉTIT,* ALL I KNOW ABOUT THE TROUT AT **THE KITCHEN DENVER** IS THAT THE STELLAR SAUCE IT CAME WITH MUST HAVE BUTTER IN IT. BEYOND THAT, I NEED YOUR HELP.

—TARYN KLINGER, *Boulder, CO*

ROAST TROUT WITH LENTILS AND VERJUS

4 SERVINGS *Yes, there is butter in the sauce, but the key ingredient is* verjus. *If you can't find it, use half white wine and half unseasoned rice vinegar.*

LENTILS

- **2 Tbsp. olive oil**
- **1 small carrot, peeled, finely chopped**
- **1 celery stalk, finely chopped**
- **½ small onion, finely chopped**
- **2 garlic cloves, finely chopped**
- **1 cup black beluga lentils or French green lentils**
- **2–3 cups low-sodium chicken broth**
- **2 tsp. Sherry vinegar**
- **Kosher salt, freshly ground pepper**

VERJUS BEURRE BLANC

- **1 small shallot, thinly sliced**
- **1 garlic clove, peeled, crushed**
- **1 whole star anise pod**
- **1 bay leaf**
- **6 black peppercorns**
- **1 cup white verjus**
- **½ cup dry white wine**
- **½ cup (1 stick) chilled unsalted butter, cut into pieces**
- **1 Tbsp. chopped fresh tarragon**
- **1 Tbsp. fresh lemon juice**
- **Kosher salt, freshly ground pepper**

TROUT AND ASSEMBLY

- **2 Tbsp. olive oil**
- **4 6-oz. skin-on steelhead trout or salmon fillets**
- **Kosher salt, freshly ground pepper**
- **1 Tbsp. unsalted butter**
- **2 Tbsp. chopped fresh flat-leaf parsley**

INGREDIENT INFO: Verjus is a tart juice made from unripe grapes. Find it at specialty foods stores and online.

LENTILS Heat oil in a large saucepan over medium-high heat. Add carrot, celery, onion, and garlic and cook, stirring often, until softened, 5–8 minutes. Mix in lentils and add broth to cover by 1". Bring to a boil; reduce heat, cover, and simmer, adding more broth as needed to keep lentils covered, until lentils are tender, 20–30 minutes. Mix in vinegar; season with salt and pepper. Cover and set aside; keep warm.

DO AHEAD: Lentils can be cooked 1 day ahead. Let cool; cover and chill.

VERJUS BEURRE BLANC Bring shallot, garlic, star anise, bay leaf, peppercorns, verjus, and wine to a boil in a medium saucepan and cook until reduced to ¼ cup, 15–20 minutes. Strain through a fine-mesh sieve into a small saucepan; discard solids.

Place saucepan over low heat and gradually whisk in butter, until butter is melted and sauce is emulsified. Whisk in tarragon and lemon juice; season with salt and pepper. Cover and set aside; keep warm.

TROUT AND ASSEMBLY Heat oil in a large nonstick skillet over medium-high heat. Season fish with salt and pepper. Place fish, skin side down, in pan and cook, undisturbed, until skin is crisp and releases from pan, about 4 minutes. Turn fish, add butter to pan, and cook, tilting pan and spooning butter over fish, until opaque throughout, about 2 minutes longer.

Stir parsley into verjus beurre blanc just before serving. Serve fish with lentils and sauce.

DEAR *BON APPÉTIT,*
I had the most delicious brussels sprouts at **The Whelk** in Westport, CT. I'd love to be able to make them at home.
—BEA ROWE, *Darien, CT*

SWEET-AND-SOUR BRUSSELS SPROUTS

8 SERVINGS *White soy sauce is sweeter than regular soy sauce, a good counterbalance to the earthy brussels sprouts.*

- **2½ lb. brussels sprouts, trimmed, halved lengthwise**
- **4 Tbsp. olive oil, divided**
- **Kosher salt, freshly ground pepper**
- **¼ cup red wine vinegar**
- **3 Tbsp. sugar**
- **1 Tbsp. fish sauce**
- **1 Tbsp. white soy sauce or reduced-sodium soy sauce**
- **2 Tbsp. unsalted, roasted pumpkin seeds (pepitas)**
- **1 tsp. finely chopped fresh rosemary**
- **1 tsp. Aleppo pepper or ¼ tsp. crushed red pepper flakes**

Preheat oven to 400°. Toss brussels sprouts and 3 Tbsp. oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing halfway through, until softened and cut sides are brown, 20–25 minutes.

Whisk vinegar, sugar, fish sauce, soy sauce, and remaining 1 Tbsp. oil in a large bowl. Add brussels sprouts and toss to coat; transfer to a platter. Top with pumpkin seeds and rosemary; sprinkle with Aleppo pepper.

DO AHEAD: Vinaigrette can be made 1 day ahead. Cover and chill.

ILLUSTRATION BY LARRY JOST

calvinkleinbeauty.com
ulta and ulta.com

euphoria
Calvin Klein

euphoria Calvin Klein

euphoria
men

Calvin Klein

Find more issues at
magazinesdownload.com

experience **euphoria** ▸



YOUR GIFT*

this sleek duffle for him or stylish tote for her is your gift with the purchase
of any large spray from the Calvin Klein men's or women's fragrance collections.

*limit one per customer, while supplies last. offer not valid on gift set purchases.

euphoria
Calvin Klein

experience **euphoria men** ▸

DEAR *BON APPÉTIT,*
My idea of heaven is the hazelnut cake at **Hazelnut Kitchen** in Trumansburg, NY. I want the recipe, mostly so I can drizzle that caramel on everything.
—**ALAINA LINDSAY,** *Ithaca, NY*



HAZELNUT BUTTER CAKE WITH SEA SALT CARAMEL

8 SERVINGS *The ingredients for the caramel will fit in a small saucepan, but make sure you use something larger—the molten sauce bubbles up quite a lot.*

CAKE
- ½ cup (1 stick) unsalted butter, room temperature, plus more
- 1 cup all-purpose flour, plus more
- ½ cup blanched hazelnuts
- 1 cup granulated sugar, divided
- 1 tsp. baking powder
- ½ tsp. kosher salt
- 3 large eggs
- 1 Tbsp. raw or granulated sugar

SAUCE AND ASSEMBLY
- ¾ cup granulated sugar
- 1 Tbsp. light corn syrup
- ¾ cup heavy cream
- 1 Tbsp. unsalted butter
- ½ Tbsp. flaky sea salt (such as Maldon)

CAKE Preheat oven to 350°. Butter an 8"-diameter cake pan. Line with a parchment round; butter parchment. Dust pan with flour.

Pulse hazelnuts and 1 Tbsp. granulated sugar in a food processor until finely ground; set aside 2 Tbsp. nut mixture. Whisk baking powder, salt, 1 cup flour, and remaining nut mixture in a medium bowl.

Using an electric mixer on high speed, beat ½ cup butter and remaining granulated sugar in a large bowl until light and fluffy, about 3 minutes. Add eggs one at a time, beating to blend between additions. Reduce speed to low and mix in dry ingredients. Scrape batter into prepared pan, and sprinkle with reserved nut mixture and raw sugar.

Bake until cake is golden brown and a tester inserted into the center of cake comes out clean, 40–45 minutes. Transfer pan to a wire rack; let cake cool in pan before turning out.

DO AHEAD: Cake can be baked 1 day ahead. Keep wrapped tightly at room temperature.

SAUCE AND ASSEMBLY Bring granulated sugar, corn syrup, and 2 Tbsp. water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Boil, swirling pan occasionally, until mixture turns a deep amber color, 8–10 minutes. Remove from heat and gradually add cream (mixture will bubble vigorously). Cook over medium heat, stirring occasionally, until smooth, about 2 minutes. Remove from heat and mix in butter and salt. Let cool slightly before serving with cake.

DO AHEAD: Caramel sauce can be made 5 days ahead. Cover and chill. Bring to room temperature before serving.

DEAR *BON APPÉTIT,*
My wife, Jeanne, and I still talk about the chicken from **Zebra's Bistro and Wine Bar** in Medfield, MA. Would they share the recipe?
—**TONY DECOSTE,** *Milford, MA*

PAN-ROASTED ROSEMARY CHICKEN

4 SERVINGS *This recipe calls for a quartered chicken, but you can use three pounds of thighs, breasts, or drumsticks if you prefer.*

- 2 Tbsp. chopped fresh rosemary
- 4 garlic cloves, chopped, divided
- 3 Tbsp. olive oil, divided
- 1 3½–4-lb. chicken, quartered
- Kosher salt, freshly ground pepper
- 1 small shallot, finely chopped
- 1 Tbsp. fresh thyme leaves
- ¾ cup low-sodium chicken broth
- 2 Tbsp. unsalted butter, cut into pieces

Mix rosemary, half of garlic, and 2 Tbsp. oil in a small bowl; rub over flesh side of chicken. Cover; chill 1–12 hours.

Place a rack in lower third of oven; preheat to 400°. Pat skin side of chicken dry; season with salt and pepper. Heat remaining 1 Tbsp. oil in a large ovenproof skillet over medium-high heat. Add chicken, skin side down, and cook until golden brown, about 5 minutes.

Transfer to oven; roast until an instant-read thermometer inserted in the thickest part of thigh registers 165°, 20–25 minutes. Transfer chicken, skin side up, to a plate.

Cook shallot, thyme, and remaining half of garlic in skillet, stirring occasionally, until softened, about 2 minutes. Add broth and cook, scraping up browned bits, until reduced by half, about 3 minutes. Gradually whisk in butter. Serve chicken with pan sauce.

DEAR *BON APPÉTIT,*
Like the food, the cocktails at Portland's **Pok Pok** are spot-on. Can you get them to share their Tamarind Whiskey Sour recipe?
—**SHANNON BILSTROM,** *Portland, OR*

TAMARIND WHISKEY SOUR

MAKES 4 *Step one: Buy tamarind concentrate. Step two: Make this cocktail. Step three: Figure out what else you can do with the tamarind. See Prep School, page 150, for a few ideas.*

PALM SUGAR SYRUP
- ⅓ cup palm sugar or light brown sugar

COCKTAIL
- 6 oz. bourbon
- 4 oz. fresh lime juice
- 2 oz. tamarind concentrate
- Orange wedges and maraschino cherries (for serving)

INGREDIENT INFO: Tamarind concentrate is available at Asian markets or online.

PALM SUGAR SYRUP Bring palm sugar and ⅓ cup water to a boil in a small saucepan; cook, stirring occasionally, until sugar is dissolved. Let cool.

COCKTAIL For each cocktail, combine 1½ oz. bourbon, 1 oz. lime juice, 1 oz. palm sugar syrup, and ½ oz. tamarind concentrate in a cocktail shaker; fill shaker with ice and shake until outside is frosty, about 30 seconds. Strain into a rocks glass filled with ice and serve with an orange wedge and a cherry.



ILLUSTRATIONS BY LARRY JOST

DEAR *BON APPÉTIT,*
I'm counting my carbs, but I would make an exception for the cavatelli with pork *ragù* from **Domenica** in New Orleans.
—**MARTIN KEDZIE,** *Deerfield, IL*

CAVATELLI WITH PORK RAGÙ

8 SERVINGS *A low, steady simmer is the key to this braise, so keep an eye on the pot.*

- **1 1½-lb. boneless pork shoulder (Boston butt), cut into 1½" pieces**
- **Kosher salt, freshly ground pepper**
- **¼ cup olive oil, plus more**
- **½ medium onion, finely chopped**
- **1 carrot, peeled, finely chopped**
- **1 celery stalk, finely chopped**
- **1 garlic clove, finely chopped**
- **1 sprig rosemary**
- **1 sprig oregano**
- **1 bay leaf**
- **1 14-oz. can crushed tomatoes**
- **½ cup dry red wine**
- **¼ tsp. black peppercorns**
- **¼ tsp. ground nutmeg**
- **⅛ tsp. ground cloves**
- **1 lb. cavatelli or other small shell pasta**
- **⅓ cup dried currants soaked in ½ cup hot water (optional)**
- **1 bunch Tuscan kale, ribs and stems removed, torn into 2" pieces**
- **¼ cup (½ stick) unsalted butter**
- **½ cup grated Parmesan, plus more**

Season pork with salt and pepper. Heat ¼ cup oil in a large heavy pot over medium-high heat. Working in batches, cook meat, turning occasionally, until browned, 10–15 minutes; transfer to a large plate.

Drain all but 2 Tbsp. fat from pot. Reduce heat to medium and cook onion, carrot, celery, and garlic, stirring occasionally, until golden brown, 8–10 minutes. Tie rosemary, oregano, and bay leaf into a bundle with kitchen twine; add to pot along with pork, tomatoes, wine, peppercorns, nutmeg, and cloves. Add water just to cover meat and bring to a boil. Cover, reduce heat, and simmer, adding more water as needed, until meat is very tender, 1–1½ hours.

Discard herb bundle. Using 2 forks, shred meat in pot; cook, uncovered, over medium heat until sauce is thickened, 8–10 minutes.

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain, reserving ½ cup pasta cooking liquid.

Add currants, if using, and kale to ragù; cook until kale is soft, about 4 minutes. Add pasta; cook, adding reserved pasta cooking liquid as needed, until sauce coats pasta. Mix in butter and ½ cup Parmesan; season with salt and pepper. Serve pasta drizzled with oil and topped with more Parmesan.

DO AHEAD: Pork can be cooked (do not shred) 2 days ahead. Let cool in braising liquid; cover and chill.

DEAR *BON APPÉTIT,*
Would **Elmwood Cafe** in Berkeley, CA, share its coconut waffle recipe, for the sake of East Coast dwellers like myself?
—**SARAH WHITMAN,** *Haddon Heights, NJ*

TOASTED COCONUT WAFFLES

4 SERVINGS *Coconut oil adds a rich sweetness to the batter; shredded coconut delivers crunch.*

- **1½ cups unsweetened shredded coconut**
- **1½ cups all-purpose flour**
- **½ cup cornstarch**
- **1 tsp. kosher salt**
- **1 tsp. baking powder**
- **½ tsp. baking soda**
- **2 large eggs**
- **1 cup buttermilk**
- **1 cup whole milk**
- **⅔ cup virgin coconut oil, melted**
- **¼ cup sugar**
- **Nonstick cooking oil spray**
- **Unsalted butter and pure maple syrup (for serving)**

Preheat oven to 400°. Toast coconut on a rimmed baking sheet until golden brown, about 2 minutes. Let cool.

Whisk flour, cornstarch, salt, baking powder, and baking soda in a large bowl. Whisk eggs, buttermilk, milk, oil, and sugar in a medium bowl. Whisk buttermilk mixture into dry ingredients (do not overmix). Mix in ¾ cup coconut; set aside remaining coconut.

Heat a waffle iron until very hot. Coat with nonstick spray. Working in batches, cook waffles until golden brown. Serve topped with butter, syrup, and reserved coconut.

BA STAFF PICK

ANDY WARD
CONTRIBUTOR

"The provolone scone from **Jane** in San Francisco isn't just moist; it also goes very well with coffee—the truest test of a breakfast pastry."

HERBY PROVOLONE SCONES

MAKES 16 SCONES *If you have aged provolone, which can be quite salty, reduce the kosher salt in the recipe to 1 teaspoon.*

- **1 Tbsp. baking powder**
- **1½ tsp. kosher salt**
- **½ tsp. paprika**
- **4 cups all-purpose flour, plus more**
- **1 cup (2 sticks) chilled unsalted butter, cut into pieces**
- **8 oz. provolone cheese, grated**
- **2 Tbsp. finely chopped fresh chives**
- **1 Tbsp. finely chopped fresh rosemary**
- **1 Tbsp. finely chopped fresh thyme**
- **4 large eggs**
- **¾ cup heavy cream, plus more**

Pulse baking powder, salt, paprika, and 4 cups flour in a food processor until combined; add butter and pulse until the texture of coarse meal with a few pea-size pieces of butter remaining.

Transfer mixture to a large bowl and mix in provolone, chives, rosemary, and thyme. Make a well in the center; add eggs and ¾ cup cream. Using a fork, blend eggs and cream, then slowly incorporate dry ingredients until a shaggy dough forms, being careful to not overwork dough.

Turn out dough onto a lightly floured surface and press into an 8" square about 1" thick. Using a floured chef's knife, cut into 16 squares and divide between 2 parchment-lined baking sheets. Wrap with plastic and chill 2 hours.

Preheat oven to 400°. Brush tops of scones with cream and bake, rotating baking sheets halfway through, until golden brown on tops and bottoms, 20–25 minutes.

DO AHEAD: Dough can be made 1 month ahead. Place chilled scones in resealable plastic bags and freeze.

Want us to get a restaurant recipe for you? E-mail us at **rsvp@bonappetit.com**. Submissions become the property of *Bon Appétit*.

Find more issues at magazinesdownload.com



With 2x points on concert tickets, "Dad of the Year" status isn't far off.

From music downloads to purchasing concert tickets for your daughter, the Citi ThankYou® Preferred Card now offers 2 points for each dollar spent on both entertainment and dining out - at no annual fee.

To apply, go to citi.com/thankyoucards or visit your local branch.

citi®

The standard variable APR for purchases is 12.99%, 17.99% or 22.99%, based on creditworthiness, standard variable APR for cash advances is 25.24%. The variable Penalty APR is up to 29.99% and may be applied if you make a late payment or make a payment that is returned. The annual fee is $0. Minimum interest charge – $0.50. Fee for Foreign Purchases – 3% of the U.S. dollar amount of each purchase made outside the U.S. Cash advance fee – either $10 or 5% of the amount of each cash advance, whichever is greater. Balance transfer fee – either $5 or 3% of the amount of each transfer, whichever is greater.
New cardmembers only. Subject to credit approval. Additional limitations, terms and conditions apply. You will be given further information when you apply.
© 2013 Citibank, N.A. Citi, Citi with Arc Design, ThankYou and Citi ThankYou are registered service marks of Citigroup Inc.

GIVE A GIFT THAT WAS HANDMADE IN A SMALL WORKSHOP UNDER THE WATCH OF A JOLLY, ROSY-CHEEKED MAN.

HE IS FRANCISCO ALCARAZ, MASTER DISTILLER. HE ENSURES NO BOTTLE LEAVES OUR HACIENDA UNTIL IT IS FIT TO BE SERVED AT YOUR HOUSE.

patrongift.com

TEQUILA
PATRÓN

SIMPLY PERFECT.



The perfect way to enjoy Patrón is responsibly. © 2013 The Patrón Spirits Company, Las Vegas, NV. 40% Alc./Vol.

DECEMBER 2013

starters

WHERE **GREAT TASTE** BEGINS

THE *BA* ARSENAL

1 *of* 2

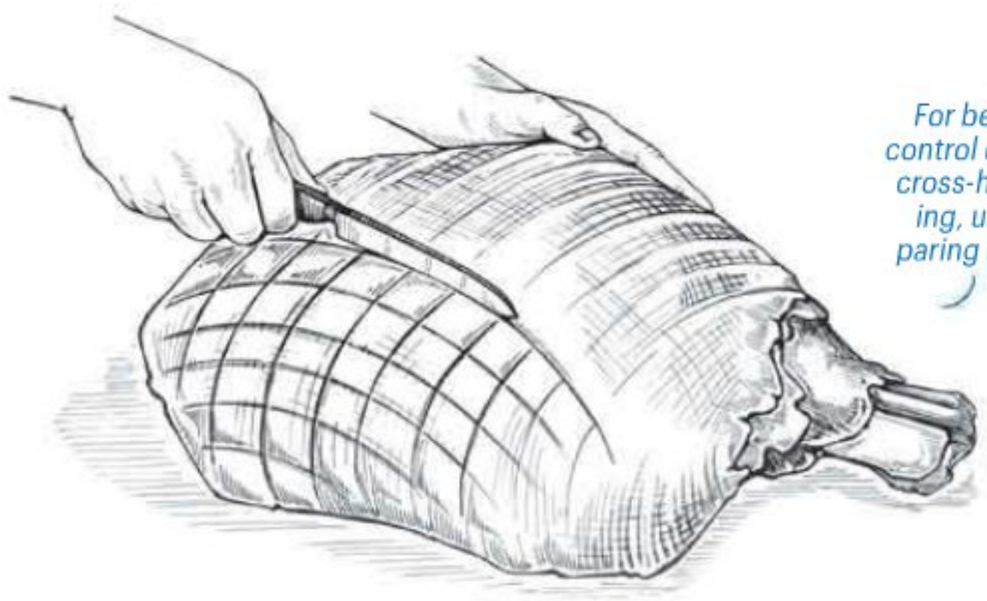
WHAT A HAM!

The holiday ham—bone-in, baked, and glazed for a burnished sheen—is the real Christmas miracle. It offers an impressively high return for almost embarrassingly minimal effort. Its mere scale (one ham feeds up to 20 for dinner) gives it the appearance of a culinary triumph. Yet, since the ham is smoked and cured and therefore already fully cooked, the process is practically foolproof. Turn the page for the fundamentals of buying, scoring, glazing, baking, and devouring your own porky marvel for days on end. *—JULIA KRAMER AND ALISON ROMAN*

PHOTOGRAPH BY SIVAN LEWIN

FOOD STYLING BY VICTORIA GRANOF. PROP STYLING BY KAITLYN DU ROSS.

4 STEPS TO HAM NIRVANA



For better control during cross-hatching, use a paring knife.

1 BUY IT



For a recipe that requires so little actual cooking, the quality of your pork is of utmost importance. We effusively recommend **D'Artagnan's fresh applewood-smoked bone-in heritage ham** ($112 for 12–14 lb.; dartagnan.com). But wherever you shop, the key phrase is *bone-in*: Not only does it ensure the best flavor, it makes for an awesome presentation.

2 SCORE IT

Making incisions in the fat of the ham allows the flavors of the glaze to work their way into the meat. (Also: It looks super cool.) Using a sharp knife, slice a crosshatch pattern in your ham, cutting about ½" deep—go any deeper and the surface will split and splay as it cooks.

Bring on the leftover ham! We love it in classic split pea soup.



3 GLAZE IT AND BAKE IT

What do you call a ham without a glaze? A travesty. Here, we punch up the traditional boozy version with honey, molasses, and brassy red chiles.

Preheat oven to 350°. Whisk **1½ cups rye whiskey** (bourbon or other whiskey will do, too), **¾ cup honey**, **¼ cup mild-flavored (light) molasses**, **1 tsp. crushed red pepper flakes**, and **½ tsp. coarsely ground black pepper** in a medium bowl.

Set **one 12–14-lb. cured smoked bone-in ham** (skin removed if needed) on a rack in a large roasting pan and pour in 2 cups water. Score fat in a crosshatch pattern. Brush ham with rye whiskey mixture and roast, basting every 20 minutes with pan juices and tenting with foil if browning too quickly, until an instant-read thermometer inserted into thickest part of ham registers 135°, 1½–2 hours.

Transfer ham to a cutting board and let rest 10 minutes before slicing. Serve with pan juices. *16–20 servings*

Once you've mastered the basics, experiment with the glaze:

Hot & Tangy *= Maple Syrup + Apple Cider Vinegar + Prepared Hot Mustard*

Holiday Spirit *= Orange Marmalade + Rum + Ground Cloves*

Sweet & Spiced *= Apricot Jam + Orange Juice + Crushed Fennel Seeds*

4 EAT IT ALL WEEK LONG

Unless your family and friends are competitive eaters, you'll definitely have leftovers. Pile the remaining slices onto sandwiches (obviously), stir cubes into mac and cheese, or toss with fried rice. Whatever you do, don't toss the bone: It's the secret to a winning soup.

Split pea soup is nothing without its ham bone. For the recipe, go to **bonappetit.com/splitpea**

PHOTOGRAPH BY DANNY KIM. FOOD STYLING BY ALISON ROMAN. ILLUSTRATIONS: CLAIRE MCCRACKEN (BUY IT); SARAH C. RUTHERFORD (SCORE IT).

© 2013 Pepperidge Farm, Incorporated

PEPPERIDGE FARM

Think of me as your blank canvas.





Be sweet *with berries and cream.*



Or savory with tomatoes and pesto.

I inspire you.



You complete me.



Be inspired at puffpastry.com

Find Sheets and **NEW** Cups in the freezer aisle.

Eric Stonestreet on...

What the Midwest can teach the rest of America about ringing in the holidays. To start, the Emmy-winning *Modern Family* star and Kansas native recommends buffet-style feeding and boozy eggnog



Decorate Like Clark Griswold
"I'm pulling out all the stops this year. It will be tastefully and tactfully done, but I still want people passing over in airplanes to see it."

No Bailing
"Weather is a unifying factor in the Midwest. There might be a blizzard, we might be snowed in, but by gosh, we're coming anyway."

Cook for Yourself, Not the Relatives
"Don't we all think picky eaters are a pain in the rear end? The good thing about the holidays is that it's a buffet-style thing, so you can pick what you want. It's about filling your belly, not theirs."

Start a Gag Tradition
"My mom has this ugly Santa ornament, and one year I took it off the tree and clipped it to her pillow. We've been trading it back and forth ever since—16 years now. I wore it to the Golden Globes and even put it in her bird feeder. As the birds eat, it's slowly revealed."

Embrace Leftovers
"I like day-after-Christmas omelets, day-after Christmas pizzas... Or you take croissant rolls, put gravy on top, turkey, mashed potatoes, cheese, more gravy. That sounds *good*!"

—INTERVIEW BY DREW LAZOR

Stonestreet's Favorite Christmas Foods

Povitica bread "We always had this Eastern European loaf for Christmas breakfast with a piece of ham, buttered up—delicious."

Divinity candy "A yummy, sticky cloud of marshmallow whip. My Aunt Wilma nailed it."

The 'Nog Shake
"I just discovered something: Eggnog, peppermint ice cream, and rum, made into a milkshake. You're welcome."

For more A-list advice, go to **bonappetit.com/celebrities**

THE GOLDEN RULE

"Listen, re-gifting is fine as long as there is transparency. You just have to be like, 'This is something I got that I couldn't use, and I thought you might like it.'"

PROP STYLING BY NANCI BENNETT. GROOMING BY DAVID STANWELL.

PHOTOGRAPH BY EMILY SHUR

Find more issues at magazinesdownload.com

What's the
Gecko's
favorite food?

French Flies.
You could get delicious savings from GEICO.
Get a quote today.

GEICO®

geico.com | 1-800-947-AUTO (2886) | Local Office



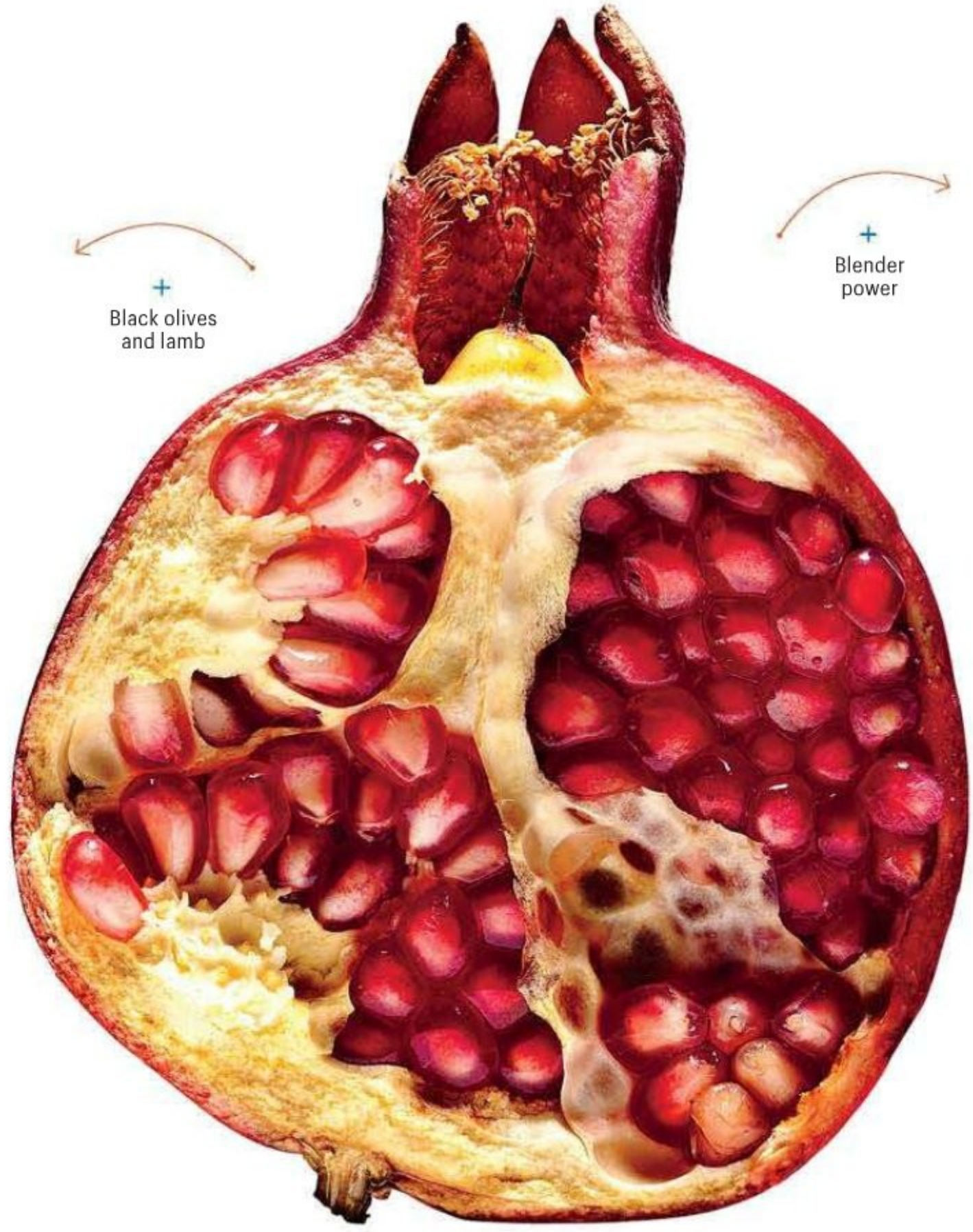
Some discounts, coverages, payment plans and features are not available in all states or all GEICO companies. GEICO is a registered service mark of Government Employees Insurance Company, Washington, D.C. 20076; a Berkshire Hathaway Inc. subsidiary. GEICO Gecko image © 1999-2013. © 2013 GEICO

Find more issues at magazinesdownload.com

The Challenge

Top-Seeded

Sprinkled over lamb chops, folded into muesli, or blended into a brilliant syrup—**pomegranate seeds** look as festive as they taste





LAMB CHOPS WITH POMEGRANATE RELISH

"The tart sweetness of the pomegranate cuts through the richness of the lamb."
—Claire Saffitz, recipe tester

Prepare grill or grill pan for medium-high heat. Mix **½ cup pomegranate seeds**, **¼ cup chopped black olives**, **¼ cup crumbled feta**, **¼ cup olive oil**, and **2 Tbsp. chopped fresh flat-leaf parsley** in a bowl; season with **salt** and **pepper**. Rub **8 lamb rib chops** with **2 Tbsp. olive oil** and **2 tsp. crushed fennel seeds**; season with salt and pepper and grill to desired doneness. Serve with relish. *4 servings*



POMEGRANATE-ORANGE SYRUP

"Use this syrup in vinaigrettes, to glaze meats, and in place of grenadine in cocktails."
—Dawn Perry, senior food editor

Purée **4 cups pomegranate seeds** in a blender. Strain through a fine-mesh sieve lined with cheesecloth, wringing to release juice. Using a peeler, remove peel from **1 orange**. Simmer orange peel, pomegranate juice, and **½ cup sugar** until reduced by half, 15–20 minutes. Mix in **1 Tbsp. fresh lemon juice**. Strain again, if desired. *Makes 1 cup*



At the store, look for fruit with taut, shiny skin, a sign of freshness.



MUESLI WITH POMEGRANATE AND ALMONDS

"Muesli is my go-to breakfast. Pomegranate adds an appropriately seasonal touch."
—Liesel Davis, recipe editor

Combine **2 cups old-fashioned oats**, **1½ cups apple juice**, and ½ cup water in a large bowl; cover and chill overnight. Mix **2 cups plain Greek yogurt** into soaked oats. Divide mixture among bowls and, dividing evenly, top with **1 cup pomegranate seeds** and **½ cup chopped toasted almonds**. Drizzle with **honey or agave syrup**, if desired. *4 servings*



To seed a pomegranate, halve it, hold it cut side down over a bowl, and then whack the skin with a wooden spoon.

FOOD STYLING BY CHRIS LANIER. ILLUSTRATION BY CLAIRE MCCRACKEN.

PHOTOGRAPHS BY DANNY KIM

Find more issues at
magazinesdownload.com

*As part of a diet low in saturated fat and cholesterol, 25 grams of soy protein per day may reduce the risk of heart disease. A serving of Silk Vanilla Soymilk provides 6.25 grams of soy protein. †Silk refrigerated beverages, excluding organic soymilk and soymilk with DHA, have 45% DV of calcium; typical dairy milk has 30% DV. Dairy data from USDA National Nutrient Database, Release 25.

The great new taste
that your body will love.

Now, the milk with heart-healthy protein* and 50% more calcium† than dairy has a great new taste. Pure, delicious and smooth – try new Silk® Vanilla Soymilk today.

Silk®

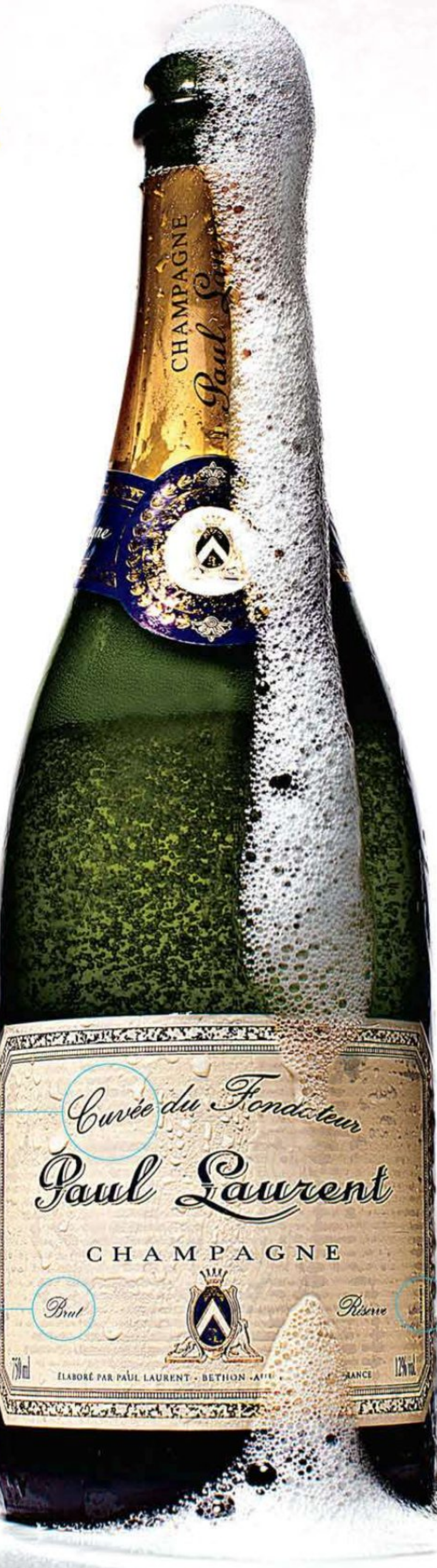
Recipes, coupons and more at Silk.com and

Cheat Sheet 1 of 2

This Calls for Champagne!

From chilling to serving to showstopping sabering, *BA*'s Wine Insider uncorks everything you need to know about holiday bubbly

by **DAVID LYNCH**



Paul Laurent NV Cuvée de Fondateur Brut Champagne is clean, lively, and—for the price ($32)—a terrific value.

Cuvée
It means "blend." Most Champagnes are blends of grapes and also contain wines from multiple years.

DECODE THE LABEL

Brut
Champagne is classified according to its sweetness. From driest to sweetest, the lineup is: Extra Brut, Brut, Extra Sec, Demi-Sec, and Doux.

RM/NM
To figure out just how indie your Champagne is, read the fine print. "RM" stands for Récoltant-Manipulant, *i.e., a grower who also vinifies his own grapes. "NM" stands for* Négociant-Manipulant, *i.e., a producer who buys some or all of his grapes. Most of the big Champagne houses are the latter.*

FOOD STYLING BY CHRIS LANIER

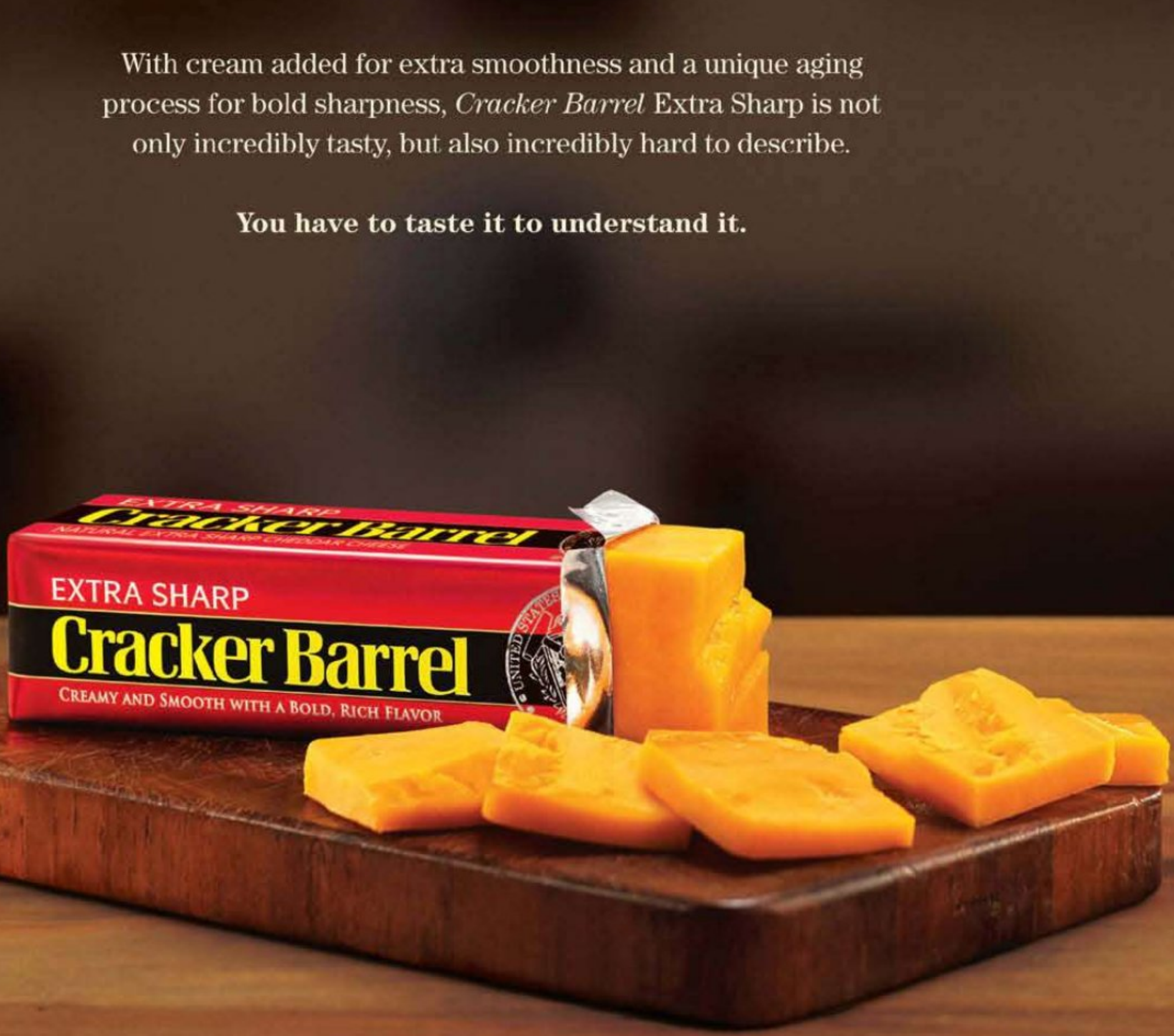
PHOTOGRAPHS BY DANNY KIM

THE IRRESISTIBLY DISTINCTIVE TASTE OF *CRACKER BARREL:*

SMOOTHNESS, SHARPNESS AND HARD TO DESCRIBENESS.

With cream added for extra smoothness and a unique aging process for bold sharpness, *Cracker Barrel* Extra Sharp is not only incredibly tasty, but also incredibly hard to describe.

You have to taste it to understand it.



Cracker Barrel
CHEDDAR, PERFECTED.

LET US KNOW HOW YOU WOULD DESCRIBE THE TASTE OF CRACKER BARREL ON

Rule No. 1: Not every "Champagne" is true Champagne. Prosecco, *cava*, and other sparkling wines are all honorable, but they're not the real McCoy. **Champagne hails from the region of the same name**, about 90 miles northeast of Paris. It's so far north, in fact, it's almost too cold to fully ripen the grapes, which explains the finesse and acidic bite of its wine.

CHILL THE YOU-KNOW-WHAT OUT OF IT

The oenophile temperature police agree: Champagne should be served ice-cold. The chill keeps the bubbles intact while dampening their impact on the palate. Place Champagne in an ice-and-water bath up to the neck for 30 minutes before serving.





Leopold 4.5-ounce glass ($33 for six; cocktail kingdom.com)

BOOT THE FLUTE

The flute—that frail vessel in the back of your cabinet—is falling out of favor among Champagne aficionados, most of whom prefer a white-wine glass for swirling and sniffing. I also like wide-mouthed coupes. They're clumsy but cool.

KNOW WHAT YOU'RE BUYING

VINTAGE VS. NON-VINTAGE
Vintage bubbly is made exclusively with grapes from an exceptional year. It's priced accordingly. Non-vintage is a blend of wines from two or more years.

NOIRS VS. BLANCS
Blanc de Noirs are made from black-skinned Pinot Noir and Pinot Meunier grapes. Blanc de Blancs are made only from white grapes, mostly Chardonnay.



To learn how to (safely!) saber, a.k.a. open, a Champagne bottle, go to **bonappetit.com/champagne**

INVEST WISELY

Champagne will cost you. Here, four bottles worth the cash.



PARTY STARTER
Taut, racy, and light on its feet. Great as an aperitif.
Lanson NV "Black Label" Brut Champagne ($35)



FOOD-FRIENDLY
A little more brioche toastiness and apple-y fruit here; a terrific dinner wine.
Chartogne-Taillet Cuvée Sainte-Anne Brut Champagne ($40)



WINE GEEK-APPROVED
Deeper still, with dark fruit tones and a mineral bite.
Roger Coulon NV Grande Tradition Premier Cru Brut Champagne ($49)



BALLER STATUS
A small-production, vintage-dated powerhouse that will age for decades.
Pol Roger 2000 Cuvée Sir Winston Churchill Brut Champagne ($250)

ILLUSTRATIONS BY CLAIRE McCRACKEN

Find more issues at magazinesdownload.com

Getting the weather in Mexico is like getting the weather in Mexico, NY.

With the best global coverage and new, more affordable international data packages,
AT&T makes it easier to use your phone abroad. Packages start as low as ***$30*** *for 120MB.*

att.com/global

Rethink Possible®

Certain eligibility restrictions apply which may be based on service tenure, payment history, and/or credit. Rates are subject to change. For countries, rates, and additional details, visit att.com/global. Data Global Add-Ons require that domestic data capability be in place. One-month minimum required. Rates apply only for usage within "roam zone" comprised of select carriers. Within the roam zone, overage rate applies if you exceed the MBs allotted for any Data Global Add-On Packages. International roaming pay-per-use rates apply in countries outside the roam zone. See att.com/globalcountries for current roam zone list. For terms and conditions that apply to all data plans, see att.com/wirelesslegal. Screen images simulated. All marks used herein are the property of their respective owners. ©2013 AT&T Intellectual Property. Service provided by AT&T Mobility. All rights reserved. AT&T, the AT&T logo, and all other AT&T marks contained herein are trademarks of AT&T Intellectual Property.

It's Beginning to Taste a Lot Like Christmas

Every year, our family eats the same exact dinner. And that's just how we like it

by JENNY ROSENSTRACH *and* ANDY WARD



Pull up a seat—we're having beef tenderloin. Again.

PHOTOGRAPH: COLUMBIA/THE KOBAL COLLECTION (*HOPE AND GLORY*)

Ask our kids what they got for Hanukkah and Christmas last year (yes, we celebrate both) and there will be a long pause and, as our older daughter Phoebe might put it, a look of deep *confuzzlement*. And then: "I think I got...uh...a Nike shirt? Or was that my birthday? I can't remember." All that prep work and subterfuge, all the list-compiling and agonizing over equitable distribution of loot, and as soon as that last present is disrobed, the caravan moves on.

Ask our kids what they ate for Christmas dinner last year, on the other hand, and they will tell you precisely, right down to the chopped pecans in the roasted carrots. This is not because they're little food fetishists; it's because their grandmother, known to them as Hubba (long story), has cooked the exact same thing the exact same way for as long as we can remember.

Introduce a new dish? Why bother? Hubba's menu, more than anything, is what our kids really love about the holidays. As Abby, our 10-year-old, says, "It's warm, and it's tradition."

Tradition is the key word here. And the kids aren't the only ones who embrace it. We love the holidays—at least in theory—but there is so much chaos embedded in them, so much scrambling around, that there's something comforting about sitting down at the end of it all with your family and eating the thing you've been eating since Emilio Estevez was a movie star. On the buffet, there is a salad with watercress, blue cheese, pears, and pine nuts; curried carrots with pecans and chives; a massive bowl of buttery mashed potatoes; and, for the centerpiece, a beef tenderloin with Port-cranberry sauce, which looks super-luxe and damned impressive—and when you're feeding this many mouths, probably costs as much as we'd spend on dinner in a week.

As people who care a lot about food, it does cross our minds that maybe we should mix it up once in a while and push for change—add some pomegranate molasses to the dressing, swap the tenderloin for a Bo Ssäm recipe, or attempt a homemade *bûche de Noël*. But then we remember: "Mixing it up" is what we spend the rest of the year doing. Tradition—not breaking it—is what makes this meal special, not just for the kids, but for all of us. ■

Follow Jenny and Andy's adventures in family feeding on their blog, Dinner: A Love Story.

To get the recipe for Hubba's curried carrots, go to **bonappetit.com/carrots**

QUALITY. UNCOMPROMISED.

IF YOU COULD MAKE AWARD-WINNING WINES USING SUSTAINABLE PRACTICES, WHY WOULDN'T YOU?

90 PTS

2011 RUSSIAN RIVER VALLEY CHARDONNAY

THE TASTING PANEL
AUGUST 2013

CERTIFIED CALIFORNIA SUSTAINABLE WINEGROWING

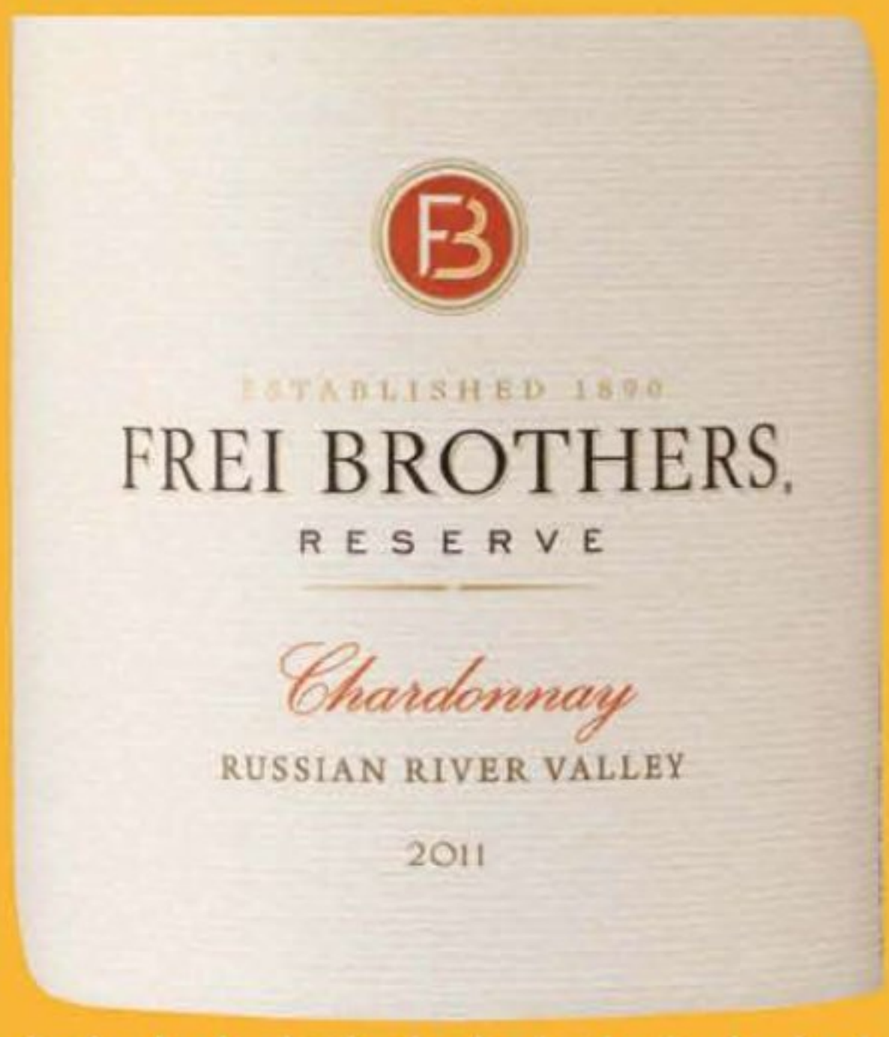
www.facebook.com/FreiBrothersReserve



FOR EVERY ACRE DEVELOPED, WE SET ASIDE AN ACRE FOR CONSERVATION

95% OF THE WATER USED AT OUR BOTTLING FACILITY IS RECYCLED

WE HAVE REDUCED THE WEIGHT OF OUR BOTTLE BY 20%



WE CAPTURE AND USE RAINWATER

California Table Wine. ©2013 Frei Bros. Winery, Healdsburg, CA. All rights reserved. 13-27167-1003-170-43-7230

GONE FISHIN'

I'm neither Italian nor Catholic, but that doesn't mean I can't adopt one of Italy's great culinary traditions: **the Feast of the Seven Fishes**. Typically served on Christmas Eve, the meal comprises seven (or more) seafood courses. Some say salt cod is a must; for others it's eel. Here's what's on my menu:

THE COURSES

1. Oysters with caviar and cucumber granita 2. Baccalà salad 3. Dungeness crab toast ***4. Sweet and sour sardines*** *5. Seafood fritto misto 6. Clam risotto 7. Cioppino* ***8. Whole roast snapper with salsa verde***



4

8



Kransekake *from Nordic Delicacies ($75; nordicdeli.com)*

From Norway, With Love

Boot the poinsettia and make *kransekake* your new holiday centerpiece

Kransekake, a.k.a. wreath cake, is to Scandinavia what candy canes are to America: an edible symbol of Christmas. Only these iced cakes—made with just almond flour, sugar, and eggs—taste far better. Start with the bottom ring and eat upward. It lasts a week, and the cake gets chewier and more candy bar–like as you go.

81-WORD RANT

The last thing I want on Christmas Eve is cookies and milk. And I'm guessing all the other Santas of the world agree. Yes, it's traditional, but this year I'm telling my daughters that Old Saint Nick needs a change: "Hey, girls, how about a glass of *amaro* and a handful of *taralli Pugliese*, those savory Italian cracker biscuits?" When they ask if Santa will still come to our house, I'll say, "You bet—and he's going to be *quite* happy."

PLAN-B BOURBON

Every year, I ask Santa for a bottle of **Pappy Van Winkle** bourbon from Kentucky, and every year he comes up empty-handed. If the man in red can't get it, who can? The answer: very few. Pappy, as it's called by its legions of fans, is easily the most sought-after bourbon on the planet—and probably Mars, too. But as good as it is, it's not without stiff competition. Here are five other cult bourbons you actually have a chance of gifting (and drinking) this holiday season.

W.L. Weller Special Reserve ($30)

Four Roses Single Barrel ($50)

Jefferson's Presidential Select 21 Year ($130)

Willett Pot Still Reserve ($38)

George T. Stagg ($70)

Food Holiday Hierarchy Five major eating occasions, ranked from least to most tasty.

★ **New Year's Eve** So overrated. Luckily, drinking Champagne and eating Chinese food on the couch has its merits.

★★ **Fourth of July** Nothing wrong with burgers, dogs, and potato salad, but mosquitoes and thunderstorms are no fun.

★★½ **Thanksgiving** Four stars for the gravy, dressing, cranberry sauce, and potatoes, minus 1.5 for that abomination, turkey.

★★★ **Hanukkah** As a Waffle House hash browns guy, I dig those crispy latkes. Throw in a brisket and this gentile is set.

★★★★ **Easter** Surprised? We Southerners take our country ham, biscuits, green beans, and grits *very* seriously.

PHOTOGRAPHS: DANNY KIM (KRANSEKAKE); ANDREW KNOWLTON (SARDINES, SNAPPER); COURTESY BUFFALO TRACE DISTILLERY (BOTTLE). ILLUSTRATION BY LARRY JOST (BIRD).

Find more issues at magazinesdownload.com

how good can you feel?®



We purposely choose from over 100 botanicals to create 60 unique blends that support things like energy, clarity, awareness and general feel-goodness. From sweet to spicy, the same things that make Yogi teas delicious, make them work. Find us in the natural food or tea aisle.



yogiproducts.com

© 2014 Yogi Tea Company, LLC

Find more issues at magazinesdownload.com

ADVERTISEMENT

LAS VEGAS

No city on the planet does luxury quite like Las Vegas. To introduce the new Equus, Hyundai teamed up with *GQ* and *Bon Appétit* to give some stylish West Coast readers a VIP Vegas experience packed with the best food, fashion, and entertainment the city has to offer, plus a chauffeured Equus to get them from golf club to nightclub, and everywhere in between.















THE FOOD • THE FIT • THE FIND

8AM Guests meet and enjoy the indulgent breakfast, with more than 200 offerings, at **Bacchanal Buffet** inside the famed **Caesars Palace Hotel**.

9AM A fleet of drivers behind the wheel of the new Equus pulls up to take the guys to **Royal Links Golf Club**, where they enjoy a private lesson with top ranked instructor Mike Davis.

11AM Back to the caravan of Equus vehicles and Caesars Palace for drinks and chair massages in a private cabana at the **Garden of the Gods Pool Oasis**.

1PM Lunch at **Nobu** featuring a chef-selected tasting menu of signature items such as black cod with miso and yellowtail sashimi with jalapeño.

3PM Pampering with luxurious hot shaves by Las Vegas legend Sal the Barber at **The Barbershop at Caesars**.

7PM The Equus fleet drives the group to **MGM Grand** for the night, starting with cocktails at **Centrifuge Lounge**.

9PM Family-style dinner at one of MGM Grand's newest hot spots, **Hakkasan**, featuring a selection of its most popular plates like the Hakka fried dim-sum platter and stir-fry rib-eye beef with black pepper and merlot.

11PM Gaming lesson in a private skybox overlooking the casino floor at the **MGM Grand**, where the guys learn how to beat the house at the roulette table.

12AM The crew end their night with bottle service at a VIP table and dancing to tracks spun by headlining DJ Calvin Harris at the **Hakkasan Nightclub**.

Visit **BATV** at **bonappetit.com/videos** to watch videos from the big night out.

Clockwise from top left: **[1]** Guests arrive at Caesars Palace **[2]** At the driving range at Royal Links **[3]** View from the private poolside cabana **[4]** Guests share a toast in the skybox at MGM Grand **[5]** Dinner fare at Hakkasan **[6]** Hyundai Equus sedans pull up to Caesars Palace **[7]** A classic straight razor shave by Sal the Barber

THE 2014 HYUNDAI EQUUS

With sleek lines and tricked-out tech toys like the wallet-sized Proximity Smart Key Card, style comes standard in the new Equus. Check out all the features, including exclusive Concierge Service, at **HyundaiEquus.com**.



THE EQUUS | HYUNDAI

HyundaiEquus.com

Concierge Service available from Authorized Equus Dealers during At Your Service scheduled maintenance for normal wear parts replacement only for first originating vehicle owner. Free maintenance only available in the U.S. Contact your Authorized Equus Dealership Service Advocate for details. Hyundai is a registered trademark of Hyundai Motor Company. All rights reserved. ©2013 Hyundai Motor America.

YES, IT'S POWERFUL.

NO, DON'T START DOING THAT EVIL LAUGH THING.

Anytime you pair this much power with this much advanced technology it's bound to go to your head. But hey, with the new Equus having features like a Multi-view Camera System, Heads-up Display and Smart Cruise Control, it deserves some brawn to match the brains. A 429-hp 5.0L GDI V8 engine should suffice. Good luck practicing restraint as you indulge in a different kind of luxury. Yours. ***HyundaiEquus.com***

THE EQUUS | HYUNDAI



Multi-view Camera System (MVCS) is a parking support system. MVCS cannot completely eliminate blind spots, may not detect every object and does not warn of moving objects. Always check surroundings before moving vehicle. Smart Cruise Control (SCC) is not a collision avoidance or warning device. SCC is for highway use only and should not be used in poor weather, heavy or varying traffic, or on winding or slippery roads. Driver remains responsible to slow or stop the vehicle to avoid a collision. Multi-view Camera System and Heads-up Display available on Ultimate trim only. 2014 Equus running on regular fuel will result in reduced horsepower.

Hyundai is a registered trademark of Hyundai Motor Company. All rights reserved. ©2013 Hyundai Motor America.

Holiday Special

THE BEST OF THE BEST

1 of 8



KILL DEVIL HILL & KAUFMANN-MERCANTILE APRON

The removable mess towel on this hand-sewn denim apron makes for easy cleanup after any recipe throwdown. *$80; kaufmann-mercantile.com*

For obsessives, by obsessives—these are the presents every D.I.Y. food nerd, home mixologist, aspiring barista, unapologetic sweet tooth, and countertop aesthete will be asking for this holiday season

MARKET BY MONIKA BIEGLER EYERS, ASHLEA HALPERN, JULIA KRAMER, AND JOANNA SCIARRINO

PHOTOGRAPHS BY DANNY KIM

SIT BACK AND RELAX



JW Marriott® Cannes, France
Marriott Rewards® Category 8

YOU'RE ON YOUR WAY TO A FREE GETAWAY

2 POINTS PER $1 SPENT AT RESTAURANTS, CAR RENTAL AGENCIES, AND ON AIRLINE TICKETS PURCHASED DIRECTLY WITH THE AIRLINE

5 POINTS PER $1 SPENT AT MARRIOTT® LOCATIONS WORLDWIDE

1 POINT PER $1 SPENT ON ALL OTHER PURCHASES

Start with 50,000 Marriott Rewards® Bonus Points
after you spend $1,000 in 3 months after account opening.
Apply now for the Marriott Rewards Premier Credit Card from Chase and pay $0 introductory annual fee for the first year; thereafter $85.*
MarriottPremier.com
1-888-623-STAY Offer Code **3SZ**

STAYING POWER℠

*Purchase and balance transfer APR is 15.24% variable. Cash advances and overdraft advances APR is 19.24% variable. Penalty APR of 29.99% variable. Variable APRs change with the market based on the Prime Rate, which was 3.25% on 09/26/13. Annual fee: $0 introductory fee the first year. After that, $85. Minimum Interest Charge: None. Balance Transfer Fee: 3% of the amount of each transaction, but not less than $5. Note: This account may not be eligible for balance transfers. Cash Advance Fee: 4% of the amount of each advance, but not less than $10. Foreign Transaction Fee: None. Credit cards are issued by Chase Bank USA, N.A. Subject to credit approval. To obtain additional information on the current terms and information on any changes to these terms after the date above, please call 1-888-623-7829 or visit www.MarriottPremier.com. You must have a valid permanent home address within the 50 United States or the District of Columbia. Restrictions and limitations apply. Offer subject to change. See www.MarriottPremier.com for pricing and rewards details. Marriott Rewards points needed for a standard reward free night stay range from 7,500 points for Category 1 hotels to 45,000 points for Category 9 hotels. Refer to MarriottRewards.com for all reward redemption values. © 2013 JPMorgan Chase & Co. All rights reserved.

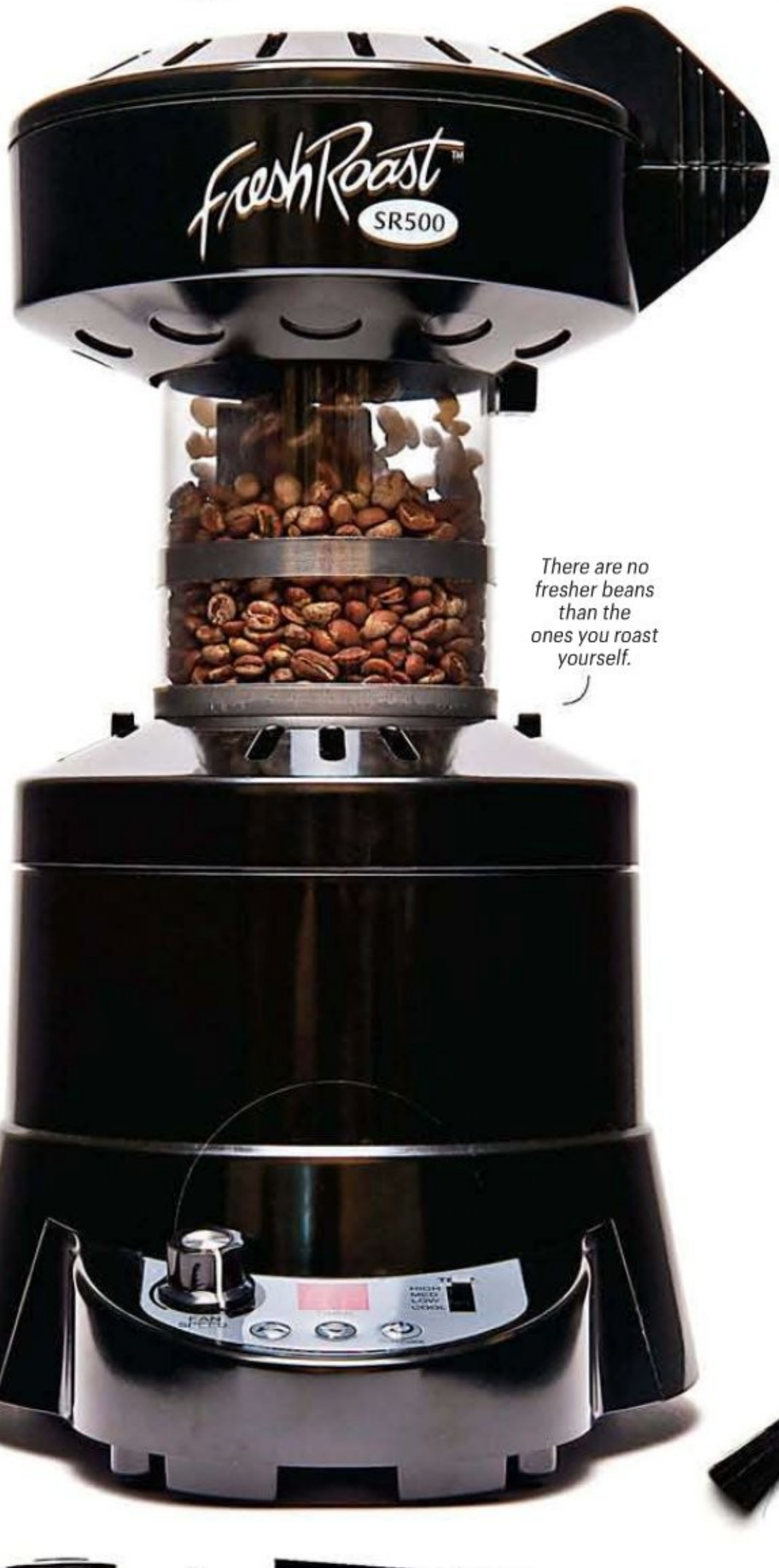
The BA Gift Guide

COFFEE GEEKERY

2 of 8

The Aspiring Barista

She's mastered the Chemex and French press. What's next for your coffee addict? All this



There are no fresher beans than the ones you roast yourself.

HARIO CLEAR COFFEE GRINDER

Clever design perks, like a base that suctions to the counter and a drawer for storing ground beans, take the grind out of hand-grinding. *$72; lamill coffee.com*



AIR-ROASTING STARTER KIT A

Put a coffee wonk on the path to next-level addiction by getting her into home roasting. This kit has it all: an entry-level roaster, hand grinder, and four pounds of raw beans. *$224; sweet marias.com*



CALICO GLAZE MUG

The earthy color palette evokes the desert landscapes of Las Cruces, New Mexico, where the 12-ounce cup was made. *$16; risingskypottery.com*

ESPRESSO MACHINE BRUSH

A dirty filter basket can ruin an otherwise divine cup. This handsome, wood-handled brush encourages proper machine maintenance. *$15; brookfarm generalstore.com*



* STOCKING STUFFER

LA MARZOCCO GS/3

Automatic, $6,900; lamarzoccousa.com



THE HARD SELL

"My advice to those who want to make espresso at home: Don't. Most kitchen-counter machines don't have anything near the horsepower of a café setup. The GS/3 is the exception. It's basically a professional machine, without the annoying plumbing. If you're going to do it, do it right." —**OLIVER STRAND, COFFEE EXPERT**

FOOD STYLING BY CHRIS LANIER

Find more issues at magazinesdownload.com


FedEx
Express
FedEx Express
8022 4951 8246
From
Santa Claus
North Pole
To
Ebenezer Scrooge
New York, NY
FedEx
Express
INTRODUCING FEDEX ONE RATE.SM
Simple, flat rate shipping with the reliability of FedEx.
Now you can fill a box and ship for a flat rate. Find a location
at fedex.com/onerate
Terms, conditions and weight limits apply. Proper packing required. © 2013 FedEx. All rights reserved.

The BA Gift Guide

HIGH DESIGN

3 of 8

The Countertop Aesthete

1 of 2

These kitchen tools are as fetching as they are functional



FORM TEA SET

There's nothing subtle about Tom Dixon's six-piece brass ensemble—and that's precisely the point. *$822; mattermatters.com*

ENCLUME HAMMERED STEEL DINNER BELL

This jumbo triangle makes a serious racket—get carried away and the neighbors might show up for supper. *$50; crateandbarrel.com*



Care for these just as you would a cutting board: by rubbing with food-safe mineral oil every other month.

WHY WE LOVE IT

Froot Loop–colored rubber gives these otherwise ordinary wooden bowls a youthful upgrade—not to mention a smooth, nonslip grip.

FRESH FRUIT MINI BOWLS

$10 each; windandwillowhome.com

Find more issues at magazinesdownload.com

verizon

When you're ready

TO GO GLOBAL, SO ARE WE.

With coverage in more than 200 countries and Global Ready 4G LTE devices, you can use your smartphone abroad like you do at home. Plus, get a global data package for just $25/100MB.

***Doing what you do at home while abroad.* That's Powerful.**

verizon.com/global

Data package must be added to domestic plan. 100MB allowance works in 120 countries. Coverage limitations, maps & rates at verizonwireless.com/goglobal.

© 2013 Verizon Wireless.



MAE ENGELGEER "ISH" TEA TOWEL

The pastel linen takes on spills like a champ, but it's even better treated as a trivet. *$30; leifshop.com*

The perfect vessel for all of your artisanal finishing salts.



URCHIN BOWL

Our favorite use for artist Heather Knight's spiky little dish: avant-garde salt cellar. *$95; bespokeglobal.com*



WHY WE LOVE IT

This luxurious 43-piece box set from **Malle W. Trousseau** leaves no kitchen tool behind. It's the ultimate gift for any beginner cook—and a big upgrade for culinary connoisseurs. *$5,800; momastore.org*



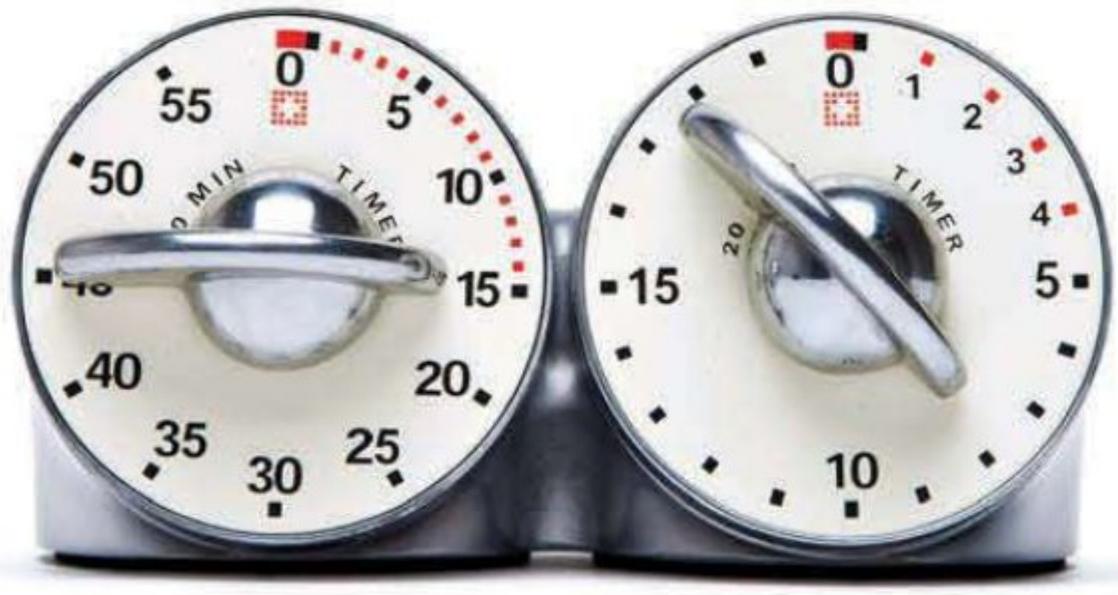
FOLDED PLANTER

Throw in some herbs or a baby cactus, and free-form pots make for a charming windowsill addition. *$40–$50; mondaysprojects.com*



COLTELLERIA SALADINI OX-HORN HANDLE MEZZALUNA

Crazy beautiful, scary sharp. Herbs better watch their back. *$204; formaggiokitchen.com*



ALUMINUM DOUBLE TIMER

This sleek industrial throwback was built for multitasking: One timer counts up to 20 minutes, the other up to 60. *$55; loveadorned.com*

BAKED BEFORE SUNRISE

Copyright ©2013 Panera Bread. All rights reserved.

DONATED AFTER SUNSET

Our bread is baked the right way—from fresh dough every morning in every bakery-cafe. And then everything we have left is donated to people in need every night. So our bread not only tastes better. It makes a difference. Which we think is a good reason to get up and do it all over again. Learn more at panerabread.com.

LIVE CONSCIOUSLY

Panera BREAD®

EAT DELICIOUSLY™

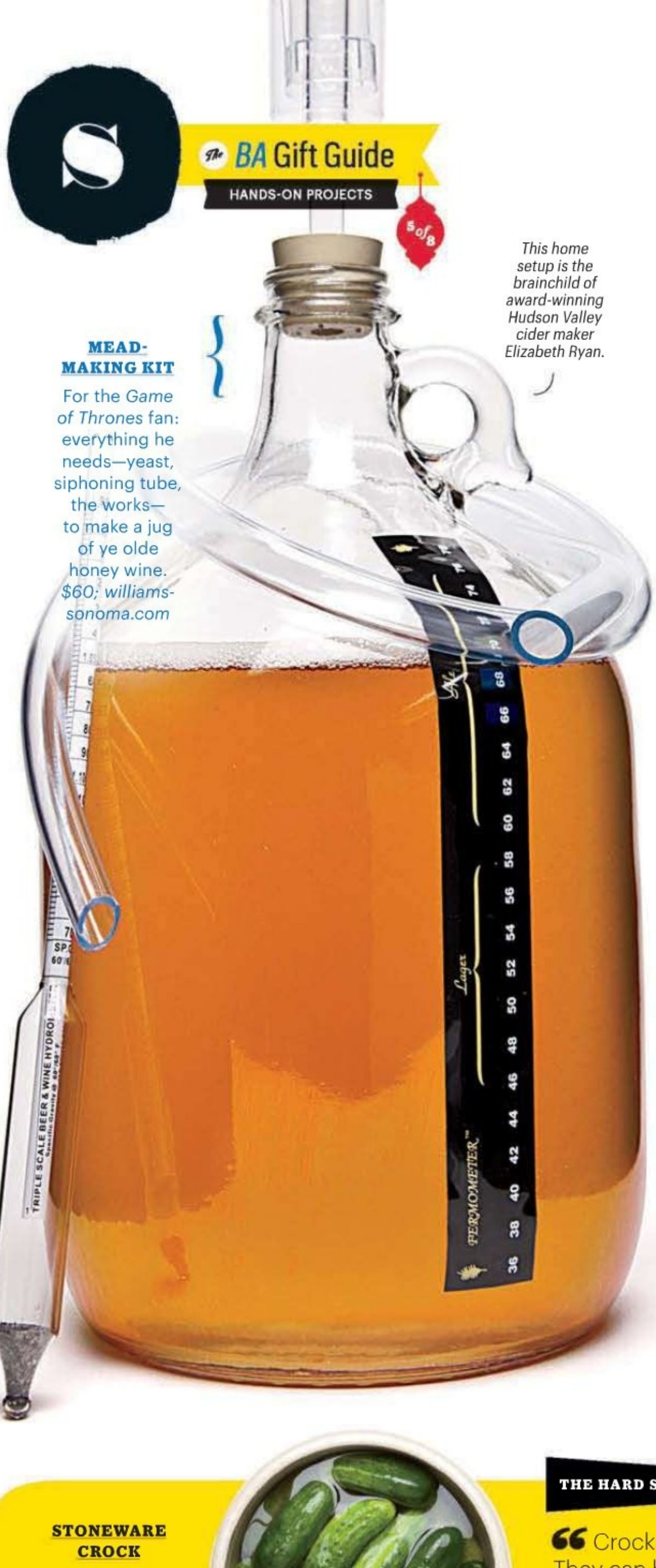
The BA Gift Guide

HANDS-ON PROJECTS

5 of 8

The D.I.Y. Food Nerd

That SodaStream was a gateway toy. This year, it's all about meat grinders, smoking chips, and fermentation crocks



This home setup is the brainchild of award-winning Hudson Valley cider maker Elizabeth Ryan.

MEAD-MAKING KIT

For the *Game of Thrones* fan: everything he needs—yeast, siphoning tube, the works—to make a jug of ye olde honey wine. *$60; williams-sonoma.com*



OAK VINEGAR AGING BARREL

Simply add a "mother" to leftover beer or wine, and let time do the work. *$100 for two-liter barrel; thebrooklyn kitchen.com*

TEXAS BBQ SMOKING BAGS

Soak in water and toss on the coals to give meat a whiff of pecan, mesquite, or hickory. *$5 per bag; kaufmann-mercantile.com*





WARING PRO DIE-CAST MEAT GRINDER

This steel beauty churns out butcher-grade burger blends, sure, but it also makes legendary sausage. *$300; homedepot.com*

STONEWARE CROCK

$54 for 1-gallon crock, $17 for lid; redwing stoneware.com



THE HARD SELL

"Crocks are invaluable tools for a serious pickler. They can be used to ferment alcoholic beverages, miso, soy sauce, fish sauce, and more. Try familiar things like vegetables first; from there, the possibilities are infinite."

—SANDOR KATZ, AUTHOR, *THE ART OF FERMENTATION*

FOOD STYLING BY CHRIS LANIER

Find more issues at magazinesdownload.com

a tripadvisor traveler review

"I LOST MY HEART THERE"

alina4u, Georgia

Old San Juan

The pretty houses, the narrow winding, slopy cobbled streets, the plazas here and there, those wrought iron balcony rails and that smattering of colors - and I haven't even counted the historical places, lovely eateries, nice cafes, wonderful local vibe. You can't miss Old San Juan, and once you are there and back, **YOU CANNOT STOP MISSING IT :)**

Live your own five star vacation story.

Puerto Rico
THE ALL STAR ISLAND

SEEPUERTORICO.COM

NO PASSPORT REQUIRED FOR US CITIZENS

The BA Gift Guide

BOOZE CABINET

6 of 8

The Home Mixologist

1 of 2

Smashes, sours, slings, and toddies—there's nothing your nearest and dearest cocktailian can't make when properly outfitted



THE HARD SELL

"Anyone serious about making tiki cocktails at home should get this mixer. You build your drink in the metal tin, add crushed ice, then buzz: The cocktail comes out the perfect temperature, dilution, and frothiness. It also integrates heavier ingredients like coconut cream more thoroughly than standard shaking." —PAUL McGEE, PARTNER, THREE DOTS AND A DASH, CHICAGO

DRINKMASTER CHROME CLASSIC

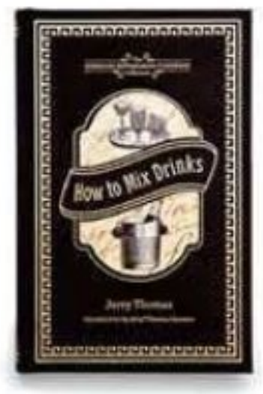
$49; hamiltonbeach.com

Ideal for Piña Coladas, Painkillers, and Mai Tais.



DASHER CORK TOP

The mark of a serious home barkeep? He uses bitters so often, he plugs gold-plated dashers into the bottles. *$27 for three; cocktailkingdom.com*



HOW TO MIX DRINKS

No library is complete without Jerry Thomas's 1862 classic, reissued this year as part of the American Antiquarian Cookbook Collection. *$27; andrewsmcmeel.com*

Find more issues at magazinesdownload.com

JUST A LITTLE WHILE TO STAY HERE

TREME

NEW ORLEANS, 2008

THE FINAL EPISODES

SUNDAY, DEC 1 AT 9PM

OR WATCH IT ON HBO GO

HBO



HBO GO® is only accessible in the US and certain US territories. ©2013 Home Box Office, Inc. All rights reserved. HBO® and related channels and service marks are the property of Home Box Office, Inc.

ADVERTISEMENT



THE TREME TABLE

All over the city of New Orleans, people appreciate good food, especially around the holidays. And whether they're celebrating in the Garden district or the Treme, holiday meals in New Orleans tend to be a little bit different. Think shrimp-stuffed mirlitons, not the usual green beans. Think crab boil-brined turkey instead of a traditional bird. HBO's New Orleans–based drama *Treme* is a celebration of the city's food, music, and culture and together, *Treme* and *Bon Appétit* want to show you how to infuse some Creole flair into your holiday season.

Roasted Satsuma-Sweet Potatoes in Satsuma Cups

Local satsumas are in full effect around Thanksgiving, making them the perfect ingredient to add some New Orleans flavor to your holiday cooking. The below recipe is both timely and beautiful.



5 medium sweet potatoes
6 large satsumas
¾ cup firmly packed light brown sugar
½ cup (1 stick) salted butter, room temperature
Salt
Ground white pepper

Preheat oven to 400° F. Place sweet potatoes on a baking pan, pierce the skins in several spots, and bake until tender, about 1 hour 15 minutes.

Finely chop the zest of 1 satsuma in half and squeeze juice into a measuring cup. Cut ⅛ inch from the tops and bottoms of the 5 remaining satsumas and cut each in half horizontally.

Remove pulp and membrane from each satsuma (to create the cups) by using the tip of 1 tsp. to separate a bit of the pulp and membrane from the skin and lift them away from the skin in one piece. Set cups aside.

Juice pulp from the 5 satsumas into the measuring cup with the satsuma juice until you have 1 cup of juice. Reserve, covered, in the refrigerator.

When sweet potatoes are tender, remove from the oven and reduce temperature to 350° F.

Let potatoes cool for 20 minutes, then peel and place pulp in a food processor. Add brown sugar, butter, 1 tsp. salt, 1 tsp. pepper, satsuma zest, and satsuma juice and purée.

Scoop sweet potato purée into a pastry bag fitted with a star tip. Pipe purée into reserved satsuma cups in a circular motion.

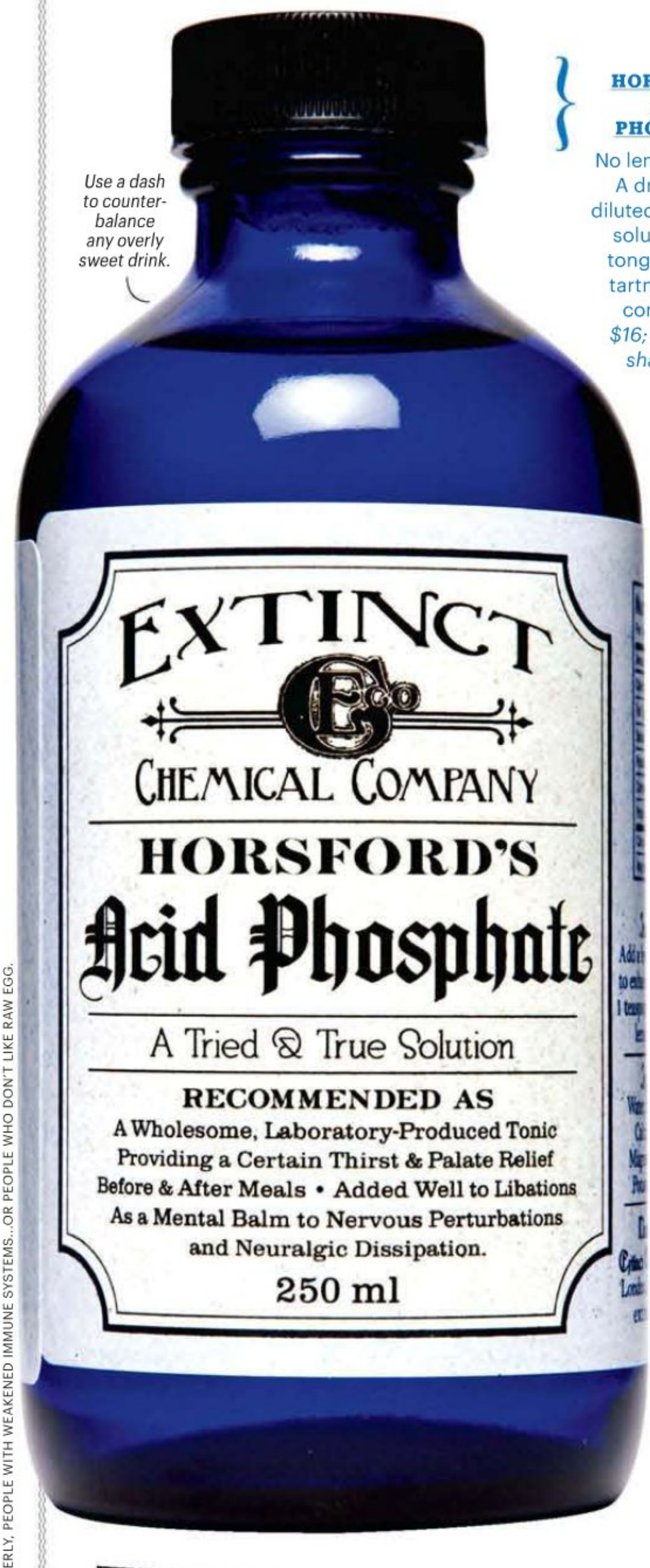
Place satsuma cups on a baking sheet and bake until heated through, 15–20 minutes. Serve immediately.



Pick up *Treme: Stories and Recipes from the Heart of New Orleans* on sale now from Chronicle books.

THE FINAL EPISODES
SUNDAY, DEC 1 AT 9PM
HBO

Find more issues at magazinesdownload.com



HORSFORD'S ACID PHOSPHATE

No lemon or lime? A drop of this diluted phosphoric solution lends tongue-tickling tartness to any concoction. *$16; theboston shaker.com*



ANIMALE RAM DECANTER

Old Crow nearly passes for Macallan when poured from a *Boardwalk Empire*–meets-*Portlandia*-style pewter bottle. *$225; arteitalica.com*



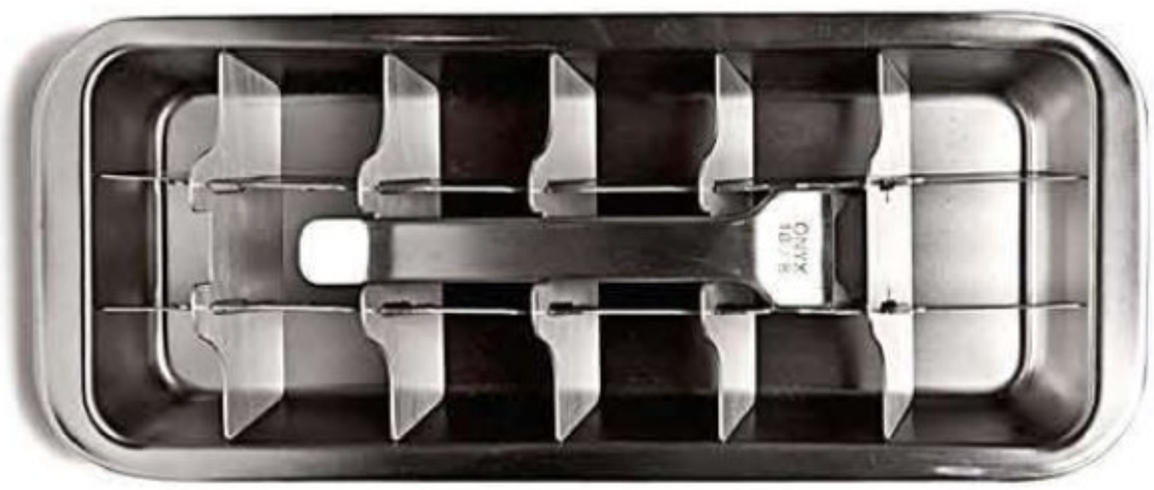
THE SCHMALLET

Pair this wooden ice crusher with a heavy-duty Lewis bag, and you're halfway to a Julep. *$15; cocktail kingdom.com*



VERMOUTH DISPENSER

A sterling canister for the Hemingway acolyte: The writer reportedly liked his Martinis with a 15:1 gin-to-vermouth ratio. *$475; tiffany.com*



STAINLESS-STEEL ICE CUBE TRAY

Cocktail snobs know the importance of ice. Use this '50s-inspired model to turn out evenly formed cubes. *$30; thetickletrunk.com*

*RAW EGG IS NOT RECOMMENDED FOR THE ELDERLY, PEOPLE WITH WEAKENED IMMUNE SYSTEMS...OR PEOPLE WHO DON'T LIKE RAW EGG.

THE HARD SELL

"More great expressions of pisco are making their way into the States, with a huge array of flavor profiles, from rustic and edgy, to delicate and floral. La Diablada is cool stuff." —**CHARLES JOLY, BARTENDER, THE AVIARY, CHICAGO**

JOLY'S PISCO SOUR Shake **1 large egg white***, **2 oz. pisco**, **1 oz. lime juice**, and **¾ oz. simple syrup** in a cocktail shaker until frothy, about 1 minute. Fill with ice; shake until outside is frosty, about 30 seconds. Strain into a coupe glass. Top with **Angostura bitters**. *Makes 1*



MACCHU PISCO LA DIABLADA

Make 2014 the year of the Pisco Sour with this blend of first-pressed Peruvian grapes. *$39; astorwines.com*

Find more issues at magazinesdownload.com

The Sweet Tooth

French caramels, Vermont fruitcake, Dutch syrup, and other delectably giftable treats. Good luck buying just one



SINGLE-ORIGIN SIPPING CHOCOLATE

If your coffee is single origin, your hot chocolate should be, too. Combine with milk or cream; this stuff's too good for mere water. *$16 for 6 oz.; askinosie.com*)

That's not all, folks! For 63 more gift ideas, go to **bonappetit.com/giftguide**



The syrup is made with cane and grape sugars.

WHY WE LOVE IT

It's not just for *stroopwafels*! *Keukenstroop*, a thick Dutch syrup similar to molasses, also works its magic on French toast, swirled over ice cream, sandwiched between cookies, or combined with vinegar for a tasty pork glaze.

KEUKENSTROOP

$13 for 17.6 oz.; kioskkiosk.com



BOURBON FRUITCAKE

Bien Fait's deliciously dense loaves are packed with enough bourbon to make you forget you're eating fruitcake. *$17 for 1 lb. cake; bienfaitcakes.com*

LE PETIT SAUNIER CARAMELS AU BEURRE SALÉ

A mini milk jug, brimming with salty French caramels? Yes, please! *$18 for 7 oz.; cybercucina.com*



STOCKING STUFFER



"THE BIG POPPA"

Rogue Double Chocolate Stout plays nice with macadamia nuts and cherries in this handmade brittle. *$7 for 2 oz.; sugarknife.com*

SUCRE EN PYRAMIDE

No black coffee is safe when a sweets fiend is armed with these Japanese sugar packets. *$22 for set of 40; chambredesucre.com*



Dear London,

You taught me what a "queue" was
and then took me to the front of it.

#LoveThisCity

ONCE-IN-A-LIFETIME EXPERIENCES AND
AMAZING OFFERS LIKE SKIPPING THE LINE
AT THE LONDON EYE AND SPECIAL ENTRY
TO THE V&A MUSEUM.

BOOK AT PRICELESS.COM/TRAVEL

MasterCard

PRICELESS
CITIES

LONDON NEW YORK BEIJING PARIS AND MORE

Certain restrictions and terms & conditions apply. Limited quantities available and limited time offer. For MasterCard cardholders only. MasterCard, Priceless and the MasterCard Brand Mark are registered trademarks of MasterCard International Incorporated. ©2013 MasterCard. Conceived and designed by Marks Barfield.

Find more issues at
magazinesdownload.com

ADVERTISEMENT





ENTERTAINING WITH EXCELLENCE

Whether you prefer a relaxing evening with close friends, an elegant dinner, or a lavish cocktail party, you're certain to make a memorable night with Lindt EXCELLENCE premium chocolate. The Master Chocolatiers at Lindt have a few tips to make your celebration a little sweeter…



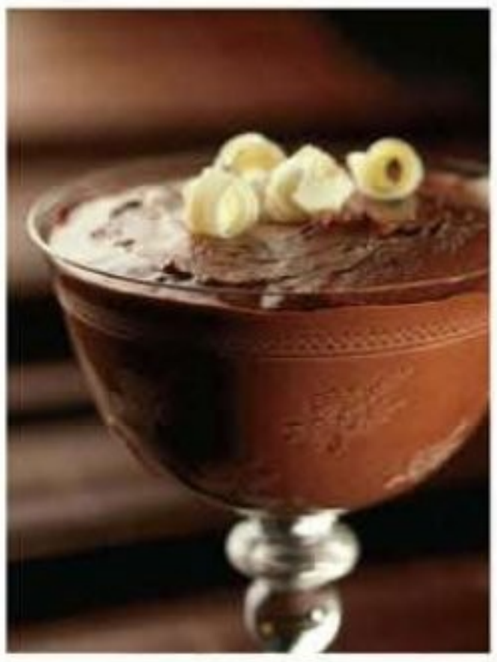
TASTE

After dinner, treat your guests to a chocolate tasting. For an optimal indulgence, ensure chocolate is at room temperature. To truly appreciate the subtleties of expertly crafted gourmet chocolate, use the "5 Senses Tasting Process". Find out more at **LindtExcellence.com**.



PAIR

After savoring the gourmet chocolate, enhance your experience with fine wines. Lindt EXCELLENCE 70% Cocoa boasts notes of red berries and vanilla that are perfectly complemented by Merlot. Find your favorite or explore recommendations from the Lindt Master Chocolatiers.



INDULGE

Complete your evening with a sweet finish—dessert made with Lindt EXCELLENCE. For intense cocoa flavors try a simple Chocolate Mousse featuring Lindt EXCELLENCE 70%. For adventurous palates, put a spin on a classic Pot De Crème with Lindt EXCELLENCE Intense Orange.

Scan here or visit **LindtExcellence.com** for additional information on the 5 Senses Tasting process, pairing suggestions, and for these recipes and more.

Lindt

MASTER SWISS CHOCOLATIER
SINCE 1845

Lindt

MASTER SWISS CHOCOLATIER
SINCE 1845

MASTERING THE ART OF REFINEMENT

EXCELLENCE

Pure, rich, intense.
When you savor the taste of EXCELLENCE, the thin, refined dark chocolate melts evenly to reveal complex layers of flavor, engaging all of your senses. Expertly crafted with the finest ingredients by the Master Chocolatiers at Lindt.

Learn more at LINDT.COM



Lindt

CHOCOLATE
BEYOND COMPARE









WHY I COOK℠

—

FOR THE
HOLIDAYS









WHATEVER THE REASON. WHATEVER THE DISH.
MAKE IT DELICIOUS WITH SWANSON.™

Broths and stocks for perfect stuffing, gravy and more.



© 2013 CSC Brands LP

Get inspired and share your reason at
SwansonWhyICook.com.

Find more issues at
magazinesdownload.com

COZY COOKING

THE BA KITCHEN

WHAT TO COOK RIGHT NOW: RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS

A vibrant egg yolk enriches and thickens soba soup. Turn the page for the recipe.

FAST, EASY, FRESH

Warm up your weeknights with **quick and comforting winter meals**, like golden spiced chicken and skillet-fried sausages with seared apples

BY ALISON ROMAN

PHOTOGRAPHS BY HIRSHEIMER & HAMILTON

Find more issues at magazinesdownload.com



We like the look of little lady apples, but quarters of larger apples will work, too.

Pan-Seared Sausage with Lady Apples and Watercress

ACTIVE 25 MINUTES TOTAL 30 MINUTES

4 SERVINGS *A simple white wine pan sauce brings this one-skillet dinner together.*

- **1 Tbsp. olive oil**
- **1 lb. lady apples, halved through stem ends**
- **1½ lb. sweet Italian sausages**
- **¼ cup dry white wine**
- **2 Tbsp. white wine vinegar**
- **1 bunch watercress, trimmed (about 6 cups)**
- **Kosher salt, freshly ground pepper**

Heat oil in a large cast-iron or other heavy skillet over medium-high heat. Add apples, cut side down, and cook, turning occasionally, until golden brown, 5–8 minutes.

Prick sausages with a fork, add to skillet with apples, and cook, turning occasionally, until browned, 10–12 minutes. Add wine and vinegar to skillet. Bring to a boil, reduce heat, and simmer until thickened (liquid should coat a spoon), about 4 minutes. Add watercress and toss to coat; season with salt and pepper.

Serve with pan juices spooned over.

CALORIES 560 FAT 40 G FIBER 3 G

Soba and Maitake Mushrooms in Soy Broth

ACTIVE 20 MINUTES TOTAL 40 MINUTES

4 SERVINGS *This soup is trendy ramen's healthier sibling: The buckwheat in soba is nutritious and a good source of fiber (and it's flavorful, too).*

- **2 garlic cloves, peeled, crushed**
- **1 1" piece peeled ginger, thinly sliced**
- **½ cup reduced-sodium soy sauce**
- **¼ cup dried wakame (optional)**
- **2 Tbsp. vegetable oil**
- **½ lb. maitake mushrooms, torn into large pieces**
- **Kosher salt, freshly ground pepper**
- **8 oz. soba (Japanese-style noodles)**
- **4 baby turnips or radishes, trimmed, thinly sliced**
- **4 large egg yolks**
- **4 scallions, thinly sliced**
- **1 Tbsp. toasted sesame seeds**

Bring garlic, ginger, and 4 cups water to a boil in a small saucepan; reduce heat and simmer 10 minutes. Add soy sauce and wakame, if using. Set broth aside.

Heat oil in a large skillet over medium-high heat. Add mushrooms; season with salt and pepper. Cook, tossing occasionally, until golden brown and crisp, 10–12 minutes. Transfer to a large plate.

Meanwhile, cook soba in a large pot of boiling salted water, stirring occasionally, until al dente; drain. Return reserved broth to a simmer.

Divide soba and broth among bowls; top with mushrooms, turnips, and egg yolks. Add scallions and sprinkle with sesame seeds.

CALORIES 390 FAT 14 G FIBER 4 G

For a Fresh Twist on Holiday Entertaining, Think Fisher.



Stand It Up.
Scoop It Up.
Zip It Up.

For these recipes and more,
visit fishernuts.com

Fisher®

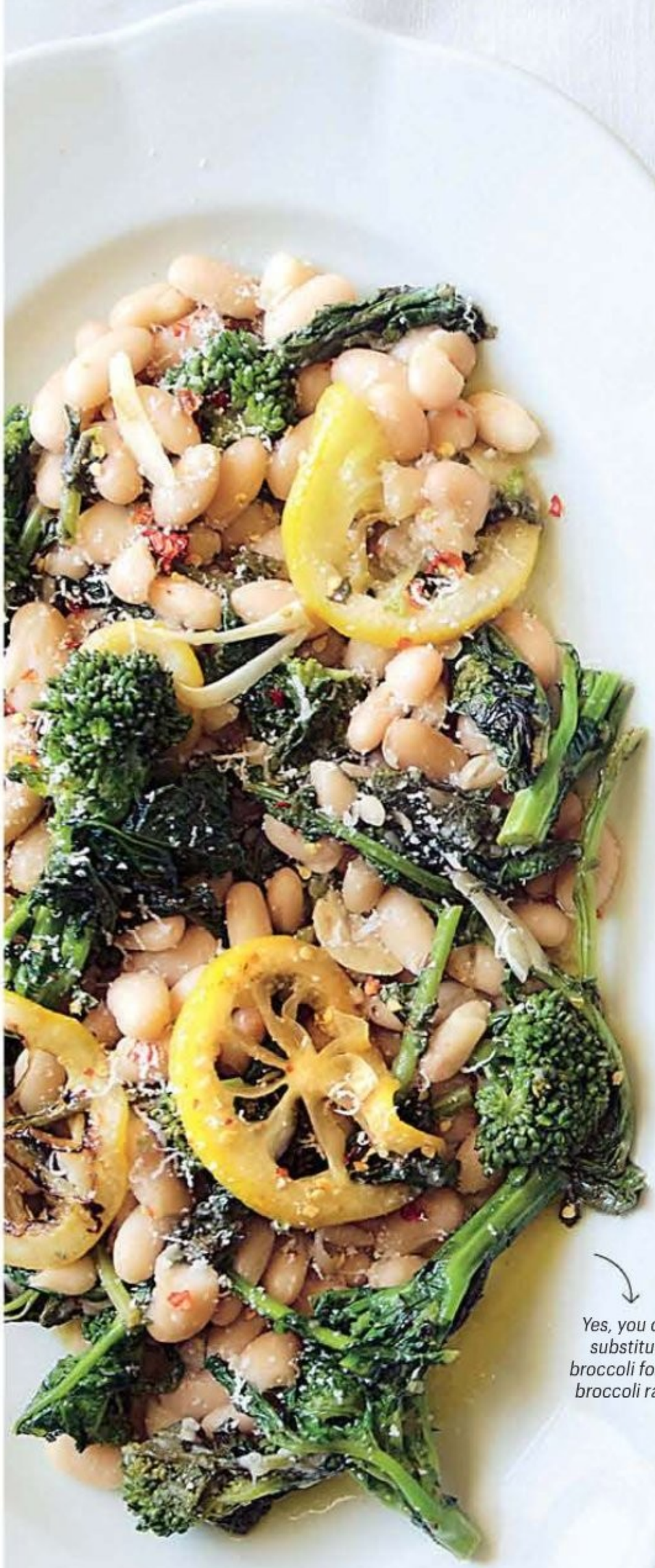
©2013 John B. Sanfilippo & Son, Inc.
Fisher® is a registered trademark of John B. Sanfilippo & Son, Inc.
Fresh Twist™ and *Think Fisher*™ are trademarks of John B. Sanfilippo & Son, Inc.

Like us on Facebook®


simple beef wellington


asparagus with balsamic vinaigrette & almonds


cranberry apple crumble



WHOLE LEMON LOVE

When life gives you lemons, don't limit yourself to zesting or juicing. Cooking with the whole fruit—peel, pith, and all—embraces all of its bitter, sweet, and sour notes (even brief heat will mellow its intense flavor). Lemon's complexity adds dimension to the most humble of pantry items, like these white beans. To use, scrub lemon and slice thinly (you can remove seeds as you go). Add the slices when roasting fish or chicken, or finely chop and toss into stews, braises, or sautés. *—A.R.*

Yes, you can substitute broccoli for the broccoli rabe.

White Beans with Broccoli Rabe and Lemon

ACTIVE 15 MINUTES TOTAL 25 MINUTES

4 SERVINGS *If you like bold, assertive flavors, this rustic side dish is for you. Try it with roast chicken or pork tenderloin.*

- **3 Tbsp. olive oil**
- **1 small lemon, very thinly sliced, seeds removed**
- **2 anchovy fillets packed in oil**
- **4 garlic cloves, thinly sliced**
- **½ bunch broccoli rabe, chopped**
- **Kosher salt, freshly ground pepper**
- **2 15-oz. cans cannellini (white kidney) beans, rinsed**
- **¼ cup fresh flat-leaf parsley leaves**
- **2 Tbsp. finely grated Parmesan, plus more for serving**
- **Crushed red pepper flakes (optional)**

Heat oil in a large Dutch oven or heavy pot over medium heat. Add lemon, anchovies, and garlic. Cook, stirring occasionally, until lemon is softened and brown in spots and anchovies fall apart, about 5 minutes. Add broccoli rabe; season with salt and pepper and cook, tossing occasionally, until bright green and crisp-tender, about 5 minutes.

Add beans and ½ cup water to pot. Bring to a boil; reduce heat and simmer, stirring occasionally, until flavors have melded and liquid is reduced by half (you still want it to be saucy), about 5 minutes. Mix in parsley and 2 Tbsp. Parmesan.

Transfer to a platter, sprinkle with red pepper flakes, if desired, and top with more Parmesan.

CALORIES 320 FAT 13 G FIBER 9 G

Find more issues at magazinesdownload.com

Unilever

Simple Ingredients. Simply Delicious.

New!

SHEDD'S SPREAD

COUNTRY CROCK®

SIMPLY DELICIOUS

Real Taste from Real Ingredients

Introducing Country Crock Simply Delicious.

Made with real, simple ingredients such as canola oil, creamy yogurt, and a pinch of salt.

WELCOME TO CROCK COUNTRY

WHERE GOOD HABITS ARE DELICIOUS™

For Coupons and Recipes Visit
CountryCrockSimplyDelicious.com

Mustard-Crusted Branzino

ACTIVE 10 MINUTES TOTAL 25 MINUTES

4 SERVINGS *Butterflying branzino is a great way to fast-track when cooking a whole fish. Ask your fishmonger to do it for you.*

- ¼ cup olive oil
- 2 Tbsp. whole grain mustard
- 1 garlic clove, finely grated
- 1 Tbsp. chopped fresh thyme
- 1 cup coarse fresh breadcrumbs, preferably sourdough
- Kosher salt, freshly ground pepper
- 2 1½–2 lb. whole branzino or trout, butterflied
- Lemon wedges (for serving)

Preheat oven to 450°. Whisk oil, mustard, garlic, and thyme in a small bowl. Using your fingertips or a rubber spatula, mix in breadcrumbs, squeezing or pressing to saturate bread, until evenly coated; season with salt and pepper.

Open up fish and place, skin side down, in a large ovenproof pan or on a rimmed baking sheet; season with salt and pepper. Top with breadcrumb mixture, pressing to adhere. Roast until breadcrumbs are golden brown and fish is cooked through, 10–15 minutes.

Serve fish with lemon wedges.

CALORIES 490 FAT 27 G FIBER 1 G

FOR COMPLETE NUTRITIONAL INFORMATION FOR THE RECIPES IN THIS STORY, GO TO **BONAPPETIT.COM/RECIPES**

Amp up the breadcrumbs by adding lemon zest or harissa paste.

YOU CAN'T BEAT ZERO HEARTBURN*



LARRY THE CABLE GUY
ACTUAL USER

DOCTOR†, GASTROENTEROLOGIST^ & PHARMACIST‡
#1
OTC ACID REDUCER
RECOMMENDED

Prilosec OTC® contains medicine once only available by prescription, and is the:

#1 Gastroenterologist^ recommended
#1 Doctor† & Pharmacist‡ recommended
#1 Selling** frequent heartburn medicine for 8 straight years

ONE PILL EACH MORNING. 24 HOURS.



ZERO HEARTBURN.*

* It's possible while taking Prilosec OTC. Use as directed for 14 days to treat frequent heartburn. Do not take for more than 14 days or more often than every 4 months, unless directed by a doctor. Not for immediate relief.

† Source Healthcare Analytics ProVoice™ Survey, Jan 2005 – Mar 2013. ^ Symphony Health ProVoice™ Survey, Jan 2005 – Mar 2013.
‡ Pharmacy Times Surveys, Acid Reducer/Heartburn Categories, 2006 – 2013. ** P&G calculation based on Nielsen ScanTrack FD+, 2004 – 2013.

© Procter & Gamble, Inc., 2013 PHC-12535

Find more issues at magazinesdownload.com

PACIFIC ALMANAC
ENTRY
№ 21



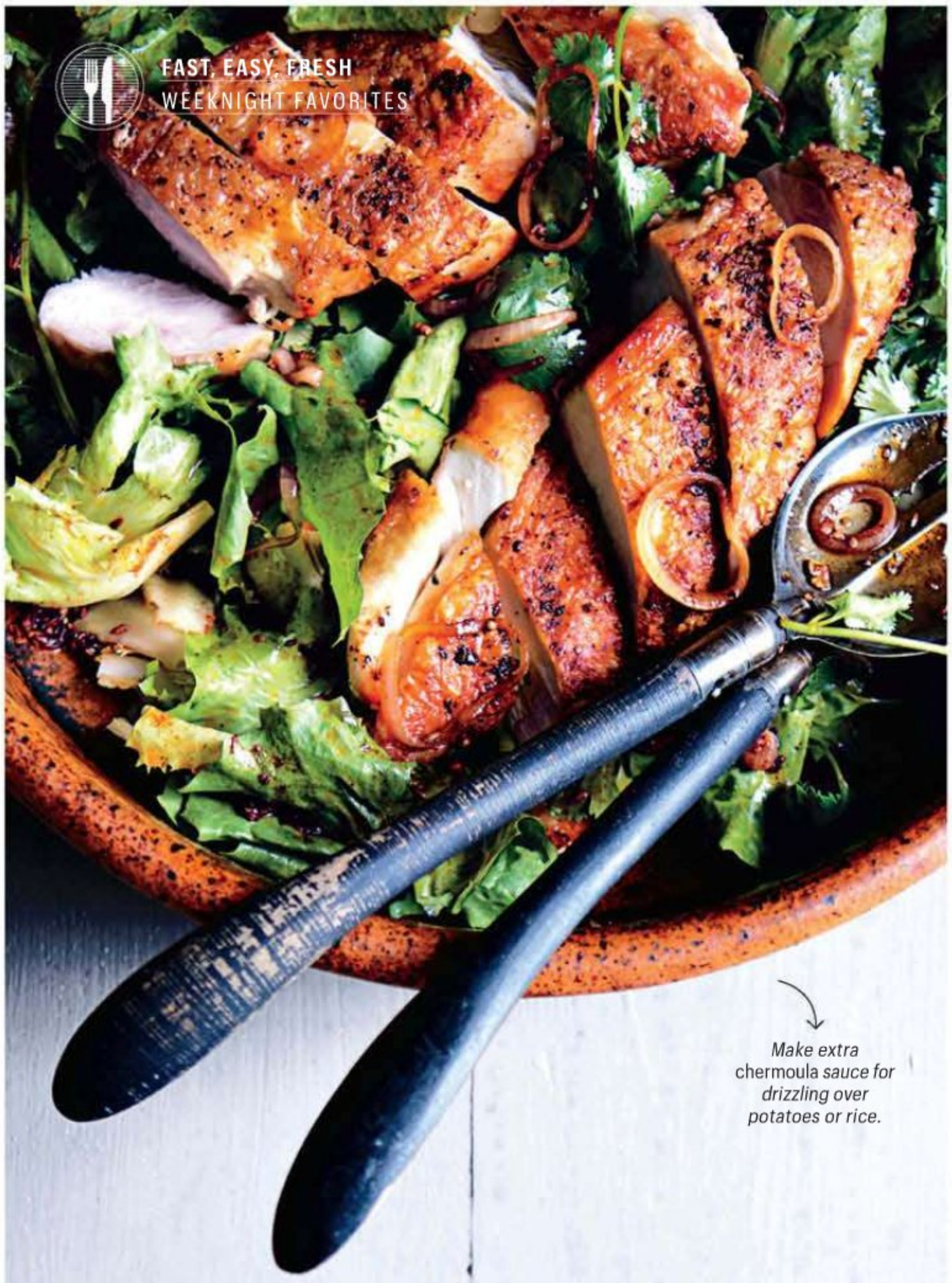
Simple ingredients keep flavor true.

To get the best flavor, you don't need a lot of extras. That's why in Pacific Organic Chicken Broth, we keep it simple, using only chickens fed a strict organic diet, plus a little sea salt and seasonings. Then, we season with good old-fashioned time. It tastes like homemade broth that's been simmered all day. Which coincidentally, it is.





PACIFICFOODS.COM



Make extra chermoula *sauce for drizzling over potatoes or rice.*

Crispy Chicken Breasts with Chermoula and Escarole

ACTIVE 35 MINUTES TOTAL 45 MINUTES

4 SERVINGS Chermoula, *a spice and herb sauce popular in Morocco and Tunisia, can be used as a marinade or condiment.*

- **4 Tbsp. olive oil, divided**
- **2 large skin-on, bone-in chicken breasts, bones removed (1½–2 lb.)**
- **Kosher salt, freshly ground pepper**
- **2 garlic cloves, finely chopped**
- **1 tsp. coriander seeds, chopped**
- **1 tsp. cumin seeds, chopped**
- **½ tsp. hot smoked paprika**
- **1 medium shallot, sliced into rings**
- **½ cup fresh cilantro leaves with tender stems**
- **2 Tbsp. (or more) fresh lemon juice**
- **½ head escarole, torn into pieces**

Heat 1 Tbsp. oil in a medium skillet over medium heat. Season chicken with salt and pepper and cook, skin side down, until golden brown, 10–12 minutes. Turn and cook until cooked through, 5–8 minutes longer. Transfer to a plate; reserve skillet.

Wipe out skillet and heat remaining 3 Tbsp. oil over medium heat. Add garlic, coriander, cumin, and paprika. Cook, stirring occasionally, until garlic is softened and spices are fragrant, about 2 minutes. Remove from heat, add shallot, and toss to coat; season with salt and pepper.

Combine cilantro, lemon juice, and 2 Tbsp. garlic-shallot mixture in a large bowl; season chermoula with salt and pepper. Add escarole and toss to coat. Slice chicken and arrange on top. Spoon remaining garlic-shallot mixture over and drizzle with more lemon juice, if desired.

CALORIES 290 FAT 16 G FIBER 2 G

passionate about the process?



You love the whole process.
Discovering that perfect recipe.
Carefully selecting your ingredients.
Adding those special touches to make the meal uniquely your own.

Elevate your passion by filling your work bowl to the top with sauces, knowing they won't escape.
Keep the inspiration flowing with blades that stay locked in place when pouring out purees. Go from task to task, uninterrupted, with our versatile nesting bowls.
Then fall in love with our 6-in-1 adjustable slicing disc, and flip for our reversible shredding disc.

Feed your insatiable appetite for cooking with Cuisinart.



Cuisinart®
SAVOR THE GOOD LIFE®
www.cuisinart.com
www.facebook.com/cuisinart

BED BATH & BEYOND • BLOOMINGDALE'S
MACY'S • WILLIAMS-SONOMA

cuisinart.com/scan

Find more issues at
magazinesdownload.com



CHRISTMAS DAY BREAKFAST

The presents are open, the fire is roaring, and you've got to **feed a full house**. This sweet and savory meal (think do-ahead French toast and peppery bacon) will start the morning off right

BY PAULA DISBROWE

PHOTOGRAPHS BY JEREMY LIEBMAN

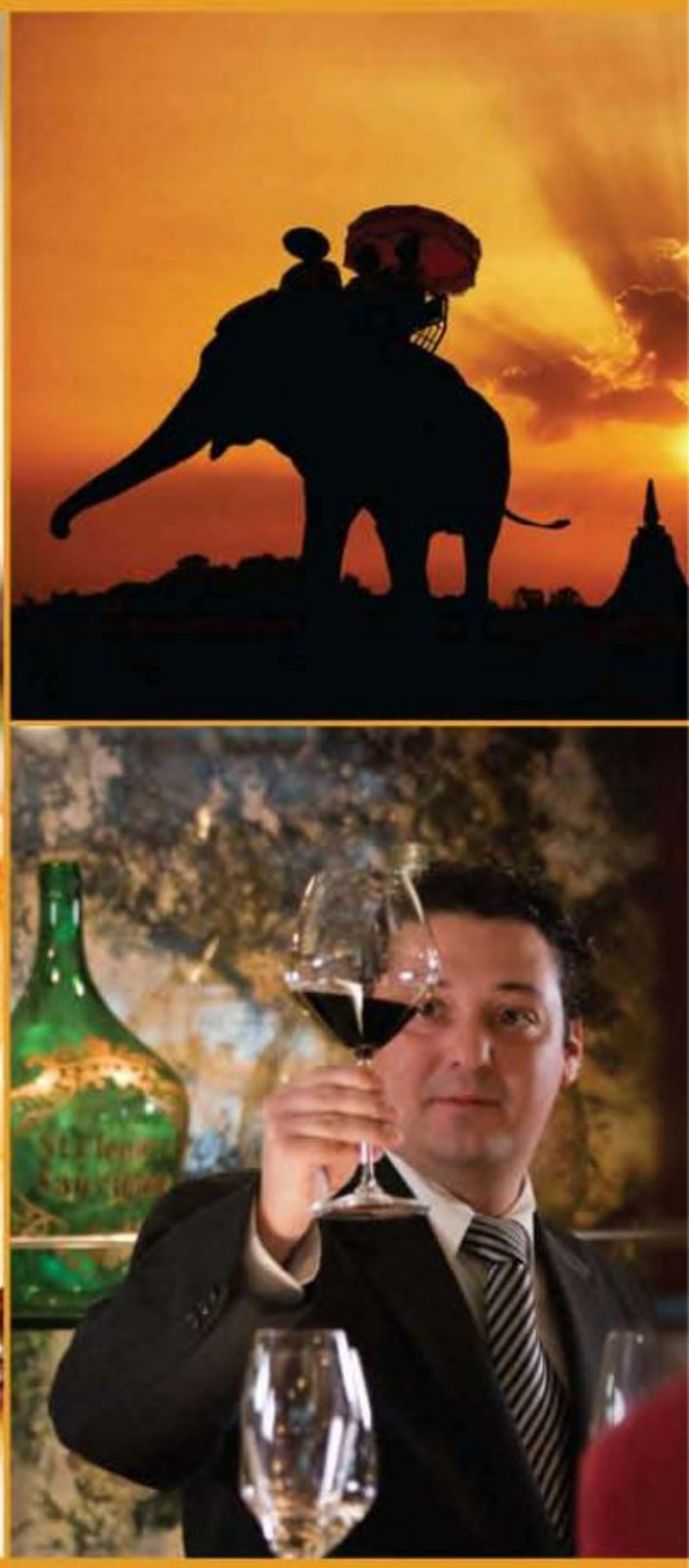
INSPIRED CUISINE

ENRICHING DESTINATIONS

PASSIONATE SERVICE

YOUR WORLD *Your* WAY®





Experience incomparable value onboard elegant mid-size ships.

Call Oceania Cruises at 866-967-5390 or contact your Travel Agent.

For a free brochure visit OceaniaCruises.com/brochure

OCEANIA CRUISES®

AFRICA ALASKA ASIA AUSTRALIA CARIBBEAN EUROPE SOUTH AMERICA SOUTH PACIFIC

Advertisement

2014 Voyages

2 FOR 1 CRUISE FARES

FREE AIRFARE*

EARLY BOOKING SAVINGS UP TO $3,000
per stateroom



MAYAN MYSTIQUE
Miami to Miami | 10 days
Riviera: January 3, February 2◆ & March 18◆, 2014

Miami, Florida; Cozumel, Mexico; Roatan, Honduras; Santo Tomas, Guatemala; Belize City, Belize; Costa Maya, Mexico; George Town, Grand Cayman; Key West, Florida; Miami, Florida

FULL BROCHURE FARE	SPECIAL OFFER FARE *(includes early booking savings)*
from $6,998 per guest*	from $2,399 per guest*

◆ Reverse itinerary — port order will vary.



RADIANT RHYTHMS
Rio de Janeiro to Buenos Aires | 12 days
Regatta: March 5 & March 17◆, 2014

Rio de Janeiro, Brazil *overnight*; Buzios, Brazil; Ilha Grande, Brazil; Parati, Brazil; São Paulo (Santos), Brazil; Porto Belo, Brazil; Rio Grande, Brazil; Punta del Este, Uruguay; Montevideo, Uruguay; Buenos Aires, Argentina *overnight*

FULL BROCHURE FARE	SPECIAL OFFER FARE *(includes early booking savings)*
from $9,998 per guest*	from $3,999 per guest*

◆ Reverse itinerary — port order will vary.



TAHITIAN PEARLS
Papeete to Papeete | 14 days
Marina: April 5, 2014

Papeete (Tahiti), French Polynesia; Moorea, French Polynesia; Rarotonga, Cook Islands *overnight*; Bora Bora, French Polynesia *overnight*; Nuku Hiva, Marquesas Islands; Hiva Oa, Marquesas Islands; Rangiroa, French Polynesia; Huahine, French Polynesia; Papeete (Tahiti), French Polynesia

FULL BROCHURE FARE	SPECIAL OFFER FARE *(includes early booking savings)*
from $12,598 per guest*	from $4,799 per guest*

bon appétit culinary center

The only cooking school at sea offering hands-on instruction is featured onboard the stunning Marina and Riviera

Recognized Worldwide for Excellence

FOR BEST AVAILABLE FARES
CALL OCEANIA CRUISES AT 866-967-5390
VISIT OCEANIACRUISES.COM/BA OR CONTACT YOUR TRAVEL AGENT

OCEANIA CRUISES®
Your World. Your Way.®

FIND US FOLLOW US READ OUR BLOG

*Offers expire December 31, 2013. Free Pre-Paid Gratuities, Free Unlimited Internet Package and up to $200 Shipboard Credit are per stateroom, capacity controlled, for new bookings only and available on select sailings and may be withdrawn at any time. Shipboard Credits are not available for use in the casino and not redeemable for cash. All advertised fares, other offers and applicable shipboard credits, upgrades or special amenities shown are per person based on double occupancy unless otherwise indicated, are subject to availability at time of booking, may not be combinable with other offers or loyalty program benefits, are capacity controlled and may be withdrawn without prior notice or remain in effect after the expiration date. All fares listed are in U.S. dollars, per person, based on double occupancy and include Non-Commissionable Fares. Cruise-related government fees and taxes are included. For itineraries shown with multiple departures, sailing prices may vary and any "Fares From" pricing is based on Category G unless otherwise indicated. Single rates and rates for 3rd and 4th guests are available upon request; call for details. Cruise Ship Fuel Surcharge may apply for new bookings and, if applicable, is additional revenue to Oceania Cruises. 2 for 1, Early Booking Savings and Special Offer fares are based on published Full Brochure Fares. Full Brochure Fares may not have resulted in actual sales in all cabin categories, may not have been in effect during the last 90 days and do not include Personal Charges and Optional Facilities and Services Fees as defined in the Terms and Conditions of the Guest Ticket Contract, which may be viewed at OceaniaCruises.com. Full Brochure Fares are cruise only. "Free Airfare" promotion does not include ground transfers and applies to economy, round-trip flights only from the following Oceania Cruises Primary Air Gateways: ATL, BOS, CLT, DCA, DEN, DFW, DTW, EWR, HNL, IAH, IAD, JFK, LAX, MCO, MIA, ORD, PHL, PHX, SAN, SAV, SEA, SFO, TPA, YHZ, YOW, YUL, YVR, YYZ. Airfare is available from all other U.S. & Canadian gateways for an additional charge. Any advertised fares that include the "Free Airfare" promotion include all airline fees, surcharges and government taxes. Some airline-imposed personal charges, including but not limited to baggage, priority boarding and special seating, may apply. For details visit exploreflightfees.com. Oceania Cruises reserves the right to correct errors or omissions and to change any and all fares, fees and surcharges at any time. Suite and stateroom measurements are approximate, and those in same category may vary in size. They may also have different furniture placement than as depicted in the photographs. Additional terms and conditions may apply. Complete Terms and Conditions may be found in the Guest Ticket Contract. Ships' Registry: Marshall Islands. NOV1375

Find more issues at magazinesdownload.com

ADVERTISEMENT

THE LIST

BY BON APPÉTIT



CELEBRATE THE SEASON

No matter the occasion or the season, glassware from the Kentucky Derby Store is the perfect accompaniment to any party. Shop today and peruse the complete collection of dinnerware and accessories that capture the tradition, pageantry, and elegance of the Kentucky Derby. Enter promo code Derby140 and receive $25 off your purchase of $100 or more.

Get in the Kentucky Derby spirit today at **kentuckyderbystore.com**



THE PERFECTLY SIZED REFRIGERATOR THAT PUTS HIGH QUALITY IN SMALL PLACES

This holiday season enjoy Liebherr's 24" compact refrigerator/freezer combination. This unit offers a tinier footprint for installations having upper cabinets, yet encompassing all the great features and benefits of a Liebherr.

Owners can enjoy ample storage space given the smart interior design. To find a dealer, visit Liebherr Refrigeration at **liebherr-appliances.com**



YOU CAN'T BEAT ZERO HEARTBURN*

Prilosec OTC® gives you zero heartburn, so why would you take anything else? Hint, you wouldn't. One pill each morning. 24 hours. Zero heartburn.*

Visit **www.prilosecotc.com/Promotions-Discounts** for available coupons or to request a sample of Prilosec OTC.

*It's possible while taking Prilosec OTC®. Use as directed for 14 days to treat frequent heartburn. Do not take for more than 14 days or more often than every 4 months unless directed by a doctor. May take 1 to 4 days for full effect. Not for immediate relief.

Prilosec OTC



BRING HEAT TO THE HOLIDAYS

The spicy, satisfying taste of Texas Pete® is just the thing to warm up your holiday gathering. Bring your loved ones close (and your Texas Pete® closer) and entertain this year with a southern twist. Cheers to another year of love and friendship.

The taste of Texas Pete® has been bringing friends together for 85 years. For more entertaining recipes that feature Texas Pete®'s sweet, spicy, and savory traditions, visit **texaspete.com**.



SAVE THE HIGH HEELS for the cocktail parties and the hours at the stove for your big holiday dinner. A casual Christmas breakfast—eaten in pajamas amid a flurry of wrapping paper—is a refuge. Making it should be a low-key affair, too: Here, do-ahead French toast soaks overnight in a vanilla custard, so the day-of prep involves little more than baking. Then just crisp the bacon in the oven—the ultimate technique for serving *all* the relatives at your house—and add a bright citrus salad. The only thing left to do is cue the Bing Crosby.

Baked French Toast with Pecan Crumble

ACTIVE 30 MINUTES TOTAL 3 HOURS 45 MINUTES (INCLUDES SOAKING TIME)

8 SERVINGS *Drying out the challah lets it absorb the custard without going to mush. You can also use brioche.*

FRENCH TOAST

- 1 1-lb. loaf challah, sliced 1" thick
- Unsalted butter, room temperature (for baking dish)
- 4 large eggs
- 4 large egg yolks
- 2 cups heavy cream
- 2 cups whole milk
- ¼ cup sugar
- 1 tsp. vanilla extract
- ½ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ½ tsp. kosher salt

PECAN CRUMBLE AND ASSEMBLY

- ½ cup pecans
- 2 Tbsp. chilled unsalted butter, cut into pieces
- 2 Tbsp. light brown sugar
- ¼ tsp. kosher salt
- Blackberry Syrup (for serving; see recipe, page 82)

FRENCH TOAST Spread out bread on a rimmed baking sheet; let stand overnight.

Butter a 13x9" baking dish. Cut bread so slices are similar in size. Arrange, overlapping, in rows in prepared dish.

Whisk eggs, egg yolks, cream, milk, sugar, vanilla, cinnamon, nutmeg, and salt in a medium bowl. Pour over bread, pressing bread to help it soak up custard. Cover and chill at least 2 hours.

DO AHEAD: Bread can be soaked 1 day ahead. Keep chilled.

PECAN CRUMBLE AND ASSEMBLY Preheat oven to 375°. Pulse pecans, butter, brown sugar, and salt in a food processor until nuts are coarsely chopped.

Scatter pecan crumble over soaked bread. Place dish on a rimmed baking sheet and cover tightly with foil. Bake until warmed through (a knife inserted into the center should feel warm to the touch), 25–30 minutes. Remove foil and bake until deeply browned, 35–40 minutes longer. Let cool slightly before serving with Blackberry Syrup.

DO AHEAD: Pecan mixture can be made 1 day ahead. Cover and chill. »



RISE & BAKE
GET UP A LITTLE EARLY TO POP THE FRENCH TOAST IN THE OVEN—IT'LL MAKE THE WHOLE HOUSE SMELL AMAZING.

THE **MENU**
Baked French Toast with Pecan Crumble
Blackberry Syrup
Pink Peppercorn Bacon
Citrus Salad with Tarragon



PHILADELPHIA Dark Chocolate Ganache Cheesecake

PREP TIME: 35 min. | **TOTAL TIME:** 6 hours (incl. refrigerating) | **MAKES:** 16 servings

- **1 1/2** cups HONEY MAID Graham Cracker Crumbs
- **3** Tbsp. sugar
- **1/3** cup butter or margarine, melted
- **4** pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- **1** cup sugar
- **1** tsp. vanilla
- **4** eggs
- **1** tub (8 oz.) COOL WHIP Whipped Topping (Do not thaw.)
- **6** oz. BAKER'S Bittersweet Chocolate
- **1** cup fresh raspberries

HEAT oven to 325°F.

MIX graham crumbs, 3 Tbsp. sugar and butter; press onto bottom of 9-inch springform pan.

BEAT cream cheese, 1 cup of sugar and vanilla with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

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

MICROWAVE COOL WHIP and chocolate in microwaveable bowl on HIGH 2 to 2 1/2 min. or until chocolate is completely melted and mixture is well blended, stirring after each minute. Cool 15 min.; slowly pour over cheesecake. Garnish with raspberries.

THE PHILADELPHIA STANDARD

cheesecakecheer.com

© 2013 Kraft Foods

Made with fresh milk, real cream and no preservatives.

Find more issues at
magazinesdownload.com





GO 4 GOURMET CONTEST

Home Cooks, Start Your Ovens.

Using each round's 4 ingredients plus anything else you choose, create an inspired dish for your chance to win a very Gourmet prize. Each challenge will have seven winners who will be rewarded for their creativity with a McCormick Gourmet prize box. One of those winners will also win the Grand Prize—a **Gourmet Pantry Refresh worth up to $1,000.** New ingredients will be announced every two weeks.

Cook

Create a Gourmet dish using this round's 4 ingredients and whatever else you like, then do what you do best.

Submit

Name, describe, and photograph your dish to enter into the challenge.

Win

Winners will be chosen based on the most imaginative and tempting entries!





And it all started with warm McCormick® Gourmet Collection Roasted Saigon Cinnamon.

McCormick Gourmet Collection Molten Spiced Chocolate Cabernet Cakes

Ingredients

- 4 oz. semi-sweet baking chocolate
- 1/2 cup (1 stick) butter
- 1 tbsp. Cabernet Sauvignon or other red wine
- 1 tsp. **Pure Vanilla Extract**
- 1 cup confectioners' sugar
- 2 eggs
- 1 egg yolk
- 6 tbsp. flour
- 1/4 tsp. **Saigon Cinnamon** or **Roasted Saigon Cinnamon**
- 1/4 tsp. **Ground Ginger**
- 1/8 tsp. **Ground Cloves** (optional)

Directions

MICROWAVE chocolate and butter in large microwavable bowl on HIGH 1 minute or until butter is melted. Stir with wire whisk until chocolate is completely melted. Stir in wine, vanilla and sugar until well blended. Stir in eggs and yolk. Stir in flour and spices. Pour batter evenly into 4 (6 oz.) buttered custard cups or soufflé dishes. Place on baking sheet.

BAKE in preheated 425°F oven 13 to 15 minutes or until sides are firm but centers are soft. Let stand 1 minute. Carefully loosen edges with knife. Invert onto serving plates. Sprinkle with additional confectioners' sugar. Serve immediately. Makes 4 servings.

For great-tasting recipes, menus and more, visit mccormickgourmet.com

©2013 McCormick & Co., Inc.





Blackberry Syrup

ACTIVE 20 MINUTES TOTAL 25 MINUTES

8 SERVINGS *The BA Test Kitchen likes Grade B maple syrup for its deep and rounded flavor.*

- **1 10-oz. bag frozen blackberries, thawed**
- **3 Tbsp. fresh lemon juice**
- **2 Tbsp. sugar**
- **1 cup pure maple syrup**

Bring blackberries, lemon juice, and sugar to a boil in a medium saucepan. Reduce heat and simmer, stirring occasionally, until berries soften and juices thicken slightly, 10–15 minutes. Remove from heat; stir in maple syrup. Let cool slightly before serving.

DO AHEAD: Syrup can be made 1 day ahead. Let cool; cover and chill.

Pink Peppercorn Bacon

ACTIVE 10 MINUTES TOTAL 45 MINUTES

8 SERVINGS *It might seem like a long time, but cooking the bacon until it's well-done means it'll stay crisp at the table.*

- **2 lb. thick-cut bacon (about 16 slices)**
- **2 Tbsp. cracked pink peppercorns**
- **1 Tbsp. coarsely ground black pepper**

Place racks in upper and lower thirds of oven; preheat to 400°. Line 2 rimmed baking sheets with foil and fit with wire racks. Place bacon on racks and sprinkle with half of pink and black pepper. Bake 15 minutes, turn, sprinkle with remaining pink and black pepper, and rotate baking sheets. Bake bacon until brown and crisp, 15–20 minutes longer.

Citrus Salad with Tarragon

ACTIVE 25 MINUTES TOTAL 25 MINUTES

8 SERVINGS *This no-heat method for making simple syrup also works in larger quantities. Try it using mint or lavender, too.*

- **¼ cup sugar**
- **¼ cup (packed) fresh tarragon leaves, plus more for serving**
- **4 blood oranges**
- **4 clementines**
- **2 navel oranges**
- **2 tangerines**

Combine sugar, ¼ cup tarragon, and ¼ cup water in a jar, cover, and shake until sugar is dissolved. Strain tarragon syrup through a fine-mesh sieve into a clean jar or small bowl; discard tarragon.

Using a sharp knife, remove peel and white pith from blood oranges, clementines, navel oranges, and tangerines; discard. Slice citrus crosswise into ¼"-thick rounds. Arrange citrus on a platter, drizzle with tarragon syrup (if your citrus is sweet, you may not want to use all of the syrup), and top with more tarragon leaves.

DO AHEAD: Syrup can be made 1 day ahead. Cover and chill.

THE **PLAN**

Two days ahead:
Dry out challah.

The day before:
Soak challah; chill. Make pecan crumble topping; chill. Prepare blackberry syrup and tarragon syrup; chill separately.

1½ hours ahead:
Top French toast with pecan crumble topping and bake. Slice all citrus and arrange on platter; chill.

45 minutes ahead:
Cook the bacon.

Just before serving:
Spoon tarragon syrup over citrus.

FOOD STYLING BY ALISON ATTENBOROUGH. PROP STYLING BY AMY WILSON.

GE Capital Retail Bank

optimizer+plus*

Introducing optimizer+plus

Great Rates + Safety = Peace of Mind.

Special Offer:

15-MONTH CD

1.15% APY[1]

On balances of $2,000 or more

Optimizer+plus is a suite of savings products from GE Capital Retail Bank. Build your savings safely with this CD.

- Great fixed rate for 15 months
- FDIC insured[2]
- Free Identity Theft Protection[3]

Call us at 1-800-753-6592 or visit us at myoptimizerplus.com to open an account using promo code BA15.

*Trademark of GE Capital Retail Bank.

[1] Annual Percentage Yields (APYs) are effective as of 11/05/13 and subject to change at any time without notice. The minimum balance required to earn the advertised APY is $2,000.00 and must be deposited in a single transaction. The minimum balance to open a CD is $2,000.00. A penalty may be imposed for early withdrawals. Fees may reduce earnings. After maturity, if you choose to roll over your CD, you will earn the base rate of interest in effect at that time. Visit myoptimizerplus.com for current rates, terms and account requirements. Rates apply to personal accounts only. Funds must come from a source other than a GE Capital Retail Bank deposit account.

[2] FDIC insurance up to $250,000.00 per depositor, per insured bank, for each ownership category.

[3] Identity Theft Protection Services are provided by Identity Theft 911.©

Deposit products and services provided by GE Capital Retail Bank. Member FDIC.

© 2013 GE Capital Retail Bank

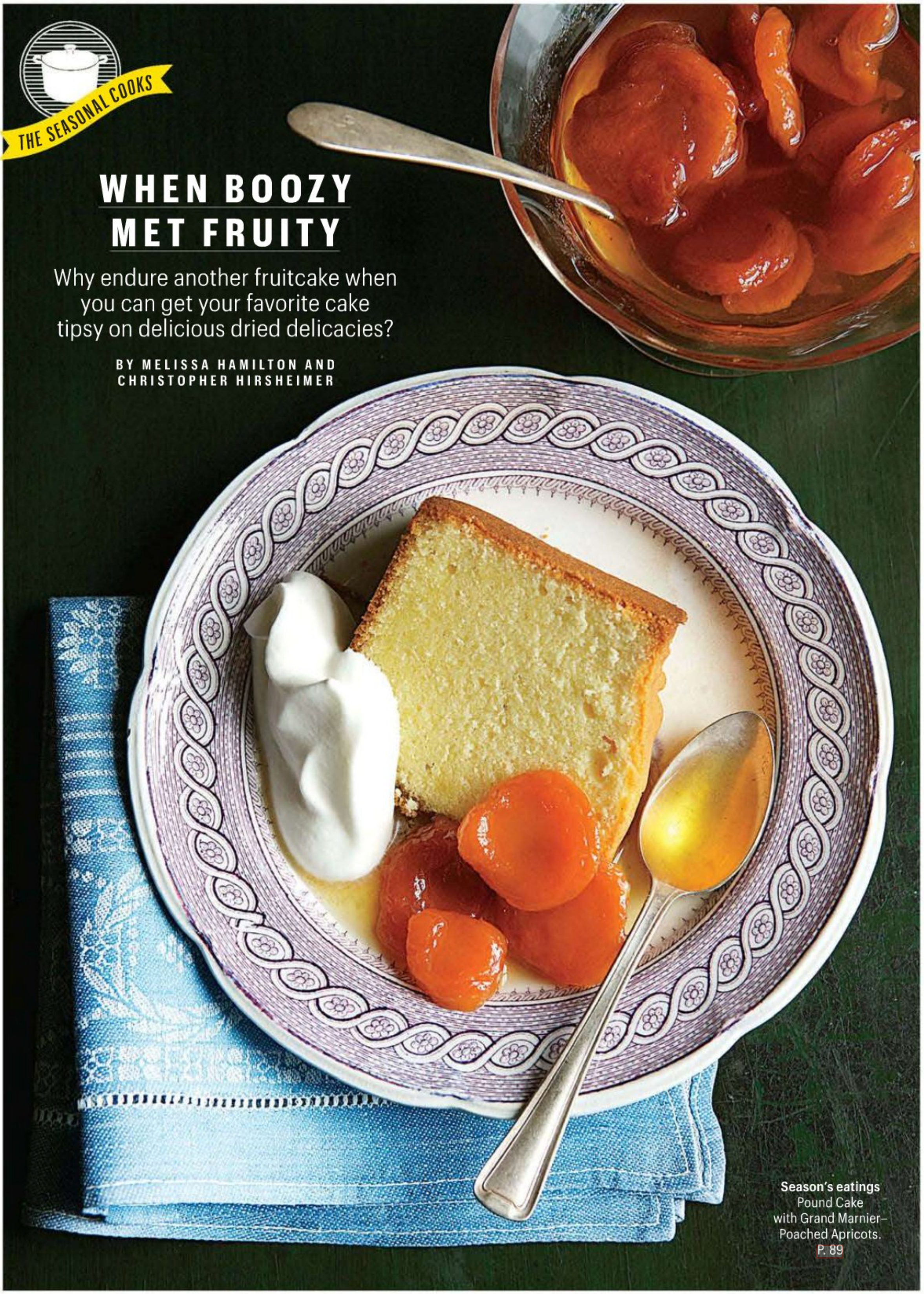
Find more issues at magazinesdownload.com

THE SEASONAL COOKS

WHEN BOOZY MET FRUITY

Why endure another fruitcake when you can get your favorite cake tipsy on delicious dried delicacies?

BY MELISSA HAMILTON AND CHRISTOPHER HIRSHEIMER



Season's eatings Pound Cake with Grand Marnier–Poached Apricots. P. 89

PHOTOGRAPHS BY HIRSHEIMER & HAMILTON

WINTER IS BAKING SEASON at Canal House. Of course, we make cookies and tarts, but we show our chops in our cakes—especially a fragile concoction of chocolate and hazelnuts with just enough flour to hold the thing together, and a dense, subtly sweet pound cake of elemental proportions (traditionally one pound each of butter, sugar, eggs, and flour) that can last up to a week... if it makes it that long. In our take on a lighter, more lovable fruitcake, we serve each with its own fruity and festive pairing.

To get started, we take stock of the pantry in early December, replenishing what's running low. The essentials: European-style butter, superfine cane sugar, and the very best flour (we like King Arthur). And since both of these cakes rely on eggs for leavening, we pick up several dozen from a nearby farm. Our favorite specialty shops supply us with hazelnuts and dried fruits—currants, Mission figs, California apricots, and ginger dredged in sugar. The counters fill up with bottles of liqueur—what better way to flesh out those fruits?—and we tuck a couple bottles of Champagne into the fridge to be popped when the cakes emerge.

Then we begin to bake. Out comes the big stand mixer. This tool means business. No beating by hand could ever do what its robust motor can: whisk egg whites into mounds of white clouds, transform softened butter from a rich yellow to a shade of pale cream, swirl superfine sugar until it melts into the batter. All this activity sets a cozy, cheerful mood against the weather outside. The cakes go into the ovens (yes, we have more than one!), then we set a timer so we don't wander away and forget them. But there is always that moment when the nose knows that they are done.

We serve the pound cake with dried apricots plumped in ginger syrup, and Mission figs swooning in Calvados are spooned alongside the chocolate cake. Both are rich and generous enough to serve a tableful. There is always some cake left over, and we wrap up slices and send them off with friends to prolong the pleasure of the meal—just the thing to do at this giving time of year. Will they last as long as fruitcake? Impossible. ■



In good spirits Rich chocolate-hazelnut torte with Calvados-spiked figs.

Chocolate Torte with Calvados-Poached Figs

ACTIVE 40 MINUTES TOTAL 2½ HOURS

10 SERVINGS *Cook the figs until just softened: Overcooking or intense boiling will render them tough instead of lush.*

CAKE

1 cup (2 sticks) unsalted butter, room temperature, plus more for pan
1 cup superfine sugar, divided, plus more for pan
8 oz. bittersweet chocolate, chopped
1¼ cups blanched hazelnuts
¼ cup all-purpose flour
2 Tbsp. unsweetened cocoa powder
1 tsp. kosher salt
6 large eggs, separated
1 tsp. vanilla extract
¼ tsp. cream of tartar

FIGS AND ASSEMBLY

⅔ cup Calvados (apple brandy)
⅔ cup granulated sugar
2 cups dried black Mission figs or pitted prunes (about 8 oz.), halved if large

CAKE Place a rack in middle of oven; preheat to 375°. Butter a 9"-diameter springform pan or cake pan and line with a round of parchment. Butter parchment and sprinkle pan with superfine sugar.

Melt chocolate in a heatproof bowl set over a saucepan of simmering water (bowl should not touch water), stirring, until smooth; let cool slightly.

Pulse hazelnuts, flour, cocoa powder, salt, and ¼ cup superfine sugar in a food processor until finely ground; sift through a medium-mesh sieve. Pulse any larger pieces again in food processor, if needed.

Using an electric mixer on high speed, beat 1 cup butter and remaining ¾ cup superfine sugar until light and fluffy, about 4 minutes. Add egg yolks, 1 at a time, beating to blend between additions. Beat in vanilla. Reduce speed to low; mix in melted chocolate. Gradually add dry ingredients, mixing just until combined.

Using clean beaters and with mixer on medium-high speed, beat egg whites and cream of tartar in a medium bowl until stiff peaks form.

Using a rubber spatula, fold ⅓ of whites into chocolate batter to loosen, then fold remaining whites into batter just until combined. Scrape batter into prepared pan.

Bake cake 20 minutes, then reduce oven temperature to 350° and bake until a tester inserted into the center comes out clean, 30–40 minutes longer. Transfer pan to a wire rack; let cake cool 30 minutes before unmolding to cool completely.

DO AHEAD: Cake can be baked 2 days ahead. Store tightly wrapped at room temperature.

FIGS AND ASSEMBLY Bring Calvados, granulated sugar, and ⅔ cup water to a boil in a small saucepan, stirring to dissolve sugar. Add figs, reduce heat to low, and simmer gently until figs are very soft, 20–25 minutes. Let cool.

Serve cake with figs and syrup.

DO AHEAD: Figs can be poached 1 week ahead. Cover and chill.

Find more issues at
magazinesdownload.com

TEACH YOUR KEURIG® K-CUP® BREWER A NEW TRICK

NOW YOUR KEURIG® K-CUP® BREWER
CAN MAKE DELICIOUS **MOCHA LATTES,**
CAPPUCCINOS AND CARAMEL MACCHIATOS.

For the love of *foam* at home visit Gevalia.com

GEVALIA
KAFFE

Kraft Foods is not affiliated with Keurig, Inc. KEURIG and K-CUP are registered trademarks of Keurig, Inc. Serving Suggestion.

Pound Cake with Grand Marnier–Poached Apricots

ACTIVE 45 MINUTES TOTAL 3 HOURS

12 SERVINGS *Beating the butter and sugar until light and fluffy is essential to this cake's moist, tender crumb. Master this crucial step in Prep School, page 148.*

CAKE

- **2 cups (4 sticks) unsalted butter, room temperature, plus more for pan**
- **3 cups all-purpose flour, plus more for pan**
- **1 tsp. kosher salt**
- **½ tsp. cream of tartar**
- **¼ tsp. ground cardamom**
- **2 cups superfine sugar**
- **6 large eggs**
- **½ cup heavy cream**
- **1 tsp. vanilla extract**

APRICOTS AND ASSEMBLY

- **⅔ cup Grand Marnier**
- **⅔ cup granulated sugar**
- **2 cups dried apricots (about 8 oz.)**
- **1 1½" piece peeled ginger, sliced**
- **Lightly sweetened whipped cream (for serving)**

SPECIAL EQUIPMENT: A 10"-diameter tube pan or angel food cake pan

CAKE Place a rack in middle of oven; preheat to 325°. Butter and flour pan.

Whisk salt, cream of tartar, cardamom, and 3 cups flour in a medium bowl.

Using an electric mixer on high speed, beat 2 cups butter until very light and fluffy, about 5 minutes. Reduce speed to low and gradually add superfine sugar. Increase speed to high and beat until very light and creamy, 6–8 minutes longer. Add eggs 1 at a time, beating to blend between additions. Beat in cream and vanilla. Reduce speed to low; gradually add dry ingredients, mixing until mostly combined. Finish mixing with a rubber spatula just until combined. Scrape batter into prepared pan.

Bake cake, rotating halfway through, until top is golden brown and a tester inserted into the center comes out clean, 70–80 minutes. Transfer pan to a wire rack; let cake cool completely before turning out.

DO AHEAD: Cake can be baked 3 days ahead. Store tightly wrapped at room temperature.

APRICOTS AND ASSEMBLY Bring Grand Marnier, granulated sugar, and ⅔ cup water to a boil in a small saucepan, stirring to dissolve sugar. Add apricots and ginger, reduce heat to low, and simmer gently until apricots are very soft, 20–25 minutes. Let cool.

Remove ginger just before serving. Serve cake with apricots and syrup and whipped cream.

DO AHEAD: Apricots can be poached 1 week ahead. Cover and chill.

Pound sign Cardamom-scented pound cake is paired with gingery Grand Marnier apricots.





NAVIGATOR

Santa's workshopping Soho's Crosby Street still feels like a secret.

I NY

Is there a place more magical than **New York City** during the holidays? Follow the *Bon Appétit* staff as we eat, drink, and shop at our favorite hometown spots

PHOTOGRAPH BY THOMAS IANNACCONE

Find more issues at magazinesdownload.com

UNITED

A STAR ALLIANCE MEMBER

land in more places

friendly

© 2013 United Airlines, Inc. All rights reserved. Includes destinations served by United Airlines, Inc. and United Express®.

More than 350 destinations in over 60 countries.

fly the friendly skies®

united.com/flyerfriendly

Find more issues at magazinesdownload.com

Find more issues at magazinesdownload.com


1


2



3


4


5


6

New York at Christmastime: Even the Grinchiest locals fall under its spell. While some head uptown to skate the Rockefeller Center ice rink or ogle the glittering shops along fancy Fifth Avenue, the team at *Bon Appétit* heads downtown for less-trodden holiday excursions. These are the neighborhoods of the city we editors like to call our own, the enclaves of boutique stores and low-key restaurants and bars where we'll be spending the snowy evenings. Join us. —*Julia Kramer*

NOHO

Christine Muhlke, executive editor

This less-touristed area checks off several boxes on my Christmas list: At **John Derian [5]**, I always find pretty ornaments, Astier de Villatte notebooks, and colorful napkins for friends. Photography lovers are given collectible tomes from **Dashwood Books**. My husband gets boots or a jacket from **Billy Reid**. And finally, I try on something from my favorite designer, **Zero + Maria Cornejo**, before meeting friends to explore the menu at the always-inspiring **Estela [1]**.

CHELSEA MARKET

Ashlea Halpern, special projects editor

Here I can score hard-to-find pastas at **Buon-Italia**, super-sharp Japanese knives at **Bowery Kitchen Supplies**, the cookbook of the moment at **Posman Books**, and hostess gifts at the **Filling Station** (hello, bourbon-smoked salt). To refuel, I order the *nopal* and *adobada* tacos **[6]** to go at **Los Tacos No. 1 [3]** and climb the steps to the **High Line**. The breathtakingly designed elevated path is a little less gridlocked in December. Besides, the people-watching is the best part.

UNION SQUARE

Andrew Knowlton, restaurant and drinks editor

Every holiday season, my older daughter, Julep, and I head to **ABC Carpet & Home**. We love picking out a few things for Julep's mom from the incredible (if aspirational) housewares selection. But the best thing about ABC this time of year is the old-school Santa Claus: No fake beard or bright red suit—this guy's the real deal, with a Victorian-style get-up. After we make it through the long line, it's time for a snack at the bar at **ABC Kitchen [2]**. Julep loves the seasonal special pizza, and I can't go here without getting the spicy crab toast **[4]** and a glass of Riesling. »

PHOTOGRAPHS BY CHRISTOPHER TESTANI.
PREVIOUS PAGE: ILLUSTRATION BY CLAIRE MCCRACKEN.

ADVERTISEMENT

HERITAGE MEETS INNOVATION™

A SERIES OF SIX VIDEO CONVERSATIONS BETWEEN VISIONARIES WHOSE VALUES ARE SHAPING THE FUTURE OF OUR CULTURE

Alice Waters founded the farm-to-table dining movement in 1971 when she opened the doors of Chez Panisse in Berkeley. Here, she talks with Carlo Mirarchi, who is pioneering the rooftop-to-table urban dining scene with his restaurant Roberta's in Brooklyn.

U.S. Trust is proud to present the ***Heritage Meets Innovation Conversation Series.*** At U.S. Trust, we connect our wide range of capabilities and insights to our clients' beliefs and goals, an approach that has been trusted by generations of families for over 200 years.



CAN SCHOOL KIDS CHANGE THE WAY WE ALL EAT FOR THE BETTER?

"The Edible Schoolyard project started because a principal in Berkeley wanted to beautify the school by planting fruits and vegetables. I felt it wasn't enough just to have a school garden, or even to have courses connected to that garden and to a kitchen classroom. We really needed to serve that food in the cafeteria. The conversation happens around the table. The kids work in the garden, and every day they experience gathering at the table and feeding themselves. Once they get involved with the process, they have ownership of it and they feel empowered. When kids grow the food and cook it, they all want to eat it."

— ALICE WATERS



Watch the entire conversation and the other five videos in the series:

ustrust.com/conversations

"For the next generation, if we can change how kids are educated and how their relationship with food begins, we can start a real cultural shift. We bring local school kids on tours of Roberta's garden and the Brooklyn Grange, our rooftop farm. They love getting dirty and messy and eating stuff right out of the ground. They don't have any negative connotations about working in dirt and running around with wet boots — all the stuff that, if you're not exposed to it early, just seems incredibly foreign. The cultural shift toward sustainability will happen in this country if we get these kids young enough."

— CARLO MIRARCHI

Presented by

U.S. TRUST

Bank of America Private Wealth Management

Individuals appearing in this advertisement are neither affiliated with, nor clients of, U.S. Trust.
U.S. Trust operates through Bank of America, N.A., Member FDIC.

Find more issues at magazinesdownload.com

PRIVATE BANKING

ELDERCARE

PHILANTHROPY

CREDIT & LIQUIDITY SOLUTIONS

ART FINANCING

FAMILY FINANCIAL EDUCATION

FARM, RANCH & TIMBERLAND

FINANCIAL & WEALTH PLANNING

PORTFOLIO MANAGEMENT

TRUSTEE & EXECUTOR SERVICES

ESTATE PLANNING

TRUSTS

SOCIALLY INNOVATIVE INVESTING

GLOBAL INSIGHTS

AN APPROACH BASED ON YOUR LIFE AND *values*

Giving back. Using a custom portfolio strategy. Planning ahead for future generations. All aspects of an approach that connects to a client's beliefs and goals. One that's been trusted for over 200 years. ustrust.com Life's better when we're connected™

Investment products:
Are Not FDIC Insured | Are Not Bank Guaranteed | May Lose Value
Credit and collateral subject to approval. Terms and conditions apply.
U.S. Trust operates through Bank of America, N.A., Member FDIC.
© 2013 Bank of America Corporation. All rights reserved. AR4EC00D

U.S. TRUST
Bank of America Private Wealth Management

THE LIST

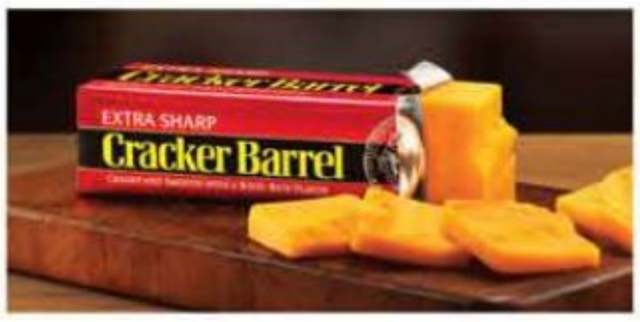
BY BON APPÉTIT



A RECIPE FOR THE PERFECT KITCHEN DESIGN BY BENJAMIN MOORE

Your kitchen deserves as much attention as your menu. Create this look with Benjamin Moore® colors and paint products. Walls: Cabernet 2116-30 in Aura® eggshell finish; cabinets and trim: Swiss Coffee OC-45 in Advance® high gloss; ceiling: Pale Moon OC-108 in Waterborne Ceiling Paint.

Get more ideas at
benjaminmoore.com



THE DISTINCTIVELY SMOOTH AND SHARP TASTE OF CRACKER BARREL CHEDDAR

Cracker Barrel cheddar's deliciously distinctive taste comes from the unlikely combination of bold sharpness and smooth creaminess. By adding cream to a cheese that undergoes a unique aging process, the result is not only incredibly tasty, but also incredibly hard to describe. It's like nothing else in the dairy aisle. You have to try it to fully understand it.

Discover more Cracker Barrel cheese at
facebook.com/crackerbarrelcheese



ENTER TO WIN KITCHENAID® APPLIANCES WITH MIONETTO PROSECCO!

Join Mionetto Prosecco USA on Facebook for a chance to win premium appliances from KitchenAid. With crisp, fresh fruit aromas and flavors of white peach, golden apple, and honey, Mionetto Prosecco Brut pairs with all varieties of cuisines. Together, Mionetto and KitchenAid are the perfect hosts for your next dinner party!

Enter at **facebook.com/mionettoproseccousa**

Learn more about food pairings, cocktail recipes, and entertaining inspiration at
mionettoproseccousa.com

MIONETTO
Bollicine Italiane



THE CHEESECAKE LOVER'S DILEMMA

Triple chocolate cheesecake? Mini lemon blueberry cheesecake? Pumpkin swirl cheesecake? Philadelphia apologizes for making it so hard to choose which rich, creamy, decadent cheesecake to bake for the holidays. But one thing's for sure—your guests will be in for some unforgettable treats.

To see all the delicious possibilities, go to **cheesecakecheer.com**



GO 4 GOURMET

Show us how you celebrate the best seasonal flavors. Use your culinary creativity to turn four ingredients—plus anything else you choose—into a flavorful, inspiring dish. Seven biweekly winners will be rewarded for their originality, and one grand-prize winner will win a pantry refresh.

Get started at
go4gourmet.mccormick.com


8


7

CROSBY STREET

Patrick Janelle, tablet designer

If you venture off the main shopping streets in Soho, you'll see why I love living in this area. I start early near Crosby Street, one of my favorite strips. **Café Integral** (inside the upscale designer and vintage store **American Two Shot**) is the first stop for my daily cortado. Around the corner, I browse clothing and accessories at **Saturdays Surf NYC** [10]. (I love that I can get a well-cut oxford in a range of colors.) Then I head to the **Smile to Go**, whose house-made granola with fruit and yogurt will offset any holiday-party overindulging.

SULLIVAN STREET

Meryl Rothstein, senior associate editor

After eyeing the serving trays at **Global Table** (the kind of housewares shop you wish you could live in), I stop into **Dominique Ansel Bakery** for a buttery, caramelized *kouign amann* [7] and a coffee. (Don't worry: the Cronut crowd will be long gone by afternoon.) If it's closer to cocktail hour, I swing by the open-all-day bar at Andrew Carmellini's **The Dutch** for a drink and a slice of the best pie in the city.

WEST VILLAGE

Julia Bainbridge, senior Web editor

Although I'm a Brooklyn girl, come the holidays I'm drawn to the West Village for its unique boutiques. I start at **Castor & Pollux**, which stocks the yummiest biscuit-brown sweaters. I can find delicate pieces of jewelry at **Ginette NY**, like a simple monogrammed disc on a fine gold chain for my stylish-if-I-have-anything-do-with-it niece. And I'll never turn down an afternoon glass of Sherry at the **Blue Ribbon Downing Street Bar**—shopping can be hard work!


9


10

BLEECKER STREET

Adam Rapoport, editor in chief

Ever since this strip morphed into the Madison Avenue of the West Village, it's where I head for presents. To **Aesop** [11] for pricey (but awesome!) soaps and lotions, then **Jo Malone** for my sister (scented candles, fragrances), and **Brunello Cucinelli** and **Double RL** (for myself, though mostly just to ogle the windows). Then I dip into tiny **Buvette** [9], New York's most charming restaurant. A glass of white, a *croque-monsieur* [8], maybe a macchiato, all at the marble-topped bar. Perfect.

For more info, see Sourcebook on page 156.


11

HOLIDAY BUZZ

Fuel up (and rest) at three of our favorite coffee bars.

Stumptown Coffee Roasters

The Greenwich Village outpost of this indie darling feels like a gorgeous wood-paneled library, harking back to the building's days as a bookstore. Well-curated magazines and generously spaced tables encourage settling in with a latte from the custom-designed La Marzocco.

La Colombe Coffee Roasters

This mini chain's Noho location is light-soaked even on a dreary day. We love everything, from the charming mugs to the surge we get from the bottled Pure Black iced coffee, even in winter. Best of all, we can usually snag a seat.

Blue Bottle Coffee

The Chelsea shop of this Bay Area roaster caters to coffee wonks with a Japanese-style bar on the mezzanine, where single-origin coffees are brewed in glass-bulbed siphons, and waffles are made to order. We can't stop in for a coffee without picking up a savory shortbread cookie.

WHERE TO STAY: NEW YORK CITY

Designed like an affordable, downtown Carlyle (albeit with cooler light fixtures and a buzzier restaurant), the newly opened **Marlton Hotel** is within striking distance of most of the neighborhoods on our list. Splashing out? Get a suite at **The NoMad Hotel** and enjoy three-star room service in your own living room.

PHOTOGRAPHS BY CHRISTOPHER TESTANI


YOUR STORY STARTS
HERE.
IT STARTS WITH A
SIGH.
LET YOURSELF GO.
ARIZONA
GRAND CANYON STATE
Start your story at arizonaguide.com/BA or call 1.877.817.6249
MIRAVAL RESORT AND SPA, TUCSON, ARIZONA

ADVERTISEMENT

'TIS THE SEASON TO GIVE TRUFFLES

NEW GODIVA Signature Truffle Gift Box

FEATURING 5 NEW FLAVORS





There's a reason **GODIVA CEO Jim Goldman** calls this box **"the best box of chocolates ever."** With a sophisticated, elegant design and a fresh assortment of the highest quality truffles **(including 5 brand new flavors)**, it's pure gift-giving perfection.

GODIVA

Belgium 1926

Give generously at **godiva.com/signaturetruffles**

Nutty & Nice

THE BUTTERSCOTCH WALNUT TRUFFLE



GODIVA

Belgium 1926

ONE OF 36 DELIGHTFULLY RICH AND DELICIOUSLY COMPLEX TRUFFLES IN THE SIGNATURE GIFT BOX

EVERY TRUFFLE TELLS A STORY™

GET THE INSIDE STORY (AND THE PERFECT GIFT) AT WWW.GODIVA.COM/TRUFFLES



ROASTED-ALMOND THUMBPRINTS

P. 105

CHEWY MOLASSES COOKIES

P. 109

A *BA* MAKE-AHEAD PRIMER

COOKIES!

HOW TO MIX, ROLL, FREEZE, SLICE, DECORATE, AND GIFT THE SEASON'S CRISPIEST, CRUMBLIEST, MOST DELICIOUS TREATS BEFORE THE HOLIDAYS EVEN BEGIN

by **ALISON ROMAN** *photographs by* **MICHAEL GRAYDON + NIKOLE HERRIOTT**

LET'S GET STARTED

All the tools you need to turn your kitchen into a cookie factory. (Elves not included.)



SUGAR SHAKER

For even dusting, a fine-mesh steel top is key. *Ateco, $7; amazon.com*



OFFSET SPATULA

Irreplaceable for smooth, controlled icing. *Ateco, $5; kitchenworksinc.com*

No Silpat? Use parchment paper.



BAKING MAT

One secret to cookies that don't stick. *Silpat, $25; bedbathandbeyond.com*

Short a pin? Try a wine bottle.



ROLLING PIN

Dowel-style pins offer more control for even rolling. *$70; herriottgrace.com*



BAKING SHEET

Rimmed edges stop cookies from sliding to the floor. *Cuisinart, $30; macys.com*

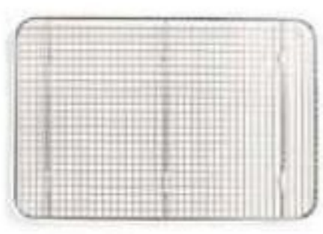
BOWL SCRAPER

Handy for mixing, portioning, and shaping dough. *Matfer, $6; jbprince.com*



DIGITAL KITCHEN TIMER

No more burnt bottoms! *Taylor, $19; amazon.com*



GRIDDED RACK

To keep cookies from steaming as they cool. *$13; surlatable.com*



STAR CUTTER

Simple shapes bake truest to form. *$2; Broadway Panhandler, 212-966-3434 to order*

EXTRA-CREDIT GEAR

Raise your baking game with this next-level equipment.

PASTRY BAG

Disposable plastic makes for easy cleanup. *Ateco, $7 for ten; surlatable.com*



STAND MIXER

For speed and output, the stand mixer stands alone. *$350; kitchenaid.com*



OVEN THERMOMETER

Dials lie. Hang this off the middle rack to know the true temperature. *Taylor, $10; target.com*

SUGAR COOKIES ARE A HOLIDAY WORKHORSE

They're crisp yet tender, keep their shape when baked, and, yes, taste great, too. But the number-one reason sugar cookie dough is such a seasonal smash is its versatility: You can slice and bake it, roll it thinly for cutouts, or load it into a cookie press for spritzes. For handling tips, see Prep School, page 148.

ULTIMATE SUGAR COOKIES

- ¾ tsp. kosher salt
- ½ tsp. baking powder
- 3 cups all-purpose flour, plus more for rolling
- 1¼ cups (2½ sticks) chilled unsalted butter, cut into ½" pieces
- 1 cup sugar
- 1 large egg
- 1 large egg yolk
- 1 tsp. vanilla extract

Place racks in lower and upper thirds of oven; preheat to 325°. Whisk salt, baking powder, and 3 cups flour in a small bowl. Using an electric mixer on high speed, beat butter and sugar until well combined (butter does not need to be fluffy), about 3 minutes. Add egg, egg yolk, and vanilla; beat just to combine. Reduce speed to low and gradually add dry ingredients; mix just to combine. Form dough into two ¾"-thick disks; wrap in plastic. Chill at least 2 hours.

Let 1 disk of dough sit at room temperature until softened slightly, about 5 minutes. Roll out on a lightly floured sheet of parchment paper until about ¼" thick, dusting with flour as needed (if dough gets soft or sticky, chill on parchment until firm). Cut out shapes with floured cookie cutters; transfer to parchment-lined baking sheets.

Bake cookies, rotating baking sheets halfway through, until edges are golden, 12–16 minutes, depending on size. Transfer to wire racks and let cool. Repeat with scraps and remaining dough.

Decorate cooled cookies as desired.

MAKE AHEAD Cookie dough can be made 1 month ahead; freeze instead of chilling. Cookies can be baked (left undecorated) 2 weeks ahead; wrap tightly and freeze. *MAKES 2–3 DOZEN, DEPENDING ON SIZE*

THE MOST ROYAL OF ICINGS

The only decorating icing you'll ever need.

Using an electric mixer on medium-high speed, beat **3¼ cups powdered sugar** and **2 large egg whites*** until white, thickened, and tripled in volume, about 5 minutes. Add water by the tablespoonful until icing no longer holds a peak. Divide icing into smaller bowls and color with food coloring as desired. *MAKES ABOUT 2 CUPS*

MARKET BY JOANNA SCIARRINO. PHOTOGRAPHS: DANNY KIM; ZACH DESART (PASTRY BAG). OPPOSITE: PHOTOGRAPHS BY DANNY KIM (PAINTING STEPS). FOOD STYLING BY DAWN PERRY.
*RAW EGG IS NOT RECOMMENDED FOR INFANTS, THE ELDERLY, PREGNANT WOMEN, PEOPLE WITH WEAKENED IMMUNE SYSTEMS...OR PEOPLE WHO DON'T LIKE RAW EGG. BUT THEY WON'T HAVE TO FORGO THIS ICING ALTOGETHER: MIX 5 TBSP. MERINGUE POWDER WITH ⅓ CUP WATER INSTEAD.

Find more issues at magazinesdownload.com

TASTE THE RAINBOW!

These sugar cookies get their crazy stripes thanks to luster dust, a type of decorating powder used to add shine, sparkle, and color to sweets. Go to *nycake.com* for a broad selection.

PAINT THE COVER

FIND YOUR INNER PICASSO Painting sugar cookies like these is easier than it looks—once you master the icing.



1. Using a pastry bag with a small plain tip, pipe a thin border of royal icing (see recipe, opposite) just inside the cookie's edge.

2. Fill in with icing, working in concentric circles for rounds, top to bottom for squares. Use an offset spatula to smooth and fill in gaps. Let icing set until firm and dry, at least 2 hours.

3. In a small bowl, combine about 1 teaspoon colored luster dust (see above) with a few drops of lemon extract, adding more extract as needed until the mixture is the consistency of thin paint. Use a small brush to paint designs onto the icing, blotting brush on paper towel as needed.

SEND IT CROSS-COUNTRY!

Thanks to obscene amounts of butter, shortbread stays tender for days. That, combined with its sturdy structure, makes it the ideal cookie for shipping.

← SHORTBREAD IS THE PERFECT BLANK CANVAS

Though delicious in its simple, unadulterated state, shortbread is also ripe for innovation. This slightly savory version features rosemary and a touch of of-the-moment caraway, but the possibilities are endless. If you've got the time, make a double batch and keep the second pan uncut in the freezer for last-minute visitors.

ROSEMARY AND TOASTED-CARAWAY SHORTBREAD

- 1 tsp. caraway seeds
- 1 cup (2 sticks) chilled unsalted butter, cut into ½" pieces
- ½ cup granulated sugar
- ¼ cup powdered sugar
- ½ tsp. kosher salt
- 2½ cups all-purpose flour
- 2 tsp. finely chopped fresh rosemary, plus whole leaves
- 1 large egg, beaten to blend
- Coarse sanding sugar (for sprinkling)

Preheat oven to 350°. Toast caraway seeds in a small dry skillet over medium-high heat, tossing occasionally, until fragrant, about 2 minutes. Coarsely chop; set aside.

Using an electric mixer on medium-high speed, beat butter, granulated sugar, powdered sugar, and salt until very light and fluffy, 7–10 minutes (beating air into butter makes for tender shortbread). Reduce speed to low and add flour, caraway, and 2 tsp. chopped rosemary; mix just to combine. Dough will look shaggy and a little dry (it's not!).

Press dough into two 8"-diameter cake pans. Brush with egg, sprinkle with sanding sugar, and top with rosemary leaves.

Bake until shortbread is golden brown and sides pull away from pan, 20–25 minutes. Transfer pan to a wire rack; let cool in pan before turning out and cutting into wedges or bars.

MAKE AHEAD Shortbread dough can be made 1 month ahead; wrap tightly and freeze. Shortbread can be baked 1 week ahead; store wrapped tightly at room temperature. *MAKES 1½–2 DOZEN*

The Sweet Lowdown

Four types of sugar might seem excessive, but trust us—you'll be reaching for them all baking season long.



GRANULATED

The ubiquitous sweetener found in most cookie doughs. Go for the regular white stuff, not superfine.



BROWN

A must for chewy cookies. Light brown is more commonly used and has a less assertive flavor than dark, but swapping is fine.



POWDERED

This snowy sugar makes cookies tender and, thanks to a hint of cornstarch, golden-brown delicious. It's also essential for icing.



COARSE

Whether raw or sanding sugar, it's primarily used in decorating to add bling and texture.



↑ ANYONE CAN BAKE COOKIES (EVEN NON-BAKERS)

Hand off this dough to the kids—or anyone with questionable baking skills—and let them go to town. Thumbprints can be any shape or size, and the fillings are customizable.

ROASTED-ALMOND THUMBPRINTS

- 1½ cups all-purpose flour
- 1½ cups unsalted, roasted almonds
- 1 tsp. baking powder
- ½ tsp. kosher salt
- 1 cup (2 sticks) unsalted butter, room temperature
- ½ cup granulated sugar
- 1 large egg
- 1 tsp. vanilla extract
- ½ cup coarse sanding or raw sugar
- Jams and/or lemon curd (for filling)

Place racks in lower and upper thirds of oven; preheat to 375°. Pulse flour and almonds in a food processor until almonds are very finely ground. Add baking powder and salt and pulse to blend. Using an electric mixer on high speed, beat butter and sugar until light and fluffy, about 4 minutes. Add egg and vanilla and beat until pale and fluffy, about 4 minutes. Reduce speed to low and gradually add dry ingredients; mix just to combine.

Place sanding sugar in a shallow bowl. Scoop out dough by the tablespoonful and roll into balls (if dough is sticky, chill 20 minutes). Roll in sugar and place on 2 parchment-lined baking sheets, spacing 2" apart. Using your thumb, make a deep indent in each ball. (For more exaggerated cracks, bake dough 5 minutes before indenting.)

Bake cookies, rotating baking sheets halfway through, until golden, 12–14 minutes. Transfer to wire racks and let cool. Fill with jam or curd (use a small spoon).

MAKE AHEAD Cookies can be baked (but not filled) 2 weeks ahead; wrap tightly and freeze. Thaw before filling. Cookies can be filled 1 day ahead; store airtight at room temperature. *MAKES ABOUT 4 DOZEN*

BAKER'S WISDOM

"Yes, cookie scoops make scooping faster. But they also ensure that every cookie has the same amount of dough, so each bakes in the same time."

—DORIE GREENSPAN, *CHEF AND OWNER, BEURRE & SEL*

PHOTOGRAPHS: DANNY KIM (SUGARS)



For more on wrapping, see page 22.

*Don't forget the twine ($15; whiskergraphics.com)!

Beyond the Tin

How you package your cookies says as much about your gifting style as what you bake.

BOXES
Charles Lahti's silkscreened cartons are so ornate, you don't need gift wrap. *Blue Manheim Box, $10; katespaperie.com*

BAGS
Diagonal stripes are cheerful without being over-the-top kitschy. *Bigger Bitty Bags, $6 for 20; whiskergraphics.com*

JARS
An airtight lid is ideal for locking in freshness. *Le Parfait Canning & Storage Jar, $11 for one-liter jar; kaufmann-mercantile.com*

TIFFINS
Aluminum lunch pails with rubber-sealed lids are unexpected but practical. *Food Carrier, $18; objectsofuse.com*

BAKER'S WISDOM

"To keep cookies fresh, put a slice of bread in an airtight container. As the cookies lose moisture, they pull that mojo from the bread. Magic!"

—CHRISTINA TOSI, *CHEF AND OWNER, MOMOFUKU MILK BAR*

Tough Cookies?

A trio of common baking conundrums—and how to troubleshoot them.

Q *Some of my cookies look like pancakes, others like biscuits, but it's the same dough! What gives?*

A Did you scrape the bowl while mixing in the flour? Didn't think so. Pieces of butter love to hide at the bottom, especially with stand mixers. This means that when you scoop, you'll get some cookies with too much butter (these spread and get greasy), while others have excess flour (the biscuits). Be sure to scrape *all* the way down.

Q *My cookies are flat and lifeless. How come?*

A Whenever a cookie recipe calls for creaming the butter and sugar, you want to *cream* that butter and sugar. It builds air into the dough, giving you a nice puffed texture. For more on creaming, see Prep School, page 148.

Q *Will swapping ingredients ruin my cookies?*

A Not if you approach it with caution. When switching whole nuts, say, choose a substitute of similar size, like pistachios for almonds. Also swappable: bittersweet and semisweet chocolate, light and dark brown sugar, one dried fruit for another, and the spices in a spiced cookie (e.g., nutmeg for cardamom, and mace for cloves).

YOUR FREEZER IS YOUR FRIEND

You've got a lot of cookies to make, so do yourself a favor and clear some freezer space. Many doughs can be made as far as a month ahead if wrapped properly. (That means airtight! In plastic!) Logs of slice-and-bakes—like these Chocolate-Pistachio Sablés—store best. And guess what? No need to defrost before slicing and zipping them into the oven.

CHOCOLATE-PISTACHIO SABLÉS

2½ cups all-purpose flour
½ cup unsweetened cocoa powder
¾ tsp. kosher salt
¼ tsp. baking soda
1¼ cups (2½ sticks) unsalted butter, room temperature
1¼ cups (lightly packed) light brown sugar
1 tsp. vanilla extract
1 large egg white
5 oz. bittersweet or semisweet chocolate, chopped
1 cup unsalted, shelled raw pistachios, coarsely chopped
Flaky sea salt (such as Maldon)

Whisk flour, cocoa powder, kosher salt, and baking soda in a medium bowl. Using an electric mixer on high speed, beat butter, brown sugar, and vanilla until light and fluffy, about 4 minutes. Reduce speed to low and gradually add dry ingredients; mix just to combine, then mix in egg white. Fold in chocolate and pistachios.

Divide dough into 4 pieces. Roll each piece into an 8"-long log about 1½" in diameter, pushing dough together if it feels crumbly. Wrap tightly in parchment paper and chill until firm, at least 4 hours. (The colder your dough, the easier it will be to slice.)

Place racks in lower and upper thirds of oven; preheat to 350°. Working with 1 log of dough at a time and using a serrated knife, cut logs into ¼"-thick rounds and transfer to 2 parchment-lined baking sheets, spacing ½" apart.

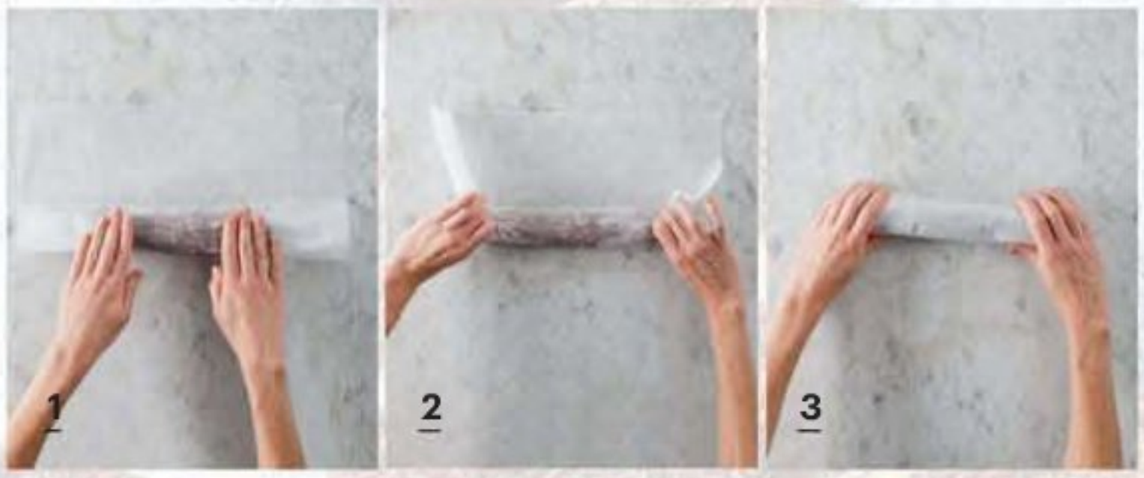
Sprinkle cookies with sea salt and bake, rotating baking sheets halfway through, until set around edges and centers look dry, 10–12 minutes. Transfer to wire racks and let cool.

MAKE AHEAD Cookie dough can be made 1 month ahead; freeze instead of chilling. Slice frozen logs into rounds just before baking. *MAKES ABOUT 8 DOZEN*

MARKET BY JOANNA SCIARRINO. PHOTOGRAPHS: DANNY KIM (PACKAGING); ZACH DESART (LOG STEPS). FOOD STYLING BY DAWN PERRY (LOG STEPS).

Find more issues at magazinesdownload.com

MASTER THE DOUGH LOG Every great slice-and-bake begins here.



1. Divide dough into 4 pieces. Place each piece in the center of a sheet of parchment paper and form into a log, about 8" long and 1½" in diameter.

2. Just like you'd roll up a poster, wrap the parchment around the log, smoothing the paper and pressing out air with your hands. Twist the ends of the parchment tightly to compact the dough log.

3. After wrapping, roll log on a flat surface to create a tight cylinder. Let chill at least 1 hour before slicing and baking, or wrap tightly in plastic if freezing.

SPRING FOR GOOD COCOA!

For a nice, dark color and deep, rich flavor, seek out a high-quality cocoa powder like Valrhona or Scharffen Berger.

PLAY WITH YOUR FOOD!

We like saltines for their saltiness and flaky texture, but this Salted Honey and Chocolate Bark would be just as delicious with a base of club or graham crackers, or chocolate wafers.



ENABLE COOKIES

To see how to decorate this year's holiday treats, watch our video tutorials on a tablet. Download the app at **bon appetit.com/tablet**



COOKIES DON'T NEED TO BE CUTE

Sparkly candy canes and winking snowmen aren't for everyone. Salted Honey and Chocolate Bark is a sweet-and-salty confection that even the manliest of men would be pleased to nibble on—or make. No cookie cutters, sprinkles, or icing necessary.

SALTED HONEY AND CHOCOLATE BARK

- **12 oz. saltine or Ritz crackers**
- **1 cup sugar**
- **½ cup honey**
- **½ cup (1 stick) unsalted butter, cut into pieces**
- **1 tsp. baking soda**
- **6 oz. bittersweet or semisweet chocolate, melted**
- **½ cup dried tart cherries or sweetened dried cranberries**
- **2 Tbsp. coffee beans, crushed**
- **¼ cup roasted hazelnuts, chopped**
- **2 Tbsp. roasted cacao nibs**
- **2 tsp. flaky sea salt (such as Maldon)**

SPECIAL EQUIPMENT: A candy thermometer

Preheat oven to 350°. Using your hands, coarsely crumble crackers onto a parchment-lined baking sheet. Toast in oven until golden brown, 8–10 minutes. Transfer baking sheet to a wire rack and let crackers cool.

Meanwhile, heat sugar, honey, and butter in a medium saucepan over medium-high heat, stirring occasionally, until butter is melted. Fit saucepan with thermometer and cook, whisking frequently, until thermometer registers 300°, 8–10 minutes. Remove from heat and stir in baking soda (mixture will bubble vigorously). Quickly pour mixture over crackers, spreading to coat evenly. Let cool completely.

Drizzle chocolate over cooled crackers; immediately top with cherries, coffee beans, hazelnuts, and cacao nibs and sprinkle with salt. Chill until chocolate is hardened, at least 10 minutes. Break bark into pieces.

MAKE AHEAD Bark can be made 3 days ahead. Wrap tightly and keep chilled.

12 SERVINGS

Raid Your Pantry

Free yourself from the holiday spice rack with these unexpected add-ins.



FRESH HERBS

We like chopped rosemary in our shortbread, but other hardy herbs (thyme, oregano, sage) work well, too.



SALTY SNACKS

Try folding pretzels or potato chips into slice-and-bakes or chunky cookie doughs, à la Momofuku Milk Bar.



MATCHA

To make green-tea shortbread, add 1 tablespoon of *matcha* to dry ingredients when mixing the dough.



BLACK SESAME SEEDS

For a black-and-white twist, brush raw logs of sugar-cookie dough with egg wash and roll in seeds before baking.



MOLASSES IS THE SECRET TO CHEWY COOKIES

You know that cookie with the slightly crisp edges, chewy center, and magical ability to stay fresh for days? That's the sweet, sassy molasses talking. Lightly spiced, addictively chewy, and unapologetically molasses-y, this is our favorite version yet of the classic holiday cookie.

CHEWY MOLASSES COOKIES

- **2 cups all-purpose flour**
- **2 tsp. baking soda**
- **1½ tsp. ground cinnamon**
- **1 tsp. ground ginger**
- **¾ tsp. ground cardamom**
- **½ tsp. kosher salt**
- **1 large egg**
- **½ cup (1 stick) unsalted butter, melted**
- **⅓ cup granulated sugar**
- **⅓ cup mild-flavored (light) or robust-flavored (dark) molasses**
- **¼ cup (packed) dark brown sugar**
- **Coarse sanding or raw sugar (for rolling)**

Place racks in lower and upper thirds of oven; preheat to 375°. Whisk flour, baking soda, cinnamon, ginger, cardamom, and salt in a small bowl. Whisk egg, butter, granulated sugar, molasses, and brown sugar in a medium bowl. Mix in dry ingredients just to combine.

Place sanding sugar in a shallow bowl. Scoop out dough by the tablespoonful and roll into balls (if dough is sticky, chill 20 minutes). Roll in sugar and place on 2 parchment-lined baking sheets, spacing 2" apart.

Bake cookies, rotating baking sheets halfway through, until cookies are puffed, cracked, and just set around edges (over-baked cookies won't be chewy), 8–10 minutes. Transfer to wire racks and let cool.

MAKE AHEAD Cookie dough can be made and rolled into balls 2 weeks ahead. Freeze on a baking sheet; transfer to resealable plastic bags. Let sit at room temperature 30 minutes before rolling in sugar. *MAKES 2½ DOZEN*

FOOD STYLING BY SUSAN SPUNGEN. PROP STYLING BY KAITLYN DU ROSS.

BAKER'S WISDOM

"If you have a marathon baking day ahead, do your *mise en place* the night before. When everything is measured out, the actual baking goes very quickly."

—**ALICE MEDRICH,** *AUTHOR,* SERIOUSLY BITTER SWEET

Roasts WITH THE MOST

WHETHER YOU BUILD YOUR FEAST AROUND A CHILE-LACED PORK SHOULDER OR AN ICONIC PRIME RIB, NOTHING SAYS HOLIDAY LIKE ONE OF THESE MAGNIFICENT ROASTS

By **TAYLOR BOETTICHER AND TOPONIA MILLER** Photographs by **GENTL & HYERS**

PORK SHOULDER AL' DIAVOLO

P. 116



BUTCHER'S TIP

A pork shoulder consists of the picnic and the Boston butt. The latter, used here, is from the top of the shoulder. It has a thicker fat cap and a tidier shape, which makes it better suited for long, slow roasts and easier to slice.

Find more issues at magazinesdownload.com

MEET YOUR BUTCHERS

Taylor Boetticher and Toponia Miller run the Fatted Calf Charcuterie in Napa and San Francisco. Their first book, In the Charcuterie *(Ten Speed Press), is out now.*

Twist on a Classic

LAMB POT ROAST WITH ORANGES AND OLIVES

P. 117

BUTCHER'S TIP

With pot roast, the right vessel is key. Use an enameled cast-iron braiser or Dutch oven, making sure it's larger than your roast. If the fit is too snug, the meat will steam and you'll miss out on a gorgeous, caramelized exterior.

THIS PAGE: SKIN SILHOUETTE PLATTER, ROSENTHALUSA.COM



BUTCHER'S TIP

Sausage stuffings are a good choice for leaner cuts (like this turkey breast) and meats such as veal and rabbit, plus smaller birds. It provides not only flavor but added fat to keep the meat moist.

BOUDIN BLANC–STUFFED TURKEY BREASTS WITH CHESTNUTS

P. 116

Beauty

BUTCHER'S TIP

When you start with the most indulgent cut of beef out there, salt and pepper are really all you need for seasoning. This roast is about execution, so make sure your oven temperature and meat thermometer are double-checked.

STANDING RIB ROAST WITH AIOLI

P. 117

THE Splurge

Find more issues at magazinesdownload.com

THE Crowd-Pleaser

BELGIAN ALE–BRAISED BRISKET

P. 116



THIS PAGE: BARONESSE BOWL AND PLATTER, ROSENTHALUSA.COM. OPPOSITE PAGE: LANDSCAPE PLATTER, ROSENTHALUSA.COM. LES COUTEAUX D'ORFÉVRE CHOPPING KNIFE, PUIFORCAT.COM FOR INFO.

BUTCHER'S TIP

Slice boneless cuts like this brisket across the grain. The meat will be much easier to cut if it's made a day or two ahead of time and allowed to rest in its own braising liquid. Skim fat before gently reheating.

BOUDIN BLANC–STUFFED TURKEY BREASTS WITH CHESTNUTS

8 SERVINGS *For step-by-step photos and information on stuffing, rolling, and tying the meat, turn to Prep School on page 155.*

TURKEY AND BRINE

- ½ cup kosher salt
- ¼ cup sugar
- ¼ cup sweet white wine (optional)
- 2 skin-on, boneless turkey breasts (about 4 lb. total)

BOUDIN BLANC

- 2 Tbsp. coarse fresh breadcrumbs
- ¼ cup heavy cream
- 1 cup low-sodium chicken broth
- ½ cup roasted chestnuts from a jar
- 1 Tbsp. Cognac or brandy
- 2 bay leaves
- 1 tsp. kosher salt, plus more
- 1 tsp. yellow mustard seeds
- ¾ tsp. coriander seeds
- 1 whole allspice
- 1 whole clove
- ¾ tsp. white peppercorns
- 1 lb. ground pork belly or ¾ lb. ground pork and ¼ lb. finely chopped bacon
- 1 Tbsp. finely chopped fresh thyme
- ⅛ tsp. ground mace
- ⅛ tsp. ground nutmeg

ASSEMBLY

- ¼ cup (½ stick) unsalted butter
- 2 cups roasted chestnuts from a jar
- 4 sprigs thyme
- Kosher salt, freshly ground pepper

SPECIAL EQUIPMENT: A spice mill or mortar and pestle

INGREDIENT INFO: Roasted chestnuts can be found at specialty foods stores and some supermarkets.

TURKEY AND BRINE Bring salt, sugar, and 2 quarts water to a boil in a large pot, stirring to dissolve salt and sugar. Let cool, then add wine, if using. Place turkey and brine in a large resealable plastic bag. Seal bag and chill 10–12 hours.

Remove turkey from brine and pat dry. Let sit at room temperature 1 hour.

BOUDIN BLANC Soak breadcrumbs in cream in a small bowl 20 minutes.

Meanwhile, bring broth, chestnuts, Cognac, bay leaves, and a pinch of salt to a low simmer in a small saucepan. Cook until chestnuts are very soft but not falling apart and liquid is reduced by half, 12–15 minutes. Discard bay leaves; chill while preparing spices.

Toast mustard seeds, coriander, allspice, and clove in a small skillet over medium heat until fragrant and mustard seeds begin to pop, about 4 minutes; let cool. Finely grind toasted spices and peppercorns in spice mill or with mortar and pestle.

Mix pork, thyme, mace, nutmeg, spice mixture, breadcrumb mixture, and 1 tsp. salt in a large bowl. Coarsely chop chestnuts and add to pork mixture, along with cooled cooking liquid. Stir pork mixture to combine.

DO AHEAD: Boudin blanc can be made 2 days ahead. Wrap tightly and chill.

ASSEMBLY Preheat oven to 400°. Working 1 at a time, place turkey breast on cutting board, skin side up. Holding knife parallel to work surface, cut through breast, stopping about ½" before you get all the way through. Open breast like a book and mound boudin blanc down center, leaving a 1" border. Fold bottom half of breast over filling, then fold top half over so it slightly overlaps. Tie at 1" intervals with kitchen twine.

Place turkey breasts on a rack set inside a roasting pan. Add 1 cup water and roast until skin is golden brown and an instant-read thermometer inserted into the center of stuffing registers 145° (breast meat should register 160°), 1–1½ hours. Let rest 10 minutes before slicing.

Meanwhile, heat butter in a medium skillet over medium-high heat. Add chestnuts and thyme sprigs and cook, stirring often, until chestnuts are soft, 5–7 minutes; season with salt and pepper. Serve turkey with chestnuts.

DO AHEAD: Breasts can be stuffed 1 day ahead. Cover and chill.

PORK SHOULDER AL' DIAVOLO

8 SERVINGS *Letting the roast sit at room temperature will help it cook more evenly; starting it at a higher temperature jump-starts the browning process.*

- 1 skinless, boneless pork shoulder (Boston butt; about 6 lb.)
- Kosher salt
- 1 Tbsp. black peppercorns
- 1 Tbsp. coriander seeds
- 1 Tbsp. crushed red pepper flakes
- 1 Tbsp. dried oregano
- 1 Tbsp. yellow mustard seeds
- ½ cup olive oil
- 6 garlic cloves, peeled, crushed
- 1 Tbsp. finely grated lemon zest
- 2 tsp. smoked paprika

SPECIAL EQUIPMENT: A spice mill or mortar and pestle

Using the tip of a knife, lightly score fatty side of pork; season all over with salt.

Coarsely grind peppercorns, coriander, red pepper flakes, oregano, and mustard seeds in spice mill or with mortar and pestle; set spice mixture aside.

Heat oil in a small saucepan over low heat; add garlic and cook, stirring, until fragrant and barely golden, about 5 minutes. Stir in lemon zest, paprika, and reserved spice mixture. Let marinade cool.

Rub marinade all over pork, working some marinade into interior of roast. Tie pork at 1" intervals with kitchen twine. Wrap tightly in plastic and chill at least 8 hours.

Let pork sit at room temperature 1 hour.

Preheat oven to 375°. Unwrap pork, place on a rack set inside a roasting pan, and roast until golden brown and fat has just started to render, 40–50 minutes. Reduce oven temperature to 300° and continue to roast until meat is very tender, 1½–2 hours longer.

Transfer pork to a cutting board and let rest 30 minutes before slicing.

DO AHEAD: Marinade can be made 1 week ahead; cover and chill. Pork can be seasoned 3 days ahead; keep chilled.

BELGIAN ALE–BRAISED BRISKET

8 SERVINGS *The flat cut of brisket is leaner than the point cut (or deckle) but still has enough fat to keep it juicy. It will hold its shape better as it cooks, and slices neatly.*

- 1 4-lb. piece flat-cut beef brisket, untrimmed
- Kosher salt
- ¼ cup Dijon mustard
- ¼ cup (packed) dark brown sugar
- 1 Tbsp. grated peeled ginger
- 2 Tbsp. bacon fat or vegetable oil
- 2 medium yellow onions, thinly sliced
- ¼ cup all-purpose flour
- 1 bay leaf
- 1 750-ml bottle Belgian-style tripel ale
- 4 cups beef stock or low-sodium chicken broth

Season brisket with salt. Wrap tightly in plastic and chill at least 8 hours.

Let brisket sit at room temperature 1 hour.

Preheat oven to 400°. Combine mustard, brown sugar, and ginger in a small bowl. Unwrap brisket, place on a wire rack set inside a large rimmed baking sheet, and rub mustard mixture all over brisket. Roast

FOOD STYLING BY SUSAN SPUNGEN. PROP STYLING BY KAITLYN DU ROSS. ILLUSTRATIONS BY BRIAN KASPR.

THE ART OF ROASTING

By Toponia Miller

A perfectly cooked roast—with a crisp, browned exterior and juicy, interior—is a thing of beauty. You don't need to be a culinary genius to achieve it. Just follow these simple rules.

Season in advance Even if you're just using salt and pepper, give the seasonings a chance to penetrate the meat. This process can take anywhere from several hours for smaller cuts like lamb shoulder to a day or two (in the fridge) for a large cut like a standing rib roast.

Invest in a good roasting pan and rack Buy one that's heavy (it conducts heat more efficiently) and deep enough to collect the drippings. The rack prevents your meat from sticking to the pan, raises it above the cooking juices, and increases air flow for even cooking.

Bring it to room temp Letting a big piece of meat lose its refrigerator chill, or "temper," before roasting makes for more consistent results and shorter cooking times (no one likes the overdone exterior/underdone interior combo). Large, dense roasts like a standing rib should temper up to two hours, while smaller roasts like a pork shoulder only need one.

Get it brown and turn it down Most cuts benefit from a short period of high-heat browning—which creates that crisp, caramelized crust—followed by a longer period at a lower temperature.

Use a meat thermometer Your oven, the temperature of the meat when it goes in, and how often you open the oven all affect cooking time. The only way to know for sure if your meat is done is to insert a thermometer into the thickest portion of the roast.

Let it rest Roasts need a resting period (generally 30 minutes) before carving. It gives the juices time to redistribute throughout the meat.

until top is nicely browned, 30–40 minutes. Remove brisket from oven and reduce oven temperature to 300°.

Meanwhile, heat bacon fat in a large heavy ovenproof pot over medium heat. Add onions; season with salt and cook, stirring often, until deep golden brown, 8–10 minutes. Reduce heat to medium-low, add flour, and cook, stirring often, until mixture smells nutty, about 4 minutes. Add bay leaf, ale, and stock. Bring to a simmer. Add brisket, cover, and transfer to oven. Braise, turning every 30 minutes, until fork-tender, 3–4 hours. Discard bay leaf.

Transfer brisket to a cutting board and let rest at least 20 minutes.

If braising liquid is thin, bring to a boil, reduce, and simmer, skimming surface as needed, until thick enough to coat a spoon; season with salt, if needed. Slice brisket against the grain. Serve with braising liquid.

DO AHEAD: Brisket can be braised 2 days ahead. Cover and chill in braising liquid.

LAMB POT ROAST WITH ORANGES AND OLIVES

8 SERVINGS *This meltingly tender and richly flavored roast has true star appeal. Show off even more by making your own beef stock. Our recipe is in Prep School on page 150.*

1 4–5-lb. boneless lamb shoulder
Kosher salt, freshly ground pepper
6 garlic cloves, thinly sliced
2 mandarin oranges or tangerines, unpeeled, thinly sliced into rounds
1 cup Taggiasca or other fruity, brine-cured black olives, pitted, coarsely chopped
2 Tbsp. chopped fresh savory or rosemary
1 tsp. crushed red pepper flakes
1½ cups beef stock or low-sodium chicken broth
1½ cups dry red wine
1 cup tomato purée

Holding knife parallel to work surface, cut lamb lengthwise, following seam where bone was removed and stopping about ½" before you get all the way through. Open lamb like a book and season all over with salt and pepper. Close, wrap tightly in plastic, and chill at least 8 hours.

Preheat oven to 400°. Open lamb and arrange garlic on bottom half, leaving a 1" border. Top with orange slices and olives. Sprinkle with savory and red pepper flakes. Close lamb and tie at 1" intervals with kitchen twine.

Place lamb on a wire rack set inside a large rimmed baking sheet. Roast until nicely browned, 30–40 minutes. Remove lamb from oven.

Reduce oven temperature to 300°. Carefully transfer lamb to a large heavy ovenproof pot and add stock, wine, and tomato purée. Cover and braise lamb, basting with braising liquid every 30 minutes, until golden brown and fork-tender, 2½–3 hours. Season with salt and pepper, if needed.

Transfer lamb to a cutting board and let rest at least 30 minutes before slicing. Serve with braising liquid.

DO AHEAD: Lamb can be seasoned 1 day ahead; keep chilled. Lamb can be braised 2 days ahead; cover and chill.

STANDING RIB ROAST WITH AIOLI

8 SERVINGS *If you like, after carving the roast, separate the bones into individual ribs and pop them back in the oven to crisp up. Then fight over them with your guests.*

1 shoulder-end 4-bone standing beef rib-eye roast, preferably dry-aged (about 8 lb.), chine bone removed
Kosher salt, freshly ground pepper
2 large egg yolks*
2 garlic cloves, finely grated
½ cup grapeseed or vegetable oil
1 Tbsp. fresh lemon juice
½ cup extra-virgin olive oil

Generously season beef with salt and pepper. Wrap tightly in plastic and chill at least 1 day.

Let beef sit at room temperature 2 hours.

Preheat oven to 400°. Place beef on a rack set inside a roasting pan. Roast until nicely browned, 35–40 minutes. Reduce oven temperature to 275° and continue roasting until an instant-read thermometer inserted into the thickest part of beef registers 115° for medium-rare, 1–1½ hours longer. Transfer roast to a cutting board with ribs pointing upward and let rest at least 30 minutes.

Meanwhile, whisk egg yolks and garlic in a medium bowl. Whisking constantly, gradually add grapeseed oil, drop by drop at first, and whisk, adding 1 Tbsp. lemon juice by the teaspoonful as aioli thickens (juice will thin aioli so it's easier to whisk), until it is thickened and smooth. Gradually whisk in olive oil, adding water by the teaspoonful if aioli gets too thick. Season with salt; cover and chill.

Cut meat off bones, following curve of ribs, and thinly slice. Or, cut between ribs into massive chops for sharing. Serve with aioli.

DO AHEAD: Rib roast can be seasoned 2 days ahead; keep chilled. Aioli can be made 1 day ahead; keep chilled.

*RAW EGG IS NOT RECOMMENDED FOR INFANTS, THE ELDERLY, PREGNANT WOMEN, PEOPLE WITH WEAKENED IMMUNE SYSTEMS...OR PEOPLE WHO DON'T LIKE RAW EGG.

Find more issues at magazinesdownload.com

Freedom Punch Bowl Set by Godinger, $120 for bowl, 8 cups, and ladle (not shown), neimanmarcus.com

ROLL WITH THE PUNCHES

THE KEY INGREDIENT TO A ROUSING HOLIDAY PARTY? **PUNCH!**

BY DAMON BOELTE PHOTOGRAPH BY SIVAN LEWIN

ICED UP

Chill your punch with large cubes or an ice ring. For our favorite oversize cube molds, see Prep School on page 145. For how to make the ice rings in this story, go to **bonappetit.com/icering**

STILL FEELING PUNCHY?

You're in luck. We've got a video with much more on our favorite party libation. Watch it at **bonappetit.com/punch**

Lady Anne Crystal Entertaining Set by Gorham (ladle not included), $143, lenox.com

Waterford Designer Studio Lace Punch Bowl Set (ladle not included), $5,300 for bowl and 12 glasses, bloomingdales.com

FOOD STYLING BY VICTORIA GRANOF.
PROP STYLING BY KAITLYN DU ROSS.

FROM LEFT

SEVEN BRIDGES ROAD

Choose an unaged aquavit like Aalborg.

- **½ cup clover honey**
- **1 750-ml bottle Pimm's No.1**
- **2½ cups gin**
- **2 cups curaçao, preferably Pierre Ferrand dry**
- **2 cups fresh lemon juice**
- **1½ cups aquavit**
- **1 750-ml bottle dry sparkling white wine**
- **1 lemon, thinly sliced, studded with cloves**

Dissolve honey in ⅓ cup hot water. Chill syrup until cold.

Combine Pimm's, gin, curaçao, lemon juice, aquavit, and honey syrup in a punch bowl and chill 2–6 hours.

Thirty minutes before serving, add wine, lemon slices, and ice cubes. *20 servings*

EASY DOES IT, BABY

We use sparkling rosé wine here mostly for its color. Any decent bubbly will work as a substitute.

- **6 sprigs thyme**
- **1 750-ml bottle Aperol**
- **1 750-ml bottle blanc or dry vermouth, preferably Dolin**
- **4 cups fresh pink grapefruit juice**
- **1 750-ml bottle dry sparkling rosé**
- **2 cups club soda**

Combine thyme sprigs, Aperol, vermouth, and grapefruit juice in a punch bowl and chill 2–6 hours.

Thirty minutes before serving, add ice cubes or ice ring, wine, and club soda. *20 servings*

RED RYDER

Make sure to use plain, unflavored rooibos tea, which will complement the other punch ingredients.

- **1 750-ml bottle Campari**
- **1 750-ml bottle dark rum**
- **1 750-ml bottle spiced rum**
- **3 cups chilled brewed rooibos tea**
- **3 cups pomegranate juice**
- **3 cups unsweetened cranberry juice**
- **1½ tsp. Angostura or other bitters**

Combine Campari, dark rum, spiced rum, tea, pomegranate juice, cranberry juice, and bitters in a punch bowl and chill 2–6 hours.

Thirty minutes before serving, add ice cubes or ice ring. *20 servings*

CALIFORNIA

magazinesdownload.com

OPPOSITE
Lett's dog, Sonny, on the front porch of his home in Venice.

THIS PAGE
Ripe persimmons need almost no embellishment to become dessert.

CHRISTMAS

WHEN HOME IS A VENICE BEACH BUNGALOW, CHRISTMAS DINNER TAKES ON A WONDERFULLY CHILL VIBE. TRAVIS LETT, CHEF OF THE RELENTLESSLY HOT **GJELINA**, SHOWS US HOW HE COOLS OUT WITH FRIENDS

BY **HUGH GARVEY** PHOTOGRAPHS BY **MICHAEL GRAYDON + NIKOLE HERRIOTT**





WHEN GJELINA OPENED BLOCKS FROM

the ocean in Venice, California, in 2008, it felt as though it had been there forever. The space was so appropriately beachy with its rambling indoor/outdoor floor plan and chef Travis Lett's food was *so* SoCal perfect. It became the scruffy-chic neighborhood's all-day canteen and social hub, the kind of place where dressed-down locals, Jay-Z types, and models all felt at home.

But unlike so many scene-y L.A. restaurants, Gjelina has stayed packed because, well, Lett makes seriously delicious food. He and his team craft a menu that reads like a dissertation on the history of rustic-modern California cuisine, swerving through Peru, Morocco, Italy, and Japan with casually presented offerings that are layered with flavor: French fries are served with romesco and aioli, making you forget ketchup exists. Blistered *shishito* peppers are punched up with briny *bottarga*.

Eating at Gjelina is a convivial experience: Every dinner feels like friends-and-family night. And on a warm, blue-skied Christmas Day, it's no different at a party thrown at Lett's nearby bungalow, which looks like his restaurant in miniature. (The same architect worked on both.) The guests are a close-knit group of servers, bartenders, and friends from the industry. And while the menu is inspired by Gjelina's food, Lett's strategies as a host are tailored for a meal he can pull off at home.

For his take on the holiday feast, he serves a varied succession of abundant dishes, letting the evening come together with the same multicourse groove as Gjelina. "I'm always trying to find ways to make dinner less formulaic. I like it when people get a drink in their hand and then start grazing," he says. "I want to create that loose, open vibe—it's easier on me and puts less expectations on my guests, too: They don't need to sit in a chair for hours while I prepare an extravagant feast." So Lett applies restaurant smarts and incorporates several dishes that can be served cold or at room temperature. He smoothly shifts gears from a cocktail hour starring oysters on the half shell and saucy baked sardines to a produce-laden main event that culminates with showstopping oversize beef short ribs.

As dessert is served, guests spread out through the house and into the backyard. Everyone is full, happy, and relaxed—even the host. ■

ABOVE
Lett seasons fresh sardines before roasting them in a red pepper sauce; a platter of red snapper *crudo*. For recipes, see page 130.

OPPOSITE
Guests dig into the raw-bar offerings on Lett's kitchen island.

THIS PAGE, TOP RIGHT: ANNIEGLASS EDGEY PARTY TRAY, BARNEYS.COM

(PARTY SMARTLY)

BRING THE PARTY TO YOU

"People always want to hang out in the kitchen," says Lett, "so I designed mine with that in mind." His island does triple duty as a bar, work surface, and dining table, and gives his guests front-row seats on the action. "People want to engage you, and I want to let that happen."

Want to have what she's having? Good idea. It's a New York Sour. *See page 130 for the recipe.*

Find more issues at
magazinesdownload.com

“I’M ALWAYS TRYING TO FIND WAYS TO MAKE DINNER LESS FORMULAIC. I LIKE IT WHEN PEOPLE GET A DRINK IN THEIR HAND AND THEN START GRAZING.” *–Travis Lett*

Lett’s cabinet and shelving doubles as a bar, where a friend helps by mixing drinks.

BAKED SARDINES IN PEPPERONATA

P. 130

(PARTY SMARTLY)

KEEP YOUR COOL

Lett intentionally front-loads the meal with room-temperature dishes. "I have a four-burner stove," he says. "It's impossible to do dishes that all have to come out piping hot." The *crudo* and oysters don't demand any range-top or oven space, and the sardines are delicious even at room temperature. While guests snack, the (mostly hands-off) main course comes together.

RED WINE VINEGAR AND BLACK PEPPER MIGNONETTE
P. 131

Oyster essentials: a trusted fish market, plenty of ice, an oyster knife, and a little know-how. Go to **bonappetit.com/oyster** to learn more.

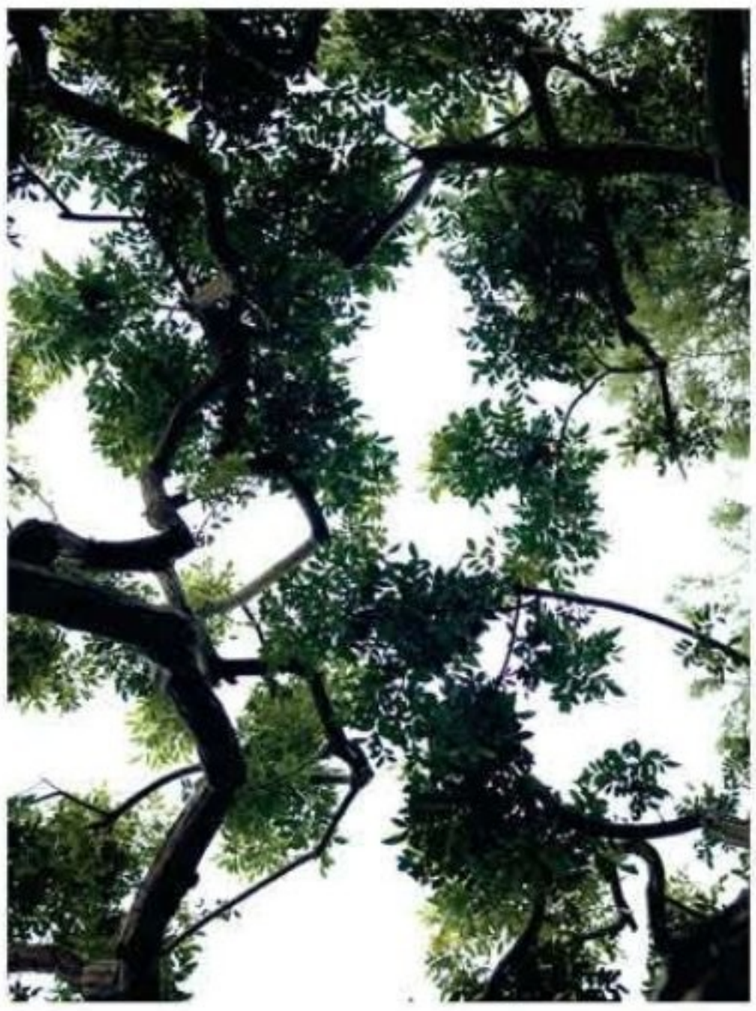


SLOW-COOKED SHORT RIBS WITH GREMOLATA

P. 131

OPPOSITE PAGE: RYOTA AOKI BLACK BOWL, TORTOISE GENERAL STORE, 310-314-8448. THIS PAGE: STINSON STUDIOS CHEESE TRAY, TABLEARTONLINE.COM.

Find more issues at
magazinesdownload.com







CLOCKWISE FROM TOP LEFT Trees in Lett's backyard. Charred Romanesco with Anchovies and Mint (recipe on page 131). Brian Ulrich, Melinda Steele, and Tyler Steele huddle up before dinner. Lett, Helen Nishi, and Juliette Riancho enjoy dessert outside. Jerusalem Artichokes with Salsa Verde (at left) and Roasted Carrots with Cumin Yogurt (recipes on page 131). Wayne Rambharose in the backyard during cocktail hour.







HYEJEONG KIM BOWL (TOP ROW) AND HANAKO NAKAZATO WHITE BOWLS (BOTTOM LEFT), TORTOISE GENERAL STORE, 310-314-8448

PERSIMMONS WITH GREEK YOGURT AND PISTACHIOS
P. 131

"I PLAN SIMPLE DISHES THAT I CAN WORK ON AND BE SOCIAL AT THE SAME TIME." *–Travis Lett*

(PARTY SMARTLY)

GO WITH THE FLOW (AFTER PLANNING THE FLOW)

Lett breaks away from a rigid three-course format and keeps things feeling loose, but there's a method to his groove. The key for the organized and relaxed host is to plan, prep most of the components ahead, and think about the pacing, so the menu never feels heavy or staid (you'll notice he never repeats cooking techniques). Here's how to keep the hits coming, without getting knocked out:

POUR EASY
Simple cocktails and chilled bubbly get everyone (including you) into the holiday spirit.

DON'T COOK THE FIRST COURSE
Cold oysters and *crudo* free you up to prepare the side dishes.

SEGUE SEAMLESSLY
In one effortless move, you can pop the sardines in the oven when guests are finishing up the cold appetizers.

LET THE MAIN DISH COOK ITSELF
The low oven temperature means that the bone-in, richly marbled short ribs are virtually impossible to overcook. Start the ribs before your guests arrive—they'll be ready when you are.

SERVE A "ONE AND DONE" DESSERT
After such a satisfying main course, there's no point in fretting over heavy baked goods. The raw persimmon recipe at right is as easy as pouring a bowl of cereal—just be sure your produce is peak.

SNAPPER CRUDO WITH CHILES AND SESAME

8 SERVINGS *To learn how to slice raw fish for* crudo, *turn to Prep School, page 150.*

- **2 Fresno chiles or jalapeños, seeded, chopped**
- **1 tsp. finely grated orange zest**
- **2 Tbsp. fresh orange juice**
- **1 tsp. finely grated lemon zest**
- **1 Tbsp. fresh lemon juice**
- **Kosher salt**
- **8 oz. sashimi-grade snapper or sea bream fillet, skin removed, halved lengthwise, bones and bloodline removed, very thinly sliced**
- **Fresh cilantro leaves (for serving)**
- **Extra-virgin olive oil (for serving)**
- **1 tsp. toasted sesame seeds**
- **Flaky sea salt (such as Maldon)**

Pulse chiles, orange zest, orange juice, lemon zest, and lemon juice in a food processor until very finely chopped; season chile paste with kosher salt.

Arrange snapper on chilled plates. Top with chile paste and cilantro, drizzle with oil, and sprinkle with sesame seeds and sea salt.

DO AHEAD: Chile paste can be made 4 hours ahead. Cover and chill.

BAKED SARDINES IN PEPPERONATA

8 SERVINGS *"If you don't like sardines," says Lett, "you're going to today." Make sure to ask your fishmonger to remove the center bones but leave the head and tail intact.*

- **4 red bell peppers**
- **¼ cup olive oil, plus more for drizzling**
- **½ medium red onion, thinly sliced**
- **2 garlic cloves, thinly sliced**
- **Kosher salt, freshly ground pepper**
- **2 Tbsp. tomato paste**
- **1 Tbsp. sugar**
- **¼ cup dry white wine**
- **¼ cup white wine vinegar**
- **2 Tbsp. chopped fresh flat-leaf parsley**
- **2 Tbsp. drained capers**
- **½ tsp. dried oregano**
- **8 whole fresh sardines, scaled, gutted, deboned**
- **Chopped fresh dill and grilled crusty bread (for serving)**

Preheat broiler. Broil peppers on a broiler-proof rimmed baking sheet, turning occasionally, until blistered all over, 8–10 minutes. Transfer to a medium bowl, cover with plastic wrap, and let sit 15 minutes. Peel, seed, and slice into ¼"-wide strips.

Reduce oven temperature to 450°. Heat ¼ cup oil in a large skillet over medium heat. Add onion and garlic; season with salt and pepper and cook, stirring occasionally, until softened, 8–10 minutes. Increase heat to medium-high, add tomato paste and sugar and cook, stirring, until tomato paste is beginning to darken, about 1 minute. Add wine and vinegar and cook, stirring often, until slightly reduced, about 2 minutes. Mix in roasted peppers, parsley, capers, and oregano. Cook, stirring occasionally, until slightly thickened, about 5 minutes. Transfer pepperonata to a shallow 3-qt. baking dish.

Season sardines inside and out with salt and pepper; lay on top of pepperonata. Drizzle with oil and bake until sardines are firm and beginning to brown, 15–20 minutes. Top with dill, drizzle with more oil, and serve with bread.

NEW YORK SOUR

MAKES 2 *Shaking the egg white and other drink ingredients without ice—known as a "dry shake"—helps get the whites foamy without diluting the drink.*

- **1 large egg white***
- **4 oz. rye whiskey**
- **1½ oz. fresh lemon juice**
- **1 oz. simple syrup**
- **1 oz. full-bodied red wine**

Shake egg white, whiskey, lemon juice, and simple syrup in a cocktail shaker until frothy, about 1 minute. Fill shaker with ice and shake until outside is frosty, about 30 seconds. Strain into 2 coupe glasses. Gently pour ½ oz. wine over the back of a spoon held just above each drink's surface so wine floats on top.

SPICY FENNEL–MEYER LEMON MIGNONETTE

MAKES ABOUT ¾ CUP *Can't find Meyer lemons? Mimic their flavor by mixing half lemon zest and juice, and half orange zest and juice.*

- **¼ small fennel bulb, finely chopped, plus 1 Tbsp. chopped fronds**
- **2 Fresno chiles or jalapeños, seeded, finely chopped**
- **½ small shallot, finely chopped**
- **1 tsp. finely grated Meyer lemon zest**
- **3 Tbsp. fresh Meyer lemon juice**
- **Kosher salt**

Combine fennel bulb and fronds, chiles, shallot, lemon zest, and lemon juice in a small bowl; season lightly with salt. (Serve alongside oysters.)

*RAW EGG IS NOT RECOMMENDED FOR THE ELDERLY, PEOPLE WITH WEAKENED IMMUNE SYSTEMS...OR PEOPLE WHO DON'T LIKE RAW EGG.

Find more issues at magazinesdownload.com

RED WINE VINEGAR AND BLACK PEPPER MIGNONETTE

MAKES ABOUT ⅓ CUP *You know how guests always ask what they can do to help in the kitchen? Give them this recipe.*

- **1 small shallot, finely chopped**
- **¼ cup red wine vinegar**
- **1 tsp. freshly cracked black pepper**
- **Kosher salt**

Combine shallot, vinegar, and pepper in a small bowl; season lightly with salt. (Serve alongside oysters.)

JERUSALEM ARTICHOKES WITH SALSA VERDE

8 SERVINGS *This knobby vegetable has no relation to the artichoke—it's the tuber of a type of sunflower. Look for small, evenly sized ones so they'll cook at the same rate.*

- **3 lb. Jerusalem artichokes (also called sunchokes), unpeeled, cut into 1½" pieces**
- **½ cup olive oil, divided**
- **Kosher salt, freshly ground pepper**
- **4 anchovy fillets packed in oil, drained, finely chopped**
- **2 garlic cloves, finely grated**
- **½ cup chopped fresh flat-leaf parsley**
- **2 Tbsp. drained capers, chopped**
- **1 Tbsp. red wine vinegar**
- **¼ tsp. crushed red pepper flakes**

Preheat oven to 450°. Toss Jerusalem artichokes with ¼ cup oil on a baking sheet; season with salt and pepper. Roast, tossing halfway through, until soft, 25–30 minutes.

Mix anchovies, garlic, parsley, capers, vinegar, red pepper flakes, and remaining ¼ cup oil in a small bowl; season with salt and pepper. Serve with Jerusalem artichokes.

ROASTED CARROTS WITH CUMIN YOGURT

8 SERVINGS *You can find Thumbelina carrots at farmers' markets.*

- **3 lb. Thumbelina or other small carrots, scrubbed, cut into 2" pieces**
- **2 Tbsp. fresh orange juice**
- **1 Tbsp. fresh thyme leaves**
- **2 bay leaves**
- **¼ cup plus 2 Tbsp. olive oil**
- **Kosher salt, freshly ground pepper**
- **1 tsp. coriander seeds**
- **1 tsp. cumin seeds**
- **1 cup plain Greek yogurt**
- **1 Tbsp. fresh lime juice**
- **¼ cup cilantro leaves with tender stems, plus more for serving**
- **1 Tbsp. toasted sesame seeds**

Preheat oven to 450°. Toss carrots, orange juice, thyme, bay leaves, and ¼ cup oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing halfway through, until golden brown and soft, 30–35 minutes; remove bay leaves.

Meanwhile, toast coriander in a small dry skillet over medium-high heat, tossing, until fragrant, about 1 minute; transfer to a plate. Repeat with cumin. Let cool; coarsely chop.

Purée coriander, cumin, yogurt, lime juice, ¼ cup cilantro, and remaining 2 Tbsp. oil in a food processor until smooth; season with salt and pepper.

Serve carrots topped with cumin yogurt, cilantro, and sesame seeds.

SLOW-COOKED SHORT RIBS WITH GREMOLATA

8 SERVINGS *English short ribs are cut lengthwise along the bone, so the meat sits on top. With a day or two of notice, any butcher should be able to cut them to order.*

- **6 10" English-style bone-in beef short ribs (about 10 lb.)**
- **Kosher salt, freshly ground pepper**
- **¼ cup coarse fresh breadcrumbs**
- **2 garlic cloves, finely grated**
- **1 cup chopped fresh flat-leaf parsley**
- **¼ cup grated peeled horseradish or 2 Tbsp. prepared horseradish**
- **1 Tbsp. finely grated lemon zest**
- **1 Tbsp. fresh lemon juice**
- **3 Tbsp. olive oil, divided**
- **4 lemons, halved**

Season short ribs generously with salt and pepper; place in a large roasting pan and chill, uncovered, 12 hours.

Preheat oven to 325°. Toast breadcrumbs on a rimmed baking sheet, tossing halfway through, until golden brown, 8–10 minutes. Let cool.

Add 1 cup water to roasting pan. Cover pan with foil and cook until meat is tender, 2½–3 hours. Uncover pan and increase oven temperature to 400°. Roast until ribs are browned on top, 25–30 minutes longer.

When short ribs are almost done, mix garlic, parsley, horseradish, lemon zest and juice, breadcrumbs, and 2 Tbsp. oil in a small bowl; season gremolata with salt and pepper.

Meanwhile, heat remaining 1 Tbsp. oil in a large skillet over medium-high heat. Cook lemons, cut side down, until golden brown, about 4 minutes. Top short ribs with gremolata and serve with seared lemons.

CHARRED ROMANESCO WITH ANCHOVIES AND MINT

8 SERVINGS *Lett says that getting a good, dark sear on the Romanesco cauliflower is critical to the flavor of the dish: "There's a nuttiness when you get that color on it."*

- **½ cup olive oil, divided**
- **1 large onion, minced**
- **1 large carrot, minced**
- **1 celery stalk, minced**
- **4 Fresno chiles or jalapeños, thinly sliced into rounds, seeded**
- **Kosher salt**
- **3 lb. Romanesco or regular cauliflower (about 2 medium heads), cut into florets**
- **4 anchovy fillets packed in oil, drained**
- **½ cup dry white wine**
- **Freshly ground black pepper**
- **½ cup torn fresh mint leaves**

Heat ¼ cup oil in a medium saucepan over medium heat. Add onion, carrot, celery, and chiles; season with salt and cook, stirring occasionally, until vegetables are very soft but not brown, 12–15 minutes. Let soffritto cool.

Preheat oven to 450°. Heat 2 Tbsp. oil in a large skillet over medium-high heat. Add half of Romanesco and cook, undisturbed, until deeply browned, about 4 minutes. Transfer to a roasting pan; repeat with remaining 2 Tbsp. oil and remaining Romanesco. Add soffritto, anchovies, and wine to roasting pan; season with salt and pepper and toss to combine.

Roast, tossing halfway through, until Romanesco is soft and liquid is mostly evaporated, 25–30 minutes; season with salt and pepper and top with mint.

PERSIMMONS WITH GREEK YOGURT AND PISTACHIOS

8 SERVINGS *Lett prefers Hachiya persimmons for this fabulously simple dessert (they're the ones with the pointy shape). But don't use them until they're super soft and completely ripe; they taste unpleasantly tannic otherwise.*

- **2 cups plain Greek yogurt**
- **4 ripe Hachiya persimmons, each cut into 6 wedges**
- **¼ cup finely chopped unsalted, shelled raw pistachios**
- **⅓ cup buckwheat or clover honey**
- **Flaky sea salt (such as Maldon)**

Divide yogurt among plates or bowls. Top with persimmons and pistachios, drizzle with honey, and sprinkle with salt.

PROP STYLING BY KAITLYN DU ROSS

THE *BON APPÉTIT* SEAL OF APPROVAL 2013

TASTED,
TESTED,
AND
APPROVED



Find more issues at
magazinesdownload.com

Find more issues at
magazinesdownload.com



To transform this into salted caramels, read on.

When it comes to food, we here at *Bon Appétit* don't just want good ingredients, we want the absolute best. Our panel of expert tasters grabbed their forks and spoons to determine **the 25 products you shouldn't cook (or drink, or snack, or bake) without**

By
Julia Kramer

Photographs by
Marcus Nilsson

Find more issues at magazinesdownload.com

TESTED AND APPROVED bon appétit est 1956

Trust isn't given; it's earned. That's why, for the second year, we're rewarding the products that have won our loyalty with the *Bon Appétit* Seal of Approval. Want to know what addictive chips senior food editor Dawn Perry hoards for her midnight snacks? How about the all-American *salumi* that Ashlea Halpern, our special projects editor, entertains with? We reveal the secret ingredient our famously opinionated restaurant and drinks editor, Andrew Knowlton, uses for Gin and Tonics, and the Japanese spice paste executive editor Christine Muhlke insists on. These are the exceptional ingredients that are inspiring our cooking—and drinking—and solving dinner dilemmas left and right. We can't live without them, so why should you?

The Herbal Tea We Guzzle by the Gallon

Steven Smith Teamaker Big Hibiscus Herbal Infusion



I knew I had a full-blown obsession with Steven Smith's tart, tannic, claret-red hibiscus tea blend when I started buying five boxes at a time. Three for the office, two for home—*must not run out*. Unlike the slightly dusty-tasting dried hibiscus flowers I can find at Indian and Latin markets, or the muted, kid-friendly version I remember from sipping cups of Red Zinger in my youth, this bold and fresh-tasting mix has some real backbone. I drink it all day at my desk, then go home and steep another sachet before heading to bed. And just like that, it's time to restock. ($12 for 15 bags*) *—Carla Lalli Music, food and features editor*

The Jam That Transcends Sandwiches

Dalmatia Fig Spread



A friend served this sweet, flavor-rich spread at a party years back, and since then I've never put together a cheese plate without it. I also pair this pleasantly seedy jam with fresh ricotta on an everything bagel and use it as the binder in granola bars. ($7 for 8.5 oz.*) *—Mike Ley, deputy art director*

The New Chile Flake

World Spice Merchants Aleppo Pepper



Very fruity and perfectly spicy, the complex and refined Aleppo is the Maldon salt of chile peppers. I'm always stirring it into yogurt for baked eggs, or throwing a pinch into brown butter to serve with fish. This brand is super fresh and moist, and has the best combination of heat and fruit of any we tried. ($2.25 for 1 oz.*) *—Alison Roman, senior associate food editor*

The Sugary Shortcut We're Not Ashamed Of

Carnation Sweetened Condensed Milk



My true life-changing kitchen moment: submerging a can of sweetened condensed milk in water and boiling until it became dulce de leche. The fact that I could transform something so simple—and so ubiquitous—into something so complex made this a go-to ingredient. Carnation is smooth and shiny, with the silkiest texture. I've figured out a few other ways to use it, too: puddings, flan, Thai iced tea—and I'm just getting started. ($2.50 for 14 oz.) *—Stacey C. Rivera, managing editor*

Sweetened condensed milk makes for an extra-luscious confection.



BOURBON–SEA SALT CARAMELS

MAKES ABOUT 100 CARAMELS *Turn to Prep School on page 152 to learn why 240° is the magic number for this caramel mixture.*

Nonstick vegetable oil spray
2 cups sugar
½ cup light corn syrup
1 14-oz. can sweetened condensed milk
½ cup (1 stick) unsalted butter, cut into small pieces
2 Tbsp. bourbon
½ tsp. kosher salt
Flaky sea salt (such as Maldon)

SPECIAL EQUIPMENT: A candy thermometer

Lightly coat an 8x8" baking pan with nonstick spray and line with parchment paper, leaving a 2" overhang on 2 sides; spray parchment.

Bring sugar, corn syrup, and ¼ cup water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Cook, swirling pan occasionally, until mixture turns a deep amber color, 8–10 minutes.

Remove pan from heat and whisk in sweetened condensed milk and butter (mixture will bubble vigorously) until smooth. Fit pan with thermometer and return to medium-low heat. Cook, whisking constantly, until thermometer registers 240°. Remove from heat and whisk in bourbon and kosher salt. Pour into prepared pan; let cool. Sprinkle caramel with sea salt, cut into ¾" pieces, and wrap individually in parchment paper.

DO AHEAD: Caramels can be made 2 weeks ahead. Store wrapped tightly in plastic in airtight container at room temperature.

*ITEMS MARKED BY AN ASTERISK MIGHT NOT BE AVAILABLE EVERYWHERE, BUT WE CAN HELP YOU FIND THEM. SEE SOURCEBOOK, PAGE 156 FOR BUYING INFO.

Because There's No Pickle Like a Mini Pickle

Maille Cornichons Extra Fine Gherkins

The Clapp family fridge is never without a jar of these crunchy, tangy little guys—crisper and zingier than the other brands. My husband stuffs them in a split baguette with butter and a hunk of pâté for a luxe Saturday lunch; I chop them up and mix into tuna salad for a solo dinner. They even show up as a snack with drinks. And I do love the little lift-up basket, I won't deny it. ($6 for 14 oz.)
—Allie Lewis Clapp, food editor



NOTES FROM THE TASTE TEST

"SO SNAPPY...THESE HAVE THE BEST FLAVOR...CRISPY, CRUNCHY, FRESH...LOVE THE BRIGHT, VINEGAR TANG...BALANCED."

bon appétit

THE
BON APPÉTIT
SEAL OF
APPROVAL
2013



Better Than Bread

Martin's Sandwich Potato Rolls

I'd buy Martin's potato rolls just for the brilliant, old-timey packaging. But they also happen to be the best burger buns out there. They hold up to the juiciest patty without dominating it like ciabatta or some other impostor. Until recently, the rolls were limited to the East Coast. But Chicago has them now. And next? Well, the world. ($3.75 for 8-pack*)
—Adam Rapoport, editor in chief

NOTES FROM THE TASTE TEST

"JUST THE RIGHT AMOUNT OF SQUISHINESS...NICE AND SWEET...THE PERFECT BURGER BUN, HANDS-DOWN."

Find more issues at
magazinesdownload.com

Who needs linguine when you've got fregola?



FREGOLA WITH CLAMS

4 SERVINGS *You probably won't have to salt the sauce itself since the clams are so briny; taste right before serving.*

- **1½ cups fregola (about 10 oz.)**
- **Kosher salt**
- **¼ cup olive oil, plus more for drizzling**
- **2 garlic cloves, finely chopped**
- **1 tsp. crushed red pepper flakes**
- **½ cup dry white wine**
- **24 littleneck clams, scrubbed**
- **2 Tbsp. chopped fresh flat-leaf parsley**
- **½ tsp. finely grated lemon zest**

Cook fregola in a large pot of boiling salted water, stirring occasionally, until very al dente, 6–8 minutes; drain.

Meanwhile, heat ¼ cup oil in a Dutch oven or other large heavy pot over medium-high heat. Add garlic and red pepper flakes and cook, stirring, until fragrant, about 30 seconds. Carefully add wine; bring to a boil, reduce heat, and simmer until reduced by half, about 3 minutes.

Add clams, cover, and cook, transferring clams to a bowl as they open (discard any that do not open), 6–8 minutes. Add fregola to cooking liquid in pot and cook, stirring, until fregola is tender and sauce is slightly thickened (there should still be plenty of liquid), about 2 minutes. Return clams to pot and cook until warmed through.

Divide fregola and clams among bowls, drizzle with oil, and top with parsley and lemon zest.

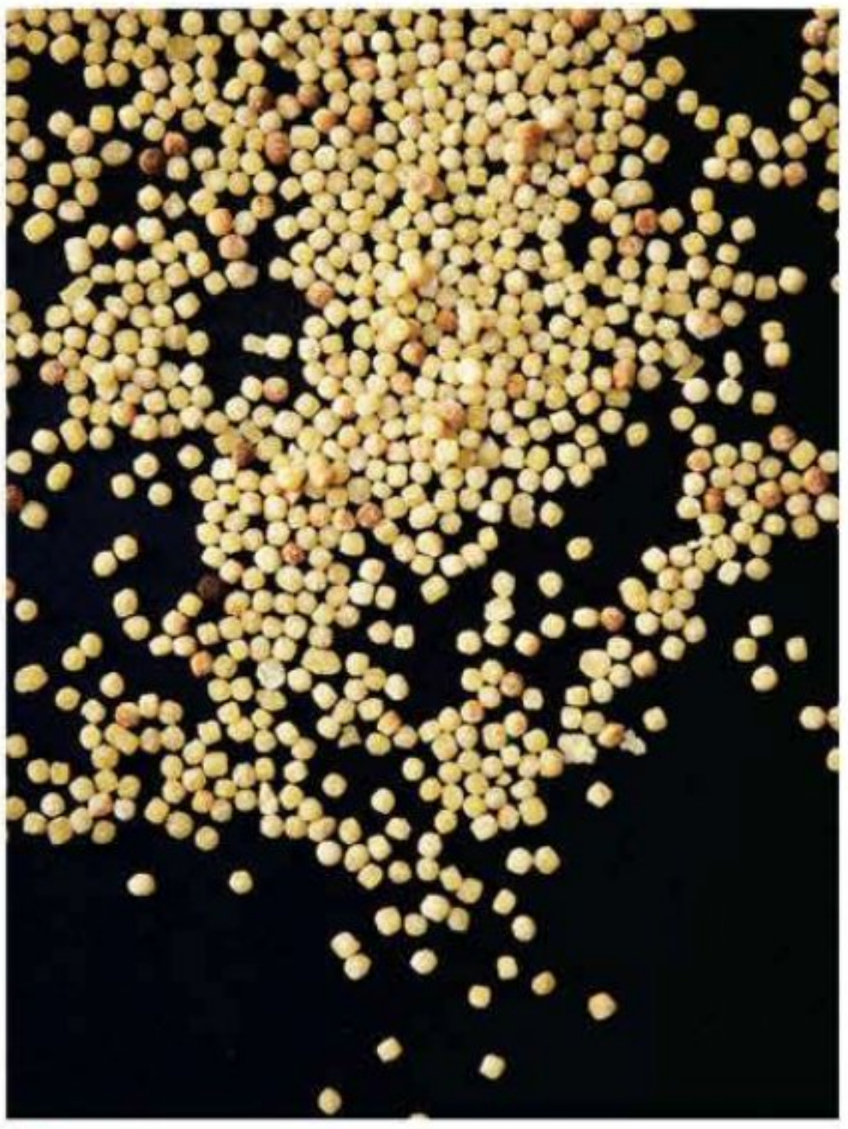
*ITEMS MARKED BY AN ASTERISK MIGHT NOT BE AVAILABLE EVERYWHERE, BUT WE CAN HELP YOU FIND THEM. SEE SOURCEBOOK, PAGE 156, FOR BUYING INFO.

The One-Stop Party Platter Power Player

Creminelli Sopressata Artisan Salami



There's lots of so-called "artisanal" charcuterie on the market these days, but the ingredient labels don't always live up to expectations. That's why I'm partial to the slow-cured, hand-tied salamis from Creminelli, a small operation in Salt Lake City. Their heritage pigs are humanely raised and antibiotic-free; what you see is what you get. I like to saw the expertly spiced soppressata log into coins and serve it with fresh figs, a few olives, and a hunk of salty Pecorino. ($13 for 7 oz.) *—Ashlea Halpern, special projects editor*



The Chip We're Not Willing to Share

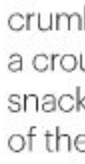
Stacy's Simply Naked Pita Chips



If you told me Stacy's were dusted with opiates, I might actually believe you. (I checked the package—they're not.) I eat them with guacamole and other dips, crumble them on salads as a crouton alternative, and snack on them straight out of the bag at 11 a.m. (or p.m.) or whenever I need to fill the void. Salty, crunchy, sturdy perfection, and somehow less guilt-inducing than other chips. ($4 for 8 oz.) *—Dawn Perry, senior food editor*

The Vegan Delight We Selfishly Co-Opted

Red Star Yeast Flakes



Nutritional yeast haters, I was once like you: I thought, Why would a healthy omnivore mess around with this B6- and B12-loaded, non-leavening yeast? And then I tried popcorn dusted with the stuff. Eureka! Its Parmesan-y umami flavor seems to go with basically everything. Red Star's large flakes are the right size and texture for sprinkling over things like kale chips, roasted vegetables, even bowls of pasta. ($6 for 5 oz.) *—Alison R.*

The Tiny Pasta Takeover

Rustichella d'Abruzzo Fregola Sarda



I was a line cook in a three-star restaurant the first time I tasted this brand's pastas; their orecchiette was better than anything we could make in-house. But it's the fregola that I still stock at home. These little beads have a coarse, sauce-catching texture. And unlike regular dried noodles, they're slowly toasted for a couple of days, giving them a deep, full flavor and chewy texture. I love to toss them with pesto, or with butter and cheese for a lazy-man's risotto (great dinner party trick). If you're a linguine-and-clams person, try our version with fregola instead. ($10 for 1.1 lb.*) *—C.L.M.*

The Electrolyte Beverage We Sweat For

Harmless Harvest 100% Raw Coconut Water



Some coconut waters just taste like milky water, but Harmless Harvest is like sipping straight out of a fresh coconut. It's the most refreshing, thirst-quenching thing: You could be literally dying of thirst, and then you have one of those and you're completely sated. They're about twice the price of other coconut waters on the market—those "harmless" coconuts must be pretty pricey. But, trust me, they're worth it. I wish I were a banker so I could guzzle one whenever I wanted. ($5 for 16 oz.) *—Alex Grossman, creative director*

The Butter You Can Believe In

Ancient Organics Ghee



What olive oil is to Italian food, ghee is to Indian cuisine. It's made by cooking butter until the milk solids separate and are allowed to brown, lending a nutty flavor to the clarified butter that's left. I spoon it onto steamed rice, use it to grease the griddle for pancakes and French toast, and sub it for oil whenever I make a Thai curry or squash soup. I fell in love with this brand even before I knew it was made in small batches with butter from Straus Family Creamery (a famed producer in California) or that a sacred mantra is played (and chanted) while the butter cooks. But those details make me love it even more. ($18 for 16 oz.*) *—C.L.M.*

Find more issues at magazinesdownload.com

The Mixer Any Home Bar Is Naked Without

Campari



I'm in the middle of a long, passionate love affair with Campari. It's gotten to the point where I won't order a cocktail unless the bitter ruby-red liqueur is involved. A lot of that has to do with my favorite mixed drink, the Negroni. As my Instagram feed can attest, I'm comfortable ordering it at any bar, anywhere, because of its foolproof ratio: equal parts gin, sweet Vermouth, and, yes, Campari. ($26 for 750 ml) *—Matt Duckor, multimedia editor*

The Thinking Man's Maraschino Cherry

Luxardo Maraschino Cherries



These are not the unnaturally red, sugar-soaked orbs best reserved for Shirley Temples and banana splits. Luxardo's Maraschino cherries come all the way from Italy; they're small and dark, soaked in a dense syrup that lends a sweet counterbalance to the fruit's aged flavor. Once you've tried them, you'll never garnish another Manhattan without one. ($21 for 14 oz.) *—Jim Gomez, production director*



The Hardest-Working Grain, Any Time of Day

Anson Mills Antebellum Coarse Yellow Grits



When restaurant menus started listing purveyors, there was one company I saw again and again: Anson Mills. Their wonderfully creamy grits—with a true corn flavor—showed up beneath eggs and alongside pork chops, and soon I decided they had to show up in my kitchen, too. Now my weeknight shrimp and grits (and more!) are officially restaurant-worthy. ($6 for 12 oz.*) *—Meryl Rothstein, senior associate editor*

The Best Bubbles for Our Bubbly Water

Canada Dry Club Soda



A great club soda should be more than crisp; it should be alive. Its bubbles should pop and bounce and zing, cutting through vodka, bourbon, cranberry juice, or whatever you mix it with. And no brand delivers more of a carbonated punch than Canada Dry. Especially in those little glass bottles—you can polish them off quickly, so they never go flat. ($4.75 for six 10 oz. bottles) *—Adam R.*

The Seed We Didn't Know We Needed

Navitas Naturals Raw Chia Seeds



A year ago, I thought chia seeds were something you put on a ceramic pet that grew Bob Ross's hair. It's the same thing, right? Now I'm disappointed if I can't have them in my yogurt with honey every day for breakfast. This organic brand supports sustainable farming, which just sweetens the deal. I keep a jar full of them in my desk drawer to mix up my morning yogurt. I also make chia pudding, and sprinkle the seeds on top of peanut butter on toast. Delicious. It's my lazy way of doing something a little bit healthy. ($17 for 16 oz.) *—Elizabeth Spiridakis Olson, art director*

How We Spice Up Our Cocktails

Gosling's Stormy Ginger Beer



I love the bottle design of the higher-end ginger beers, but when it comes to taste, this average-looking can shows its competitors how it's done: with assertive ginger flavor and bold—but not burning—heat. This stuff was made for Dark and Stormys. No, really: It's produced by Gosling's as a match for its Black Seal rum, to make the brand's signature drink. ($6 for six 12-oz. cans) *—Julia Kramer, associate editor*

The Supermarket Cheddar We Entertain With

Cabot Seriously Sharp Cheddar



This is the category killer of everyday cheddars. Sharp, but not too sharp. Classy enough to serve to guests, but just as welcome in a grilled cheese. Available in pretty much any supermarket's dairy aisle. Did I mention that it's made by an actual cooperative in Vermont? ($2.75 for 8 oz.) *—Scott DeSimon, deputy editor*

Gosling's delivers the darkest, stormiest Dark and Stormy.



SPICED DARK AND STORMY

MAKES 2 *The longer the spices infuse in the rum, the more flavorful it will be.*

SPICED RUM

- **2 tsp. allspice berries**
- **2 tsp. black peppercorns**
- **4 1" strips orange zest (removed with a vegetable peeler)**
- **1 750-ml bottle dark rum**

COCKTAIL

- **3 oz. fresh lime juice**
- **1 12-oz. can ginger beer**
- **2 lime wedges (for serving)**

SPECIAL EQUIPMENT: A spice mill or mortar and pestle

SPICED RUM Coarsely grind allspice and peppercorns in spice mill or with mortar and pestle; add spices and orange zest to rum and let infuse at least 2 days. Strain into a clean bottle or a glass jar.

DO AHEAD: Rum can be infused 3 weeks ahead. Store in a dark, dry place.

COCKTAIL Combine lime juice and 4 oz. spiced rum in a cocktail shaker; fill with ice. Shake until outside is frosty, about 30 seconds. Strain into highball glasses filled with ice, top off with ginger beer, and garnish with lime wedges.

*ITEMS MARKED BY AN ASTERISK MIGHT NOT BE AVAILABLE EVERYWHERE, BUT WE CAN HELP YOU FIND THEM. SEE SOURCEBOOK, PAGE 156, FOR BUYING INFO.

bon appétit

THE
BON APPÉTIT
SEAL OF
APPROVAL
2013

Ten Times Better Than Any Tonic

Jack Rudy Cocktail Co. Small Batch Tonic

I take my Gin and Tonics seriously. The brand of gin can vary, but the three lime wedges cannot. As for the tonic, well, I don't use any. Or at least, not the kind you're familiar with. Instead, I go with Jack Rudy Tonic, a concentrated syrup made in Charleston, SC, that contains quinine (which is what gives tonic its characteristic bite), sugar, lemongrass, and orange peel. Mixed with club soda, it gives the classic cocktail a much-needed kick. ($16 for 17 oz.)
—Andrew Knowlton, restaurant and drinks editor



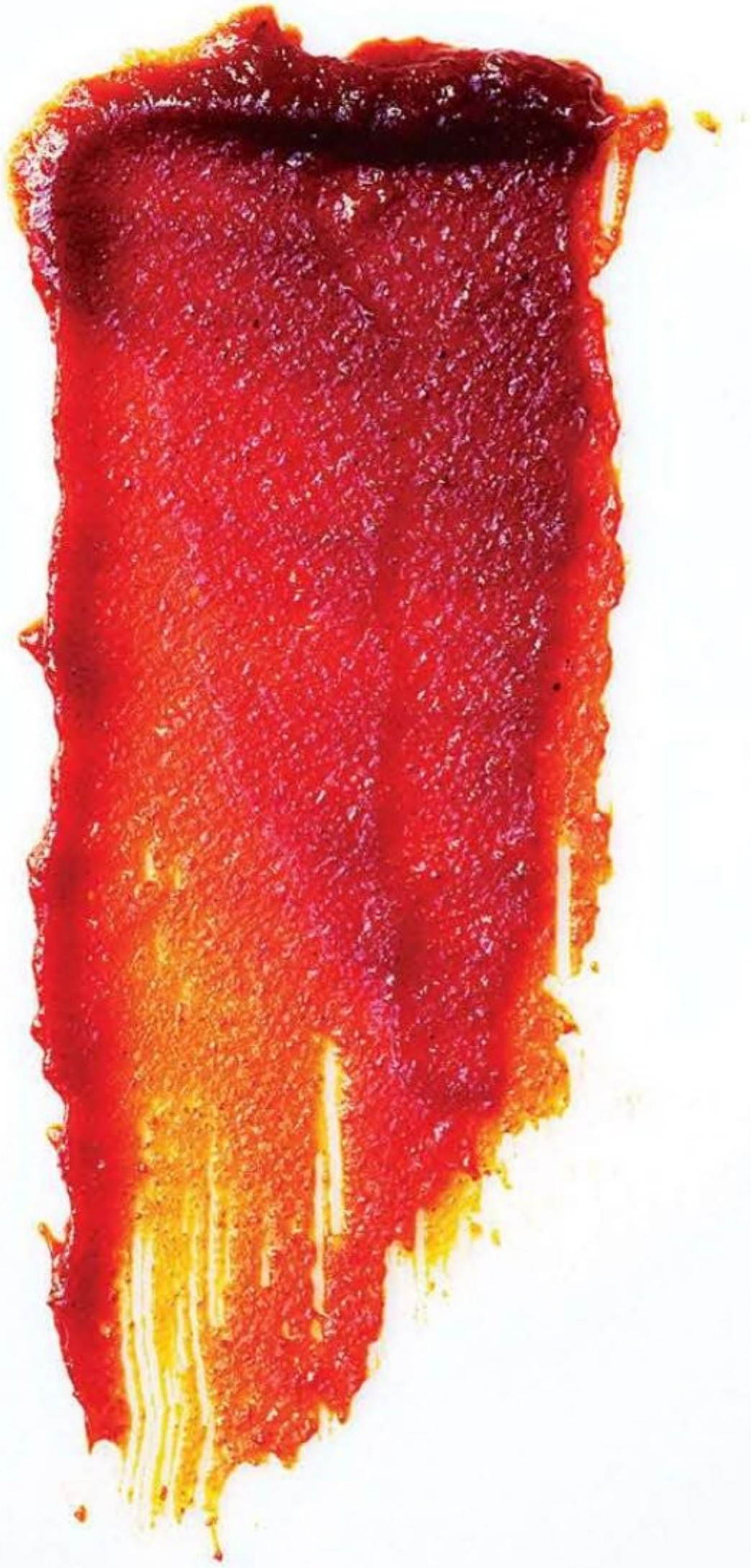
NOTES FROM THE TASTE TEST

"CLEAN TASTE...HEADY TONIC FLAVOR...LIKE A G&T MULTIPLIED BY TEN...A HANGOVER WAITING TO HAPPEN."

Find more issues at magazinesdownload.com

bon appétit

THE
BON APPÉTIT
SEAL OF
APPROVAL
2013



We Like It Hot

Haechandle Gochujang Hot Pepper Paste

The Korean chile paste *gochujang* has it all: spice, sweetness, and funk—I'm never running out of ways to cook with it. It goes with any protein, vegetable, or grain. I use *gochujang* as the base of marinades, barbecue with it in the summer, and add it to warming stews in the winter. It's even great on a meatloaf sandwich. You don't *need* to know how to pronounce it before you try it, but just for the record, it's go-CHOO-jong. ($8 for 17.6 oz.*)
—Brad Leone, test kitchen assistant

NOTES FROM THE TASTE TEST

"SMOKY DEPTH OF FLAVOR...I LIKE THE SLOW BURN... BIG, BOLD, RICH...JUST A TOUCH SWEET...SPICY!"

Gochujang-spiced, exquisitely lacquered, and tender to the bone.



SPICY GLAZED PORK RIBS

8 SERVINGS *This glaze also makes for an addictive tray of chicken wings. Use the same weight and method as for the ribs, but reduce final cooking time by 10 minutes.*

- **½ cup gochujang (Korean hot pepper paste)**
- **2 Tbsp. dark brown sugar**
- **2 Tbsp. reduced-sodium soy sauce**
- **2 Tbsp. unseasoned rice vinegar**
- **2 tsp. toasted sesame oil**
- **Kosher salt**
- **3 lb. baby back pork ribs, separated into individual ribs**

Whisk gochujang, brown sugar, soy sauce, vinegar, and oil in a small bowl until smooth; season with salt.

Toss ribs and half of marinade in a 13x9" baking dish; set aside remaining marinade. Cover ribs with foil and chill at least 4 hours.

Preheat oven to 350°. Bake ribs, covered, until meat is tender, about 1 hour. Uncover and increase oven temperature to 450°. Roast, turning occasionally and brushing with reserved marinade during last 5 minutes, until ribs are deeply browned, glazed, and fork-tender, 40–45 minutes longer.

DO AHEAD: Ribs can be marinated 1 day ahead. Keep chilled.

Additional reporting by Solomon Bass, Joanna Sciarrino, and Katherine Stover

FOOD STYLING BY CHRIS LANIER. PROP STYLING BY KAITLYN DU ROSS. ILLUSTRATIONS BY MICHAEL HOEWELER. *ITEMS MARKED BY AN ASTERISK MIGHT NOT BE AVAILABLE EVERYWHERE, BUT WE CAN HELP YOU FIND THEM. SEE SOURCEBOOK, PAGE 156, FOR BUYING INFO.

The Prosciutto for Patriots

La Quercia Prosciutto Americano



The prosciutto produced by this Iowa-based company would make an Italian weep with its award-winning balance of salty, creamy, sweet, and rich. When I'm not scarfing it out of hand or twirling it around a breadstick to serve to guests, I work ribbons of it into pasta, pizza, panini, and risotto. ($11 for 3 oz.*) *—Christine Muhlke, executive editor*

The Aromatic, Citrus-y, Spicy Special Sauce

Yuzu Kosho Duo



My condi-mania always requires new flavors, so yuzo kosho has been added to my hot-sauce rotation. This Japanese paste—made with yuzu peel, green chile, and salt—brings citrusy, almost floral heat to soups, stews, rice dishes, and even spaghetti. It's also great in a punchy marinade for chicken and fish. The jar is tiny, but what's inside is incredibly concentrated: All you need is a dab here or a smidge there. ($19.50 for two 2.82-oz. bottles*) *—C.M.*

The Only Cleaning Product We Ingest

Heinz Distilled White Vinegar



If you haven't used white vinegar to get your windows to a streak-free shine while simultaneously employing it to tenderize meat (try cube steak and onions), you're in for a treat. Heinz comes in the most convenient sizes, but its flavor—not too harsh, very bright—is the reason it trumps every other label on the shelf. There's just one problem: I can never decide whether to store it under the sink or in the pantry. ($3 for 64 oz.) *—S.R.*

The Real-Deal Vanilla

Häagen-Dazs Vanilla Ice Cream



I hold these truths to be self-evident: English muffins are better toasted, always rethink the goatee, and there is no greater vanilla ice cream than Häagen-Dazs's perfectly smooth and luscious version. I'm sure the vanilla's not from Tahiti, and Lord knows that cream is not from local cows. But it tastes exactly the way it should. ($5 for 1 pint) *—M.R.*

To browse previous winners of the BA *Seal, go to bonappetit.com/baseal.*



HOW WE GOT OUR WINNERS

If only we approached all decisions half as seriously as we did this year's *BA* Seal of Approval. Here's how the months-long vetting process played out:

THE EDITORS' PICKS:
The staff at *Bon Appétit*—from editors to designers to researchers—nominated the products they love. This wasn't the first time we'd heard our editor in chief wax poetic about Martin's Potato Rolls. We'd seen the empty coconut-water bottles in our creative director's recycling bin. And do you follow our multimedia editor on Instagram? The guy is unofficially sponsored by Campari. In other words, we spoke from our guts.

THE COMPETITORS:
Personal preference counts for a lot. Taste is, after all, subjective. But we weren't about to put our seal on something without double- and triple-checking our work. We identified each product's closest competitors so we could evaluate those items, too.

THE GREAT TASTE TESTS:
For seven days, a group of tasters assembled for blind taste tests of more than 350 products. (Special thanks to deputy editor Scott DeSimon, who nominated clam juice. Fun day.) Lines were drawn. Polite arguments were waged. Staffers were shocked to discover new favorites. Reams of detailed notes and a few fractured office friendships later, we had our winners: 25 products that we unanimously agreed deserved the *BA* Seal of Approval.

ADVERTISEMENT

Gather your friends for a

NEW KIND OF HOLIDAY SPICE

Gathering friends and family during the holidays is the best excuse to prepare your favorite meals—and the greatest time to share them. Entertain this year with a southern twist and add **Texas Pete®** to your holiday menu. From the Bourbon Comfort cocktail to the Poulet Rouge, it's easy to spice up the holidays with Texas Pete®.

The taste of Texas Pete® has been bringing friends together for 85 years. For more entertaining recipes that feature Texas Pete®'s sweet, spicy, and savory traditions, visit **texaspete.com.**

The Bourbon Comfort

- 2 oz. top-shelf Kentucky bourbon
- 1 tsp. Texas Pete® Fiery Sweet Sauce
- 1 oz. orange juice
- ¼ tsp. vanilla bean paste
- Dash of bitters

PREPARATION

Mix ingredients in ice-filled shaker, pour over ice in rocks glass. Garnish with an orange peel.

TEXAS PETE® SAUCES

Find more issues at magazinesdownload.com

THE SOUTHERN FOOD EXPERIENCE

POULET ROUGE WITH TEXAS PETE® JUS

INGREDIENTS:

» 2 each leg quarters of Poulet Rouge
» 1 tsp. fresh thyme, chopped
» 1 tsp. Italian parsley, chopped
» 1 Tbsp. extra virgin olive oil
» 1 tsp. salt
» 1 tsp. cracked pepper
» 1 Tbsp. Texas Pete® Original Hot Sauce
» 2 Tbsp. butter

PREPARATION:

Preheat oven to 375°. Rub poultry with chopped herbs, extra virgin olive oil, salt and pepper. In medium sauté pan, sear poultry until golden brown on each side. Place in heated oven and bake when internal temperature reaches 165°. Remove cooked poultry from pan, leaving natural jus. Add Texas Pete® Original Hot Sauce and let simmer on stove top for one minute. Add butter, stir to emulsify and place jus over poultry.



"I buy it by the gallon and I'm not a restaurant. 'Nuff said."

Rick E. | August 13 at 5:26 p.m.

NOTHING WAKES UP FOOD LIKE TEXAS PETE®

TEXASPETE.com

© 2012 T.W. Garner Food Company. All Rights Reserved.

©2013 Nestlé Purina PetCare Company, S.A., Vevey, Switzerland

IT'S CALLED *Gravy Lovers*™
FOR A REASON.

HER FAVORITE PART OF THE MEAL COMES DOWN TO ONE THING: GRAVY, GRAVY, AND MORE GRAVY.

She's gravy crazy. And we're crazy about giving her more of what she wants. Because she's more than a gravy liker.

Three new flavors coming soon.
Learn more at www.fancyfeast.com/gravylovers

PURINA
Your Pet, Our Passion.®

prep school

TECHNIQUES, TIPS, AND MORE FROM THE BON APPÉTIT TEST KITCHEN

THE ICE? IT'S NICE

FROM P. 118 If you're serious about your cocktails, it's time to start thinking of ice as an ingredient. Yes, it's "just water," but the water you use, how you treat it, and what you freeze it in really do matter. The clarity of a piece of ice is a point of pride for boutique barkeeps, which is why distilled (or at least filtered) water is preferred. Boiling and cooling it before it's frozen also helps remove impurities. Make sure your freezer's clean, too: Ice can absorb "off" odors as it sits.

Then there are the trays themselves. Extra-large cubes look impressive, whether in a rocks glass or a punch bowl, where they won't get dwarfed by all that liquid. But supersizing has a practical payoff: Large cubes melt more slowly, so your Scotch on the rock stays cold longer and dilutes more slowly. Look for 2- or 2½" silicone molds. They come in almost every hue imaginable, but done right, the ice they make will be perfectly clear.

—CARLA LALLI MUSIC

PHOTOGRAPHS BY ZACH DESART





TO make lots of ice, start a few days ahead and work in batches, transferring the cubes to freezer bags as you go. For product details, see Sourcebook, page 156

(continues on page 148)

ADVERTISEMENT

TIP

Line baking pans with parchment paper for easy cleanup.



Sweet Secrets

This holiday, Yossy Arefi of Apt. 2B Baking Co. turns to tradition and bakes a family tart recipe. While she puts a twist on the classic recipe with spiced cream, she relies on Organic Valley butter for that special, rich flavor in all of her holiday baking. See Yossy's tips and tricks for making the perfect treat.



PEAR CRUMB TART WITH SPICED CREAM

YIELDS ONE 9" TART

Here are Yossy's insider tips for baking this treat and others. Find the entire recipe for Yossy's Pear Crumb Tart with Spiced Cream at OrganicValley.coop/Secret.



TIP

Prevent air pockets by docking the crust with a fork.



TIP

Whipped heavy cream is a luxurious and rich accompaniment to pies and tarts.

TIP

Squeeze a hint of lemon on freshly cut pears to keep them from turning brown.





TIP

Browned butter imparts toasty, nutty flavor to baked goods.

DID YOU KNOW?

Organic Valley is a cooperative of over 1,800 farmer-owners who believe in going the extra mile to make the highest-quality dairy products possible. What does that mean for you? The finest butter and cream you could ask for.



ORGANIC VALLEY

Bringing the Good

See what else Yossy is baking at apt2bbakingco.blogspot.com and discover more recipes at OrganicValley.coop/Secret

ORGANIC VALLEY

BUTTER & cream,

secret ingredients in plain view.

© Organic Valley 2013

Caramel Apple Pie

What's our secret ingredient?

It's our passion and dedication, which begins on the farm with farmers who care for their cows like family and give them lush organic pastures. It's our master butter makers, who follow time-honored traditions to slow churn our pasture-raised sweet cream into rich, delicious award-winning butter. And it's our commitment to giving you the best ingredients for creating memorable holiday traditions.





For this Caramel Apple Pie recipe and others, visit OrganicValley.coop/Secret

USDA ORGANIC

Find more issues at magazinesdownload.com

(continued from page 145)



KEY MOMENT

THE RIGHT FLUFF

FROM P. 89 We've all read it a thousand times: Beat butter and sugar until light and fluffy. But most cooks don't take it far enough. As they're combined, the sugar's sharp edges cut through the fat and create air pockets that will lighten the texture of baked goods. So watch the mixture go from grainy to creamy, then increase in volume and lighten in color. This will take at least four minutes with a hand mixer. Stay with it: It's worth it!

—*DAWN PERRY*

FOR COOKIE ROOKIES

FROM P. 102 Our master sugar cookie recipe is easy to handle, can be rolled and then frozen in advance, and can be cut into any shape you desire. In other words, your kitchen is about to turn into a cookie factory. Now for some pro tips: —*C.L.M.*



If you chilled the dough, let it sit out for a few minutes so it's easier to roll out. Work on a lightly floured piece of parchment paper or marble to prevent the dreaded sticking.



If the dough gets soft or sticky, pop it back in the fridge to firm up again. Cut out your shapes as close together as possible to minimize waste (you can also reroll the scraps).



Sugar cookies don't spread much while baking, so you only need to leave an inch between them. Because large cookies take longer to bake than small ones, always keep similar shapes together. Rotate the sheets from front to back halfway through baking for even browning.

PHOTOGRAPHS: DANNY KIM (COOKIE SEQUENCE). FOOD STYLING: ALISON ROMAN (COOKIE SEQUENCE); DAWN PERRY.

STAFF PICKS: *This month's ideal menu*

"Making an appearance at my family's Feast of the Seven Fishes this Christmas Eve: **Baked Sardines in Pepperonata** and crusty bread (page 130) and **Fregola with Clams** (page 137). But not before I've downed a few cups of **Easy Does It, Baby** punch (page 119), of course."

—JOANNA SCIARRINO,
ASSISTANT EDITOR

Hello there pear.
Got a question for you.
How do I tell when
you're ripe?



And I've got an answer
for you. It's pretty simple
really. Just check my neck.
It's right next to my stem.
If it feels soft then I'm ripe
and ready to eat.



Me, caramelized with
hazelnuts.

You are so wise.
And tasty.

Text BOSC to 33733 and
I'll send you the recipe.
Get ready for goodness.

USA Pears

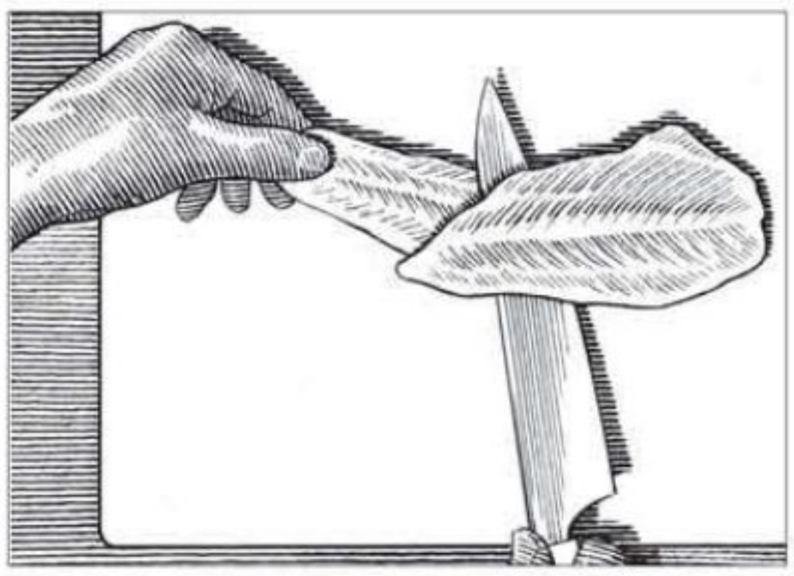
A most interesting fruit.

For more recipes go to usapears.org

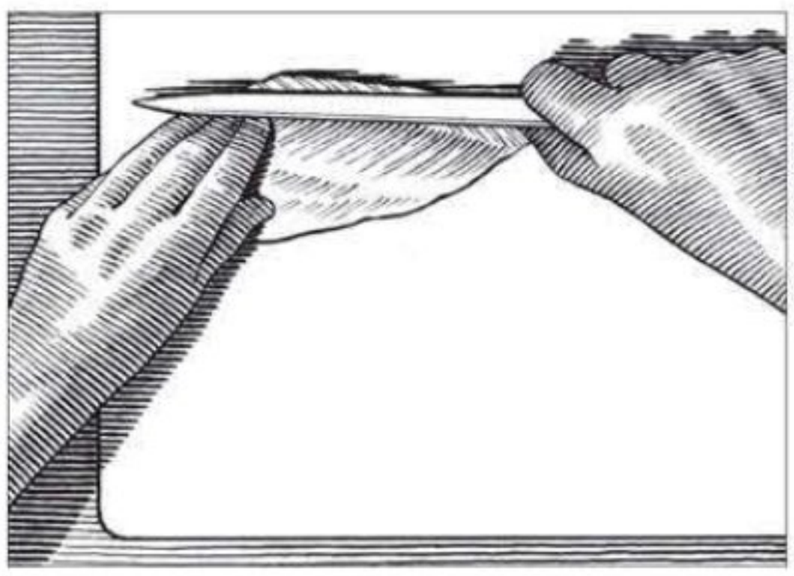
USA Pears Text For More Info. T/C & Privacy Policy: http://bit.ly/10D65UF.
Msg&data rates may apply.

CRUDO TACTICS

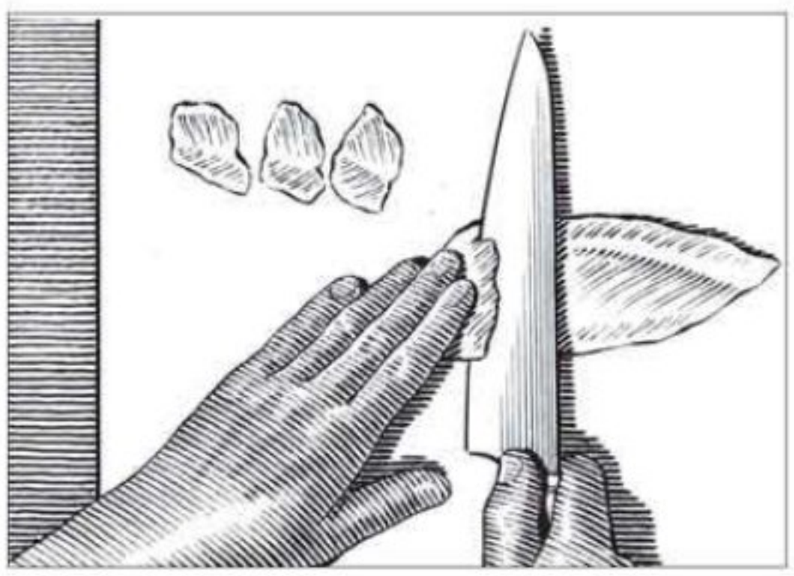
FROM P. 130 When it comes to *crudo* (basically Italian sashimi), Gjelina's Travis Lett has some advice: Make sure your fish is very fresh and your knife is very sharp. He never buys skinless fillets; the less the fish has been handled, the better it will be. Here's how to slice it. *—C.L.M.*



1. Place the fillet skin side down on a cutting board. With a sharp, thin-bladed knife, cut through the flesh at the tail end, stopping at the skin. Rotate the blade so that it's parallel between the flesh and the skin. Holding onto the tail end with your other hand, slice away from you, using a sawing motion to free the skin.



2. Trim the fillet of any uneven edges and cut it into two long pieces, using the natural seam as a guide.



3. Holding your knife at a 45° angle, slice as thinly as you can without shredding the flesh. Transfer to a plate as you go, separating layers with plastic wrap and chilling if not serving immediately.

(continues on page 152)

SOUR POWER

FROM P. 27 Tangy tamarind is a key ingredient in pad thai but works in lots of other applications. Buy tamarind concentrate—a smooth, spoonable paste—and slot it into your dinnertime rotation. *—D.P.*



FLAVOR FINISHER

Whisk together equal parts tamarind concentrate and brown sugar. Toss with roasted squash and top with crushed peanuts.



GLAZE

Season tamarind concentrate with honey, fish sauce, minced ginger, and garlic; reduce until syrupy. Brush onto shrimp as they cook.



VINAIGRETTE

Whisk together 2 parts fresh orange juice with 1 part tamarind concentrate and some vegetable oil. Toss with salad greens and top with almonds.



WORTH IT

BEEF STOCK FROM SCRATCH

FROM P. 117 Homemade beef stock is richer and more flavorful than store-bought, adding lip-smacking depth to your soups, sauces, and braises. Freeze it by the quart and put it to work all winter long. *—CLAIRE SAFFITZ*

ROAST BEEF STOCK

Preheat oven to 450°. Roast **5 lb. veal or beef marrow bones** (have your butcher saw them into pieces) in a roasting pan, turning occasionally, until browned, 25–30 minutes. Cut **4 peeled carrots** and **4 celery stalks** into 3" pieces; add to pan along with **2 halved peeled onions** and **1 halved head of garlic**. Roast, turning occasionally, until vegetables are brown, 25–30 minutes. Transfer to a large stockpot; add cold water to cover. Pour off fat from pan, add ½ cup water, and stir, scraping up browned bits; add liquid to pot along with **½ bunch flat-leaf parsley stems**, **4 thyme sprigs**, **2 bay leaves**, and **¼ tsp. black peppercorns**. Bring to a boil, reduce heat, and simmer 4 hours, occasionally skimming foam and fat from surface and adding water as needed. Strain. **DO AHEAD:** Stock can be made 2 days ahead. Let cool; cover and chill, or freeze up to 3 months. *Makes 2 quarts*

ILLUSTRATIONS BY BRUCE HUTCHISON

Find more issues at
magazinesdownload.com

PREMIUM MEATS

DIETZ & WATSON

ARTISAN CHEESES

Flavor is a gift.

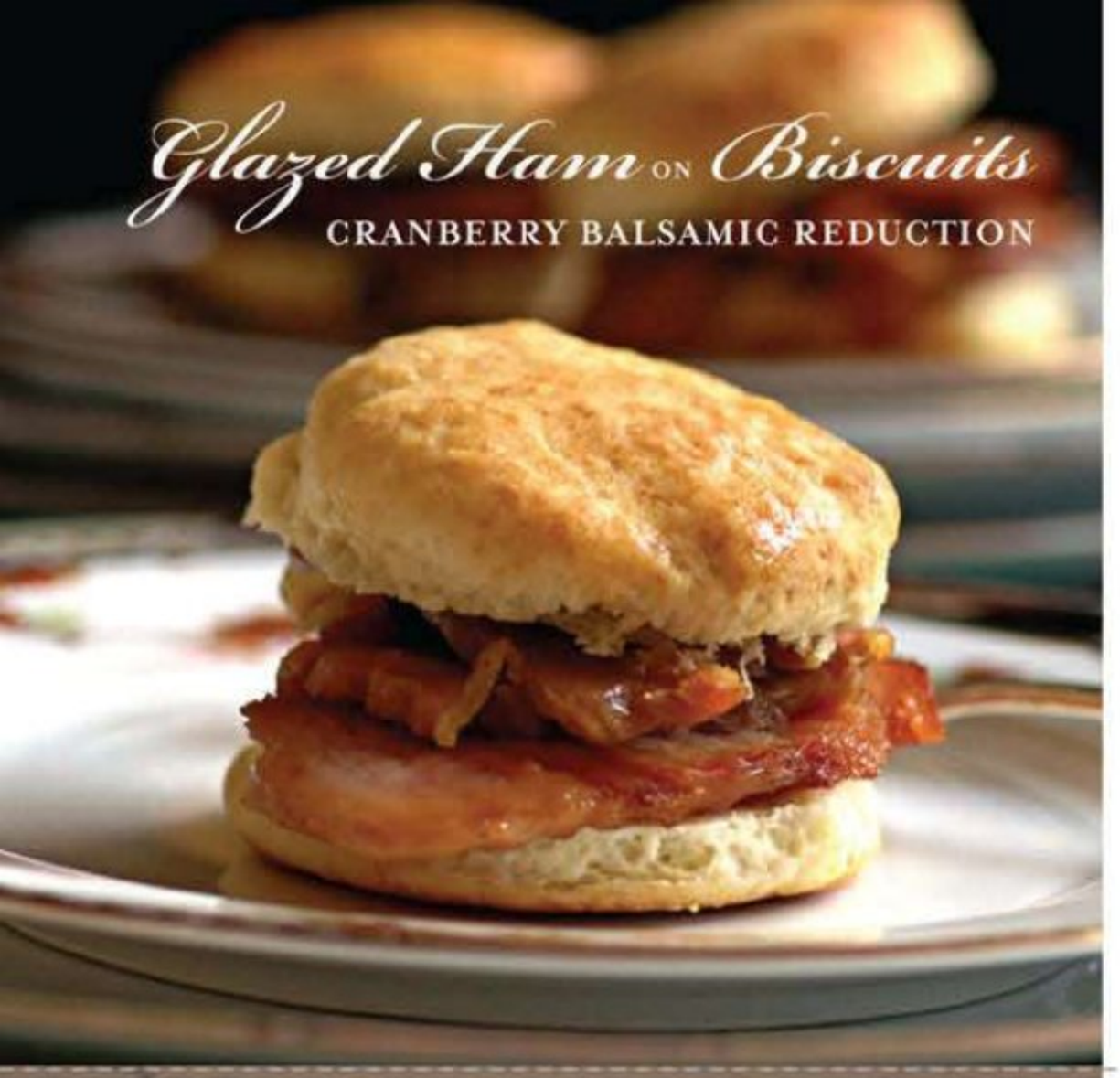


Ruth "Momma" Dietz *(center)* and family, Christmas 1958, with one of our Black Forest Smoked Hams. We use the recipe to this day.

FOR 75 YEARS, WE'VE BEEN USING THE SAME FAMILY RECIPES WHEN CAREFULLY HANDCRAFTING OUR PREMIUM HOLIDAY HAMS. STILL, THERE'S ONE INGREDIENT WE'VE ALWAYS INSISTED ON – A FAMILY'S LOVE.

DIETZANDWATSON.COM

75 CELEBRATING YEARS
DIETZ & WATSON



INGREDIENTS:

- *12 slices of Dietz & Watson Chef Carved Ham, dressed with Momma's Recipe Ham Glaze, torn to fit biscuits*
- *12 biscuits*
- *Cranberry Balsamic Reduction (see recipe below)*

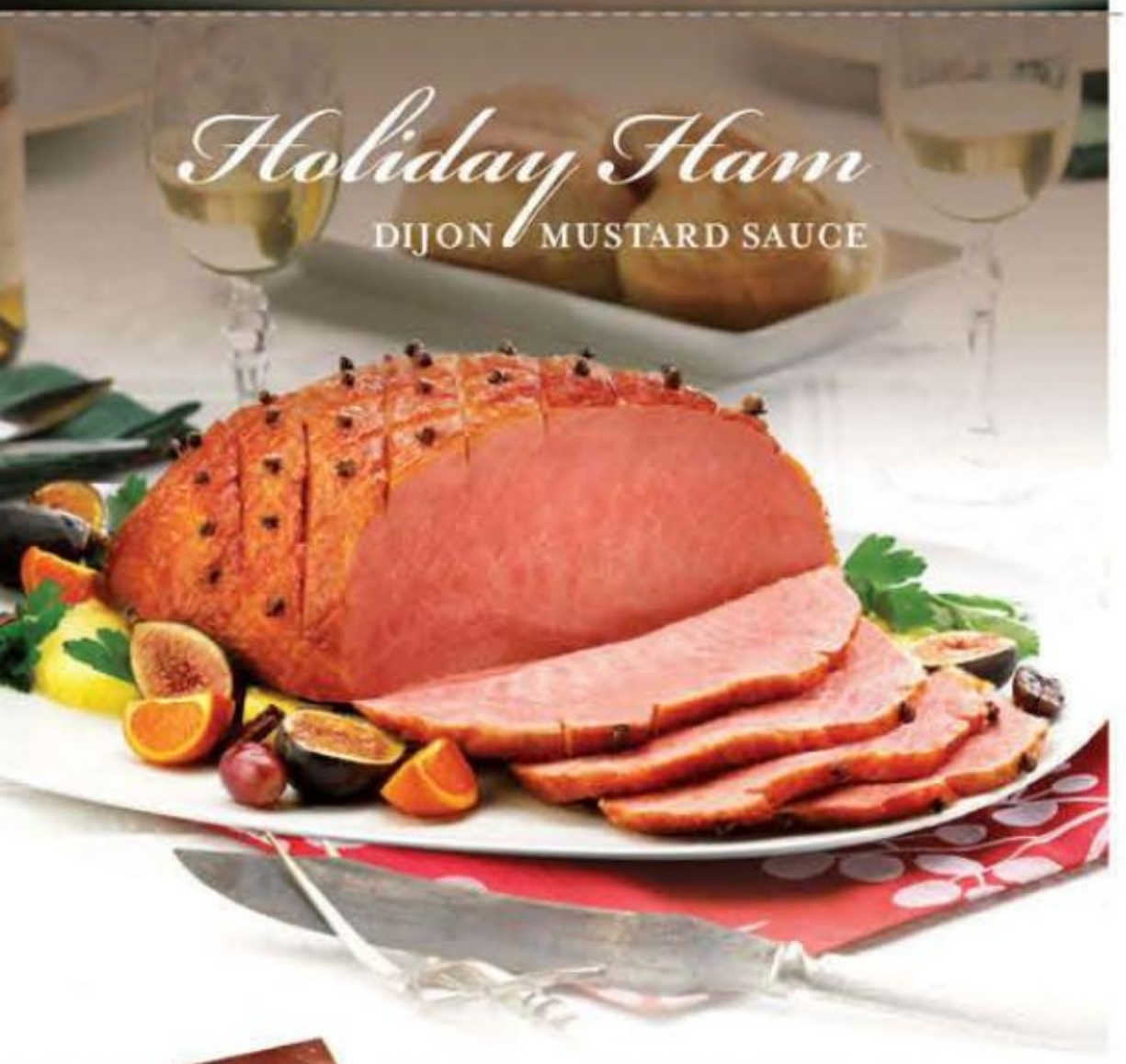
CRANBERRY BALSAMIC REDUCTION:

- *One jar (12oz) of cranberry preserve*
- *1/4 cup Dietz & Watson Yellow Mustard*
- *1/2 cup balsamic vinegar*
- *1 cup whole basil leaves (fresh)*
- *1 teaspoon whole black peppercorns*
- *1 serrano chile, halved*

For the biscuits, find your favorite traditional biscuit recipe and prepare accordingly.

While the biscuits bake, combine the cranberry preserves, vinegar, basil, mustard, peppercorns and chile in a medium saucepot over medium heat. Simmer the sauce until thickened (approximately 8 to 10 minutes). Strain the reduction through a fine sieve and if needed, thin with water.

Halve freshly baked biscuits and place ham pieces on the bottom half. Drizzle reduction over the ham and cover with biscuit half.



INGREDIENTS:

- *1 Whole Dietz & Watson All Natural Uncured Classic Dinner Ham*
- *Dietz & Watson Momma's Recipe Ham Glaze*
- *1/3 cup white wine*
- *2 tablespoons Dietz & Watson Dijon Style Mustard*

Pour the Ham Glaze over the ham and bake according to Dietz & Watson® package instructions. When done, remove the ham from the baking pan and set on a cutting board to rest.

Place the baking pan on the stove over high heat. Deglaze the pan with the white wine, loosening any browned bits from the bottom of the pan with a whisk.

Whisk in the Dijon mustard and the demi-glace. Bring to a boil and reduce by one-third. Strain sauce through a fine sieve and serve on the side with the ham.



For more recipes & easy hosting tips, download our hosting guide.

DIETZANDWATSON.COM

AND SINCE THE HOLIDAYS ARE ALL ABOUT GIVING,
HERE'S ONE MORE GIFT TO MAKE HOLIDAY HOSTING THAT MUCH EASIER.

DIETZ & WATSON

$2 off

ANY DIETZ & WATSON
MEAT DEPARTMENT HAM

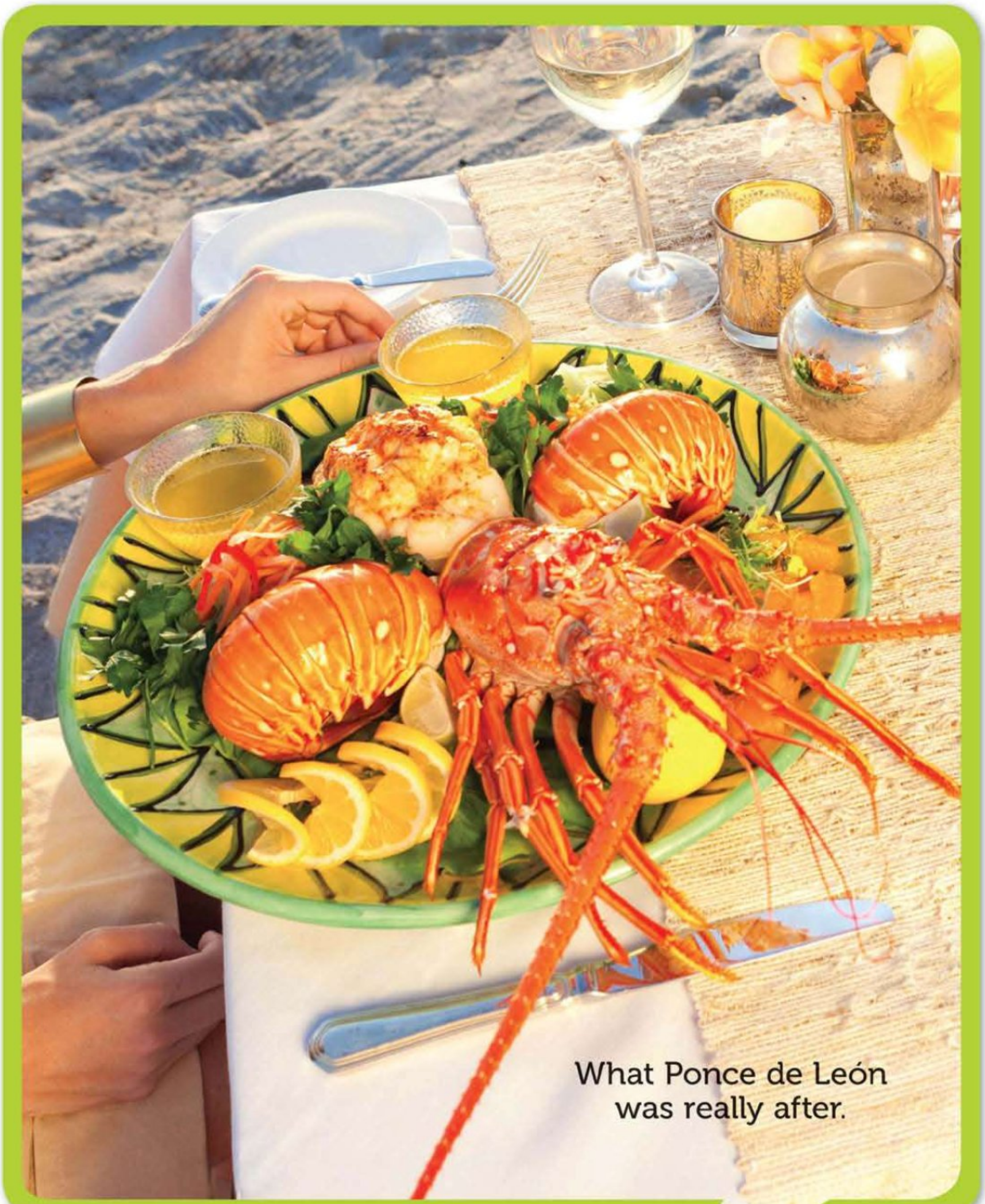


Dietz & Watson All Natural
Uncured Classic Dinner Ham

Manufacturer's Coupon Expires January 31, 2014

5 31506 12682 1 (8100) 0 00000

CONSUMER: One coupon per purchase. Good only on product indicated. Consumer pays any sales tax. GROCER: Redeem on terms stated for consumer upon purchase of product indicated. ANY OTHER USE **CONSTITUTES FRAUD**. For reimbursement of face value plus 8¢, mail to Dietz & Watson, Inc., 5701 Tacony St., Phila., PA 19135. Failure to produce on request invoices proving purchase of stock covering coupons may void all coupons submitted. Void if taxed, restricted, prohibited or presented by other than retailers of our products. Cash value 1/100¢.



The Florida Keys
Key West
Close To Perfect - Far From Normal

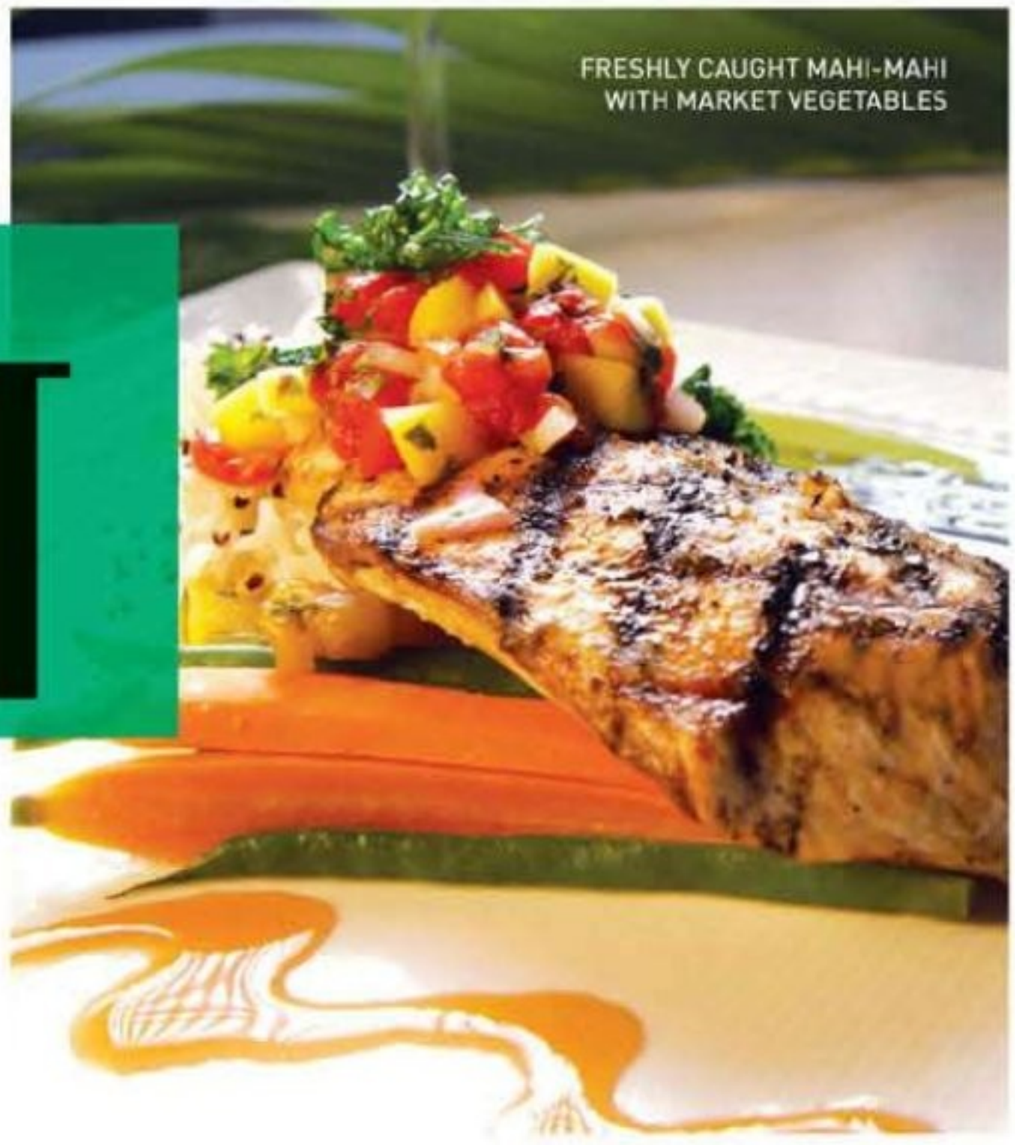
While eternal youth is nice, so is fresh seafood. Take Key West. From waterside dining to casual fish joints to bustling sidewalk cafes, it's an epicurean journey you won't soon forget.

fla-keys.com/keywest
1.800.527.8539

KEY WEST · BIG PINE KEY & THE LOWER KEYS · MARATHON · ISLAMORADA · KEY LARGO







FRESH OUT OF KEY WEST

Pull up a chair and get ready to feast. Whether it's the catch of the day or the catch of the hour, fine dining doesn't get any fresher than in Key West. With the Atlantic on one side and the Gulf on the other, Key West is a seafood nirvana.

An island city of palm-lined streets boasting Victorian homes, gingerbread conch houses, and mansions on the National Register, Key West has plentiful cuisine, accommodations, and activities to whet your appetite. So dine on a patio over the water one day or on a yacht with a beautiful sunset backdrop on the other. Key West is unique. And unspoiled—a feast for your heart and your soul.

DISCOVER MORE DINING AND TO DOS AT FLA-KEYS.COM/KEYWEST

The Florida Keys
Key West
Close To Perfect - Far From Normal

Find more issues at
magazinesdownload.com

FOR THOSE WHO PREFER TO BE
CAUGHT IN THE WILD



Come to St. Maarten and discover an intoxicating blend of European charm and raw island passion. Everything's fresher here, including you.

Plan your VacationStMaarten.com

APHRODISIAC
ST. MAARTEN

ADVERTISEMENT

AN ISLAND FOR *All Flavors*

DID YOU KNOW?

The 37-square-mile island has 37 breathtaking beaches and is home to many historical and family-oriented attractions.

KNOWN AS THE "CULINARY CAPITAL OF THE CARIBBEAN," St. Maarten keeps food lovers satisfied with more than 365 different restaurants—one for every day of the year; the perfect epicurean adventure. When you visit the glistening island of white-sand beaches and crystal-clear waters, expect to try a variety of international cuisines. A focus on European influences and Caribbean specialties makes for a truly unique dining experience.

DISCOVER MORE AMAZING EATS AT **VACATIONSTMAARTEN.COM**



Find more issues at
magazinesdownload.com

EAT SOMETHING YOU CAN'T PRONOUNCE

— 10 DELICIOUS MONTRÉAL EXPERIENCES —



Fresh ingredients, cozy eateries, late nights and good company are all part of Montréal's culinary culture. Try these local favorites to please your taste buds and feed your joie de vivre. Warning, the names might not roll off your tongue.

Discover more at
ALAMONTREAL.CA/GASTRONOMY

Le foie gras de canard poêlé, La Chronique
SEE No. 06

No. 01
L'accord mets et jus
VAN HORNE
Van Horne restaurant serves a "vegetable-centric tasting menu" with a sophisticated juice pairing every last Sunday of the month. Watch for the September 29th Sunday supper, focused on harvest time.

No. 02
Les charcuteries maison
CHEZ VICTOIRE
The homemade charcuterie platter at this neighbourhood bistro is served with a selection of flavored mustards and marinated vegetables.

No. 03
La chatte heureuse
L'ASSOMMOIR
The green Chartreuse-based libation is the drink of choice at this lively spot, the perfect meeting place for a "5 à 7" after-work drink.

No. 04
Le club sandwich au chocolat
CHEZ L'ÉPICIER
The chocolate "club sandwich" is Chez L'Épicier's specialty dessert and comes with pineapple "fries" and a melon and mint "slaw."

No. 05
Le yaourt maison
L'AUBERGE SAINT-GABRIEL
French chef Eric Gonzalez's take on homemade yogurt is served savoury, topped with a seasonal vegetable and a crunchy crumble.

No. 06

Le foie gras de canard poêlé

LA CHRONIQUE

In the city where *foie gras* has become a staple and a star ingredient, French restaurant La Chronique serves one of the best. The rich slices of duck liver are pan-seared to golden perfection and served on fine slices of homemade *pain d'épices*, accompanied by a seasonal fruit and a slightly sweet crumble.



No. 07

La piscine

LE FILET

Dive right into this pink "swimming pool," a smart cocktail that pairs perfectly well with the refined tapas-style dishes served by Le Filet.

No. 08

Les manti

SU

These homemade "ravioli" are iconic of Turkish cuisine and served with a meat sauce on a layer of garlic yogurt.

No. 09

Le Chopped Liver "à la juive"

PASTAGA

An ode to the Jewish culinary influence, the chopped liver mousse is served with hard-boiled eggs and homemade bagels.



No. 10

Le pain perdu

LEMÉAC

Take a big bite of this thick-cut *pain perdu* (French toast) that's crunchy and golden on the outside, and warm and soft on the inside. Served with a side of rich maple caramel and milk jam ice cream, it's the perfect way to end any meal.

à la Montréal Canada québecoriginal

Voted the Best Airline in North America four years running.



WORLD AIRLINE SKYTRAX AWARDS 2013

Canada's four-star airline has been named the Best Airline in North America for the fourth year in a row. We have great fares and the most nonstops to Canada. Enjoy a touch-screen TV at your seat, plus power outlets within easy reach. **Fly the difference.**

AIR CANADA

The survey was conducted by independent research firm Skytrax on over 18 million global travellers, using over 40 different aspects of passenger satisfaction to rank airlines' product and service standards. This annual survey is regarded in the air transportation industry as a primary benchmarking tool for passenger satisfaction levels of airlines throughout the world. Details at aircanada.com/awards. Touch-screen TVs are available on all Air Canada-operated aircraft, except on certain Boeing 767s and Airbus 319s, and on select aircraft operated by Air Canada Express™ in North America. ™Air Canada Express is a trademark of Air Canada.

Find more issues at magazinesdownload.com

©2013 P&G

FUEL FOR YOUNG MINDS

To become the heroes they're driven to be, avalanche dogs have to start training young. The DHA found in Eukanuba Excel helps puppies become smarter and more trainable, so they can rise to any challenge.



NO

- NO CHICKEN BY-PRODUCT MEAL*
- NO CORN

*Official AAFCO feed term.

FUEL AWESOME

EUKANUBA

Find more issues at magazinesdownload.com

(continued from page 150)

CLAM DUNK

For all the types of clams available, there are as many ways to prepare them. Here's what you'll find at the fish market, and how to enjoy them. —C.L.M.



COCKLES

Tiny, tender **cockles** [1] are not actually clams, but you'd never know it. Most of the ones sold in the U.S. are imported from New Zealand. They're excellent with spaghetti or in shellfish stews.

WEST COAST

Pretty **Manila** clams [2], a.k.a. Japanese clams, open easily and are especially delicious steamed.

EAST COAST

East Coast hard-shell clams come in a range of sizes. Small, succulent **littlenecks** [3] are great with pasta or on the half shell. **Mahogany** clams [6] are comparable to littlenecks, but with higher salinity. **Cherrystones** [5] are a bit larger and firmer; use them for clams casino. **Chowders** [4] are big, briny, and chewy, ideal for—you guessed it—chowder.

STEAMERS

Soft-shelled **steamer clams** [7] don't close completely, so they can be gritty. The solution? They're usually steamed and served with a cup of hot broth to swish them around in before they get dunked in sweet melted butter.

DAY-AFTER DEBAUCHERY

What do we look forward to even more than the big holiday meal? The leftovers we use to concoct original creations the next day. Our staffers have already started plotting their post-feast eats.

Dawn Perry

Sandwiches are my hangover cure, which I'm going to need after all that party punch. I'll definitely be shredding those short ribs (recipe, page 131) and eating them on a bun like a burger—with ketchup and melted American cheese.

Alison Roman

That ham! (Recipe, page 31.) I'm going to put it into waffles, make soup with greens, and eat it cold out of the refrigerator. Okay, let's be honest, that's actually the only thing I'm going to do with it.

Claire Saffitz

After eating meat for days, it's time for a salad—at least I can disguise my leftovers as such. Arugula tossed with a lemony vinaigrette and thin slices of the beef rib roast (recipe, page 117) makes an easy, borderline sensible lunch.



KEY MOMENT

CARAMEL SCIENCE

FROM P. 134 Undercook your caramel mixture and you'll end up with a stiff excuse for a sauce. Cook it too long and you'll get nuggets capable of extracting a filling. For perfectly chewy results, don't eyeball it; use a candy thermometer. Once you've added the butter and sweetened condensed milk, keep whisking until the thermometer registers 240° (also known as "soft ball" stage). That's your sweet spot. —D.P.



Taylor Deluxe Candy/Deep Fryer Thermometer, $10; target.com

ILLUSTRATION BY BRUCE HUTCHISON

FIT TO BE TIED

FROM P. 116 A rolled and stuffed piece of meat is wonderfully old-school—and not as intimidating to prepare as you might think. Grab a knife and some kitchen twine, and you're ready to roll. —*A.R.*



1. Starting from the thick end of the breast, slice in half horizontally without cutting all the way through. Open the breast like a book.

2. Mound the stuffing down the center, leaving borders at the top and bottom so it stays inside.

3. Lift the right half of the breast on top of the stuffing. Fold the other half over so it slightly overlaps the bottom piece.

4. Lift turkey breast, skin side up, onto lengths of pre-cut kitchen twine, spaced about 1" apart. Tie closed snugly but not too tight; meat contracts and bulges as it cooks.

TALKING (BUTCHER) SHOP

FROM P. 110 Butchers are full of advice. Show a little interest and you'll be rewarded with cutting instructions, cooking tips, and more. Brush up on some basic butcher-shop etiquette before you go, courtesy of **Toponia Miller**, co-owner of the Bay Area's Fatted Calf Charcuterie.

CALL AHEAD

It helps to place your order a few days in advance, especially around the holidays or when you're in the market for less common items, like rabbit or quail.

BE FLEXIBLE

Your recipe may call for a four-and-a-half-pound duck, but your butcher might source something closer to five. Anticipate these variances and go with the flow.

DO YOUR HOMEWORK

Many cuts go by more than one name. If you're unsure about the meat terminology in a recipe, bring a copy of it with you.

ARTISAN. HAND-MADE.
SUPERIOR QUALITY.

A BelGioioso Commitment

BelGioioso's Italian cheesemakers craft a full line of exceptional cheeses. Whether you enjoy our classic offerings, such as Sharp Provolone, Parmesan and Asiago, or sample BelGioioso originals, like Crescenza-Stracchino,™ CreamyGorg® and American Grana,® our care and craft remain constant.

At BelGioioso, every cheese is a specialty.

CLASSIC ITALIAN CHEESES MADE IN THE U.S.A.
FORMAGGI CLASSICI ITALIANI FATTI IN AMERICA
SAY BEL-JOY-OSO

BELGIOIOSO®
Quality Never Stops™

Recipes and more at belgioioso.com

rBST Free* | Gluten Free | All-Natural

No significant difference has been found in milk from cows treated with artificial hormones.

Find more issues at magazinesdownload.com

recipe index DECEMBER 2013

COVER RECIPE

Ultimate Sugar Cookies in Gold and White *pp. 102–103*

APPETIZERS

Baked Sardines in Pepperonata *p. 130*

Snapper Crudo with Chiles and Sesame *p. 130*

Spicy Glazed Pork Ribs *p. 141*

BEVERAGES/ COCKTAILS

Bran's Dram *p. 16*

Easy Does It, Baby *p. 119*

Joly's Pisco Sour *p. 59*

New York Sour *p. 130*

Red Ryder *p. 119*

Seven Bridges Road *p. 119*

Spiced Dark and Stormy *p. 138*

Tamarind Whiskey Sour *p. 27*

BREAKFAST

Baked French Toast with Pecan Crumble *p. 78*

Citrus Salad with Tarragon *p. 82*

Muesli with Pomegranate and Almonds *p. 36*

Pink Peppercorn Bacon *p. 82*

Toasted Coconut Waffles *p. 28*

BREAD

Herby Provolone Scones *p. 28*

SOUP

Soba and Maitake Mushrooms in Soy Broth *p. 66*

MAIN COURSES

FISH, SHELLFISH

Fregola with Clams *p. 137*

Mustard-Crusted Branzino *p. 70*

Roast Trout with Lentils and Verjus *p. 24*

MEAT

Belgian Ale–Braised Brisket *p. 116*

Honey-and-Rye-Glazed Ham *p. 32*

Lamb Chops with Pomegranate Relish *p. 36*

Lamb Pot Roast with Oranges and Olives *p. 117*

Pan-Seared Sausage with Lady Apples and Watercress *p. 66*

Pork Shoulder Al' Diavolo *p. 116*

Slow-Cooked Short Ribs with Gremolata *p. 131*

Standing Rib Roast with Aioli *p. 117*

POULTRY

Boudin Blanc–Stuffed Turkey Breasts with Chestnuts *p. 116*

Crispy Chicken Breasts with Chermoula and Escarole *p. 73*

Pan-Roasted Rosemary Chicken *p. 27*

VEGETARIAN

Soba and Maitake Mushrooms in Soy Broth *p. 66*

PASTA

Cavatelli with Pork Ragù *p. 28*

Fregola with Clams *p. 137*

VEGETABLES, SIDE DISHES

Charred Romanesco with Anchovies and Mint *p. 131*

Jerusalem Artichokes with Salsa Verde *p. 131*

Roasted Carrots with Cumin Yogurt *p. 131*

Sweet-and-Sour Brussels Sprouts *p. 24*

White Beans with Broccoli Rabe and Lemon *p. 68*

CONDIMENTS, SAUCES

Blackberry Syrup *p. 82*

Pomegranate-Orange Syrup *p. 36*

Red Wine Vinegar and Black Pepper Mignonette *p. 131*

Roast Beef Stock *p. 150*

Spicy Fennel–Meyer Lemon Mignonette *p. 130*

DESSERTS

Persimmons with Greek Yogurt and Pistachios *p. 131*

CAKES

Chocolate Torte with Calvados-Poached Figs *p. 87*

Hazelnut Butter Cake with Sea Salt Caramel *p. 27*

Pound Cake with Grand Marnier–Poached Apricots *p. 89*

COOKIES, CANDIES

Bourbon–Sea Salt Caramels *p. 134*

Chewy Molasses Cookies *p. 109*

Chocolate-Pistachio Sablés *p. 106*

Roasted-Almond Thumbprints *p. 105*

Rosemary and Toasted-Caraway Shortbread *p. 105*

Salted Honey and Chocolate Bark *p. 109*

The Most Royal of Icings *p. 102*

Ultimate Sugar Cookies *p. 102*

FOR NUTRITIONAL INFORMATION FOR THE RECIPES IN THIS ISSUE, GO TO **BONAPPETIT.COM/RECIPES**

sourcebook

SHOPPING INFO

BA SEAL OF APPROVAL pp. 132–141

ANCIENT ORGANICS GHEE *ancientorganics.com*
ANSON MILLS ANTEBELLUM COARSE YELLOW GRITS *ansonmills.com*
DALMATIA FIG SPREAD *amazon.com*
HAECHANDLE *GOCHUJANG* HOT PEPPER PASTE *amazon.com*
LA QUERCIA PROSCIUTTO AMERICANO *murrayscheese.com*
MARTIN'S SANDWICH POTATO ROLLS *potatorolls.com*
RUSTICHELLA D'ABRUZZO FREGOLA SARDA *markethallfoods.com*
STEVEN SMITH TEAMAKER BIG HIBISCUS HERBAL INFUSION *smithtea.com*
WORLD SPICE MERCHANTS ALEPPO PEPPER *worldspice.com*
YUZU KOSHO DUO *earthy.com*

PREP SCHOOL pp. 145–155

2.5" SQUARE ICE CUBE TRAY $8; *cocktailkingdom.com*
TOVOLO SILICONE KING CUBE ICE CUBE TRAY assorted colors, $7; *everythingkitchens.com*
CASABELLA SILICONE BIG CUBE ICE CUBE TRAY $12 for a set of two; *casa.com*

TRAVEL PLANNER

NAVIGATOR: NEW YORK CITY pp. 90–96

ABC CARPET & HOME 888 Broadway; 212-473-3000; *abchome.com* **ABC KITCHEN** 35 E. 18th St.; 212-475-5829; *abckitchennyc.com* **AESOP** 341 Bleecker St.; 212-899-3359; *aesop.com* **AMERICAN TWO SHOT** 135 Grand St.; 212-925-3403; *americantwoshot.com* **BILLY REID** 54 Bond St.; 212-598-9355; *billyreid.com* **BLUE BOTTLE COFFEE** 450 W. 15th St.; 510-653-3394; *bluebottlecoffee.com* **BLUE RIBBON DOWNING STREET BAR** 34 Downing St.; 212-691-0404; *blueribbonrestaurants.com* **BOWERY KITCHEN SUPPLIES** 88 Tenth Ave.; 212-376-4982; *bowerykitchens.com* **BRUNELLO CUCINELLI** 379 Bleecker St.; 212-627-9202; *brunellocucinelli.com* **BUONITALIA** 75 Ninth Ave.; 212-633-9090; *buonitalia.com* **BUVETTE** 42 Grove St.; 212-255-3590; *ilovebuvette.com* **CAFÉ INTEGRAL** 135 Grand St.; 646-801-5747; *cafeintegral.com* **CASTOR & POLLUX** 238 W. Tenth St.; 212-645-6572; *castorandpolluxstore.com* **DASHWOOD BOOKS** 33 Bond St.; 212-387-8520; *dashwoodbooks.com* **DOMINIQUE ANSEL BAKERY** 189 Spring St.; 212-219-2773; *dominiqueansel.com* **DOUBLE RL** 383 Bleecker St.; 212-645-5513; *ralphlauren.com* **THE DUTCH** 131 Sullivan St.; 212-677-6200; *thedutchnyc.com* **ESTELA** 47 E. Houston St.; 212-219-7693; *estelanyc.com* **THE FILLING STATION** 75 Ninth Ave.; 212-989-3868; *thefillingstationnyc.com* **GINETTE NY** 172 W. Fourth St.; 212-627-3763; *ginette-ny.com* **GLOBAL TABLE** 107 Sullivan St.; 212-431-5839; *globaltable.com* **THE HIGH LINE** Gansevoort St. to W. 34th St., between Tenth & Eleventh Aves.; 212-500-6035; *thehighline.org* **JO MALONE** 330 Bleecker St.; 212-242-1454; *jomalone.com* **JOHN DERIAN** 6 E. Second St.; 212-677-3917; *johnderian.com* **LA COLOMBE** 400 Lafayette St.; 212-677-5834; *lacolombe.com* **THE MARLTON HOTEL** 5 W. Eighth St.; 212-321-0100; *marltonhotel.com* **THE NOMAD HOTEL** 1170 Broadway; 212-796-1500; *thenomadhotel.com* **POSMAN BOOKS** 75 Ninth Ave.; 212-627-0304; *posmanbooks.com* **LOS TACOS NO. 1** 75 Ninth Ave.; 212-256-0343; *lostacos1.com* **SATURDAYS SURF NYC** 31 Crosby St.; 212-966-7875; *saturdaysnyc.com* **SMILE TO GO** 22 Howard St.; 646-863-3893; *smiletogonyc.com* **STUMPTOWN COFFEE ROASTERS** 30 W. Eighth St.; 347-414-7802; *stumptowncoffee.com* **ZERO + MARIA CORNEJO** 33 Bleecker St.; 212-925-3849; *zeromariacornejo.com*

BON APPÉTIT
Statement Required by 39 U.S.C. 3685 showing the Ownership, Management and Circulation of BON APPÉTIT, published monthly (12 issues) for October 1, 2013. Publication No. 504-750. Annual subscription price $24.00.

1. Location of known office of Publication is 4 Times Square, New York, NY 10036.
2. Location of the Headquarters or General Business Offices of the Publisher is 4 Times Square, New York, NY 10036.
3. The names and addresses of the Publisher, Editor and Managing Editor are: Publisher, Pamela Drucker Mann, 4 Times Square, New York, NY 10036; Editor, Adam Rapoport, 4 Times Square, New York, NY 10036; Managing Editor, Stacey C. Rivera, 4 Times Square, New York, NY 10036.
4. The owner is: Advance Magazine Publishers Inc., published through its Condé Nast division, 4 Times Square, New York, New York 10036. Stockholder: Directly or indirectly through intermediate corporations to the ultimate corporate parent, Advance Publications, Inc., 950 Fingerboard Road, Staten Island, New York 10305.
5. Known bondholders, mortgagees and other security holders owning or holding 1 percent or more of total amount of bonds, mortgages or other securities are: None.
6. Extent and nature of circulation

	Average No. Copies each issue during preceding 12 months	Single Issue nearest to filing date
a. Total No. Copies	1,696,527	1,673,777
b. Paid Circulation		
(1) Mailed Outside-County Paid Subscriptions Stated on PS Form 3541	1,269,812	1,256,303
(2) Mailed In-County Paid Subscriptions Stated on PS Form 3541	0	0
(3) Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS	117,477	120,222
(4) Paid Distribution by Other Classes of Mail Through the USPS	0	0
c. Total Paid Distribution	1,387,289	1,376,524
d. Free or Nominal Rate Distribution		
(1) Free or Nominal Rate Outside-County Copies included on PS Form 3541	116,749	121,458
(2) Free or Nominal Rate In-County Copies included on PS Form 3541	0	0
(3) Free or Nominal Rate Copies Mailed at Other Classes Through the USPS	0	0
(4) Free or Nominal Rate Distribution Outside the Mail	11,334	10,495
e. Total Free or Nominal Rate Distribution	128,082	131,953
f. Total Distribution	1,515,371	1,508,477
g. Copies Not Distributed	181,156	165,300
h. Total	1,696,527	1,673,777
i. Percent Paid	91.55%	91.25%
j. Paid Electronic Copies	35,877	42,350
k. Total Paid Print Copies (line 15c) + Paid Electronic Copies	1,423,166	1,418,874
l. Total Print Distribution (line 15f) + Paid Electronic Copies	1,551,248	1,550,827
m. Percent Paid (Both Print & Electronic Copies)	91.74%	91.49%

7. I certify that all information furnished on this form is true and complete.
(Signed) John W. Bellando, Vice President

ADVERTISEMENT



Lucky's GUIDE TO 100 PERFECT OUTFITS

ON NEWSSTANDS
NOW!

PRESENTED BY:

Dove hair therapy · TRESemmé professional affordable · Suave Professionals

ADVERTISEMENT

THE LIST
BY BON APPÉTIT



THE FOOD. THE FIT. THE FIND. PRESENTED BY HYUNDAI

Bon Appétit and *GQ* teamed up with **Hyundai** to give seven lucky readers and their guests the ultimate Vegas experience of style and taste. From start to finish, the readers indulged in the city's best, complete with private rides in the new Hyundai Equus.

Watch videos from the guys' getaway on **BATV** at **bonappetit.com/videos**

the SUPER FOODIES bon appétit POWERED BY

DISCOVER THE PERKS OF GOOD TASTE

You're already everyone's go-to source on where to eat, what to order, and how to look fabulous all the while. Get insider access to the latest news in food culture and qualify for VIP experiences with *Bon Appétit*. Join us now!

Join the Super Foodies at
basuperfoodies.com

YOUR ESSENTIAL GUIDE TO GOOD TASTES: EVENTS, PROMOTIONS, AND MORE. VISIT BONAPPÉTIT.COM/THELIST

promotion

IN THE *Market*



World's Largest Tableware Selection

Looking for vintage & new patterns of china, crystal, flatware, and collectibles? Contact **Replacements, Ltd.** ***Let us set your holiday table!*** For **FREE** pattern lists, call **800-REPLACE**, browse **replacements.com**, or visit our **Retail Store** near Greensboro, NC.



Stand in Comfort!®

GelPro® mats feature a 100% gel core. Great for all cooks. A must-have for those suffering from back pain or arthritis. Easy to clean. Stain resistant. 600+ combinations of colors, patterns and sizes. Select patterns and sizes available at Bed Bath & Beyond. Designed and assembled in the USA. Stand in Comfort!® **866-GEL-MATS (435-6287) www.gelpro.com**

Find more issues at magazinesdownload.com

back of the napkin



Jonah Hill

For about a million reasons, acting in Martin Scorsese's *The Wolf of Wall Street* was the role of a lifetime for Jonah Hill. Sure, he idolizes the Oscar-winning director (who doesn't?). But he also liked playing a sleazy stockbroker alongside Leonardo DiCaprio in the cautionary tale of '90s securities fraud and corruption. The best perk of the six-month shoot, though, may have been the culinary tour of New York, including Rao's in East Harlem (Scorsese got him the reservation; Hill ordered the meatballs), repeat visits to Sushi of Gari ("No uni"), and porterhouses at Peter Luger in Brooklyn. "I went there with my grandfather growing up," he says. "I love places that seem like they've been around forever." There was just one hiccup: Luger's no-credit-card (other than its own) policy. How did Hill deal? Read the napkin. —*MICKEY RAPKIN*

MEAT MARKET

"Peter Luger's has such a cool vibe. I get the steak, medium, with the tomatoes and onions."

Written in Los Angeles on August 30, 2013

STRAIGHT SHOOTER

"If I'm going to drink, I drink Casa Dragones tequila. Mr. Scorsese introduced me to it."

PHOTOGRAPH BY NICOLE FRANZEN; ILLUSTRATION BY MR. MANEL
PHOTOGRAPHED ON LOCATION AT PETER LUGER STEAK HOUSE IN BROOKLYN, NY.

© 2013 Samsung Electronics America, Inc. All rights reserved.



RF32FMQDBSR



ME21F707MJT



NE58F9710WS



DW80F800UWS

Satisfy your appetite for stylish design.

Create a kitchen showcase worthy of your finest culinary delights. The stand-out design and performance of the new Samsung Convertible Four-door Refrigerator and Flex Duo™ Slide-in Range will please the eyes as much as the palette.

SAMSUNG

WWW.DIOR.COM
MACY'S

J'adore Dior

Find more issues at
magazinesdownload.com