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NOVEMBER 2011



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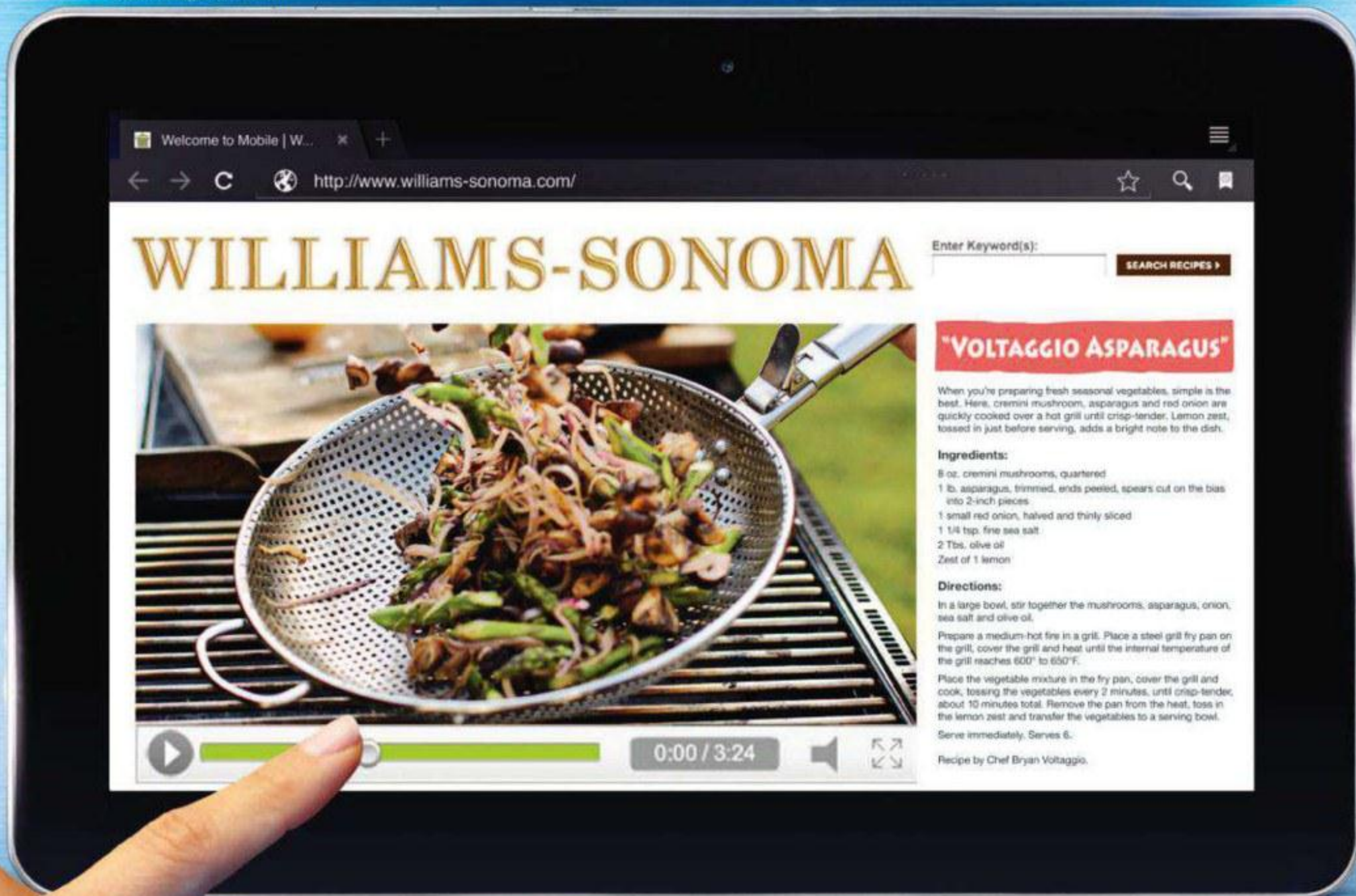


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contents

NOV.
2011

Specials
of the
month

*Start a new family
Thanksgiving tradition
in Oregon's Willamette
Valley, page 98.*



PHOTO BY CORAL VON ZUMWALT.

**88 RACHAEL RAY'S
30-MINUTE MEALS**

Rach has got you covered, with steak dinners, luscious lamb and meals that'll help you use up the bird.

98 HARVEST HOLIDAY

We've found your family's dream vacation spot: Oregon's Willamette Valley.

**108 CHEESE, GLORIOUS
CHEESE**

The most satisfying sampler ever. It's fake-out fancy!

**117 TURKEY DAY
TAKEOVER**

42 pages(!) of Thanksgiving goodness, including 47 recipes you can mix and match to create your own tradition



on the cover

Main photograph by John Kernick; food styling by Cyd Raftus McDowell; prop styling by Heather Chontos. Rachael portrait by Robert Trachtenberg; fashion styling by Jane Harrison Fox; hair by Carrie Fernow; makeup by Joe J. Simon for Giorgio Armani Beauty; top by Haute Hippie; tank by Intimately Free; necklace by Mimi by Sorrelli.

contents

Found
in every
issue

11 RACH'S NOTEBOOK

Happy Thanksgiving from Rachael! Plus, her burger of the month and her friends' Turkey Day "mistakes."

16 YOUR MONTHLY MENU

Recipe Index with Meal Planner insert

19 FAST IDEAS

29 quick meals, sides, drinks and desserts



161 TALK WITH FRIENDS

Polls, fun facts and more

164 TALK TO OUR TEST KITCHEN

Genius tips and tricks

169 TALK TO THREE COOKS

Turkey sandwiches 10 ways



172 TALK WITH THE DOCTORS

Cold and flu busters

174 TALK ABOUT PETS

Turkey Jerky

176 24-HOUR DEVOUR

A day in the food life of LL Cool J



33 WORD OF MOUTH

Megastylish sides, itty-bitty produce, cool kits for cooks, and more

41 FOOD OBSSIVE

Meet salt man Mark Bitterman.

43 FAVES

Hot food, home and style buys

50 TRAVEL SHORT LIST

Outsmart the outlets with our Black Friday shopping survival guide.

54 EAT GREAT ANYWHERE

Go on a food crawl!

58 PLAN MY PARTY

Holiday cocktails



63 SEASONAL SUPERFOOD

Kale, 8 ideas

66 SERIOUS EATS

Top mail-order pies

68 SUPERMARKET SCOOP

Grocery cart ambush, the best bird for your buck, creamers of the crop and more

74 TASTE TEST

Flavored crackers

77 BUDGET COOK

15-minute dinners

82 HEALTHY HELPING

Do I have to wash that?

84 COOK WITH KIDS

Cheeseburger Meatloaf





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2 make it satisfying

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3 it's all good

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November 24: I have a fabulous Thanksgiving potluck with my friends. My tradition is to show how thankful I am for my favorite foods, so instead of turkey I bring oysters and prime rib! —*Nicole Cherie Jones*

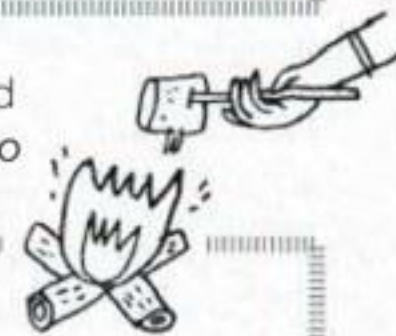
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November 18: I'll be camping near Philadelphia and enjoying some chargrilled marshmallows. I love when they get all crunchy and gooey! —*Alison Caporimo*



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November 5: I just moved to NYC and can't wait for my first fall in the city! On the top of my list: Visit the Union Square Greenmarket. I hear the brown cider doughnuts are amazing. —*Lauren Smith*

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November 20: My craft-loving daughters will hunt for pinecones in the neighborhood and turn them into turkeys with feathers and pipe cleaners. —Terri Smith

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November 26: My friends and I have an annual coed football game called the Turkey Bowl. It's a great tradition that brings us together year after year! —Lauren Volpe



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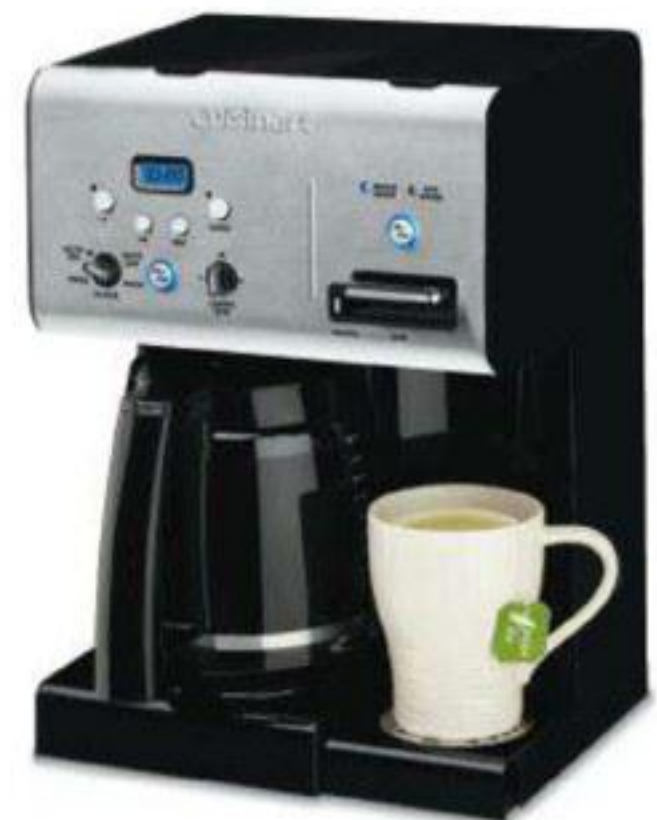
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RACH'S NOTEBOOK

A Feast for Your Eyes!

IF WE TRULY EAT WITH OUR EYES FIRST, get ready to fill up. Our biggest, most delicious Thanksgiving issue to date is a feast of color, texture, food and friends, and includes a bonus 42 pages of recipes. And we haven't forgotten the leftovers: Turn to [page 88](#) for my use-it-all-up 30-Minute Meals, and to [page 169](#) for crazy turkey sandwiches from my favorite foodies—Diana from the magazine test kitchen, Abby from my daytime show, and Spike Mendelsohn, a man whose food I love to eat any time. Upping the ante, our Serious Eats buddies tried not 30 but 40 mail-order pies to find the ones worth the price of postage ([page 66](#)). It's fab news for baking-challenged people like me.

Heading into the holiday season, I make sure to stock up on plenty of wine, which is a big part of any special occasion in our house. My first word, no kidding, was "vino." I offered up my first toast from my high chair. Whether or not you allow your kids to have a sip of wine at the table, you'd be surprised by how much they'd enjoy visiting wine country—especially Oregon's family-friendly Willamette Valley. See why on [page 98](#).

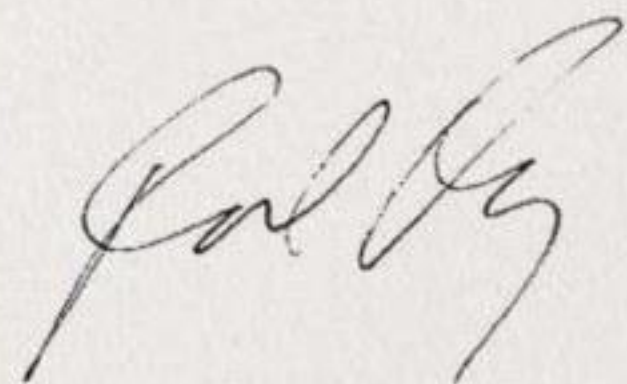
You've heard of a pub crawl, but do you know anyone who food-crawls? Meet Andrew Kaplan: By day he's the superhero who runs our charity, Yum-o!, and by night he hops course to course, place to place, all across the country. He is my own personal Zagat Guide. On [page 54](#), check out the first of many (we hope) articles by Andrew Kaplan—we call him Kappy.

You know the expression "good to the last drop"? This issue is good to the last *page*, where LL Cool J dishes on everything he ate in one delicious day.

This time of year, we're all mindful of everything we're grateful for. I am thankful for my loved ones and for the beauty of food. I'm blessed to know my extended family at the television shows and at this magazine. We have grown over the last year, and you can tell by looking through these pages how much the staff cares about our readers and wants them to be a part of our big, happy family.

We wish all of you the heartiest of Thanksgivings. See you at the gym in December, when we'll be gearing up for the next big holiday.

Love,



How's this for a leftover turkey sammy? ([page 169](#))



It all starts with the bird. Find tons of turkey tips and recipes, starting on [page 117](#).



Willamette Valley is farm-fresh fun for the whole fam. ([page 98](#))



Burger of the Month

Veal chops with sage are a fave. If you like them, too, try this rich, buttery, earthy-flavored burger version—topped with squash rings! BY RACHAEL RAY

Sage-Scented Veal Burgers with Fontina & Squash Rings

SERVES 4

| | | | | | |
|---|---|----|---|---|---|
| ½ | small butternut squash or 1 acorn squash—peeled, seeded and thinly sliced into ¼-inch-thick rings | 4 | tbsp. butter | A handful grated parmigiano-reggiano cheese | |
| | EVOO, for coating | 12 | sage leaves | | |
| | Freshly grated nutmeg, for sprinkling | 1 | lb. ground veal | ¾ | lb. val d'aosta or other fontina cheese, or taleggio cheese |
| | Salt and pepper | ½ | lb. ground beef (80% lean) | | Honey, for drizzling |
| | | 1 | large clove garlic, peeled and grated or pasted | 4 | sesame brioche rolls, split |



1. Preheat the oven to 425°. Lightly coat the squash slices with EVOO; season with nutmeg, salt and pepper. Roast until tender and browned at the edges, 18 to 22 minutes.
2. Melt the butter over medium heat until it foams. Increase the heat a touch and add the sage leaves. Cook until crisp, then transfer them with a slotted spoon to paper towels to drain, reserving the brown butter. Chop the sage leaves.
3. Combine the ground veal and ground beef with the sage and garlic; season with salt and pepper. Mix in the parmigiano-reggiano and form patties.
4. Heat a griddle or cast-iron skillet over medium-high heat. Add the burgers and cook, basting with the reserved brown butter, for 3 to 4 minutes. Flip, top the burgers with the fontina (or taleggio) to melt and cook for another 3 to 4 minutes.
5. Drizzle the cooked squash with honey. Lightly toast the buns in a warm oven. Place the cheeseburgers on the roll bottoms, top with the squash rings and set the roll tops in place.



NFL GAMEDAY PARTY

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Adriana Cox granddaughter of San Diego Chargers owner Alex Spanos
– The key to a great homegate is making your home as exciting as the stadium.

Chrissy Haley married to Kansas City Chiefs head coach Todd Haley
– I scream as loud at the TV at home as I do at the games. And that's very loud!



RACH'S NOTEBOOK



Turkey Talk

MY BUDDIES SHARE THEIR MESSSES AND SUCCESSES

Feeling the heat in your Thanksgiving kitchen? Relax! We've all been there! A bunch of my friends say their "mistakes" made the meal memorable—and they're laughing about them now.

Guy Fieri

"The turkey fell on the ground!"

—co-host of *Rachael vs. Guy Celebrity Cook-Off* on Food Network (debuts January 2012)

EARLY THANKSGIVING MORNING, I went out to deep-fry our turkey. The oil was too hot, and when I put the turkey in the pot, oil spilled out. The next thing I knew, the whole fryer caught fire! I started sliding it away from the house, and the turkey fell out—across the patio. Since that was the only turkey I had, I picked it up. On the outside it had a nice crust, but inside it was raw as could be. So I threw it in a low-temp oven and roasted it. By frying the skin and then cooking it low and slow, it turned out to be a fantastic turkey with crispy skin and juicy meat. Who knew?



We're giving away my stuff!

Ten lucky readers can score my brand-new white stoneware Casserovals and Bubble & Brown Baker Sets. Enter to win at rachaelraymag.com/november.

Spike Mendelsohn
"WE FORGOT TO TURN ON THE OVEN!"

—owner of the D.C. joint *Good Stuff Eatery*, and a *Top Chef*-testant

THANKSGIVING WAS AT MY SISTER'S HOUSE ONE YEAR, and the bird was stuffed, seasoned and ready to go. We had been talking about how amazing our family's roast turkey tastes. It was going to be incredible! I placed it in the bottom of her double oven, but my sister set the top oven. Three hours later when I went to check on the turkey, it was completely uncooked! So I picked up a deep fryer from my restaurant and brought it back. I unstuffed the bird and fried it, then laid it out on the platter just like a regular roast turkey. None of the guests knew—they just kept marveling at how amazingly crispy and delicious the bird turned out.



Gretta Monahan

"I burned the food!"

—Rach's beauty and style buddy on the *Rachael Ray* show

BEFORE OUR SWEET BABY KAI CAME INTO THE WORLD, my guy Ricky and I were trying to fit in as much couple time as possible. I decided to prepare a romantic Thanksgiving dinner for two and surprise him. I was chopping, steaming, sautéing and roasting my little heart out. But I was so focused on everything else that I completely burned the rice! I dropped everything and ran to the store to grab the instant kind. The pot was so crusted over, I decided to throw it out rather than try to chisel off the rice. Ricky arrived home to a great meal, but the house smelled like burned rice—so I had to come clean.



Josh Ozersky

"My tools didn't work!"

—Rach's man-food buddy and author of *The Hamburger: A History*

IN MY GRADUATE-SCHOOL DAYS my family asked me, for the first time ever, to make the turkey. My father suggested I use a baking bag, a gimmick he was infatuated with at that moment. The result, of course, was a seething, bubbling nightmare of white skin and boiling broth, a Chernobyl-like disaster. Dinner was only just barely saved by a spare pork roast and crusty, salty potatoes I had prepared as a side dish. And the turkey? It now resides in a medical museum, where it floats, undisturbed, in its hideous cooking womb.



These babies go from oven to table to freezer to dishwasher in style!

RACHAEL'S SWEEPSTAKES RULES

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MAKE YOUR THANKSGIVING A SUCCESS! Turn to "Turkey Day Takeover" on page 117.

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This Month's

| | | | | | | | | |
|---|---|---|--|---|---|---|---|---|
| BREAKFAST |  |  |  |  | SAUCES |  |  |  |
| ▶▶▶▶▶▶▶▶▶▶ | GREEN & WHITE FRITTATA MP* P. 21 | FRUITY PASTRY POCKETS P. 21 | INDIVIDUAL ROASTED PEPPER & HAM STRATAS P. 23 | BREAKFAST-FOR-DINNER PANCAKES P. 97 | ▶▶▶▶▶▶▶▶▶▶ | PUMPKIN GRAVY P. 20 | LEMONY CREAM GRAVY P. 127 | OLD-FASHIONED PAN GRAVY & MORE P. 127 |
|  |  |  |  |  |  |  | SOUPS & STEWS |  |
| HERBED GOAT CHEESE LOG P. 19 | STUFFING-STUFFED MUSHROOMS P. 19 | MUSHROOM CHIPS P. 23 | LOW-FAT SOUR CREAM DIP P. 27 | LIGHTER-THAN-AIR BUTTER P. 30 | SWEET POTATO BITES P. 30 | LEMON-PEPPER KALE CHIPS P. 64 | ▶▶▶▶▶▶▶▶▶▶ | SMOKED SAUSAGE SOUP MP* |
|  |  |  |  |  |  |  |  |  |
| PEPPER STEAK HEROS P. 78 | CURRY SALAD TURKEY SANDWICH P. 169 | THE GOBBLER CLASSIC TURKEY SANDWICH P. 169 | HANDHELD POTPIE TURKEY SANDWICH P. 169 | REUBEN TURKEY SANDWICH P. 169 | CREAMY-CRUNCHY TURKEY SANDWICH P. 170 | ITALIAN HERO TURKEY SANDWICH P. 170 | SOUSDOUGH SPECIAL TURKEY SANDWICH P. 170 | HONEY-MUSTARD BRIE MELT TURKEY SANDWICH P. 171 |
|  |  |  |  |  |  |  |  |  |
| DOUBLE-PEPPER CORNBREAD STUFFING & MORE P. 135 | OYSTER STUFFING WITH FRESH HERBS P. 135 | BUTTERNUT SQUASH SOUFFLÉ P. 143 | CARAMEL APPLE-SWEET POTATO CASSEROLE P. 143 | GINGERED CARROT-PARSHIP PUREE P. 143 | ROASTED ACORN SQUASH WITH BROWN BUTTER P. 143 | CREAMED BABY PEAS & PEARL ONIONS P. 145 | PAN-ROASTED BROCCOLI & CHESTNUTS P. 145 | SAUTÉED GREEN BEANS WITH PUMPKIN SEEDS P. 145 |
|  |  |  |  | SEAFOOD |  |  | MEAT |  |
| VEGGIE CURRY BOWLS P. 78 | RIGATONI WITH LAMB P. 88 | CREAMY CACIO E PEPE WITH FENNEL-CELERY SALAD P. 90 | ARROZ CON PAVO (SAFFRON RICE WITH TURKEY) P. 92 | ▶▶▶▶▶▶▶▶▶▶ | SHRIMP & NOODLE STIR-FRY MP* | CORNY CAJUN SHRIMP P. 77 | ▶▶▶▶▶▶▶▶▶▶ | LAMB & PEAS CURRY, PLEASE! MP* |
|  | POULTRY |  |  |  |  |  |  |  |
| SLICED STEAK REUBENS WITH RUSSIAN DRESSING P. 98 | ▶▶▶▶▶▶▶▶▶▶ | LEMON-GARLIC CHICKEN WITH POTATO SMASH MP* | CHICKS & STICKS P. 30 | ITALIAN FLAG CHICKEN P. 65 | TURKEY PIE WITH CORN TOPPER P. 93 | TURKEY SUIÇAS CASSEROLE P. 93 | GARLIC-RUBBED TURKEY P. 127 | KISS-OF-LEMON ROAST TURKEY P. 127 |
|  |  |  |  |  |  |  |  |  |
| CIDER-SPICED APPLE PIE P. 151 | STREUSEL PEAR TART P. 153 | TOASTED MARSHMALLOW SWEET POTATO PIE P. 153 | FUDGY PECAN BROWNIE PIE P. 155 | PUMPKIN-GINGERSNAP CHEESECAKE P. 155 | WALNUT-APPLE CRISP WITH NUTMEG CREAM P. 155 | CHOCOLATE BREAD PUDDING P. 157 | GRANOLA-CRUSTED PUMPKIN PIE P. 157 | SILKY MAPLE FLAN P. 157 |

Your Weeknight Meal Planner

SHOP ON SUNDAY; FEED YOUR FAMILY 'TIL FRIDAY.

PHOTOGRAPHY BY TINA RUPP

M



Shrimp & Noodle
Stir-Fry

T



Lemon-Garlic
Chicken

W



Lamb Curry

Th



Green & White
Frittata

F



Sausage Soup

SUNDAY

THE USE-IT-ALL-UP SHOPPING LIST

PRODUCE

- 1 lemon
- 1 red bell pepper
- 1 large bunch broccoli rabe
- 4 large carrots
- 2 lbs. celery root (1 large or 2 small)
- 2 lbs. yukon gold potatoes
- 1 bag (6 oz.) baby spinach
- 2 onions
- 1 large bunch scallions
- 1 large head garlic
- 1 small piece (1 to 2 oz.) fresh ginger

DAIRY

- 1 pint whole milk
- 7 oz. whole-milk plain greek yogurt
- 8 oz. (2 sticks) butter
- 4 oz. pepper jack cheese
- 1 dozen eggs

SHELLFISH

- 1 lb. medium shrimp

MEAT

- 1 lb. ground lamb
- 14 oz. smoked sausage
- 1 whole chicken (4 to 4½ lbs.)

BAKERY

- 1 pkg. (17 to 24 oz.) naan bread

GROCERY

- 1 bottle (24 oz.) vegetable oil
- 1 jar (4.25 oz.) grainy dijon mustard
- 1 jar (10 oz.) indian curry paste
- 1 pkg. (8 to 9 oz.) rice noodles
- 2 cans (15 oz. each) pinto beans
- 1 container (32 oz.) beef stock
- 1 bag (1 lb.) frozen petite peas

Total Price: \$70.91

(EVOO, salt and pepper are freebies.)

meal planner

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Shrimp & Noodle Stir-Fry

SERVES 4 PREP 20 MIN COOK 10 MIN

Looking to turn up the heat? Mix some crushed red pepper into the scallion-ginger sauce for the noodles.

Use it!



1 pkg. (8 to 9 oz.) rice noodles



3 scallions, chopped
use more Tuesday



2 cloves garlic, chopped or grated



2 tsp. grated fresh ginger

use the rest Wednesday



Salt and pepper



5 tbsp. vegetable oil



1 lb. medium shrimp, peeled and deveined



2 large carrots, cut into thin matchsticks



1 red bell pepper, cut into thin strips



½ bunch broccoli rabe, cut crosswise into 2-inch pieces

Make it!

1. In a large pot of boiling, salted water, cook the noodles according to package instructions (4 to 8 minutes, depending on thickness). Drain, rinse under cold water and transfer to a large bowl.

2. Meanwhile, in a small, heatproof bowl, combine the scallions, garlic, ginger, 1 tsp. salt and pepper to taste. In a large skillet, heat 3 tbsp. vegetable oil. Carefully mix the hot oil into the scallion mixture; reserve

the skillet. Toss 1 tbsp. of the scallion oil with the noodles so they don't stick together. Set aside the remaining scallion oil.

3. Add 1 tbsp. vegetable oil to the skillet and heat over medium-high heat. Add the shrimp and season with salt and pepper; cook for 1 minute. Add the carrots and bell pepper and cook, tossing occasionally, until the shrimp is pink and just cooked through, 1 to 2 minutes. Transfer the shrimp to the noodles.

4. Heat the remaining 1 tbsp. vegetable oil in the skillet. Add the broccoli rabe and season with salt and pepper. Cook until the leaves are wilted and the stems are crisp-tender, about 2 minutes. Add to the noodles.

5. Toss the stir-fry with the reserved scallion oil until well combined. Serve hot.



Not all stores require you to buy the whole piece of ginger if it's too big. Find a piece with several smaller branches and gently snap off just the amount you need.



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Lemon-Garlic Chicken with Potato Smash

SERVES 4 PREP 30 MIN ROAST 45 MIN

Comfort-food zone: The combo of buttery potatoes and garlicky chicken makes everything better. If you want a sub for the spuds, serve rice instead.

**PREP
SMART**

Rub any cut surfaces of the celery root you're saving for Friday's meal with lemon juice or vinegar to prevent browning. Wrap tightly in plastic and store in the fridge.

Use it!



6 cloves garlic



1 lemon, zested,
½ juiced

use the rest of the
juice Thursday



Salt and pepper



7 tbsp. butter



1 whole chicken
(4 to 4½ lbs.)



12 oz. celery root,
peeled and cut into
small pieces

use the rest Friday



1½ lbs. yukon gold
potatoes, peeled
and cut into
1½-inch pieces



2 tbsp. whole
milk



1½ tsp. grainy
dijon mustard



2 scallions,
thinly sliced

use more
Wednesday



Make it!

1. Preheat the oven to 450°. Grate or mince 4 garlic cloves. Combine in a small bowl with the lemon zest, 1 tsp. salt and pepper to taste. In a small saucepan, melt 3 tbsp. butter. Stir 2 tbsp. of the melted butter into the garlic-lemon mixture; set the remaining melted butter aside.

2. Place the chicken, breast side down, on a cutting board, with the large cavity facing you. Using kitchen shears, start at the open cavity and cut down each side of the backbone; discard the backbone. Open the chicken like a book, then flip over. Press down firmly on the skin side of the breast until you hear the bone crack.

3. Gently slide your fingers between the skin and flesh of the chicken breasts and legs. Using your fingers, stuff the garlic-butter mixture under the skin, spreading it evenly. Rub the reserved melted butter all over the chicken; season generously with salt and pepper. Place the chicken, skin side up, in a roasting pan and roast until the skin is golden-brown and crisp, or until an instant-read thermometer registers 165°, about 45 minutes. (If the skin starts to brown too quickly, cover the chicken loosely with foil.) Let the chicken rest for 15 minutes before carving.

4. Meanwhile, slice the remaining 2 garlic cloves. Combine in a saucepan with the celery root. Cover with cold water by 1 inch, season with salt and bring to a boil. Lower the heat and simmer for 5 minutes. Add the potatoes, bring to a boil, reduce to a simmer and cook until the potatoes and celery root are tender, 15 to 20 minutes. Drain well and return to the pot; heat over medium heat until dry, about 1 minute. Remove from the heat, then add the milk, mustard and remaining 4 tbsp. butter; coarsely mash. Stir in the scallions and season with salt and pepper. Drizzle the lemon juice over the chicken and serve with the mash.



Lamb & Peas Curry, Please!

SERVES 4 PREP 10 MIN COOK 15 MIN

For a super sammy, roll up the lamb mixture in the naan or stuff it into pita pockets.

Got leftover curry paste? Add it to sour cream for a dipping sauce, to mayo for an egg salad or to bottled vinaigrette for tossed greens.

Use it!



8 pieces naan bread (2 to 3 oz. each), warmed



3 tbsp. butter



1 onion, chopped



2 scallions, sliced, white and green parts separated

use the rest Thursday



2 tbsp. indian curry paste



1 tsp. grated fresh ginger

finish it up



1 lb. ground lamb



Salt and pepper



7 oz. whole-milk plain greek yogurt



1 bag (1 lb.) frozen petite peas, thawed

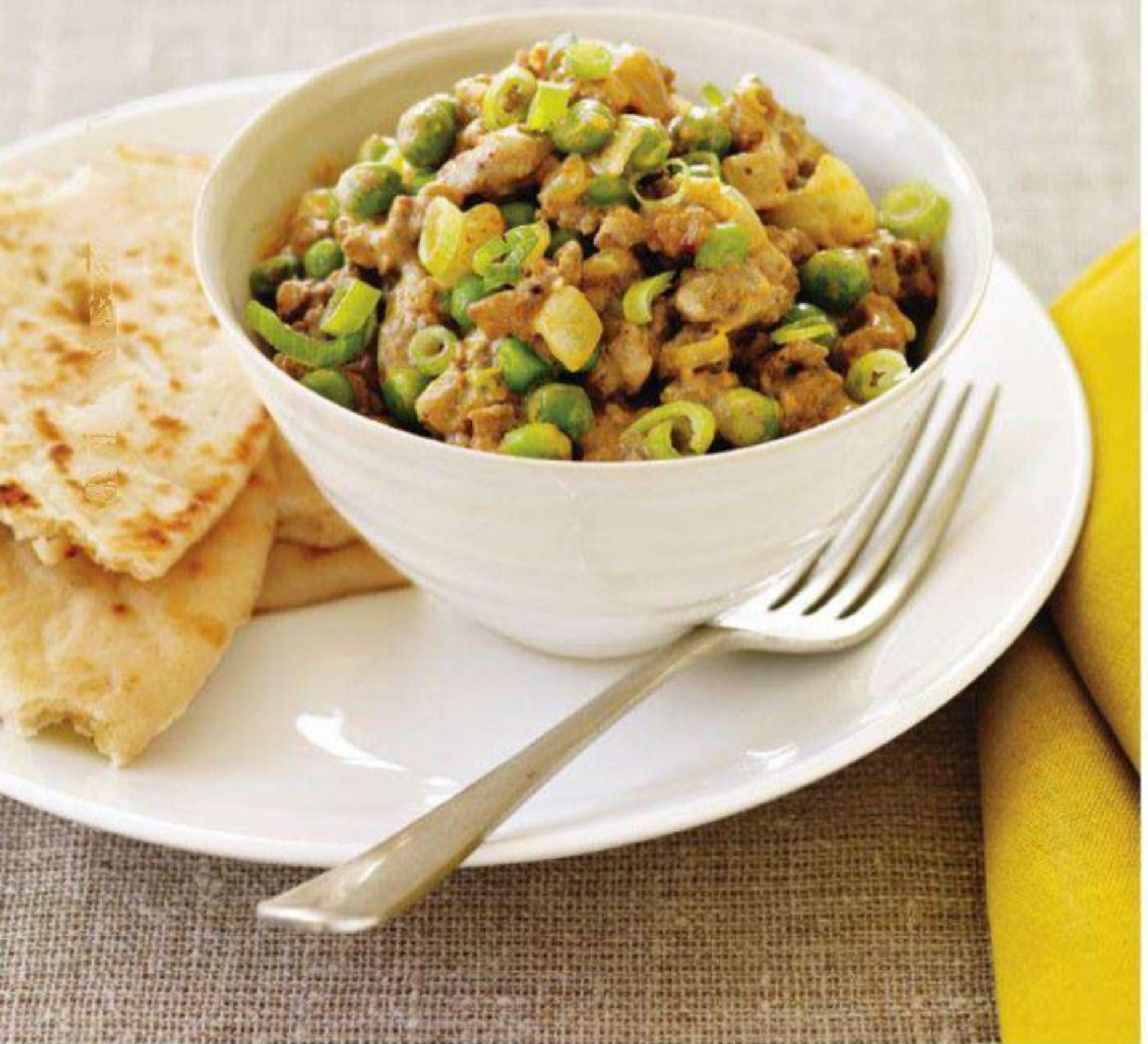
Make it!

1. Wrap the naan in foil and warm in a 250° oven. In a large skillet, melt the butter over medium-high heat. Add the onion and cook, stirring occasionally, until soft and lightly browned, about 7 minutes. Add the scallion whites, curry

paste and ginger and cook, stirring, for 30 seconds.

2. Crumble the lamb into the pan, season with salt and pepper and mix well. Cook, stirring occasionally, until the meat is just cooked through, about

3 minutes. Stir in the yogurt and peas and gently simmer until warmed through, about 5 minutes. Stir in half of the scallion greens. Top with the remaining scallion greens and serve with the warm naan.



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Take the cholesterol down a notch: Use 4 whole eggs and 8 egg whites.

Green & White Frittata

SERVES 4 PREP 10 MIN COOK 25 MIN

Broccoli rabe and potatoes turn this easy frittata into a healthful and super-satisfying main. A quick spinach salad adds even more veggie power.

Use it!



5 tbsp. EVOO



½ lb. yukon gold potatoes, peeled and cut into ¼-inch pieces



1 scallion, thinly sliced, white and green parts separated
finish it up



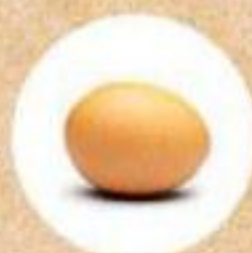
3 cloves garlic, thinly sliced



½ bunch broccoli rabe, cut crosswise into ¼-inch pieces
finish it up



Salt and pepper



8 eggs



4 oz. pepper jack cheese, shredded



½ lemon, juiced
finish it up



1 tsp. grainy dijon mustard



4 oz. baby spinach
use the rest Friday

Make it!

1. Position a broiler rack 3 inches from the heat and preheat the broiler. In a large, ovenproof skillet (preferably nonstick or well-seasoned cast iron), heat 2 tbsp. EVOO over medium heat.

Add the potatoes and scallion whites and cook, stirring occasionally, until the potatoes are just tender, about 8 minutes. Transfer to a plate with a slotted spoon.

2. Add 2 tbsp. EVOO to the pan and heat over medium-high heat. Add the garlic and cook for 30 seconds. Add the broccoli rabe, season with salt and pepper and cook, tossing, until the leaves are wilted and the

stems are crisp-tender, 2 to 3 minutes. Reduce the heat to medium. Return the potatoes to the pan, add the scallion greens and gently smooth the veggies into an even layer.

3. Whisk together the eggs, cheese, 1 tsp. salt and pepper to taste. Pour the egg mixture into the skillet and cook until set around the edges of the pan but still wet and jiggly on top, 6 to 8 minutes. Broil until just set, 2 to 3 minutes.

4. Meanwhile, whisk together the lemon juice, mustard and remaining 1 tbsp. EVOO. Just before serving, toss the spinach with the dressing; season with salt and pepper.

5. Run a knife around the edge of the pan to loosen the frittata. Cut into wedges and serve with the spinach salad.



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If you find another type of canned bean that's cheaper than pintos, or is on sale, sub it in.

Smoked Sausage Soup

SERVES 4 PREP 15 MIN COOK 40 MIN

The missing link: We like kielbasa or smoked bratwurst in this hearty soup, but go ahead and swap in your favorite smoked sausage.

Use it!



3 tbsp. butter



14 oz. smoked sausage, halved lengthwise and cut crosswise $\frac{1}{2}$ inch thick



1 onion, finely chopped



1 $\frac{1}{4}$ lbs. celery root, peeled and cut into $\frac{3}{4}$ -inch pieces

finish it up



2 carrots, diced



Salt and pepper



2 cans (15 oz. each) pinto beans, rinsed



1 tsp. indian curry paste



1 container (32 oz.) beef stock



2 oz. baby spinach, chopped

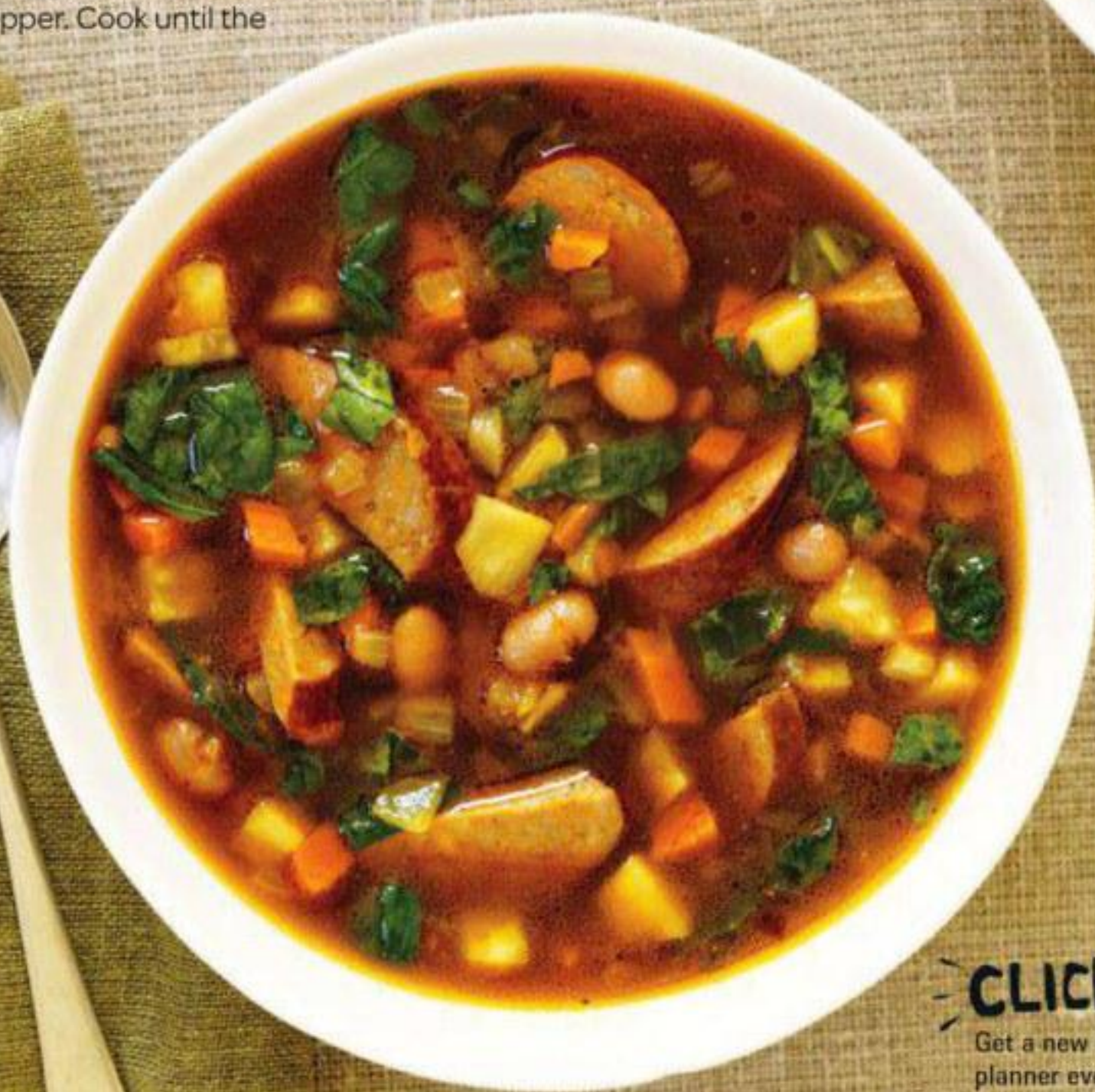
finish it up

Make it!

1. In a heavy, 5- to 6-qt. pot or dutch oven, melt the butter over medium-high heat. Add the sausage and cook, stirring occasionally, until lightly browned, about 5 minutes. Lower the heat to medium, add the onion and cook until soft, scraping up the browned bits from the bottom of the pan, 6 to 8 minutes. Add the celery root and carrots and season with salt and pepper. Cook until the

vegetables are tender, about 10 minutes.

2. Meanwhile, mash 1 cup beans and set aside. Add the curry paste to the pot and cook, stirring, for 30 seconds. Stir in the beef stock, then add the mashed beans and remaining whole beans and bring to a boil. Simmer for 15 minutes. Add the spinach and let wilt. Serve hot.



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planner every week

EveryDay
with Rachael Ray

MENU

YOUR
NOVEMBER 2011
RECIPE
INDEX



MIXED MUSHROOM SKILLET GRAVY P. 129



APPLE-ALMOND CRANBERRY RELISH P. 139



CRAN-RASPBERRY SAUCE P. 139



CRANBERRY-LIME RELISH P. 139



ORANGE COMPOTE WITH CANDIED CRANBERRIES P. 139



ROASTED PEAR CHUTNEY P. 139



RUBY PORT CRANBERRY JELLY P. 139

STARTERS & SNACKS



CRUNCHY BBQ CHICKPEAS P. 19



GREEN CURRY WITH TOFU P. 20



TOMATO PASTA SOUP P. 20



CHIPOTLE CHICKEN SOUP P. 81

SAMMIES, BURGERS & PIZZA



VEAL BURGERS WITH FONTINA & SQUASH RINGS P. 12



PIGGY SLIDERS P. 19



MASHED POTATO PIZZA P. 24



MANGO GRILLED CHEESE P. 27



HEALTH-NUT SANDWICHES P. 28



SPINACH GRILLED CHEESE TURKEY SANDWICH P. 171



VIETNAMESE SUB TURKEY SANDWICH P. 171

SALADS & SIDES



SWEET & SOUR COLLARDS P. 24



SWEET & SAVORY SPAGHETTI SQUASH P. 27



CRISP KALE SALAD P. 65



CLASSIC BREAD STUFFING WITH SAUSAGE P. 133



FRUITED BRIOCHE STUFFING P. 133



WILD RICE & MUSHROOM STUFFING P. 133



SHREDDED BRUSSELS SPROUTS WITH WALNUTS P. 145



APPLE & JICAMA SLAW P. 147



BUTTERY MASHED POTATOES P. 147



CHEESY VEGETABLE GRATIN P. 147



GARLIC-BRAISED FENNEL P. 147



LITTLE GLAZED ONIONS P. 147



POTATO-TURNIP MASH WITH FRIED SHALLOTS P. 147

GRAINS & PASTA



KALE & SAUSAGE RAGÙ P. 65



GREEK MEATBALLS P. 20



PEPITA-CRUSTED PORK P. 21



ROASTED VEGETABLE MINI MEATLOAVES P. 28



BEEF & KALE STIR-FRY P. 65



DEVILED PORK CHOPS WITH APPLES & SQUASH P. 80



CHEESEBURGER MEATLOAF P. 85



POLENTA-TOPPED LAMB & EGGPLANT PIE P. 90



SLICED STEAKS WITH CREAMED SPINACH P. 95



SLICED STEAKS WITH KALE CAESAR SALAD P. 95



MUSTARD-MARINATED TURKEY P. 127



PANCIETTA-BASTED TURKEY P. 127



FRESH HERB GRILLED TURKEY P. 129

DESSERTS



STUFFED APPLE À LA MODE P. 20



CHOCOLATE-CHERRY BISCUIT BREAD PUDDING P. 21



DATE BARS P. 24



PISTACHIO CLUSTERS P. 28



BOURBON PECAN PIE & MORE P. 151

DRINKS



DIY CHAI P. 19



DRY MANHATTAN P. 20



PUMPKIN SPIDERS P. 23



PICK-A-LIQUOR GINGER COCKTAIL P. 58



GRAPEFRUIT VESPER P. 61



PORT WINE PICK-ME-UP P. 61



SPARKLING CINNAMON PUNCH P. 61

CLICK

Still hungry? We're posting new recipes and ideas every day at rachaelraymag.com.

NEW

**Q: WHERE'S
THE BEEF?**

A:

HERE'S THE BEEF.™

We've gone back to the grill to make our classic cheeseburgers thicker, hotter and juicier than ever. They're 100% North American beef. And, we've added new premium toppings and a buttered, toasted bun. The way it should be.

Dave's
**HOT 'N
JUICY™**
CHEESEBURGERS



YUM!

29

EASY IDEAS

A bunch of easy recipes

1 DIY Chai

4 earl grey tea bags • 3 cardamom pods, crushed • 4 slices (¼ inch) fresh ginger • milk, for serving → Brew tea with 4 cups hot water, cardamom and ginger. Strain and serve with milk. Serves 4.



Tricked-Out Tea!

3 Piggy Sliders

12 oz. smoked pork belly or slab bacon, chopped • 1 tbsp. maple syrup • 1 tsp. grated fresh ginger • 4 parbaked crusty dinner rolls → On baking sheet, toss pork with maple syrup and ginger; bake at 400° until browned, about 20 minutes. Bake rolls according to package instructions. Split warm rolls and fill with pork. Serves 4.



Homespun Dim Sum

2 Stuffing-Stuffed Mushrooms

16 large (1 lb.) white mushrooms, stemmed • 1½ cups leftover stuffing • 1 tbsp. grated parmesan cheese • EVOO, for drizzling → Fill mushroom caps with stuffing. Place on a rimmed baking sheet, sprinkle with cheese and drizzle with EVOO. Bake at 375° for 20 minutes. Serve hot. Serves 8.



One-Bite Wonders

LEFTOVERS
you'll love!

4 Herbed Goat Cheese Log

11-oz. log goat cheese • ½ cup chopped fresh herbs (like basil, rosemary or thyme) • 2 tbsp. heavy cream • salt and pepper → Mash goat cheese with herbs, cream, ½ tsp. salt and ½ tsp. pepper. Transfer to a piece of parchment or wax paper. Using the paper, roll back into log. Refrigerate 15 minutes or until firm.



Cracker Topper

5 Crunchy BBQ Chickpeas

15-oz. can chickpeas, rinsed and well dried • 1 tbsp. EVOO • 1 tbsp. barbecue rub → On baking sheet, toss chickpeas with EVOO and barbecue rub and roast at 400° until crunchy, stirring halfway through cooking, about 35 minutes. Makes about 1 cup.



Good-for-You Snack

6 Stuffed Apple à la Mode

1 gala or braeburn apple, peeled • 1 tbsp. butter • 1 tbsp. rolled oats • 1 tbsp. brown sugar • 1 tsp. flour • 1/8 tsp. salt • 1/2 tsp. ground cinnamon • 1/4 cup apple juice • 1/2 tsp. granulated sugar • vanilla ice cream, for serving → Using melon baller, hollow out ping-pong-ball-size cavity in stem end of apple. Using fork, mix butter, oats, brown sugar, flour, salt and 1/4 tsp. cinnamon; stuff into apple. Place in microwavable bowl with apple juice; sprinkle with granulated sugar and remaining cinnamon. Microwave on high until softened and bubbling, 5 minutes. Serve with ice cream. Makes 1.



Easier than Pie

7 Pumpkin Gravy

3/4 cup canned pure pumpkin puree • 1/2 cup heavy cream • 1 clove garlic, grated • 2 tbsp. grated parmesan cheese • 1/2 tsp. nutmeg • salt and pepper → In small saucepan over medium heat, cook pumpkin and cream until heated through, 3 minutes; add garlic, cheese and nutmeg; simmer 4 minutes. Season with salt and pepper and thin with water if desired. Serves 4.



Perk Up Potatoes

8 Dry Manhattan

2 oz. bourbon • 1 oz. dry vermouth • 5 drops angostura bitters • ice • fresh cherry or orange slice → Pour bourbon, vermouth and bitters over ice and stir. Garnish with cherry or orange slice. Makes 1.



City Sipper

9 Greek Meatballs

1 lb. ground lamb • 1/2 cup bulgur wheat • 1 egg, beaten • 3 tbsp. tomato paste • 1 tsp. grated garlic • 1/2 tsp. salt • 1/2 tsp. chili powder • 3 tbsp. chopped mint • 1/2 cup greek yogurt → Mix first 7 ingredients plus 2 tbsp. mint. Form 1-inch balls; broil until browned, 3 to 5 minutes. Mix yogurt with remaining mint for dipping. Serves 8.



Mini & Meaty

10 Tomato Pasta Stoup

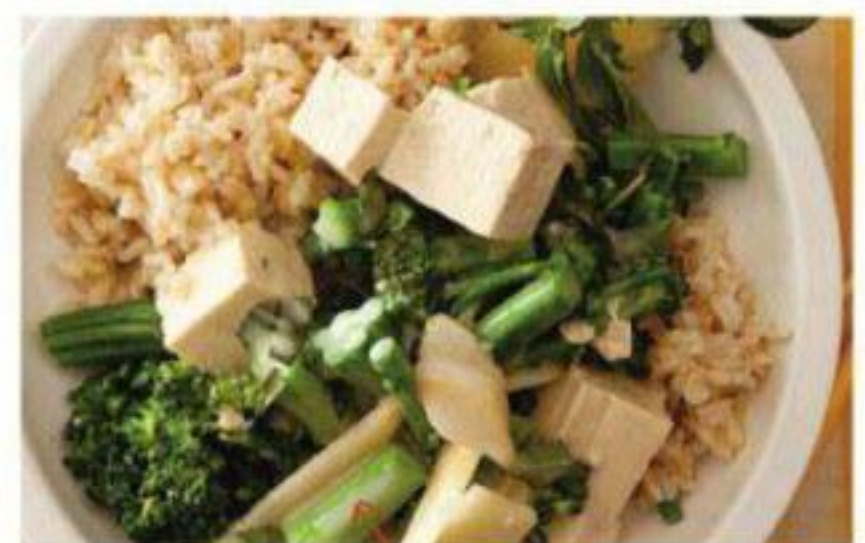
1 cup each minced celery, carrot and onion • 2 tbsp. EVOO • 4 cups vegetable broth • 15-oz. can tomato puree • 2 cups ditalini • salt and pepper • 1/2 cup grated parmesan → In large pot, cook veggies in EVOO until tender. Add broth and tomato puree; bring to boil. Add pasta and cook to al dente; season with salt and pepper. Serve sprinkled with cheese. Serves 6.



One-Pot Dinner

11 Green Curry with Tofu

13.5-oz. can coconut milk • 2 tsp. green curry paste • 1 tbsp. brown sugar • 1 tsp. fish sauce • 1 lb. broccolini, cut up • 12 oz. firm tofu, cubed • salt • cooked brown rice • 2 tbsp. chopped basil → Heat coconut milk, curry paste, sugar and fish sauce in large pot. Add broccolini and tofu and cook until crisp-tender; season with salt. Serve over brown rice; top with basil. Serves 4.



Meatless Main

12 **Dark Chocolate-Cherry Biscuit Bread Pudding**

$\frac{3}{4}$ cup heavy cream • $\frac{1}{4}$ cup sugar • 1 egg
• 2 cups cubed leftover biscuits • $\frac{1}{2}$ cup chopped dark chocolate • $\frac{1}{2}$ cup chopped dried cherries
➔ Mix cream, sugar and egg. Combine dry ingredients; divide among four 4-oz. ramekins; pour in cream mixture. Place in 9-by-13-inch baking dish; add hot water to come halfway up sides of ramekins. Bake at 325° until set, 30 minutes. Serves 4.



Dressed-Up Dessert

13 **Pepita-Crusted Pork**

Four 12-oz. bone-in pork chops • salt and pepper • 1 cup flour • 1 egg • 1 cup hulled pumpkin seeds, chopped • 2 tbsp. EVOO
➔ Season pork with salt and pepper. Coat with flour, then egg, then pumpkin seeds. In batches, brown chops in EVOO in skillet, 2 to 3 minutes per side. Transfer to rack set on baking sheet; bake at 400° until just cooked through, about 20 minutes. Serves 4.



Top Chop

14 **Fruity Pastry Pockets**

1 sheet puff pastry, thawed • 1 egg, beaten
• 2½ oz. shredded cheddar cheese • 4 tbsp. canned cranberry sauce • 1 tsp. sugar
➔ Cut pastry into 4 squares; brush edges with egg. Place 2 tbsp. cheese and 1 tbsp. cranberry sauce in center of each; fold over to form triangle; seal with fork. Brush tops with more egg; sprinkle with sugar. Bake at 400° until golden and cooked through, 20 minutes. Serves 4.



Delish Danish

Bake Some Love™ with NEW Peanut Butter & Chocolate Chip Cookie Dough.



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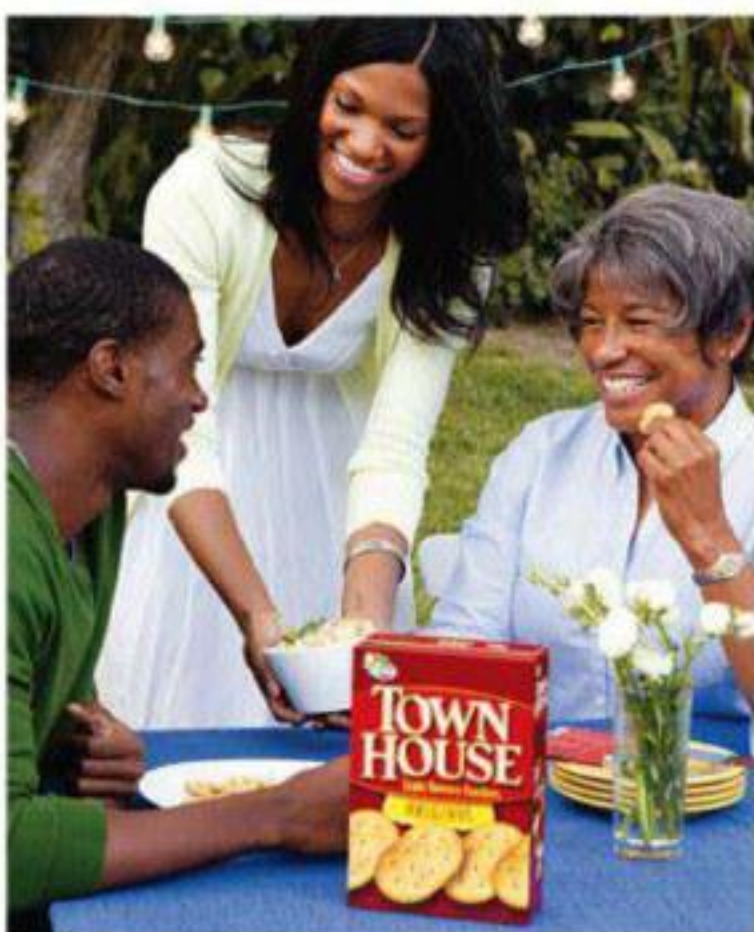
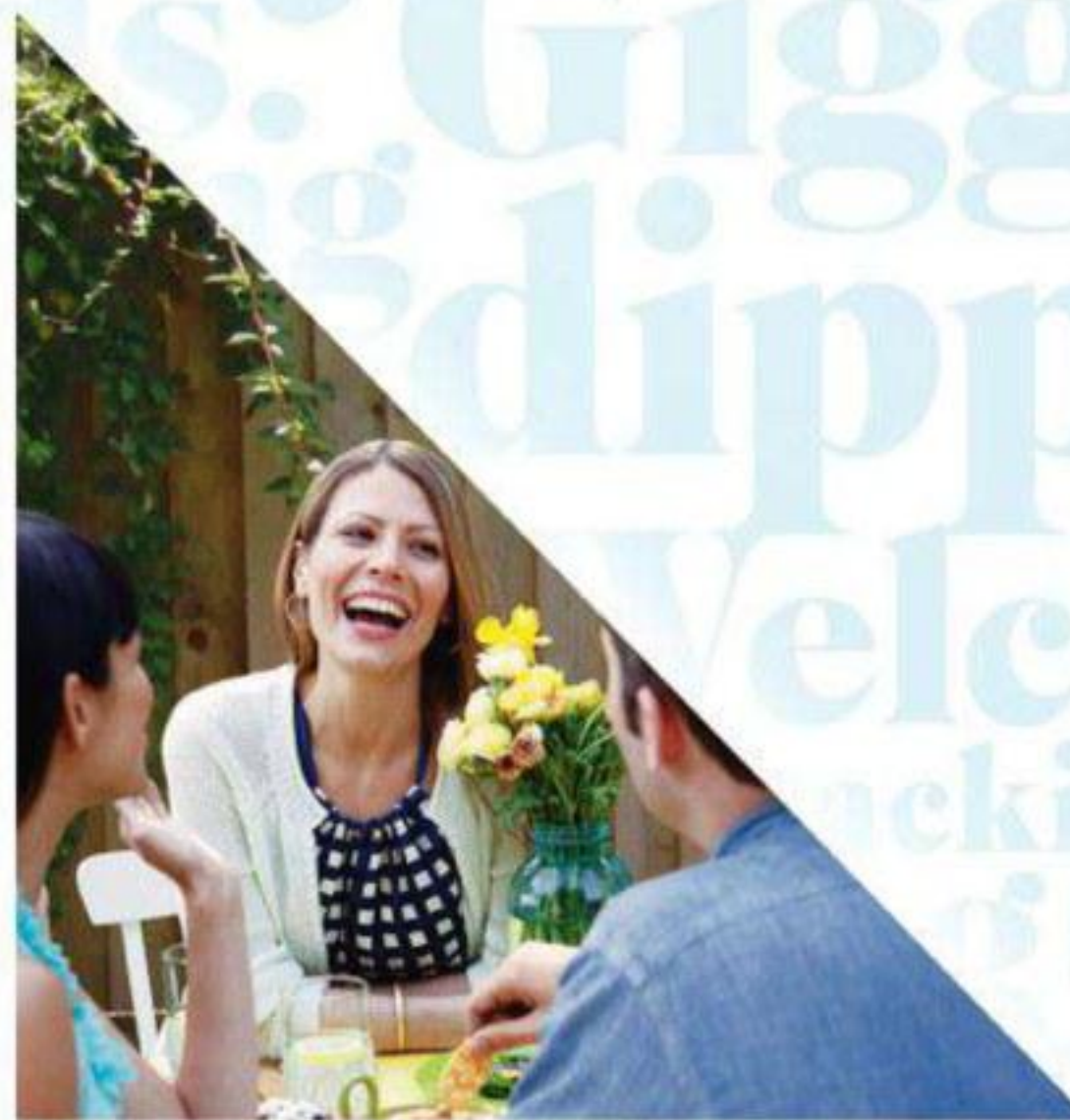


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Welcome
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Stacking
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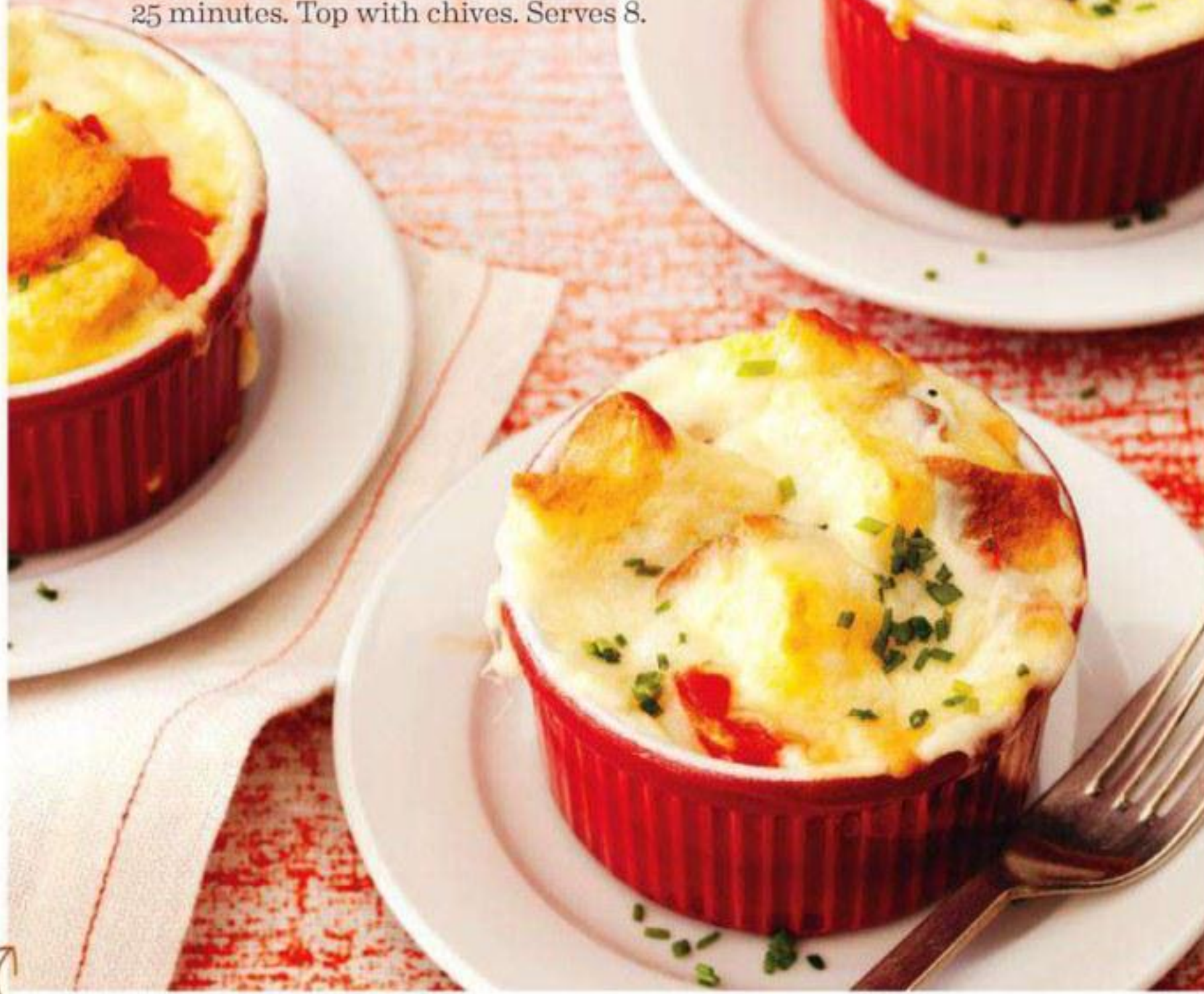


Where good times reside.™

YUM!

15 Individual Roasted Pepper & Ham Stratas

6 eggs • ½ cup milk • ¼ tsp. salt • 5 cups cubed day-old bread • ¼ lb. ham, diced • ¼ cup diced roasted red peppers • 8 oz. shredded mozzarella cheese • 2 tbsp. butter • ½ tsp. minced fresh chives → Whisk eggs, milk and salt. Divide half of bread among eight 4-oz. greased ramekins; top with ham, roasted peppers, half of egg mixture and half of cheese. Finish with remaining bread, egg and cheese. Divide butter among tops. Refrigerate overnight (optional); bake at 350° until set, about 25 minutes. Top with chives. Serves 8.



Do-Ahead Brunch

16 Mushroom Chips

1 lb. oyster mushrooms, stemmed • 2 tbsp. EVOO • salt → Toss mushrooms with EVOO; spread on rack set on baking sheet. Bake at 400° until crisp, about 35 minutes. Sprinkle with salt. Serve as snack or as garnish. Makes about 2 cups.



Crispy 'Shrooms!

17 Pumpkin Spiders

2 cups apple cider • 3 cinnamon sticks • 5 whole cloves • ½ cup canned pure pumpkin puree • 1 oz. white rum → Simmer cider, 1 cinnamon stick and cloves for 5 minutes. Whisk in pumpkin. Strain, add rum and serve with cinnamon sticks. Makes 2.



Spiced Cider = Spider!

LEFTOVERS you'll love!

TOWN HOUSE

Flatbread Crisps



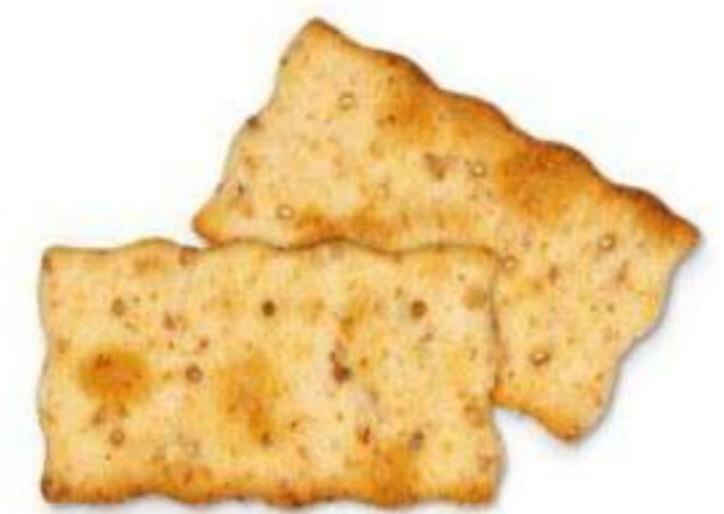
whole wheat



sea salt



the taste of olive oil



oven-baked goodness



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YUM!

18 Mashed Potato Pizza

1 *tblsp.* chopped fresh rosemary • 2 *tblsp.* EVOO • ½ cup grated parmesan cheese • 2 cups leftover mashed potatoes • 12-inch prebaked thin pizza crust → Microwave rosemary and EVOO until fragrant, about 30 seconds; strain and reserve oil. Stir rosemary and half of cheese into potatoes. Spread over crust and drizzle with rosemary oil; sprinkle with remaining cheese. Bake at 450° until golden, about 20 minutes. Serves 6.



Tater-Topped Pie!

LEFTOVERS
you'll love!

19 Date Bars

1½ cups chopped dates • ¾ cup brown sugar • ¾ tsp. salt • 1 stick butter, cubed • 1¼ cups rolled oats • 1 cup flour • 1½ tsp. ground cinnamon • ½ tsp. baking powder → Boil 1 cup water, dates, ¼ cup sugar and ½ tsp. salt until jamlike; let cool. Mix remaining ingredients. Press three-quarters oat mixture into greased 8-inch baking dish. Top with date jam and remaining oat mix. Bake at 375° until golden, 30 minutes. Slice. Serves 8.



Dessert Squares

20 Sweet & Sour Collards

2 *tsp.* minced garlic • 2 *tsp.* EVOO • 1 *lb.* collard greens, stemmed and chopped • salt and pepper • 2 *tsp.* white balsamic vinegar • 2 *tsp.* honey → Brown garlic in EVOO in large pot; add collards, ¼ *tsp.* salt and ¼ cup water. Cover and cook, stirring occasionally and adding water as needed, until tender, about 15 minutes. Add vinegar and honey; season with salt and pepper. Serves 4.



Greens with a Kick

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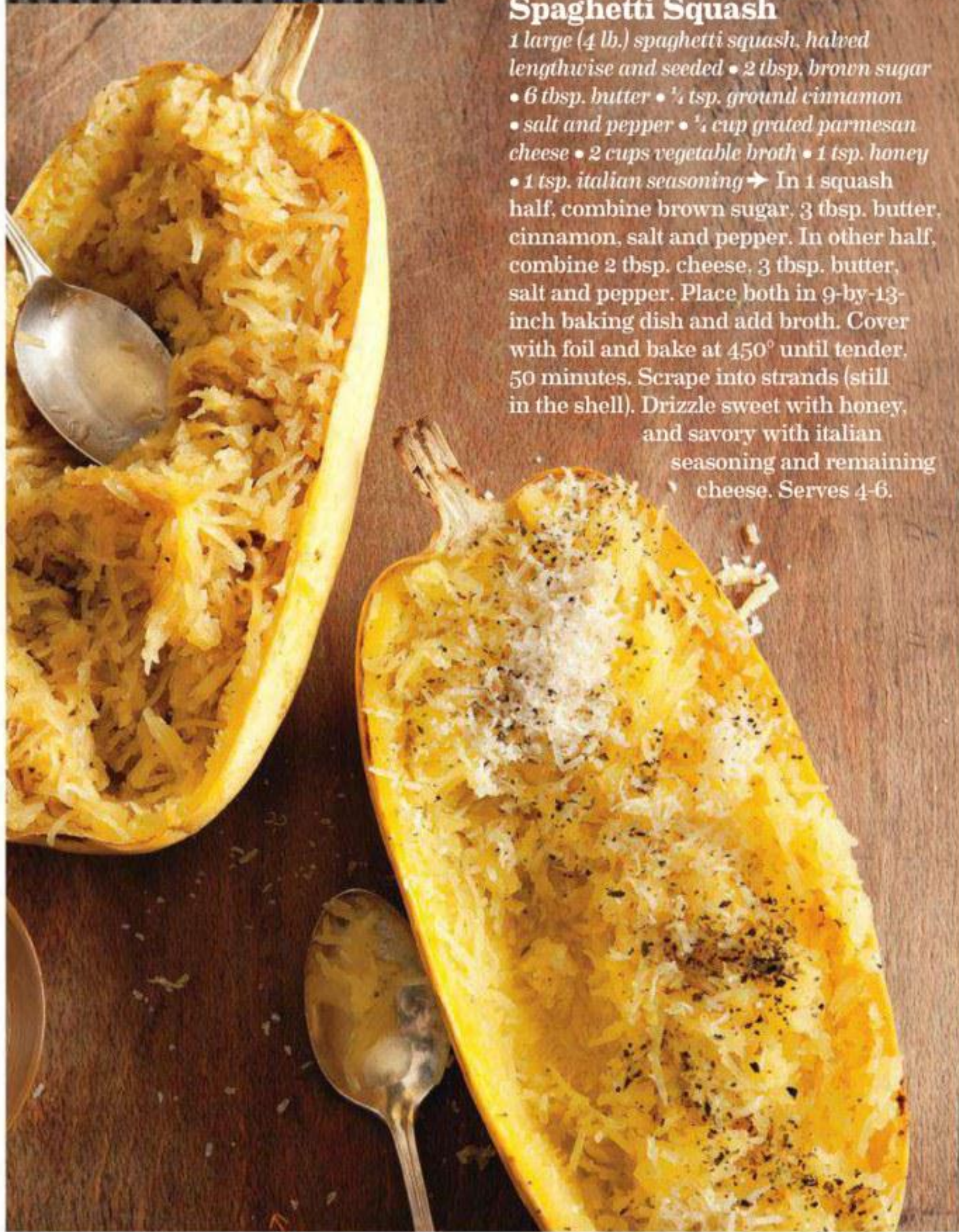
Mezzetta.com and Facebook.com/Mezzetta



YUM!

21 Sweet & Savory Spaghetti Squash

1 large (4 lb.) spaghetti squash, halved lengthwise and seeded • 2 tbsp. brown sugar • 6 tbsp. butter • ¼ tsp. ground cinnamon • salt and pepper • ¼ cup grated parmesan cheese • 2 cups vegetable broth • 1 tsp. honey • 1 tsp. italian seasoning → In 1 squash half, combine brown sugar, 3 tbsp. butter, cinnamon, salt and pepper. In other half, combine 2 tbsp. cheese, 3 tbsp. butter, salt and pepper. Place both in 9-by-13-inch baking dish and add broth. Cover with foil and bake at 450° until tender, 50 minutes. Scrape into strands (still in the shell). Drizzle sweet with honey, and savory with italian seasoning and remaining cheese. Serves 4-6.



One Squash Two Ways

22 Mango Grilled Cheese

3 tbsp. mango chutney • 8 slices white bread, crusts trimmed • 8 oz. shredded gouda cheese • 1½ tbsp. butter → Spread chutney on 4 bread slices; top with cheese. Spread half of butter on other slices; close butter side up. Melt remaining butter on griddle. Cook until golden. Serves 8.



Teatime Treat

23 Low-Fat Sour Cream Dip

1 cup reduced-fat sour cream • 1 clove garlic, finely chopped • 1 tsp. dried dill • ½ tsp. ground cumin • salt and pepper → Combine all ingredients; season to taste with salt and pepper. Serve with zucchini sticks, cucumber rounds and bell pepper rings. Serves 6.



Fuss-Free Party Appetizer



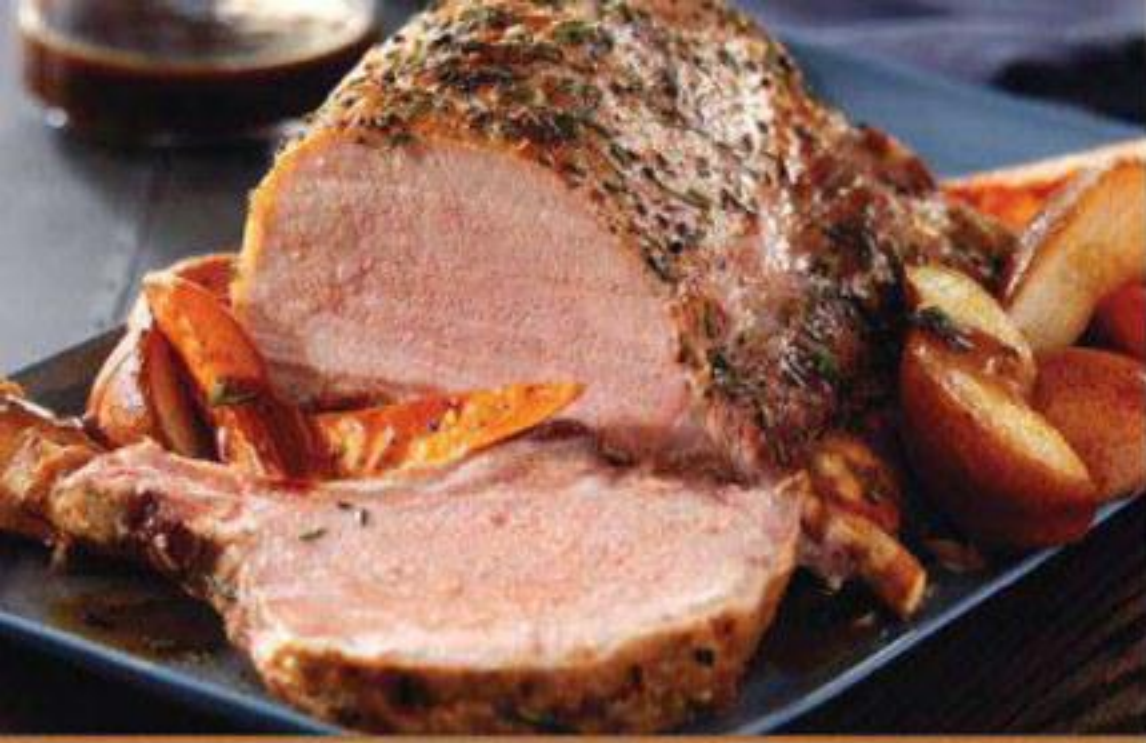
So Simple. So Delicious.

Stuffed Peppers with Home-style Marinara

For a delectable dinner idea, stuff sautéed ground beef, onions and cooked rice into fresh bell peppers. Bake for 30-45 mins at 375°. Place the finished peppers on a bed of warm Napa Valley Bistro Marinara for a bright and lively meal.



See all of our recipes and tips at Mezzetta.com



Pork Roast with Sweet Potatoes, Pears & Rosemary

INGREDIENTS

- 3 1/2 lb. bone-in, center cut loin roast, excess fat trimmed
- 1 tbsp. olive oil
- 1 tbsp. chopped fresh rosemary, plus more for serving (or 1 tsp. dried rosemary)
- Salt and fresh ground black pepper
- 2 1/2 lbs. (6 medium) sweet potatoes, peeled, cut lengthwise into sixths
- 3 firm/ripe Bosc pears, cut lengthwise into quarters, cored
- 12 oz. bottle hard cider*

DIRECTIONS

Preheat oven to 450°F. Rub pork with oil. Mix rosemary, 3/4 tsp. salt and 1/2 tsp. pepper in bowl. Rub mixture over pork.

Place pork, bone side down, in large roasting pan. Roast 15 min. Reduce oven to 350°F. Roast 15 min. Add sweet potatoes and pears to pan, stir gently to coat with pan juices, spread evenly around roast. Season with salt and pepper. Roast, occasionally turning sweet potato mixture, until thermometer inserted in center of roast reads 145°F and potatoes and pears are tender, about 1 hour. Transfer pork to serving board. Place sweet potato mixture in ovenproof bowl, tent with aluminum foil, and keep warm in turned-off oven. Let pork stand 10-15 min.

Heat roasting pan over high heat. Add cider, bring to oil, scrape up browned bits in pan with wooden spoon; boil until reduced to 3/4 c., about 5 min. Pour into sauceboat.

Carve pork. Transfer to serving platter, surround with sweet potato mixture, drizzle with 3 tbsp. cider sauce, sprinkle with rosemary. Serve with remaining sauce on the side.

Substitute 1 c. apple juice and 1/2 c. dry vermouth for hard cider, or use all apple juice.

Serves 12



Be inspired™

PorkBeInspired.com



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YUM!

24 Pistachio Clusters

1/2 cup semisweet chocolate chips • 3/4 cup pistachios • coarse sea salt → Melt chocolate in microwave in 15-second increments, stirring well after each. Stir in nuts. Drop mounds onto parchment-lined baking sheet. Sprinkle with salt and let harden. Makes 8.



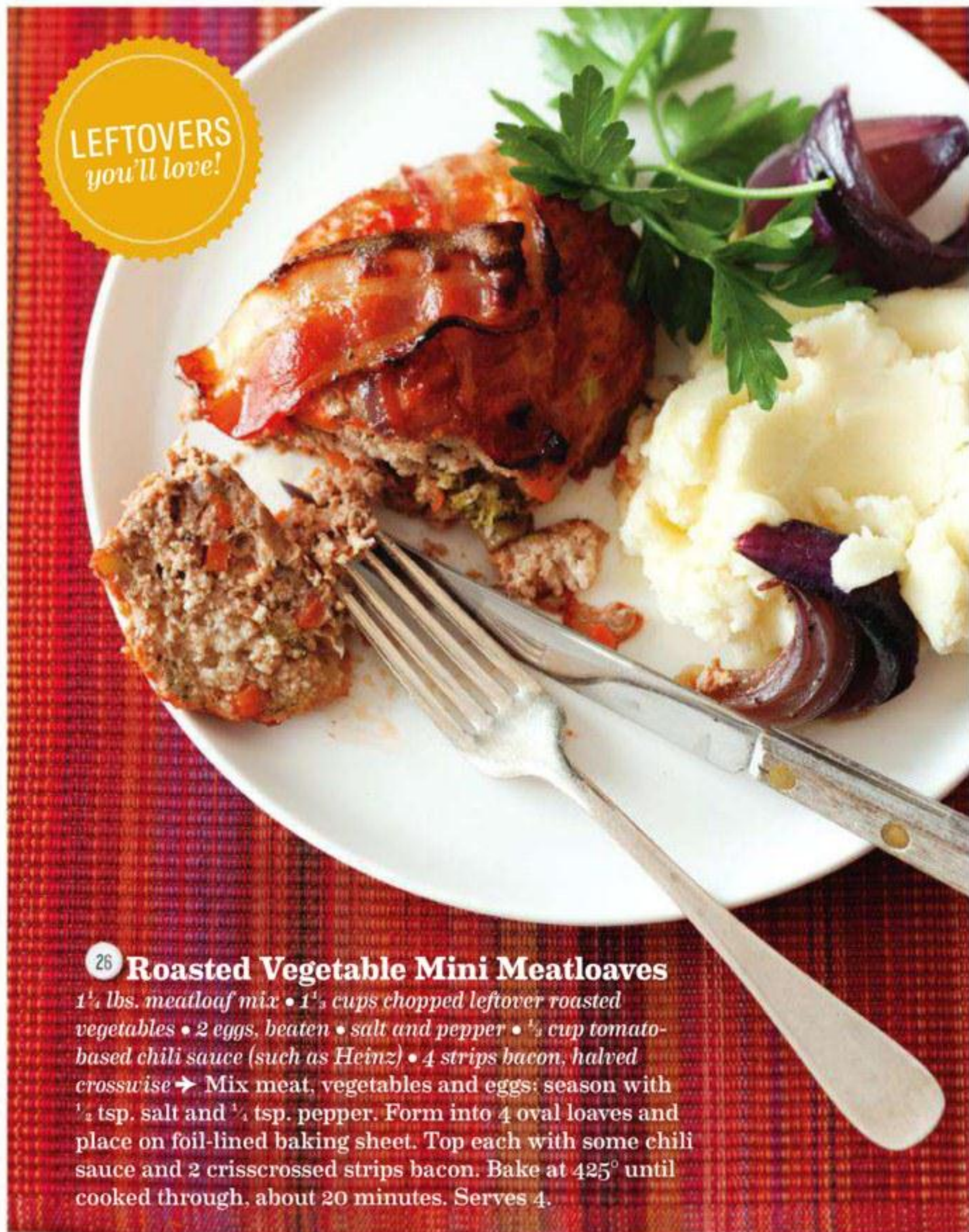
Almost-Instant Candy!

25 Health-Nut Sandwiches

1 tbsp. wheat germ • 1/4 cup almond butter • 4 slices toasted multigrain bread • 1 pear, sliced • honey, for drizzling → Stir wheat germ into almond butter; spread on 2 toast slices. Layer with pear, drizzle with honey and close with remaining toast. Makes 2.



New PB&J!



26 Roasted Vegetable Mini Meatloaves

1 1/2 lbs. meatloaf mix • 1 1/2 cups chopped leftover roasted vegetables • 2 eggs, beaten • salt and pepper • 1/2 cup tomato-based chili sauce (such as Heinz) • 4 strips bacon, halved crosswise → Mix meat, vegetables and eggs; season with 1/2 tsp. salt and 1/2 tsp. pepper. Form into 4 oval loaves and place on foil-lined baking sheet. Top each with some chili sauce and 2 crisscrossed strips bacon. Bake at 425° until cooked through, about 20 minutes. Serves 4.

Cute-o-loaves!



Be inviting

Pork Roast with Sweet Potatoes,
Pears & Rosemary



Drizzled with cider sauce, this Pork Roast with Sweet Potatoes, Pears and Rosemary is the perfect centerpiece for your next get-together. Discover your next inspired idea at PorkBelInspired.com

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YUM!

27 Sweet Potato Bites

12 oz. sweet potato, thinly sliced • 2 tsp. EVOO • salt and pepper • sour cream mixed with dill
➔ Toss potato with EVOO, salt and pepper; bake at 400° for 20 minutes. Top with dill sour cream. Serves 8.



Nutritious Nibbles

28 Lighter-than-Air Butter

½ cup room-temperature butter • 2 oz. room-temperature cream cheese • ½ tsp. salt
➔ Whip butter, cream cheese and salt. Serve in ramekin with bread basket. Serves 8.



Fine-Dining Fake-Out

29 Chicks & Sticks

3 lbs. bone-in, skin-on chicken thighs • salt and pepper • 1 tsp. EVOO • 8 stalks celery, sliced on an angle
➔ Season chicken with salt and pepper. In large nonstick skillet over medium-high heat, brown chicken, skin side down, in EVOO, 5 to 7 minutes. Turn and brown second side, about 5 minutes. Spoon off all but 2 tbsp. fat; add celery and cover. Cook, stirring and turning chicken occasionally, until chicken is cooked through and celery is tender, about 15 minutes. Season to taste. Serves 4.

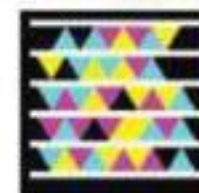
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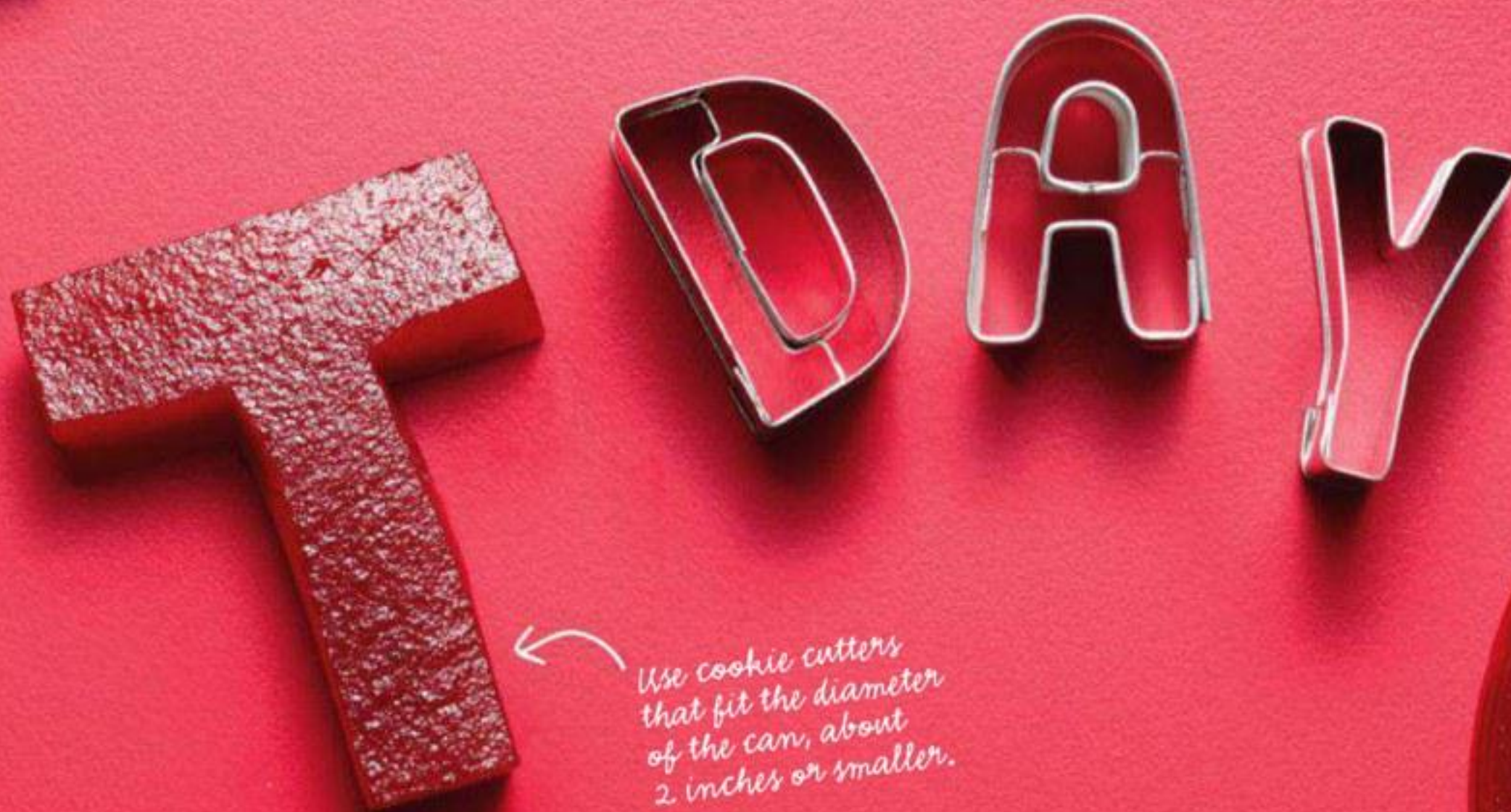
THE TURKEY'S GONNA BE JEALOUS!

These megastylish—and so-easy-to-do—sides fight to be the center of attention.



1 Cranberry Cutouts

Slice canned cranberry sauce into 1-inch-thick rounds and use cookie cutters to trim them into cool new shapes. You can even punch out words or your guests' initials!



Use cookie cutters that fit the diameter of the can, about 2 inches or smaller.

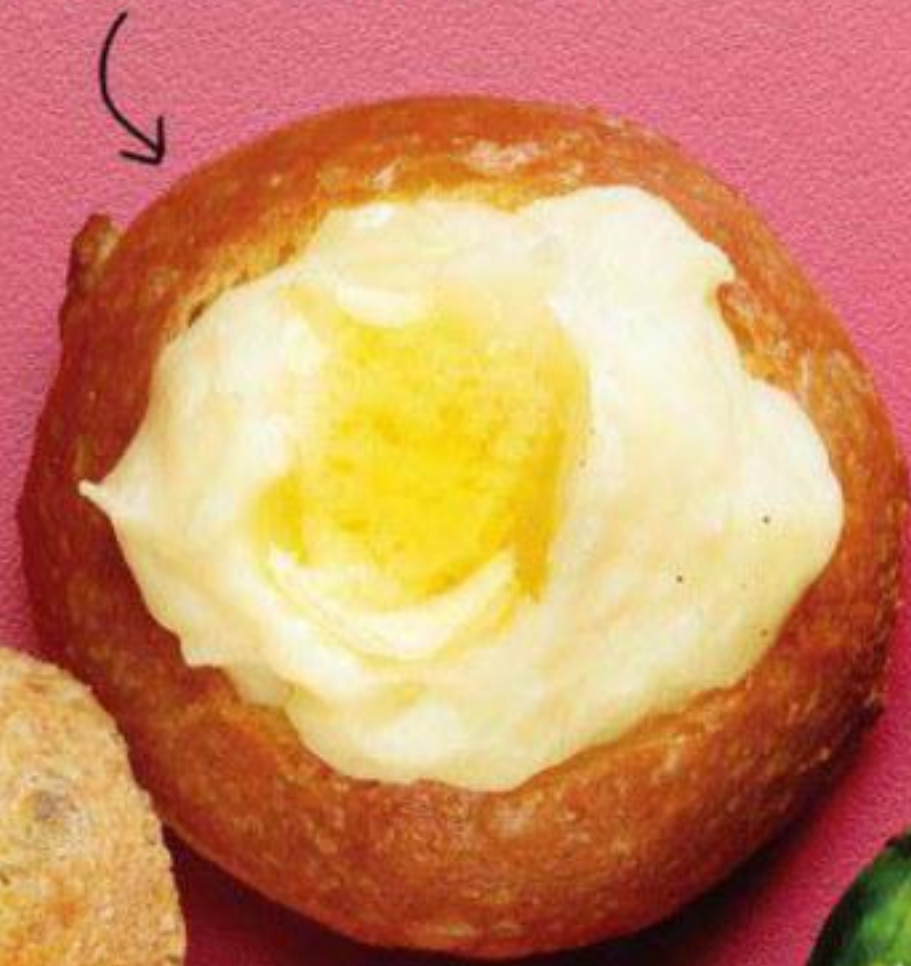
turn the page for more

SIDES



2 Mashed Potato Bread Bowls

Slice the tops off dinner rolls and hollow out the centers, then dollop mashed potatoes inside. Before serving, quickly warm them in a 350° oven.



3 Picky Veggies

Spear roasted brussels sprouts onto wooden skewers or decorative toothpicks à la martini olives. (This one's a great job for the kids!) Place one or two onto each guest's plate at serving time.



4 Stuffin' Muffins

Bake individual stuffing bundles in muffin pans lightly greased or lined with festive baking liners. Pile each portion high to give the treats pretty peaks.



Nibble on This!

A pro band called the Vegetable Orchestra plays instruments made of raw veggies like carrots and peppers. Their encore tradition: serving fresh vegetable soup to the crowd! (vegetableorchestra.org)

CLICK

Heating things up on Twitter? DM @rachaelaymag so we can see what you're eating and tweeting. Watch for our faves in a #FF post!



Eat & Tweet

TALKING HEADS!

Our favorite food mascots have jumped off their packages and onto Twitter!



@VlasicStork

Take a guess, folks: Which U.S. president had a collection of 476 different kinds of pickles?

[The answer: George Washington!]



@NestleNesquik

I agree. (Just don't tell the cows. They're sensitive.) RT @malloryyyclarke: Nesquik makes milk soooo much better.



@mmsgreen

Cute! Yellow was on Entertainment Tonight trying to get us all back together.



@CaptMorganRum

Hey @CocaCola—how about a follow? It's about time we teamed up online. Now I have to look up Ice and Lime's twitter accounts.



@TwinkieDaKid




Can I write off my 100 calorie twinkie bites... They are kind of my kids.

SHIFT the way you move

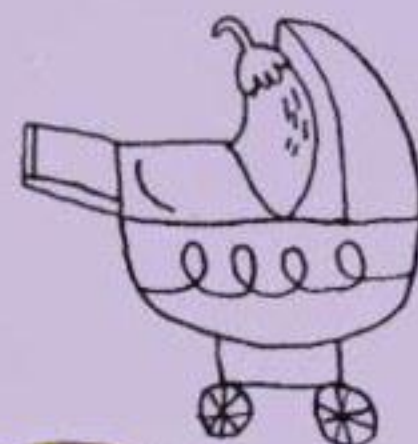


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Weird but Good

Hot New Veggie Variety: BABY PRODUCE!

This new crop of shrunken veggies fits in the palm of your hand.

I want my mama!

Mini Italian eggplants cook in a fraction of the time. Slice them lengthwise, then salt and sauté in oil until soft, 5 to 10 minutes. Top with coarse-chopped fresh mint for a quick side dish.

Puny pattypan squash and teeny zucchini don't require any prep work: Roast or grill them whole in EVOO and salt, or add them to a veggie stir-fry.

Tiny heirloom tomatoes have all of their big brothers' flavor, but in mini serving size. Halve them to toss in salads, slice them onto pizzas, or quick-grill them whole with EVOO and herbs.

Baby garlic cloves cook and mellow quickly, so there's less need to chop and fry in oil beforehand. By the time your spaghetti sauce is done, the cloves should be soft and sweet.

Meet the parents!

Tool School

Kits for Cooks

These ready-made tools take the guesswork out of making gourmet goodies at home! BY CHRISTINE RICHMOND

Brew Your Own Beer

Home brewing has come a long way since bathtub gin! The Brooklyn Brew Shop's petite and pretty apothecary-style jug comes with a few tubes and clamps, but the steps are easy-peasy. You'll get about 10 beers—and countless "Wait, you made this?" comments from your happy friends. (\$40, williams-sonoma.com)

"Bake" a Soufflé

Confession: We didn't have high hopes while we mixed up the contents of the package. (You add packets of dry and wet ingredients to a ceramic mug, mix with water, then microwave for three minutes.) But when the bell dinged, we had an intensely chocolaty and airy molten cake for two—no whipping required. (\$22, sprinkleandadash.com)

Stretch Mozzarella

Roaring Brook Dairy makes cheese science simple: You provide a gallon of milk and a stockpot, and the kit delivers the funky-sounding stuff, like rennet (for converting milk to cheese) and citric acid. Heat up the milk and separate the curds, then knead into balls. The results are fresh, delicious and impressive! (\$21, amazon.com)





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CUT COUPON ALONG DOTTED LINE



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On the Menu

These Onions Kick Ash!

Forget flambé! A hot new culinary trend has chefs setting onions on fire, then using the ashes as a seasoning. "They lose a bit of their pungency and edge but gain a new smoky flavor," says Jeremiah Langhorne of McCrady's Restaurant in Charleston, South Carolina. "Plus, vegetables in the onion family break down into a nice granular texture." At Seasonal Restaurant & Weinbar in New York City, the chef chars leeks under the broiler, then makes an "ash oil" that he drizzles over honey-glazed pork belly (\$13, seasonalnyc.com). At John Currence's City Grocery in Oxford, Mississippi, he scorches seasonal onions and scallions to intensify the flavors in fresh fish dishes like sautéed wahoo (\$27, citygroceryonline.com).

BY ELIZABETH BARKER

Scorch-Crazy Chef!

John B. Shields, chef at Town House in Chilhowie, Virginia (townhouseva.com), makes ash from other foods: He sprinkles hay ash over ice cream and sings squash and eggplant, too!



Quiz Whiz

HOW DIE-HARD FANS DINE *Eating is the pregame for these food-lovin' football fans.* BY STEPHEN CAMELIO

CAN YOU MATCH THE TAILGATING TRADITIONS WITH THE FOOTBALL TEAM THAT STARTED THEM?



A. LOUISIANA STATE U. TIGERS



B. U. OF WASHINGTON HUSKIES



C. BUFFALO BILLS



D. U. OF MISSISSIPPI REBELS



E. GREEN BAY PACKERS

1 Cooking on Your Car

Legendary fan Ken "Pinto Ron" Johnson made cooking on the hood of his Ford trendy. Now fans heat up "beef-on-weck" sammies (roast beef on salty caraway rolls).



2 Dining Next Door

Stadium neighbors invite tailgaters onto their own lawns and serve 'em bratburgers: beer-basted sausage patties with cheddar, kraut and a pretzel roll.



3 "Sailgating"

Up to 8,000 fans travel to this stadium by boat. On the way, they feast on salmon and oysters, which they've been known to grill with a glass of wine from one of the state's 700-plus wineries.



4 Serving on Fine China

Tailgaters gather on a 10-acre field to eat Southern favorites like pulled pork and fried chicken—on their finest dishware, with polished silver utensils.

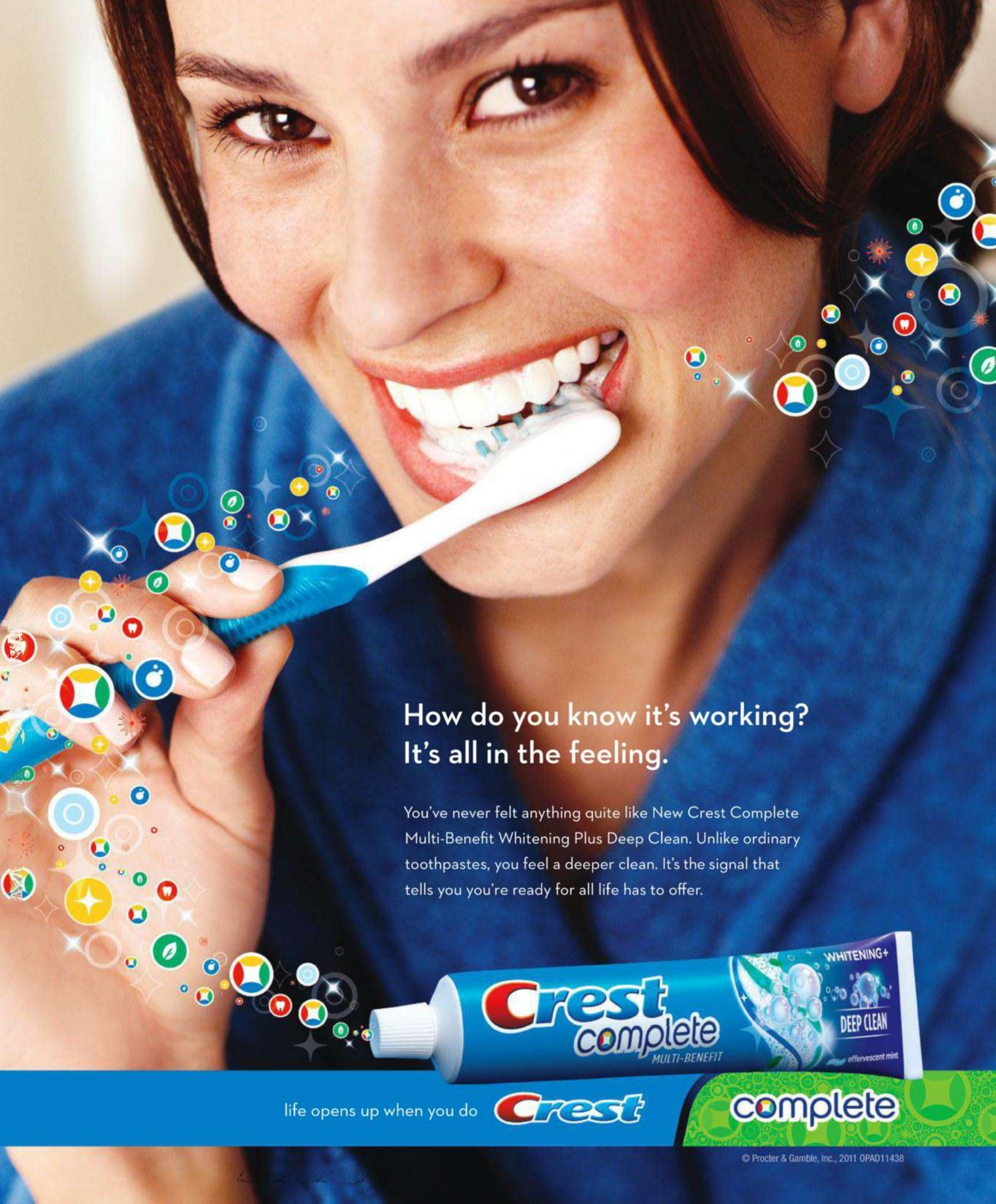


5 Eating with the Enemy

Home-team fans invite the opposing team's fans to share a meal (after the mocking has ended, of course). Often on the menu: gumbo and jambalaya.



ANSWERS: (1) C (2) E (3) B (4) D (5) A



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The Wave[®] music system can bring new life to all your music, including CDs and radio. This is a complete, high-performance system that includes a clock, an alarm and a handy remote that also controls key iPod features like playlist navigation. *Forbes FYI* says that "you'll think you're listening to a...system that costs five times more." Take advantage of our 30-day, risk-free trial. Ask about making **12 easy payments**, with no interest charges from Bose.* Order the Wave[®] music system now and you'll even receive the Connect Kit for free – a \$99 value. Hear your playlist like never before. With the performance of Bose, the most respected name in sound.

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SALT

Mover & Shaker

Mineral maniac Mark Bitterman swears every food has a perfect salt. He would know: He has more than 300 varieties. BY ELIZABETH BROWNFIELD

MARK BITTERMAN WAS A 20-YEAR-OLD KID

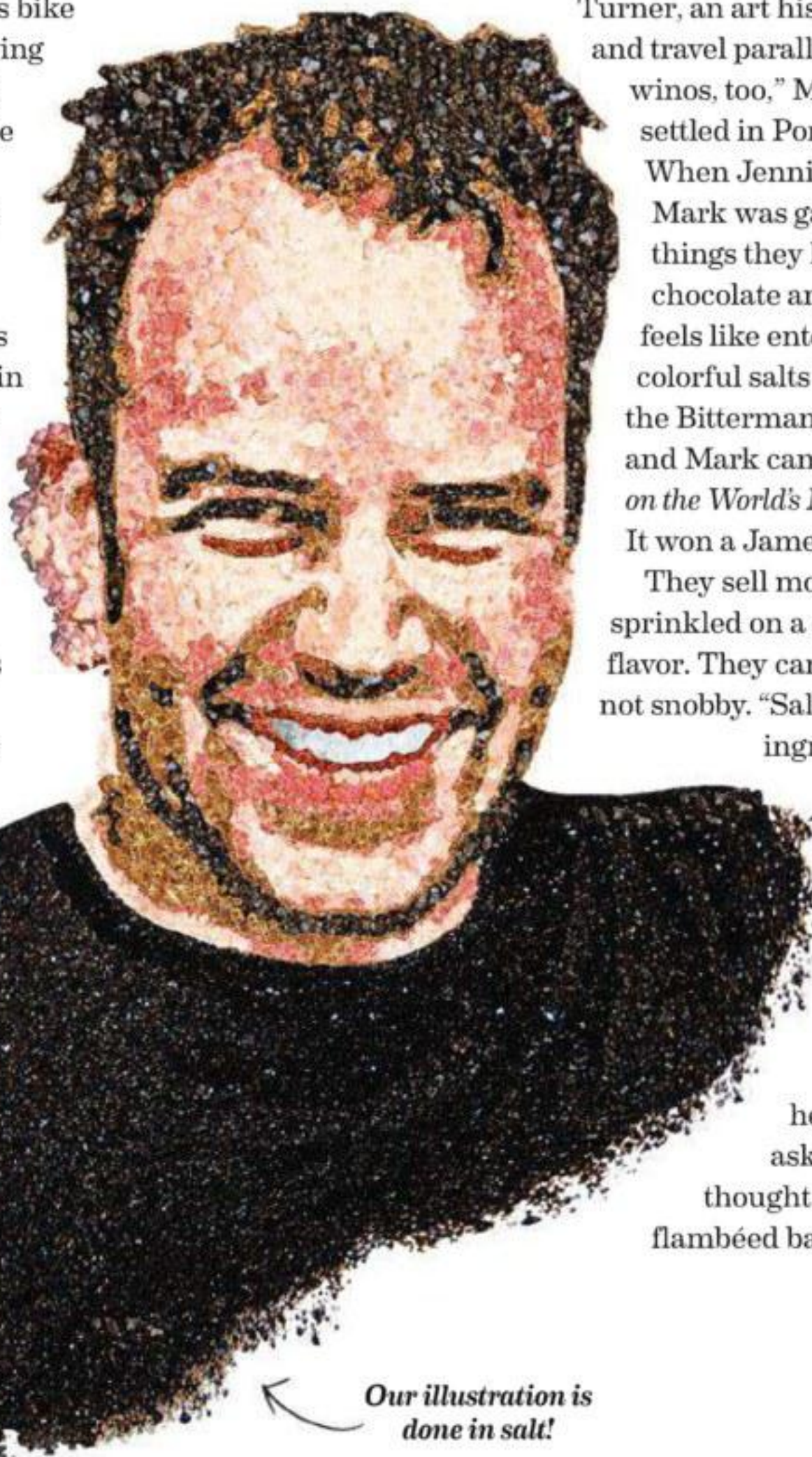
touring Europe on a motorcycle when he ate the meal that would change his life. At a humble truck-stop diner in France, he ordered the steak. "There was this amazing crunch and texture, and the flavors were exploding on my tongue and evolving with every bite," he recalls. When Mark asked what made it so good, the waiter looked at him with disdain. "It is a steak, monsieur," he said coolly. "From a cow." When pressed, the waiter mentioned that the rough, opalescent crust was made using salt crystals from the owner's brother's saltworks in Guérande. His interest piqued, Mark jumped on his bike (nicknamed the Flying Brick) and set off to the medieval seaside village.

This was in 1986, so like most of America, the only salt Mark knew was the kind that came in a blue canister. His education began in Guérande. Mark learned that, similar to wine, salt takes on the unique qualities of its location, resulting in endless variations in color, shape and flavor.

Mark's curiosity kicked off a seven-year odyssey: He visited saltworks in more than a dozen European countries while working odd jobs. In England, Mark learned how Maldon sea salt is made by collecting seawater from the Blackwater River estuary, and that crushing up the pyramid-shaped crystals over arugula brings out new dimensions of the green's bitter flavor. In Wales, he discovered that mussel beds and sandbanks act as natural filters for Halen Môn Gold salt, and how the rough amber chunks can turn a simple butternut squash soup into something extraordinary.

When he returned to the States, Mark met Jennifer Turner, an art historian whose passion for food and travel paralleled his own. "We were both avid winos, too," Mark half-jokes. The two married, settled in Portland, Oregon, and had two boys. When Jennifer got a sudden itch to open a shop, Mark was game. At The Meadow, they sell the things they love most: salt, of course, plus wine, chocolate and flowers. Walking into the shop feels like entering a jewelry box: 120 varieties of colorful salts in glass jars line the walls. Last year, the Bittermans opened a store in New York City, and Mark came out with a book, *Salted: A Manifesto on the World's Most Essential Mineral, with Recipes*. It won a James Beard award.

They sell mostly finishing salts, which are sprinkled on a completed dish to add texture and flavor. They can seem pricey, but Mark insists they're not snobby. "Salt is a democratic food. No other single ingredient can transform food so quickly and cost-effectively," he argues. Most people won't splurge on truffles, but they might on truffle salt at \$16 a jar. "Sprinkle it on your eggs and you'll get all the flavor, but for pennies." Mark's way of thinking has carried over to his kids: "When my eldest son was 5, he was at a playdate. His friend's mom asked him what he'd like for a snack. He thought about it for a minute and said, 'I'd like flambéed bananas with smoked salt.'"



Our illustration is done in salt!

salt,
meet your
match!

The right crystals bring out the best flavors in certain foods.



Maldon + Green Lettuce

(\$3.75 for 1.2 oz.)
"Maldon has this satisfying crunch that's showstopping on butter lettuce or arugula."



Black Diamond + Deviled Eggs

(\$5 for 1.2 oz.)
"The flinty color looks gorgeous on deviled eggs and light-colored foods like whitefish or mashed potatoes."



Sel Gris de Guérande + Steak

(\$6.50 for 1.2 oz.)
"Cook your steak unseasoned, then top it with sel gris. Perfect."



Molokai Red + Fresh Fruit

(\$4.50 for 1.2 oz.)
"The rich yet delicate crystals bring harmony to the acidity and sweetness of melon."



Kauai Guava Smoked + Vanilla Ice Cream

(\$7.50 for 1.2 oz.)
"Vanilla ice cream with caramel sauce and smoked salt makes a sophisticated dessert. You don't even need the caramel."

Salts available at atthemeadow.com.

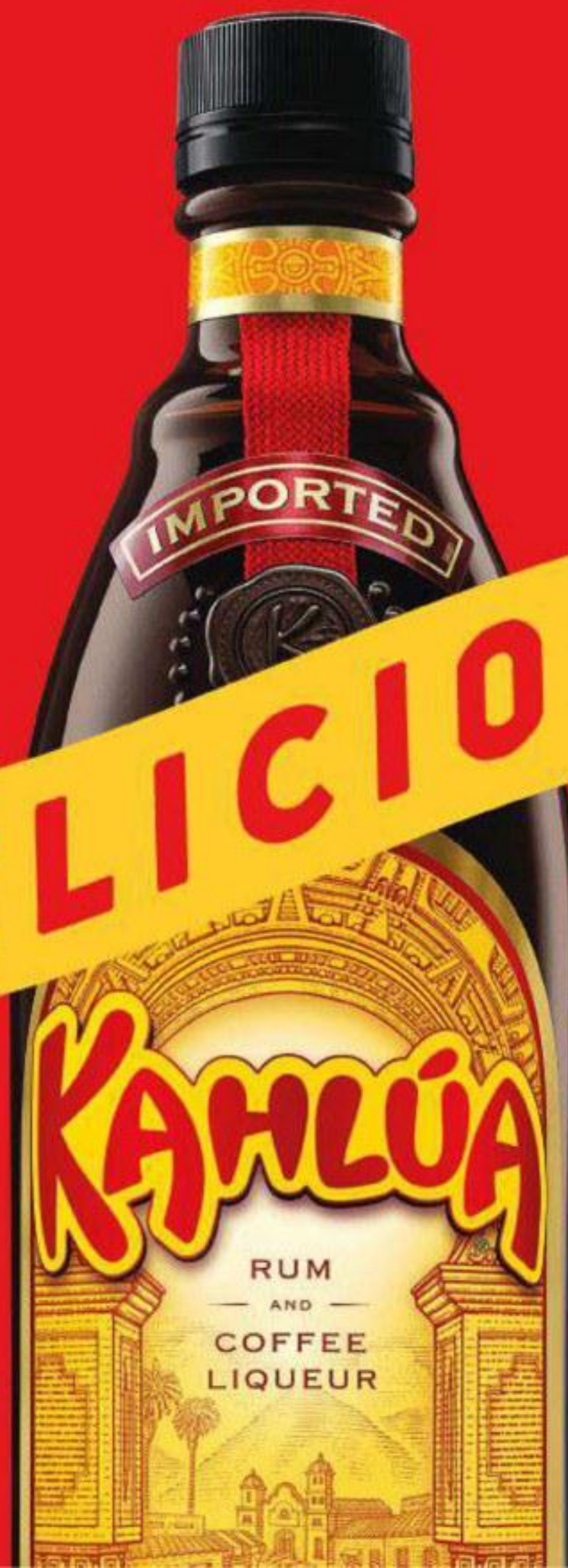
The Original

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Liqueur

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DELICIOSO



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and Delicioso at facebook.com/Kahlua.

EATS

1. CAROLINA SAUCES

Can't decide which we love more: the authentic flavors of Artichoke Dippin' Sauce (\$8) and Cracked Peppercorn Gravy (\$9), or the hand-sewn cloth bags these mixes come in! gullahgourmet.com

2. FALL HARVEST RAVIOLI

Handmade pasta pillows stuffed with roasted pumpkin, ricotta, sage, mozzarella and nutmeg. \$6, nuovopasta.com for info

3. FRUITY BALSAMICS

Tondo vinegars from Italy in pomegranate, fig, lemon and citrus. \$55 for a set of 4, ditalia.com

4. DRY TURKEY BRINE

Bathe your bird in a sweet and savory blend of sage, cranberries and orange peel. \$6, poshgourmet.com

5. CRANBERRY BREAD

Hearty 6-pound cornmeal pullman loaf studded with fresh, tart cranberries. \$36, grandaisybakery.com for stores

6. POPCORN ON THE COB

Stick a Nebraskan air-dried cob into the microwave and watch kernels pop off! \$3, bigredpopcorn.com for info

7. VEGGIE POTPIES

Lentils, ratatouille, slow-cooked greens and sweet potato mash fill crisp, flaky crusts. \$22 for 4, flourishbakingcompany.com for info



PHOTOGRAPHY BY CHARLES MASTERS



"Indulge your sweet tooth with...DECADENT CHOCOLATES!"

1. Caramel and sea salt set **Dark Goopy bars** apart. \$8, juliabakerconfections.com for stores **2.** Pick your potion: **spicy or mild hot chocolate**, with or without a cayenne kick. \$11, cowgirlchocolates.com **3.** **Pumpkin spice malt balls** have a real nutmeg kick! \$7, ohnuts.com

< RACHAEL



EVERY DAY

fun

FAVES

STYLE

**1. OMBRE JACKET**

BB Dakota "Zeke" hooded wool button-up coat in brown with faux-leather belt. \$130, modcloth.com

2. LADYBUG BROOCH

Retro copper pendant with orange and red crystals. \$20, girlprops.com

3. FLOPPY FELT HAT

Wide-brim brown wool hat with woven ribbon and stitched beads. \$84, sandieghat.com

4. KNEE-HIGH BOOTS

Franco Sarto "Tempest" brown leather boots with gold buckle. \$199, nordstrom.com

5. HOBO BAG

Nylon Gypsy Peacock fortune-cookie purse in black. \$143, deulux.com

6. SUNGLASSES

Corinne McCormack "Noelle" black-and-gold-frame sun readers. \$60, eye-bar.com

7. FRINGE GLOVES

Soft cashmere gloves in brown. \$98, at Henri Bendel stores

8. STRETCH BANGLES

Vintage African glass-and-metal bracelets. \$134 each, vanessamooney.com

"Be fashion forward in a...WARM FALL COAT!"

1. Wear a "Talon" brushed blanket wool jacket with almost anything. \$120, urbanoutfitters.com **2.** A "Diana" black-collar coat is great for a dressy evening. \$80, dakotacollective.com **3.** A wool check hooded coat is proportioned for tall women. \$189, longtallsally.com

< JANE HARRISON FOX, *Rach's fashion stylist*



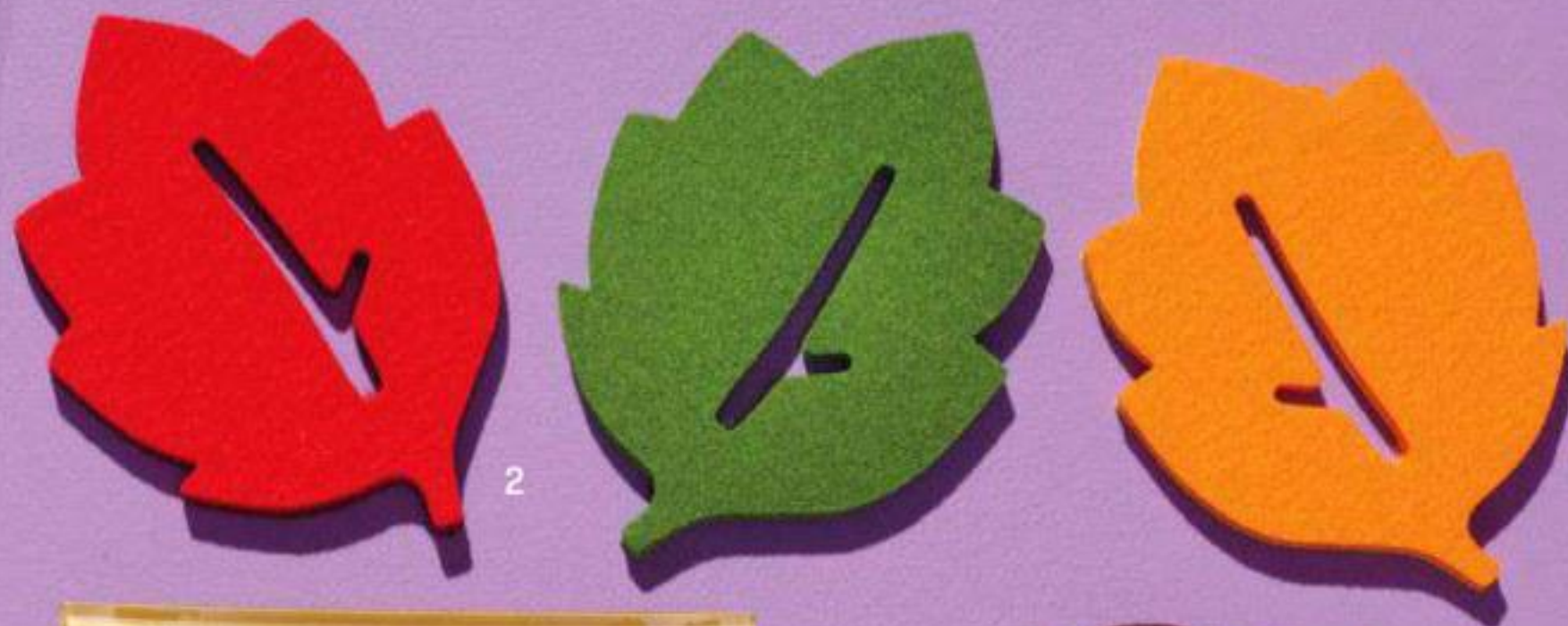


Coldwater Creek

HOMIE



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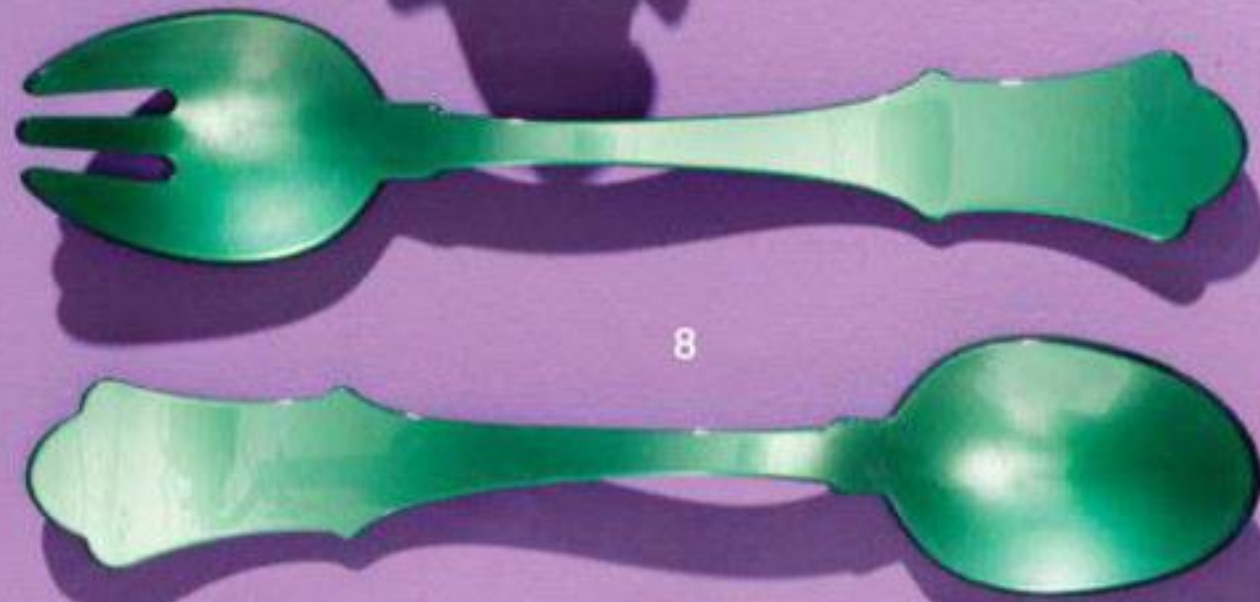


3



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8



7

6



1. **MOUSE CHEESE SET**
Mice aren't the only ones drawn to this cute, bronze-finished three-knife set and mango-wood board! \$39, potterybarn.com
2. **LEAF COASTERS**
Double-sided felt "Arbor" foliage coasters in eight colors. \$9, teroforma.com
3. **NUTTY PLATTER**
Gold-foil plate (5½") illustrating three kinds of pecans. \$12, sitenyc.com
4. **ALUMINUM BOWL**
Enameled serving bowls (9") in blue, amber and lemongrass green. \$36, at select Macy's stores
5. **PLANTABLE PLACE CARDS**
These tags have an eco-friendly secret: They're embedded with wildflower seeds. \$1 and up, botanicalpaperworks.com
6. **WOOD-GRAIN NAPKINS**
Cotton dinner napkins with a tree-bark design. \$9, simplementelblanco.com for info
7. **PEEKABOO TEACUPS**
Surprise! Drink up to reveal a hidden bear, fox or owl resting inside the mug. \$22 for 3, imm-living.com for stores
8. **SALAD SERVERS**
Pearl green salad servers designed by Noelle Dubos. \$35, momastore.org

"Spice up the table with...SALT AND PEPPER SHAKERS!"

1. **Le Creuset shakers** look like mini pitchers. \$20, surlatable.com 2. My porcelain and platinum **Greek cube shakers** blend modern and traditional design. \$48, jonathanadler.com 3. This Russian nesting doll **Salt-M shaker** hides the pepper pot inside. \$10, perpetualkid.com

< JONATHAN ADLER, designer and potter



1

2

3

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Get your friends and family together, and find out who will win the many challenges, claim the trophy and become the LEGO Champion. Build the track as you race for the finish, in this exciting game that everyone can play and anyone can win! A multi-challenge family game for 3-8 players.



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ETC...

**1. CAST-IRON CLOCK**

A watched pot may never boil, but a skillet with glass numerals can certainly tell time. \$40, pier1.com for stores.

2. CHALKBOARD MUGS

White ceramic coffee mugs with colorful chalk tablets for doodling. \$24 for 4, sitenyc.com

3. PUZZLE SPEAKER

Get into the '80s groove with a Rubik's Cube speaker (3½" x 3½")—it connects to any computer or MP3 player. \$40, pylones-usa.com

4. BALLOON-ANIMAL BOOKENDS

These pups may look like they're filled with air, but they're heavy enough to prop your favorite reads. \$37, daytripsociety.com

5. FLOWER TRIVETS

Easy-to-clean silicone Studio Doileez in teal, mango, lime, cherry and aubergine. \$10 each, modern-twist.com

6. SILLY ERASERS

Made a writing mistake? Don't fret: There's a pill-shaped eraser for that! \$7 for 4, knockknock.biz

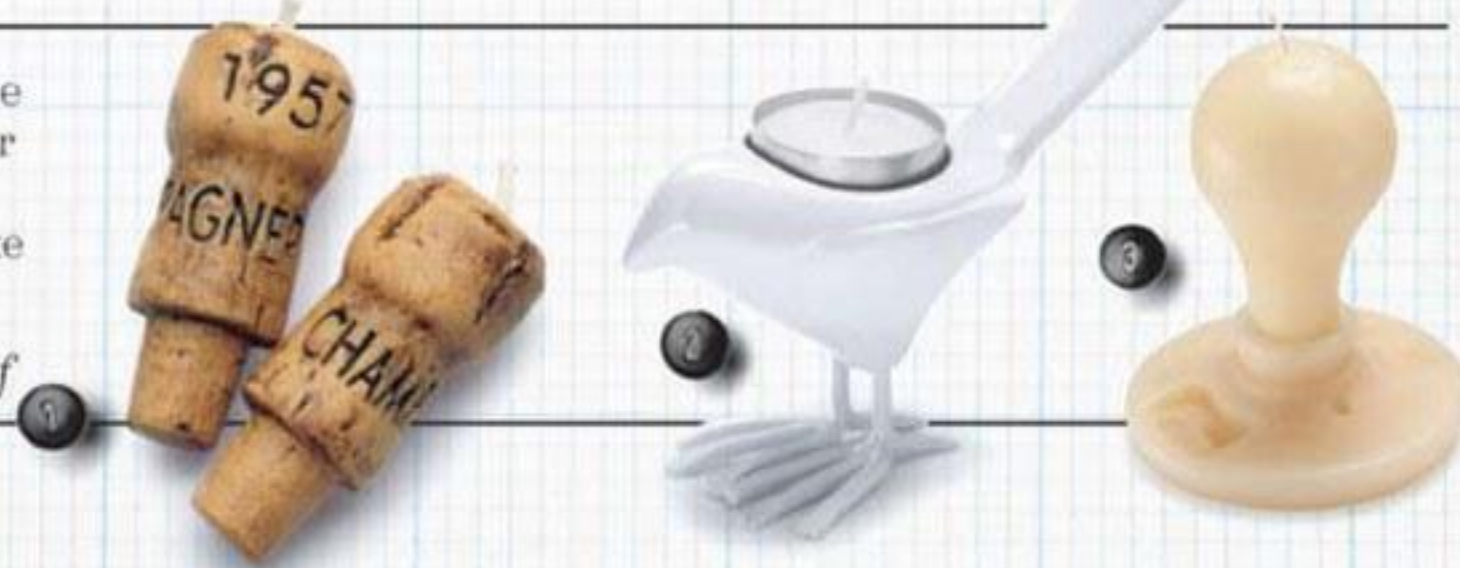
7. BIKE-CHAIN BOTTLE OPENER

Built from used chains collected from bicycle stores around the country. \$10, popmartstore.com

"Light up a room with...QUIRKY CANDLES!"

- 1.** Fit champagne-cork candles on top of an empty wine bottle! \$22 for 12, uncommongoods.com **2.** I'm atwitter over handcrafted chick tealight holders. \$8, cb2.com **3.** A lightbulb candle screws into a wax socket base like a real bulb. \$32 for 2, branchhome.com

< LIZ VACCARIELLO, *Rach's* editor-in-chief



STILL THE BEST WAY TO
FRIEND PEOPLE.

LIFE SAVERS MINTS INTRODUCES
THE 85 COUNT BOTTLE.



TAKE
ONE!
😊

Outsmart the Outlet Malls



Santa's first stop should be one of these awesome spots! Score presents, prizes and pride (not to mention the best deals) with our one-of-a-kind tips. BY VALERIE STIVERS-ISAKOVA

| | POST-TURKEY TRAVEL | PARKING POINTER | SUPER STEALS | MALL MUNCHIES | SHOP 'N' DROP |
|---|--|---|---|---|---|
| <p>Woodbury Common Central Valley, New York 220 STORES</p> <p>Shop at the largest premium outlet center in America without wilting under harsh mall lighting. The sprawling, open-air brick courtyard is lined with benches and old-fashioned lampposts adorned with lights and garlands for the holidays.</p> | <p>Should they call it Black Thursday instead? Woodbury Common, like most Black Friday outlets, opens on Thanksgiving night. To get first dibs, show up before 9 p.m. Thursday. Or arrive fashionably late on Sunday, since shops restock the shelves throughout the weekend.</p> | <p>Pull into the lot at Bear Mountain State Park and board the mall's free shuttle bus to avoid parking gridlock.</p>  | <p>Join Premium Outlets' free VIP club (premiumoutlets.com/vip) and print out coupons, such as last year's \$20 off purchases of \$75 at Converse, or 25 percent off purchases of \$150 at DKNY.</p> | <p>Slide into a big booth at Cosimo's Woodbury—only a five-minute drive from the outlets—and share fresh-cut waffle fries dripping with gorgonzola cheese. (100 County Rte. 32, 845-928-5222; fries \$9)</p> | <p>Take a load off at the Hampton Inn Harriman Woodbury and score breakfast, door-to-mall transportation, extra coupons and a snack pack. (60 Centre Drive, hamptoninn.hilton.com; shop-and-stay packages from \$249)</p> |
| <p>Desert Hills Cabazon, California 130 STORES</p> <p>Fashion-savvy bargain hunters can shop al fresco at high-end stores like Dior, Gucci and Burberry while catching glimpses of the San Jacinto Mountains in the distance.</p>  | <p>To avoid crazy lines before the midnight opening, arrive before 9 p.m. on Thursday.</p> | <p>Park by the mall's east wing to get the first crack at deals and be near popular big-discount stores like Barneys New York, Marni and Salvatore Ferragamo.</p> | <p>Last year, shoppers scored 50 percent off items at J.Crew and Calvin Klein. Join the VIP club (premiumoutlets.com/vip) to snag coupons to Universal Studios and other attractions in Los Angeles (a two-hour drive).</p> | <p>Try the baby back ribs at saloon-inspired Pappy & Harriet's—it's the only restaurant in Pioneertown, a former Western-themed movie set 45 minutes away. (53688 Pioneertown Road, 760-365-5956; rib rack \$25)</p> | <p>The Courtyard Oxnard Ventura includes a \$25 gift card and a big breakfast buffet. (600 E. Esplanade Drive, marriott.com; shop-and-stay packages from \$144)</p> |

YOU KNOW IT'S BLACK FRIDAY WHEN...
"late-night traffic backs up 21 miles into New Jersey—as it did one year."
—WOODBURY POLICE SERGEANT CLIFF WEEKS

YOU KNOW IT'S BLACK FRIDAY WHEN...
"families camp out with pillows and blankets in the outlet parking lot."
—DESERT HILLS EMPLOYEE



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San Marcos Outlets
San Marcos, Texas
140 STORES

One of the state's most visited attractions, this **premium shopping mecca houses rare outlets**, like one of three Fendi and one of four Tory Burch outlets in the country. The deals may be bargain-basement, but the ambiance is more upper-crust: The golden walls and ornate columns are inspired by Piazza San Marco in Venice, Italy.

POST-TURKEY TRAVEL

Line up by 11 p.m. on Thursday (doors open at midnight), or sneak in at 2 a.m., when there's a lull in the crowds.



PARKING POINTER

Exit McCarty Lane off the I-35 and drive to the lot behind the information station. There, you can grab a mall map and coupons.

SUPER STEALS

Expect slasher sales, like last year's 50 percent off everything at **Tommy Bahama** and **Cole Haan**. Load up on skivvies at **Victoria's Secret**—this is one of the chain's only outlets.

MALL MUNCHIES

If you like it hot, order smoked curried chicken salad or spicy beef lettuce wraps at **Cool Mint Café**, a local fave. (415 Bursleson St., 512-396-2665; chicken salad \$11, wrap \$10)

SHOP 'N' DROP

Stay at the **Embassy Suites San Marcos Hotel, Spa & Conference Center** and snag a VIP coupon book, 15 percent off the hotel spa and restaurant, and hourly transportation to and from the outlets. (1001 E. McCarty Lane, embassysuites.hilton.com; shop-and-stay packages from \$159)

YOU KNOW IT'S BLACK FRIDAY WHEN... "hotels need extra trash pickup. After checkout, we find countless shoe boxes and shopping bags."
—MARISA HOLDEN, FRONT DESK MANAGER AT THE COUNTRY INN & SUITES

Miromar Outlets
Estero, Florida
113 STORES

Peppered with stone fountains and opening into a lakeside piazza, this popular shopping site looks **more like a Mediterranean destination** than a cookie-cutter mall. With temperatures in the mid-70s all season, it may feel like it, too!

Stores open between 10 p.m. and midnight on Thanksgiving, but the lines start earlier. **Get there by 9:30 p.m.** to nab a good spot.

If the outlet lots are full, **park at the Publix supermarket next door.** And don't worry about finding your car: Mounted horse patrols lead tryptophan-influenced families to their vehicles. Seriously!

From midnight to 6 a.m. Friday morning, employees give away **\$1,000 gift cards**, so listen for the winning numbers. Watch for compounded sales, like last year's additional 50 percent off already discounted swag at **Neiman Marcus Last Call** and **Talbots**.

Order crunchy calamari and sangria made with dry Italian red wine at **Luna Rossa**. (10801 Corkscrew Road, 239-949-6633; calamari \$11)



The Hampton Inn and Suites Fort Myers-Estero has reasonably priced rooms and a hot breakfast buffet. (10611 Chevrolet Way, hamptoninn.hilton.com; shop-and-stay packages from \$69)

YOU KNOW IT'S BLACK FRIDAY WHEN... "the local McDonald's opens at 3 a.m. to serve hungry shoppers." —EMPLOYEE AT THE NEIGHBORING PUBLIX

Freeport Outlets
Freeport, Maine
200 STORES

Stroll through **historic downtown Freeport**, filled with outlet stores disguised as quaint brick houses with colonial-era shutters and square hedges.

Park at 11 p.m. and chase Santa down Main Street in the midnight Fun Run. The adrenaline will fuel your shopping.

Pull into the CVS on Bow Street—just a block from the major stores—or head off Main Street behind the Gap for hidden parking spots.

Last year, shoppers got 40 percent off recycled sail totes at **Sea Bags**, and half off everything at **The North Face**.

Get cozy by the fire at the **Broad Arrow Tavern** and dig into creamy brick-oven mac 'n' cheese. (162 Main St., 207-865-9377; mac 'n' cheese \$12)

Check into the **Hilton Garden Inn Freeport Downtown** and receive shopping coupons, a \$50 gift certificate to L.L.Bean, a tote bag and breakfast. (5 Park St., hiltongardeninn.com; shop-and-stay packages from \$184)



YOU KNOW IT'S BLACK FRIDAY WHEN... "ladies in wheelchairs, shirtless men and people in crazy hats chase me down the street."
—ROBIN BARON, INNKEEPER WHO PLAYS SANTA CLAUS AT THE ANNUAL FUN RUN

DECODE THE DEALS Learn the sales slang to score the steals.

Made for Outlet (MFO)

This label means the item may be made from a less expensive fabric.

Full Line

Unlike MFO, these items are sold in the brand's non-outlet stores—but they are most likely out of season.

Irregular

Flawed clothing is marked way down and may have only minor imperfections.

Reconditioned

Tech stores like Bose give discounts for new items that have been reconditioned (in other words, returned).

Presale

Salesclerks at luxury-brand stores can offer discounted prices before the sale begins. So go early, and be nice!



GET 'EM TO GO... Snap this bar code with your phone and we'll send you all these tips to make your shopping easier. Download the free mobile app at gettag.mobi.





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- 25% less saturated fat
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Go on a Food Crawl!

You've heard of a bar crawl. Now meet the restaurant version! Rach's bud Andrew "Kappy" Kaplan teaches us to tour our way through any city by our tummies.

1 CRAWL BY DISH

Pick a food the city is famous for—like barbecue in Kansas City, Missouri, or po'boys in New Orleans—and search online food forums (like chow.com) for must-hit spots. Once you find one, ask folks at the next table for more picks. "Locals are the most passionate about their city's food; they'll steer you right," Kappy says.

ONE TOUR: ITALIAN BEEF SANDWICHES, CHICAGO



MR. BEEF

666 N. Orleans St.,
312-337-8500; \$5

The gravy-soaked beef at this down-home dive is stacked with relish, and a grease drip from the bun is part of the fun: Staffers stop periodically to wipe it off the exit-door handle!



AL'S ITALIAN BEEF

1079 W. Taylor St., alsbeef.com,
312-226-4017; \$5 and up

At this 73-year-old chain institution, a bursting-from-the-bun mound of shredded meat and saucy hot or sweet peppers is packed between squish-soft french bread.



PORTILLO'S

100 W. Ontario St., portillos.com,
312-587-8910; \$5 and up

Since he began making them from a small trailer in 1963, Dick Portillo's sandwiches have had crispy rolls and spicy giardiniera (pickled veggies) that will make your forehead sweat.



JOHNNIE'S BEEF

7500 W. North Ave., Elmwood Park, IL, 708-452-6000; \$5

A little off the beaten path (so take a cab!), Johnnie's serves ultrathin beef paired with dense, chewy sausage—and the extra jus they pour on is a garlic lover's dream.

2 CRAWL BY CHEF

If you're a chefaholic (or a wannabe!), build an eating itinerary around your star. You'll have the easiest time tracking down restaurants by well-known cooks like Michael Symon in Cleveland or Mario Batali in NYC. To follow the trail of up-and-coming chefs, ask waiters and bartenders for help.

ONE TOUR: CHEF JOSE GARCES' RESTAURANTS, PHILADELPHIA



AMADA

217-219 Chestnut St.,
amadarestaurant.com,
215-625-2450

Grab a seat at the counter and order the dinnertime *revuelto*: scrambled eggs with wild mushroom, rock shrimp and truffle crostini (\$12).



CHIFA

707 Chestnut St.,
chifarestaurant.com,
215-925-5555

This Peruvian-Cantonese mash-up plays up the spices in both cuisines. Try the ceviche menu's catch of the day with sweet potato!



JG DOMESTIC

2929 Arch St., jgdomestic.com,
215-222-2363

JG Domestic is American food with local, farm touches—and a snacks menu. Hello, duck-fat french fries! They go well with the Yards Philadelphia Pale Ale for \$6 a pint.



GARCES TRADING CO.

1111 Locust St., garcestadingco.com, 215-574-1099

If you're not sure you can stomach another course, swing by this restaurant-market combo and pack some cheese, pastries and the chef's own brand of coffee to go.

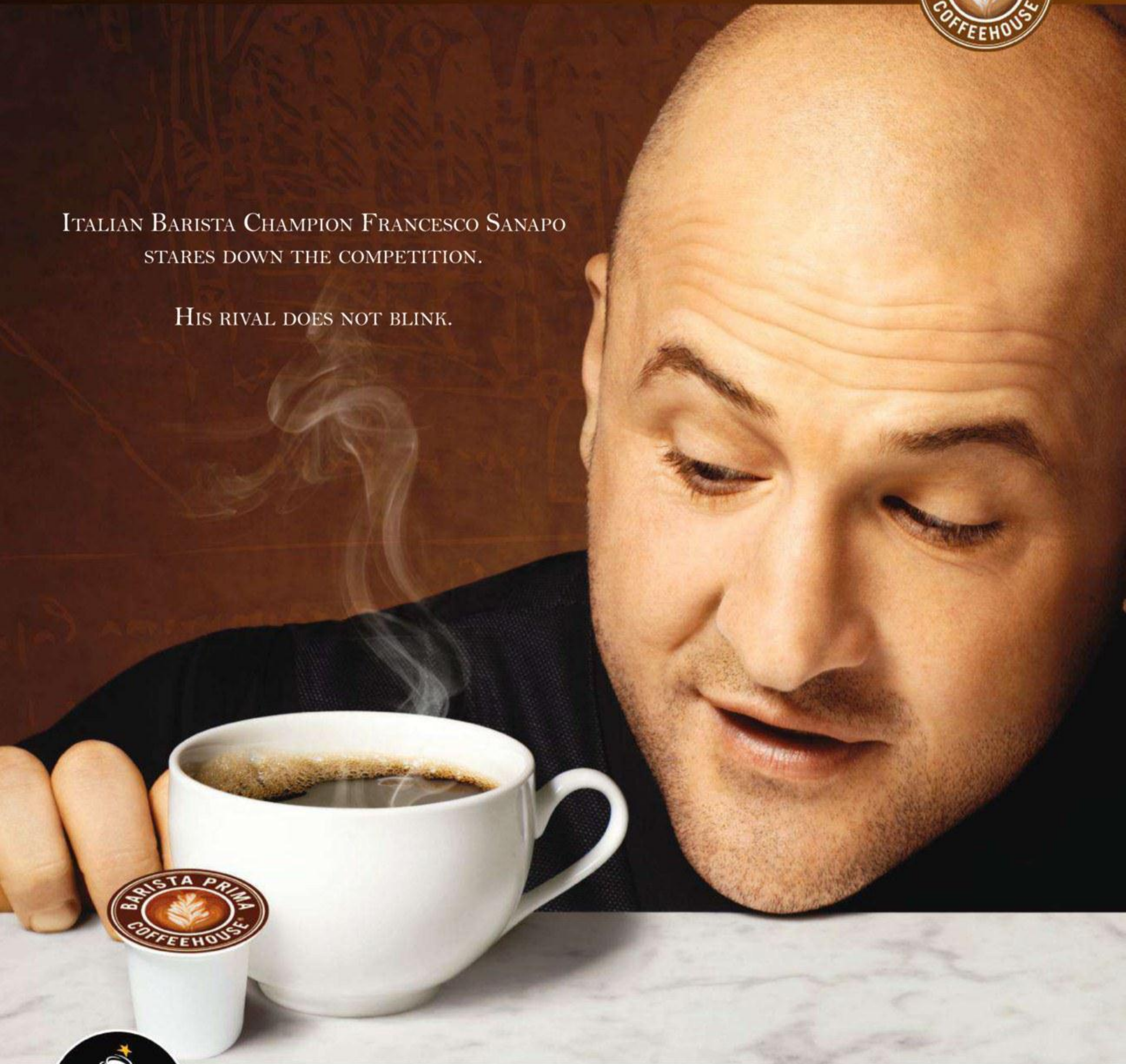
Quod et
TYRRHENUM et
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- Recipes
- Exclusive travel deals
- Sweepstakes
- Cooking tips
- Faves
- And more...



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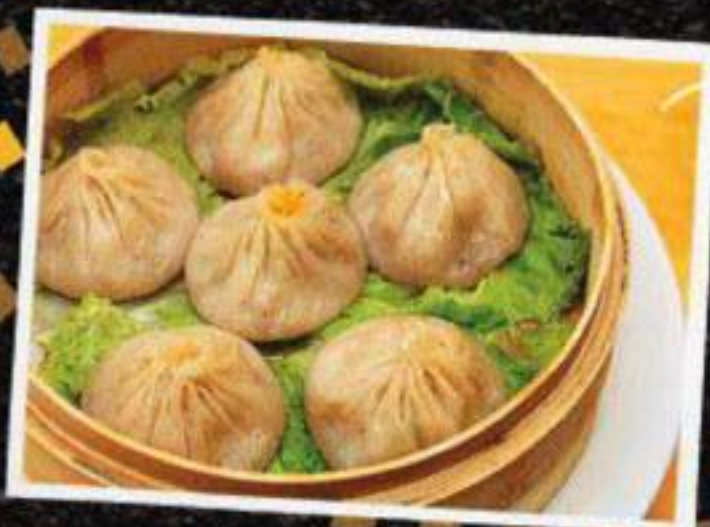


twitter.com/RachaelRaymag

3 CRAWL BY CUISINE

Cities are filled with enclaves of authentic ethnic restaurants—you just need to know where to find them! If you're visiting, ask your hotel's front desk to circle Chinatown, Koreatown or Little Havana on a map. Then search online for highly rated spots in the area. When you see places with a line or crowd, veer off course and taste what all the fuss is about!

ONE TOUR: CHINESE FOOD, FLUSHING, QUEENS, NEW YORK



NAN SHIAN DUMPLING HOUSE

38-12 Prince St. at 38th Ave., 718-321-3838

Blink and you'll miss this teeny spot. Their insanely airy scallion pancakes are a force to be reckoned with. But don't leave without slurping the pork soup dumplings: Bite the top and suck the soup out, add some house sauce, then eat the rest.



THE DOWNSTAIRS WINDOW AT CORNER 28

40-28 Main St., 718-886-6628

No one ever seems to know the name of the restaurant behind this walk-up window, but you can spot the overhead "Peking Duck, \$1" sign. For one buck, the cook will chop off a fresh piece from a whole duck and nestle it in a warm bun with scallions and hoisin sauce.



CHENGDU TIANFU SMALL DISHES

Golden Mall, 41-28 Main St.

This hidden gem is inside a basement food court, and every sign is in Chinese. Don't be intimidated! Take a quick left at the first stall and order the *dan dan* noodles, which are similar to udon and are homemade with crispy minced pork and a puddle of spicy sauce (\$3).

4 CRAWL BY HOOD

History buffs drool over single-destination itineraries meant to explore an iconic area (think Manhattan's Lower East Side or L.A.'s Sunset Strip). Since these neighborhoods are likely to have a few tourist traps, too, visit local newspaper and magazine websites for insider info.

ONE TOUR: SOUTH BEACH, MIAMI



LA SANDWICHERIE

34 S.W. Eighth St., lasandwicherie.com, 305-374-9852

This French-inspired sandwich shop is "basically outdoors," Kappy says. Squat at one of their counter stools outside the window and order a sammy on your choice of a croissant or baguette. Be sure to get at least one with the creamy house french vinaigrette, which is so good they sell it by the bottle.



PUERTO SAGUA

700 Collins Ave., 305-673-1115

From its dinerlike look alone, you might expect this 24-hour spot to have a good breakfast, and you'd be right. The real-deal Cuban joint serves strong coffee and a mean tortilla (omelet) that's perfect any time of day or night. Their plantain chips are one of the best sides in town.



TAP TAP

819 Fifth St., 305-672-2898

"This haven for Haitian food looks like a house from the outside, and eating there feels like you're sitting in someone's living room," Kappy says. Among the soul food you should order to share: rice and beans, fried-to-perfection fritters and the *griyo* (a house special of marinated and fried pork chunks).

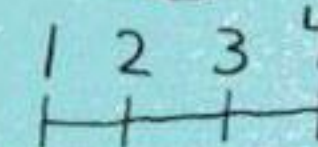
AVOID A FOOD COMA!

Tips for Surviving Your Food Crawl



STOP AT FOUR

Visiting four restaurants takes up most of the night, so don't overpack the agenda. Limit your party to three or four, too: Large groups can't move as nimbly.



SPACE IT OUT

Start at 5 p.m. and put in your final order by the last call (usually 10 p.m.). Make reservations for the second and third restaurants, since you'll be there at peak times.



ORDER WISELY

Ask about portion size: Entrées often showcase house specialties but may be too big for your on-the-move group. Appetizers and sides generally work out to be a bite or two for each person.



SHARE FOOD

The rules of thumb: Divide burgers in fourths, cut pizza slices in half, ask the waiter to split soups and order pastas in half-portions (most restaurants will do it).



BITE, BITE, PASS

Kappy's crawl credo: If something tastes fantastic, take another bite. If it's anything less than awesome, move on to the next plate!

NAN SHIAN DUMPLING HOUSE, HIROKU MASUKI/TOKI IRE NEW YORK; LUNCH/RELUU; CORNER 28 DUCK AND CHEN/GOO TIANFU SMALL DISHES, ANDREW KAPLAN; PUERTO SAGUA, ALAMY. ILLUSTRATIONS BY BEC WINNELL.

Heads Up, Holiday Hosts! TOASTS WITH THE MOST



We mixed four signature drinks to fun up your festivities—and they'll only make the food taste better! TEXT BY COURTNEY BALESTIER / RECIPES BY CAMPER ENGLISH

1

ICE-COLD
ICEBREAKER



Pick-a-Liquor Ginger Cocktail

This crisp cooler will refresh just-arrived guests. It has only two main ingredients, so partygoers can mix the drink themselves—and add whichever liquor they like!

MAKES 1 PREP 5 MIN

→ Muddle 5 mint leaves into an old-fashioned or collins glass. Fill three-quarters of the glass with ice and add 1½ oz. vodka, gin, dark rum, bourbon or scotch. Squeeze in 1 lime wedge and top with 5 oz. ginger beer.

Tip:

If you can't find ginger beer, make your own!

Muddle 1 tsp. fresh, peeled diced ginger into a cocktail glass, then add ginger ale.



Cocktail Trends Spiking Now!

1.

Champagne Instead of Soda

Use champagne, prosecco or other fizzy wines as mixers to boost the flavor of drinks that call for soda water, like a mojito.

2.

Fresh Ginger Syrup

It's sweeter and spicier than you'd expect, says cocktail expert Camper English. Simmer 2 oz. peeled, sliced ginger with a cup each of water and sugar for 30 minutes. When cool, add soda water to make homemade ginger ale, or pour the syrup into drinks like moscow mules or dark 'n' stormies.

3.

Homemade Sour Mix

Camper's recipe trades that too-tart powdered mix for a fresh, just-squeezed version. Swish 1 part sugar in 1 part water and 1 part lemon or lime juice (or a combo!). Add to drinks like whiskey sours and margaritas.

4.

Fortified Wine Mixers

If a cocktail calls for vermouth, substitute luscious sherry or port. Sherry adds a pleasantly unexpected, nutty, raisiny taste to a martini, and port gives honeylike sweetness and smoothness to a classic manhattan, Camper says.



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AKURUM/ÄDEL kitchen*
Starting at
\$1999

Based on a 10'x10' kitchen

Saturday morning show-off Made by the Medinas Designed by IKEA®

Vanessa completely flipped over her new IKEA kitchen. Whether it's a romantic dinner for two or Saturday morning breakfast for four, RATIONELL organizers in deep drawers help her find the perfect pan for the job in record time. Now, the rest of the Medina family can stop searching for that thing of cinnamon and focus on what's really important: dodging Vanessa's pancake projectiles. Get cookin' at IKEA-USA.com/kitchen

AKURUM kitchen with ÄDEL doors and drawer fronts \$6299 as shown Clear lacquered solid beech/beech veneer ÄDEL doors/drawer fronts. Requires assembly and installation. *The total price includes cabinets, fronts, interior shelving, drawer and door dampers, hinges, toekicks, legs, visible moldings and panels. Countertops, sink, faucet, handles/knobs, appliances and lighting are sold separately. See IKEA store or IKEA-USA.com for limited warranty details. Valid in US stores. See IKEA store for country of origin information and 10'x10' kitchen layout details.



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Friendsgiving is the celebration of Thanksgiving with your friends. Whether you get together before the holiday for appetizers or after for leftovers, Friendsgiving is simply about spending time with your "other family" (and may we suggest a glass of Baileys?).



Get more ideas for your Baileys Friendsgiving at www.baileys.com/friendsgiving and www.facebook.com/BaileysUS

PLEASE DRINK RESPONSIBLY.

BAILEYS Irish Cream Liqueur. 17% Alc/Vol. © 2011 R & A Bailey & Co. Imported by Paddington, Ltd., Norwalk, CT.



2
FIRST-COURSE
COCKTAIL

Grapefruit Vesper

This slightly sweet sipper won't overwhelm your appetizers.

MAKES 1 PREP 5 MIN

➔ In a cocktail shaker, combine 1 oz. each vodka, gin, grapefruit juice and sauvignon blanc. Add $1\frac{1}{2}$ tsp. honey and 1 cup ice and shake well. Strain into a cocktail glass.



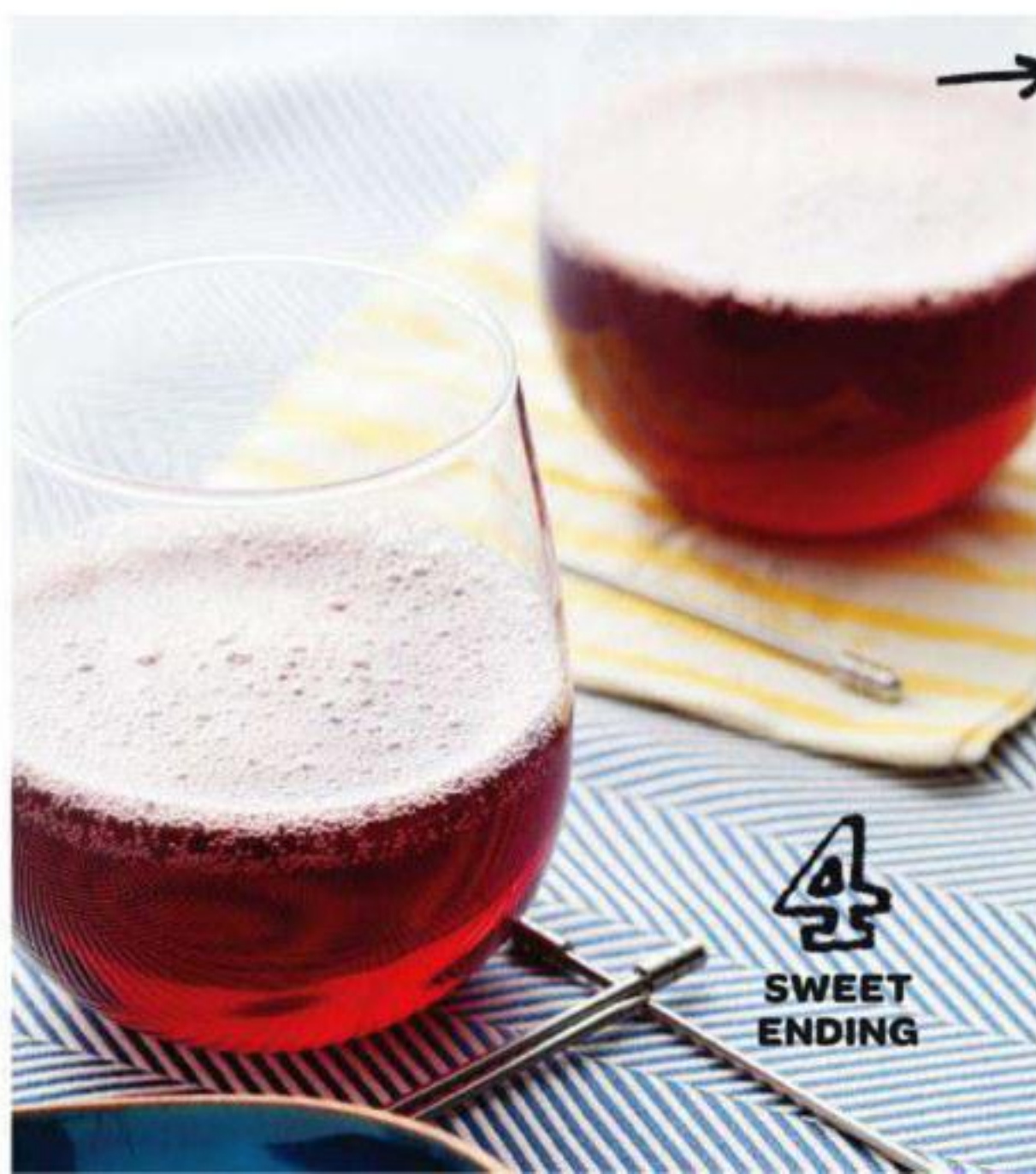
3
BIG-BATCH
PUNCH

Sparkling Cinnamon Punch

Spiced just right, this bubbly cocktail pairs well with savory dishes at dinnertime.

SERVES 20 PREP 15 MIN

➔ In a small saucepan, simmer 2 cups each sugar and water over medium-high heat; let cool. In a punch bowl, combine 4 cups gin, 3 cups lemon juice and the simple syrup. To serve, stir in 3 cups champagne. Serve with ice and ground cinnamon to taste.



4
SWEET
ENDING

Port Wine Pick-Me-Up

Combine two after-dinner classics—port wine and espresso—for a drink with bite.

MAKES 1 PREP 5 MIN

➔ In a cocktail shaker, combine 2 oz. ruby port, 1 oz. triple sec or orange curacao, 1 oz. espresso or strong-brewed coffee and 1 cup ice; shake firmly to chill. Strain into a cocktail or wine glass.



Seriously Cool Ice Cube Tricks

RAINBOW

Freeze food coloring into cubes in all colors of the rainbow. Let partygoers mix and match their own combo to easily ID their drinks.

GIANT

Bigger cubes take longer to melt, so hard drinks won't dilute as quickly. Freeze water in clean mini Tupperware, yogurt cups or single-serving applesauce containers for cubes that fit perfectly in rocks glasses.

FLAVORED

Ice can actually add flavor: Fill trays with coconut water or juices, or add a dash of bitters to regular tap water. The taste will emerge as the ice melts.

EDIBLE

Toss whole berries, citrus zest or leafy herbs into trays before freezing. The edible tidbits will release into your drink as you sip.



CLICK

Grab a glass: We'll be tweeting #everydaydrinks recipes all Thanksgiving week at twitter.com/rachaelraymag.

| | |
|------|--|
| ◀ ▶ | Yoga |
| 7am | Pick up bike from repair shop |
| 8am | Get fruit for kids' lunches Take Logan to school |
| 9am | Breakfast meeting with Joan (no muffins!) Presentation materials to printer |
| 10am | Jot breakfast in food journal Confirm pick-up time for Molly's cake |
| 11am | Client meeting – 9th floor conference r (take the stairs) |
| 12pm | Performance review with Gail Write presentation intro + answer e-m |
| 1pm | Pick up presentation Call insurance agent re: quote for new car |
| 2pm | Book travel for corporate retreat Request time off re: Jim's parents' anniversary |
| 3pm | Do a lap around the office Run through presentation |
| 4pm | Mandatory IT training Call Theresa Thornhill (555-0918) re: carpooling |
| 5pm | Pick up Molly's cake and party decorations Molly's b-day party :) |
| 6pm | Submit paper for online class Enter meals into calorie counter |



WHEN LUNCH HOUR IS A LUNCH MINUTE.

Having trouble finding time to eat healthy? We can help.* Minute® Ready to Serve Brown Rice is delicious, nutritious and perfectly portioned. And it's ready in just 60 seconds. It's Minute Rice.

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food

SHOP

COOK

EAT

Juicy **russian red kale** is the sweetest and most tender, making it ideal for raw salads.

Flat-leafed **dinosaur kale** (also known as tuscan or lacinato kale) is perfect for making crisp chips or cutting into strips for a hearty pasta or stew.

Peppery **curly green kale** pairs perfectly with steak or chicken. We love it in stir-fries!

SEASONAL SUPERFOOD

KALE

Kale is tastiest in cold-weather months, when a touch of frost sweetens the leafy green. Peak season is November to March.

★ **BRAIN BOOSTER** It's rich in B6 vitamins (which keep your memory sharp) and alpha-linolenic acids (building blocks for creating new brain cells).

★ **FATIGUE FIGHTER** Eat kale with chicken, fish or beef to absorb more iron, which helps supply oxygen to your muscles.

Check out p. 95 for Rach's Steak with Kale Caesar Salad

turn the page for more

KALE



get cookin'

Lemon-Pepper Kale Chips

MAKES 2 CUPS PREP 10 MIN COOK 10 MIN

- 8 dinosaur kale leaves, stemmed
- 1 tbsp. EVOO
- Sea salt and freshly ground pepper
- 1 lemon, for zesting

1. Preheat the oven to 375°. Rub the kale with the EVOO, evenly coating both sides; cut into 2-inch pieces.
2. Spread out the pieces evenly on 2 parchment-lined baking sheets; season with salt and pepper. Bake, rotating and switching the pans halfway through cooking, until crisp, about 8 minutes.
3. Zest the lemon over the hot chips.

MORE FLAVORS TO SAVOR!

BBQ Omit salt and pepper. Sprinkle barbecue rub over hot chips.

SPICY THAI Stir a couple dashes of sriracha into EVOO before coating leaves.

RANCH Omit salt and pepper. Sprinkle ranch dip mix over hot chips.

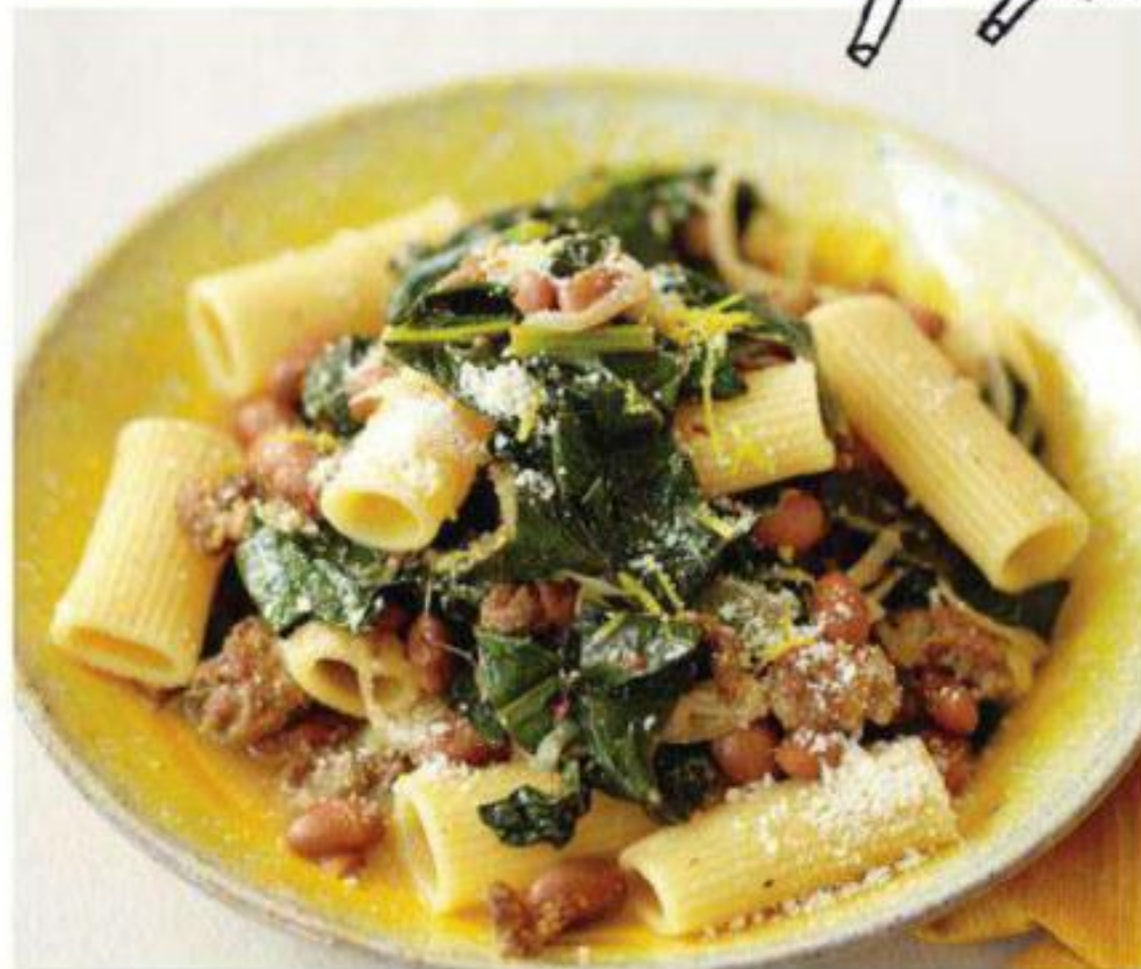
TOASTED SESAME Sprinkle seasoned chips with sesame seeds before baking.

SALT 'N' VINEGAR Omit pepper. Whisk ½ tsp. white vinegar into EVOO before coating leaves. Sprinkle coarse salt over hot chips.



try, em!

4 Kickin' Kale Dinners



1 Crisp Kale Salad

4 cups stemmed, shredded kale • 1 small red onion, halved and thinly sliced • ¼ cup fresh tangerine juice, plus 2 tsp. zest • ¼ cup EVOO • salt and pepper • ½ cup coarsely chopped toasted hazelnuts • 3 oz. shaved ricotta salata or pecorino-romano cheese → In large bowl, toss kale, onion, tangerine juice, EVOO, ¼ tsp. salt and ½ tsp. pepper; let stand 15 minutes to tenderize. Gently toss in tangerine zest, hazelnuts and cheese. Serves 2-4.



3 Beef & Kale Stir-Fry

1 lb. flank steak, sliced • 1½ tsp. cornstarch • salt • 4 tsp. oil • ½ onion, grated • 3 cloves garlic, chopped • ¼ tsp. crushed red pepper • 7 cups stemmed, quartered kale • ¼ tsp. sugar • 2 tbsp. oyster sauce • 1 tbsp. soy sauce • 8-oz. can sliced water chestnuts → Toss beef with cornstarch and ¼ tsp. salt. Heat 2 tsp. oil in skillet on high. Brown beef; add onion, garlic and red pepper; cook 30 seconds; reserve. Reduce heat, add 2 tsp. oil, kale, sugar and ¼ tsp. salt; wilt. Add 1 cup water; simmer 5 minutes. Stir in ¼ cup water, oyster sauce, soy sauce, water chestnuts and beef; warm through. Serves 4.

2 Kale & Sausage Ragu

1 lb. rigatoni • ½ lb. italian sausage • 1 cup sliced shallots • 12 cups stemmed kale ribbons • ½ cup white wine • 15-oz. can pink beans • 1 lemon • ½ cup grated parmesan → Cook pasta; drain, reserving 1 cup water. Brown sausage in skillet; reserve. Add shallots; cook 2 minutes. Add kale, wine and 1 cup water; simmer 15 minutes. Stir in pasta, beans, 1 tbsp. lemon juice, sausage, cheese and ¾ cup cooking water. Top with extra cheese and lemon zest. Serves 6.



4 Italian Flag Chicken

8 packed cups stemmed, thinly sliced kale • 14.5-oz. can diced tomatoes, drained • 5 oz. shredded fontina cheese • 6 large skinless, boneless chicken breasts (about 3 lbs.) • salt and pepper • 2 tbsp. EVOO → Cook kale in pot of boiling, salted water for 5 minutes; drain and run under cold water. Squeeze dry and transfer to bowl; stir in tomatoes and cheese. Cut a deep pocket in center of each breast; stuff with kale mixture and season. Heat EVOO in skillet over medium heat; add chicken and cook until well browned, about 15 minutes. Serves 6.

3 Fast Ideas



Eggs Florentine
Swap in sautéed kale for spinach.



Green Juice
With an electric juicer, process stemmed curly green kale, a cored and quartered apple, a stalk of celery, a peeled lemon and a few parsley sprigs.



Tuscan Turkey Burger

Stir stemmed, chopped dinosaur kale into raw turkey mixture to keep burgers moist. Cook, then top with caramelized onions.



Sign up at rachaelraymag.com/fastideas to get our newest fast and healthy recipes by email.

PIES WORTH THE POSTAGE

We've just crossed dessert off your holiday to-do list! These mail-order pies are as good as homemade—and the food experts at *seriouseats.com* explain why your guests will never know the difference. BY KENJI LOPEZ-ALT

THINK BACK TO THE LAST TIME YOU TWISTED APART, SAY, 100 COOKIE SANDWICHES to see which ones separated the best. What's that? You've never done such a thing? How about rating the "stringability" of nine kinds of string cheese? Not that either? Well, that kind of comprehensive testing is an average day at the Serious Eats office. We're on a constant quest to find out what makes foods extraordinary. So when the topic of pies came up, we rolled up our sleeves and dove in, fork first.

On a recent Thursday afternoon, our small office overflowed with tasters: 20 writers, editors and fellow food bloggers jockeying for space around a folding table that sagged under the weight of 30 mail-order pies. The mission: Find the best of the best.

Panelists sampled the numbered pies in random order. (If everyone started with number 1, god help number 16. It's called palate fatigue.) We sipped sparkling water between slices and rated each pie on filling,

crust and the interplay between the two. There was some groaning (both the "mmm" and "eww" kinds), but tasters withheld their opinions until turning in their score sheets.

Surprisingly, the pies that received the highest marks for their individual crusts and fillings were not the same pies that won overall raves. The consensus: The balance between crust and filling is actually more important than the components themselves. The crust should play a supporting role: You want just enough toasty crust to complement the flavor but not dominate it. Some crusts were so thin that they practically melted into the filling, while others were so doughy that you could barely find the apples through their lattice tops.

Out of the sea of pretty good pies, a few flaky gems made major waves. So here they are, our runaway winners. Order one or all of them. Think of it this way: Three slices is nothing compared to 30.



The best
PUMPKIN PIE
Tootie Pie Company
Boerne, TX
\$31,
tootiepieco.com

"The tender, buttery crust could use a bit more crunch, but the pumpkin is so good, we forgave it."

"The right amount of spices brings out the pumpkin-y taste."

"The filling is smooth and creamy, neither too soft nor too firm and grainy."

"The sweet filling isn't syrupy, cloying or sticky, and it complements the nuts perfectly."

MEET OUR COLUMNISTS

Bustling online community *seriouseats.com* posts a stream of quirky food news and experiments. At its helm are founder Ed Levine and managing editor Kenji Lopez-Alt. This month, look for their new book, *Serious Eats: A Comprehensive Guide to Making & Eating Delicious Food Wherever You Are*.



PUMPKIN

What we looked for: Think of pumpkin pie as a custard pie flavored with pumpkin. You want a creamy, smooth texture, not an overly firm or extremely eggy filling.

What we found: Nearly all pumpkin pie crusts were good because they are semibaked before the wet filling is poured in, then baked again. This step keeps the crusts flaky and crisp, even after transport. But the fillings were another story, too often overcooked or overly spiced.

PECAN

What we looked for: The goop-to-nut ratio is crucial: Every bite should have nice toasted-nut flavor without being overwhelmed by the sugary filling.

What we found: Like the pumpkin pies, the pecan varieties have a leg up due to their prebaked crusts. This was a consistently decent category.

APPLE

What we looked for: The perfect apple pie filling should be tart, fresh and full of apple flavor. We like our pies sweet, gently spiced and with just the right amount of crunch.

What we found: Apple pies are tough to ship: most samples arrived with soggy crusts. Though double-crusts (ones with bottom and top crusts) are more traditional, the top crust becomes supersoft during shipping.

What to Do (and Not Do) When You Mail-Order a Pie

DO request a list of ingredients. Do you want a real buttery crust, or a cookie crust that tastes like artificial butter? Yeah, us too.

DON'T order pecan pies topped with chopped nuts. The bakeries that used whole pecans produced better pies overall.

DO ask if your fruit pie has a prebaked crust. That'll help keep it crisp and flaky.

DON'T order berry and peach pies. They're the wettest of the bunch and may arrive mushy.

DO opt for crumb or streusel toppings: They retain crunch during shipping.

DON'T order double-crusts pies—the top crust often gets soggy.



The best
APPLE CRUNCH PIE
Betty's Pies
Two Harbors, MN
\$25,
bettyspies.com

The best
SOUTHERN PECAN PIE
Little Pie Company
New York City
\$65 (shipping included),
littlepie
company.com

"Large Texas pecans are key to this pie's greatness."

"Tender, rich and flaky. This was one of the best crusts we tasted."

"Replacing the traditional double crust with crunchy granola means no soggy top crust. Smart move!"

"The buttery bottom crust remained flaky during shipping, and even kept some crispness."

"The minimal spice let the natural apple flavor come through."

"We loved the saltiness of the oats, which balanced out the sweet filling."



Grocery Cart Ambush

Kelly

“Feed my family faster!”

We found Kelly, a married working mom, looking a little frazzled in a cereal aisle in Westminster, California. “I have zero time to shop and cook,” she admitted. Kelly says she’s sick of preparing the same four meals week after week, and asked us to give her a new game plan. BY NICOLE CHERIE JONES

1 BREAK OUT OF A BROCCOLI RUT

She buys broccoli every week because it’s cheap and convenient, but she’s sick of it! New frozen veggie options are more fun, and many come with a built-in sauce, like Archer Farms Szechuan-Style Green Beans (at Target) or Green Giant Valley Fresh Steamers (with veggies like zucchini, tomatoes and bell peppers in an EVOO-herb sauce). Bonus: They steam in the bag—no dirty dishes!

2 TRY A SLOW-COOKER SHORTCUT

She wants to use her slow cooker but doesn’t have time to plan ingredients in advance. The key: Use a tasty sauce as a base. We like this Korean BBQ-inspired version from Target (made with soy sauce, ginger and toasted sesame seeds). Pour over beef ribs, pork shoulder or chicken; slow-cook and serve in tacos.

3 CHOOSE QUICK-COOK WHOLE GRAINS

Her favorite healthy standby, brown rice, takes almost an hour to cook. Shave down the time by 75 percent and shake things up for the family by substituting brown rice couscous instead. It comes out perfectly tender in just 15 minutes on the stovetop!



4 MAKE AN INSTANTLY MEATY MEAL

She buys her meat frozen—a smart move so it will keep. But then she gets home, and nothing is defrosted—oops! Perdue’s new fully cooked, lightly breaded cutlets (with 65 percent less breading than typical chicken fingers) go from freezer to table in minutes for an easy main.

5 HAVE A GO-TO TOMATO SAUCE

Tomato sauce is a versatile meal building block, and we love this new artichoke-parmesan version from Mezzetta. You get loads of fresh artichoke hearts—fuss-free! Toss it with pasta, spoon over fish, or stir into ground turkey served on sub rolls.

6 MAKE SALADS SPEEDIER

She always buys spinach for omelets but never finishes the bag. The solution: Keep toppings on hand for quick, hearty salads. Buy dried fruit and nuts, or shredded cheeses and olives, together from the salad bar—it’s cheaper than buying them separately.

7 BANG OUT BREAKFAST

The family loves pancakes but rarely has time to make them. As weird as it looks, this pressurized can keeps batter ready to roll. Try organic whole wheat with brown sugar and cinnamon.

PLUMP JUICY DELICIOUS

WELCH'S® 100% GRAPE JUICE.
TWO SERVINGS OF FRUIT IN EVERY GLASS.
NO ADDED SUGAR. EVER.



Savvy Shopper

GET THE BEST BIRD FOR YOUR BUCK

Time, taste and even the size of your fridge can determine what's the best turkey for you. Here's how much you should expect to spend, and clever ways to save. BY LEAH INGRAM

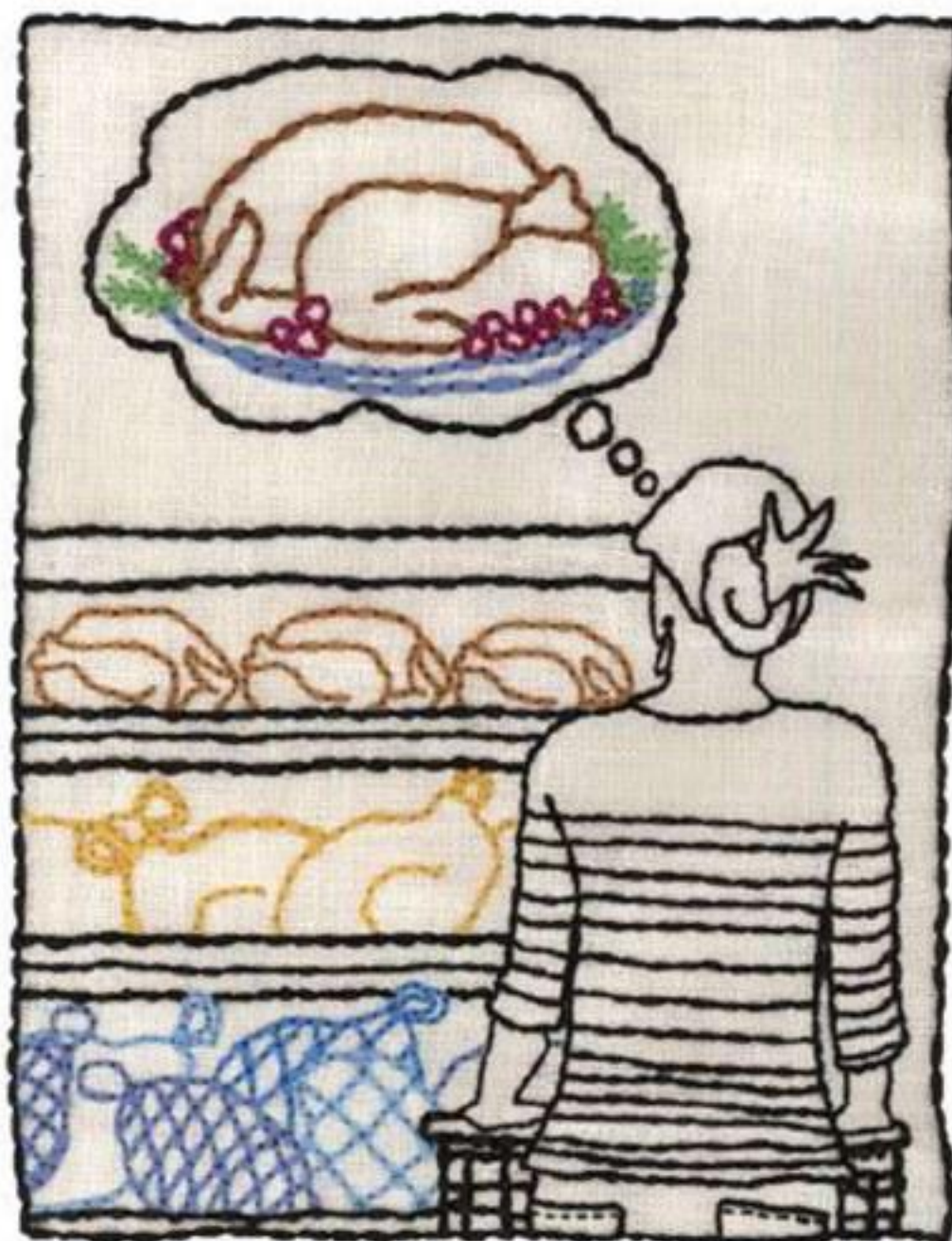
TURKEY TYPE: FRESH



Signs it's for you:

- ✓ **Costs \$1 per pound and up.** You'll pay a bit more for the freshness and convenience.
- ✓ **Goes straight from store to oven.** No need to deal with a four-day defrosting—or the fridge space required for it. Pick it up at the store in the a.m. (yes, most stores are open Thanksgiving morning!), season and put right in the oven.
- ✓ **Must be ordered ahead.** Give the supermarket butcher at least two weeks' notice. The plus side: You're guaranteed to get the size you want and a superfresh bird!

Tip: Prebrined fresh birds are hard to come by. Find them at Trader Joe's (brined in sea salt).



TURKEY TYPE: FROZEN



Signs it's for you:

- ✓ **Costs less than \$1 per pound.** Frozen is usually the cheapest (and most common) option in the supermarket.
- ✓ **Requires a not-so-packed fridge.** That's the safest place to defrost before cooking.
- ✓ **Needs three to four days to defrost.** Plan for approximately one day for every 5 pounds of meat.
- ✓ **Saves you prep work.** If the label says "basted," that means the turkey's been prebrined (treated with a salty solution to keep the meat moist).

TURKEY TYPE: ORGANIC



Signs it's for you:

- ✓ **Starts at \$3 per pound.** This option (fresh or frozen) is the most costly, but it's also the healthiest.
- ✓ **No artificial stuff!** The USDA label means the turkeys ate organic feed, were spared antibiotics and growth hormones, and were grown free-range.
- ✓ **More flavor!** "Turkeys that are allowed to roam and graze [called free-range] have more natural flavor," says Theo Weening, meat buyer for Whole Foods Market.

Tip: Many stores now offer a private-label free-range option (like Safeway Open Nature) for up to 20 percent less than organic.

Extra, Extra!

EASY SAVINGS: THE NEW TURKEY WISDOM

BUY HALF THE SIZE (SERIOUSLY!)

Conventional wisdom says to buy a pound of turkey per person you're serving. But Erin Chase, author of *The \$5 Dinner Mom Cookbook*, says cutting it down to half a pound per person is plenty for the big day. (There just won't be as many leftovers.)

PROCRASTINATE—IT PAYS OFF!

Stores slash prices the week of Thanksgiving to clear shelves. The closer you cut it, the better the savings!

TRY THIS SMALL-GATHERING SHORTCUT

For those hosting fewer than a dozen diners, consider buying turkey parts only. The smallest turkey available is usually between 8 and 10 pounds—which can feed up to 20! Save cooking time and waste by buying only the parts you like. (Thighs and legs are the cheapest cuts.)



Supermarket Spy

WHAT THE H*#% DO I DO WITH DUCK FAT?



Creamier than butter, duck fat is nutritionally similar to olive oil, and a small spoonful packs a rich, meaty punch. Cooking with duck fat makes foods nice and crispy, because it can stand up to high heat without scorching. Try it these ways.

Make a Mashed Potato Mix-In



Caramelize onions in a spoonful of the fat, then stir into mashed potatoes.

Roast Hearty Veggies



Toss with fall faves like carrots or Brussels sprouts and roast until lightly browned and tender.

Bake Golden-Brown Bread



Brush over the tops of rolls, calzones or bread before baking, then sprinkle lightly with salt.

—CAROLINE WRIGHT

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Includes airfare, two-night hotel stay and tickets to the Rachael Ray show for two.



No purchase or survey completion necessary to enter or win. Purchase will not improve your chances of winning. Sweepstakes open to legal U.S. residents 18 years of age or older at time of entry. You must be 16 years of age or over to attend the Rachael Ray show and tickets are subject to production schedules. Sweepstakes begins 12:00 AM Eastern Time (ET) July 1, 2011 and ends at 11:59 PM Eastern Time (ET) June 30, 2012. VOID WHERE PROHIBITED. Sweepstakes sponsored by Reader's Digest Association, Inc. the publisher of *Every Day with Rachael Ray* magazine. For entry details and official rules, visit www.rreverydaypeople.com/rules.



Healthy Hit

CREAMERS OF THE CROP

Creamers have a bad rap for packing artificial ingredients and hydrogenated oils—but not these health-conscious cartons! Get your fave flave in the more natural versions below. BY MARIDEL REYES



Sweet Cream: Coffee-mate's new Natural Bliss Sweet Cream has a supershort ingredient list: just milk, cream, sugar and natural flavors. It also comes in a full-on caramel flavor and in vanilla.



French Vanilla Soy: Dairy-free drinkers, rejoice! New Organic Valley French Vanilla Soy Creamer is the first-ever USDA-certified organic soy creamer on the market. The brand sells an unflavored variety, too.



Hazelnut: La Crème Hazelnut uses milk that's free of growth hormones. Also try their cinnamon-vanilla version.

Quick Tip:
Cook with Creamers

They're so close to cream, you can substitute flavored creamer when a sweet dish calls for a splash. (Just omit some of the recipe's sugar, since they're pre-sweetened.) Think hazelnut french toast or caramel mousse. Yum!

EVERY DAY WITH RACHAEL RAY PRESENTS

SHOWDOWN!

★★★ BATTLE OF THE DINNER ROLLS ★★★

CANNED



BAKERY



VS

| | | |
|----------------------------|-----------|----------------------------|
| 8 rolls | WEIGHT | 12 rolls |
| 12 minutes | PREP TIME | 5 seconds |
| \$1.85 (23 cents per roll) | PRICE | \$3.49 (29 cents per roll) |

One's ready to go at the bakery counter; the other needs some at-home oven lovin'. Both have almost identical ingredients. So should you splurge on the prebaked bread? Nah! In the end, you're paying 6 cents per roll for the store to bake them for you—plus you're usually committed to buying a bigger batch. If you DIY, they're cheaper, presliced and come out hot—and you can choose how many you make (or save for tomorrow night). That's worth the 12-minute cook time!

AND THE WINNER IS...



News We Heart

Chemical-Free Cans

Patrons of the grocery chain Kroger can soon cross a sneaky health saboteur off the shopping list: the unwanted chemical Bisphenol-A (BPA) found in cans. The store has pledged to eliminate BPA, which has been linked to cancer, from its store-brand canned products by the end of 2011. Another surprising BPA culprit: receipts. Kroger will be revamping its receipts with new BPA-free materials, too!



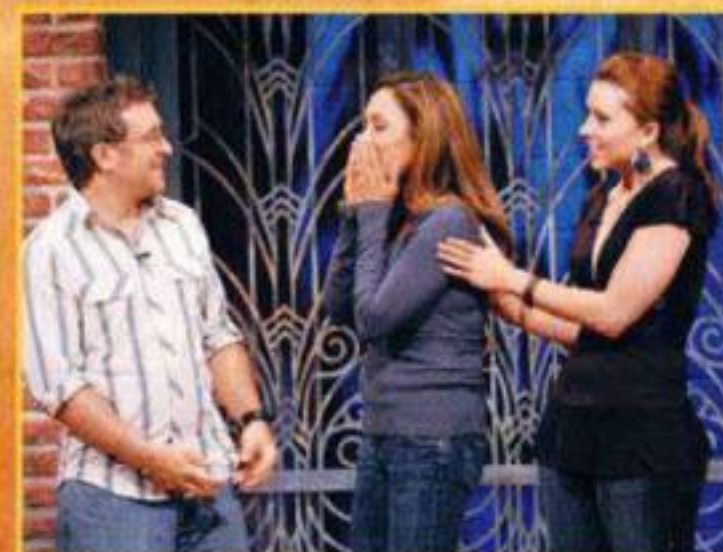
Can you feel
the **HEAT?**

**HEY, can you
COOK?!**

is back!

FRIDAYS BEGINNING OCTOBER 28TH

And this time, Rachael is pushing the competitors to their
limits with red-hot cooking challenges in MEXICO.



RACHAEL

SO FRESH YOU CAN TASTE IT!

check local listings | www.rachaelrayshow.com

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1
All-Occasion
Milton's Everything
Multi-Grain Crackers

Inspired by the "everything" bagel, these crackers are big—in size *and* flavor. They're deliciously buttery, and five types of seeds hug every nook and cranny. Crumble them over a salad or casserole, or stack them with sandwich ingredients. "I'm going to try them with tuna salad for lunch!" announced one panelist. (\$3.29 for 8.3 oz.)

2
Cheese-Plate Companion
Triscuit Cracked Pepper & Olive Oil Crackers

The after-school fave is all dressed up with black pepper, onion and garlic. "The seasoning and wheat flavors are so in sync," noted one panelist. These crackers pair well with any cheese, from mild brie to sharp cheddar. Their thick texture swipes easily through a hearty spread, like our Sun-Dried-Tomato Pesto. (\$3.69 for 9.5 oz.)

3
Big Dipper
Sensible Portions Pita Bites,
Black Olive Feta

These crunchy and lightweight rounds look like miniature pita breads, thanks to baked-right-in air pockets. Plus, they're sturdy enough to scoop up the thickest dip. "I love how subtle the black olive, feta and cheddar cheese flavors are!" said one panelist. We've paired them with our Crab Cocktail Dip—but hummus is tasty, too! (\$3.29 for 2.5 oz.)

4
Curiously Addictive
Koyo Organic Brown Rice
Chips, Tamari

After tasting batches of bland rice crackers, these punchy little crisps thrilled us. Soy sauce and ginger add a sweet-salty kick to the nutty brown-rice base. They're gluten-free and light as a feather. "These are so intriguing and delicious; I can't stop eating them!" admitted one panelist. (\$3.99 for 3.7 oz.)

5
Impress Your Guests
American Vintage Wine
Biscuits with White Wine,
Shallot & Cayenne

"These aren't crackers, they're *cookies!*" remarked one taster of the dense, crumbly, shortbread-like texture. These handmade snacks fancy up any soiree, and their sweet-salty-spicy flavor is so complex, no toppings are needed—but a glass of wine on the side is just right. (\$5.99 for 4.5 oz.)

CRAZY-GOOD CRACKERS

Serve 'em with meats, dips and cheeses, or leave them be: These babies are tasty all on their own.



CLICK

Pair these supermarket standouts with our favorite party dips—get the recipes at rachaelraymag.com/november.

spread a little
oh boy!

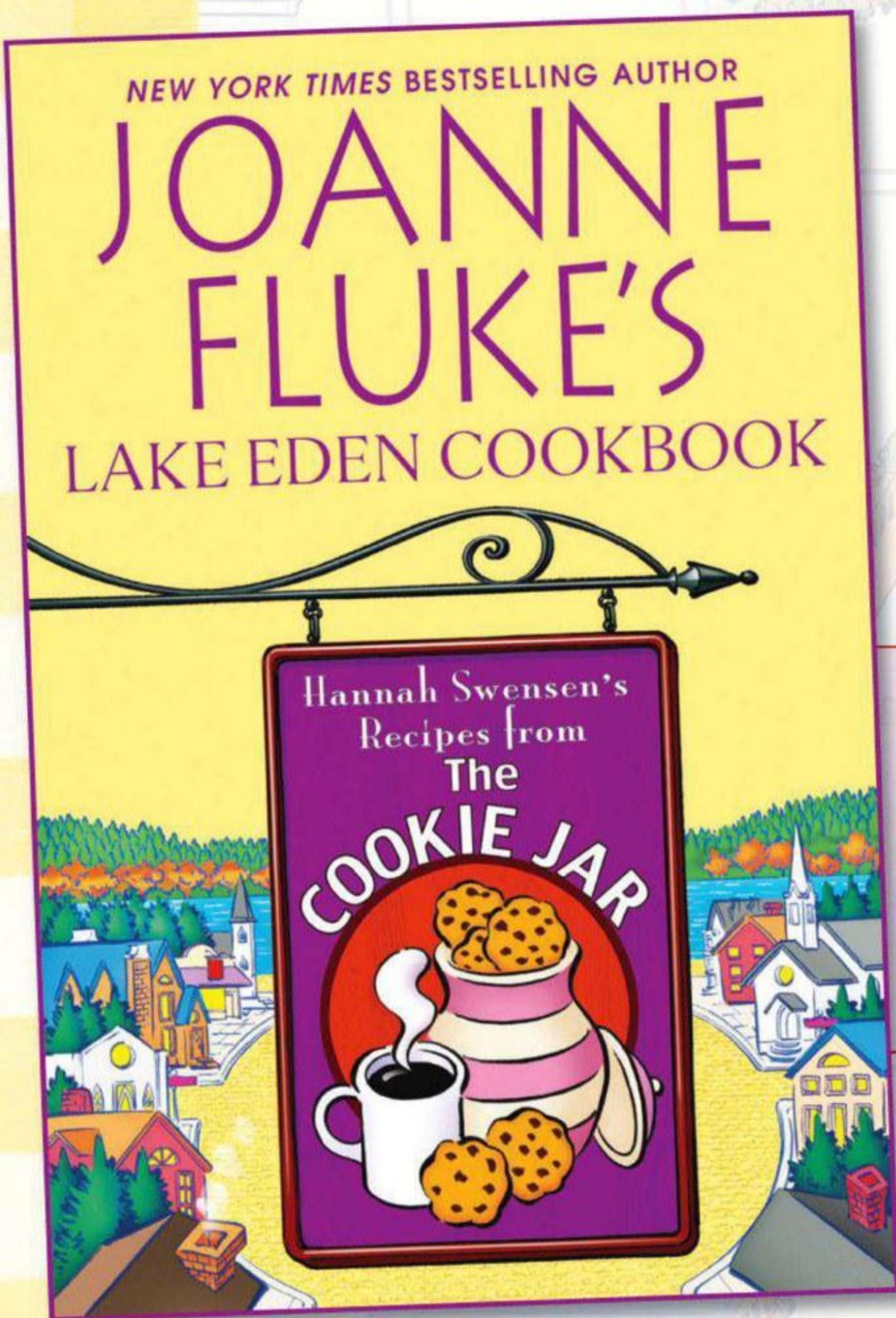
ADD THE CREAMY TO ANY
CROSTINI WITH THE RICH
GOODNESS OF PHILLY.

spread a little 



SPREADPHILLY.COM

Mmmm, mmmm, mmmm...
the Wait is Over!



Peppered with vignettes from Lake Eden's most memorable characters, *New York Times* bestselling author, Joanne Fluke combines her most mouthwatering Hannah Swensen recipes along with new sweet dishes into one killer cookbook!



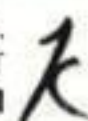
Visit [Facebook.com/kensingtonpublishing](https://www.facebook.com/kensingtonpublishing) and click Join My List to sign up for a chance to **WIN** a Joanne Fluke prize basket!

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15-Minute

DINNER DEALS

You've carved out time to make November's big feast, but what about all of those other suppers? We've got five superquick recipes that feed four for \$12. BY RUTH COUSINEAU

TIME-SAVER:

Spicy Tomatoes

Using canned tomatoes already flavored with chiles adds oomph without extra prep.



Corny Cajun Shrimp

SERVES 4 PREP 3 MIN COOK 12 MIN

- | | |
|---|-----------------------------------|
| 1 bag (16 oz.) frozen corn kernels | 1 tbsp. fresh thyme leaves |
| ½ large onion, coarsely chopped (1 cup) | 1 tsp. creole seasoning |
| 2 ribs celery, coarsely chopped (1 cup) | 8 oz. frozen peeled cooked shrimp |
| 1 can (14.5 oz.) diced tomatoes with green chiles | Salt and pepper |

1. In a medium saucepan, combine the corn, onion, celery, tomatoes, thyme and creole seasoning. Cover and cook over medium-high heat until the vegetables are almost tender, about 10 minutes.
2. Stir in the shrimp. Cook, covered, until the shrimp are just heated through, about 2 minutes. Season with salt and pepper.

AN EXTRA BUCK WILL BUY YOU...



...**diced ham.** Add about 2 oz. to lend a smoky flavor to this colorful dish.

\$12 WORTH OF INGREDIENTS

| | |
|-----------------------|--------------|
| Corn..... | 1.59 |
| Onion..... | .25 |
| Celery..... | .32 |
| Tomatoes..... | 1.89 |
| Thyme..... | .41 |
| Creole Seasoning..... | .11 |
| Shrimp..... | 6.49 |
| Total: | 11.06 |

Salt and pepper are freebies.

\$2.77
PER PERSON

FOOD STYLING BY ALISON ATTENBOROUGH; PROP STYLING BY DEBORAH WILLIAMS. HAM PHOTOGRAPH BY GRACE NATOLI SHELDON; FOOD STYLING BY SARAH THOMPSON.

Veggie Curry Bowls

SERVES 4 PREP 5 MIN COOK 10 MIN

- | | |
|--|---|
| 2 pouches (10 oz. each) frozen cooked brown rice | 1 can (15.5 oz.) chickpeas, rinsed |
| 2 tbsp. vegetable oil | 1 can (13.5 oz.) coconut milk |
| 1 tbsp. chopped fresh ginger | 1 container (5 oz.) baby spinach leaves |
| 1 clove garlic, chopped | Salt and pepper |
| 1/4 tsp. curry powder | |

1. Microwave or heat the rice according to package directions.
2. Meanwhile, in a medium skillet, heat the oil over medium heat and cook the ginger and garlic, stirring, for 2 minutes. Add the curry powder and cook, stirring, for 1 minute.
3. Stir in the chickpeas and coconut milk and bring to a boil; cook until lightly thickened, about 4 minutes. Stir in the spinach and cook, stirring, until just wilted, about 2 minutes. Season with salt and pepper and serve over the rice.

\$12 WORTH OF INGREDIENTS

| | |
|---------------|------|
| Brown rice | 3.40 |
| Vegetable oil | .20 |
| Ginger | .12 |
| Garlic | .07 |
| Curry powder | .35 |
| Chickpeas | 1.09 |
| Coconut milk | 1.59 |
| Spinach | 3.99 |

Total: \$10.81

Salt and pepper are freebies.

\$2.70
per person

TIME-SAVER: Frozen Brown Rice

Clock watchers, take note: This precooked ingredient is ready in 6 minutes instead of 45! (We used Rice Expressions, which is organic.)

TIME-SAVER: Flatiron Steak

This inexpensive cut of beef has tons of flavor. The real bonus? It cooks up in a flash.

Pepper Steak Heros

SERVES 4 PREP 3 MIN COOK 12 MIN

- | | |
|---|--|
| 3 | tbsp. EVOO |
| 1 | large onion, sliced |
| 1 | bag (10 oz.) frozen sliced bell peppers |
| | Salt and pepper |
| 2 | tbsp. red wine vinegar |
| 1 | tsp. crumbled dried oregano |
| 7 | oz. flatiron steak |
| 4 | hero (sub) rolls, split, some inner crumbs removed |

1. Position a broiler rack 4 to 5 inches from the heat, and a second rack in the lower third of the oven. Preheat the broiler. In a large skillet, heat 1 tbsp. EVOO over medium-high heat. Add the onion and bell peppers; season with salt and pepper. Cook, stirring, until tender, about 4 minutes.
2. Meanwhile, whisk together the vinegar, oregano and remaining 2 tbsp. EVOO. Season with salt and pepper.
3. Season the steak with salt and pepper and broil, turning once, for about 8 minutes for medium-rare. While the steak is broiling, toast the rolls on a baking sheet on the bottom rack for 3 minutes.
4. Let the steak rest for 5 minutes (if you can spare the extra time), then thinly slice. Toss with the onion and peppers, then the dressing. Serve the pepper steak in the rolls.

AN EXTRA BUCK WILL BUY YOU...



...baby arugula. Line the bottom of the rolls with a handful of this green to add a peppery punch.



\$12 Worth of Ingredients

| | |
|--------------|-------|
| EVOO | .53 |
| ONION | .50 |
| BELL PEPPERS | 2.69 |
| VINEGAR | .18 |
| OREGANO | .11 |
| STEAK | 5.79 |
| HERO ROLLS | 1.94 |
| TOTAL | 11.74 |

Salt and pepper are freebies.

\$2.94
PER PERSON



AN EXTRA BUCK WILL BUY YOU...



...roasted cashews. Chop 15 salted cashews (1 oz.) and sprinkle over the dish for a sweet richness.



Love at first bite.

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www.kingshawaiian.com

Aloha in every bite.™



Deviled Pork Chops with Apples & Squash

SERVES 4 PREP 7 MIN COOK 8 MIN

- | | | | |
|---|---|---|---|
| 4 | thin-cut, bone-in pork chops (about 4 oz. each) | 3 | tbsp. vegetable oil |
| | Salt and pepper | 1 | tbsp. butter |
| 2 | tbsp. dijon mustard | 2 | fuji apples, sliced |
| 1 | cup panko breadcrumbs | 1 | bag (10 oz.) frozen cubed winter squash |

1. Snip through the fatty edges of the chops in a few places to prevent curling in the pan. Season with salt and pepper, brush with the mustard, then coat with the panko.

2. In a large nonstick skillet, heat the oil over medium-high heat. Add the chops and cook, turning once, until browned, about 8 minutes.

3. Meanwhile, in a medium nonstick skillet, melt the butter over medium heat. Add the apples and cook, stirring occasionally, until crisp-tender, about 3 minutes. Add the squash and $\frac{1}{4}$ cup water; season with salt and pepper. Cover and cook until just heated through, about 3 minutes. Serve with the chops.

AN EXTRA BUCK WILL BUY YOU...



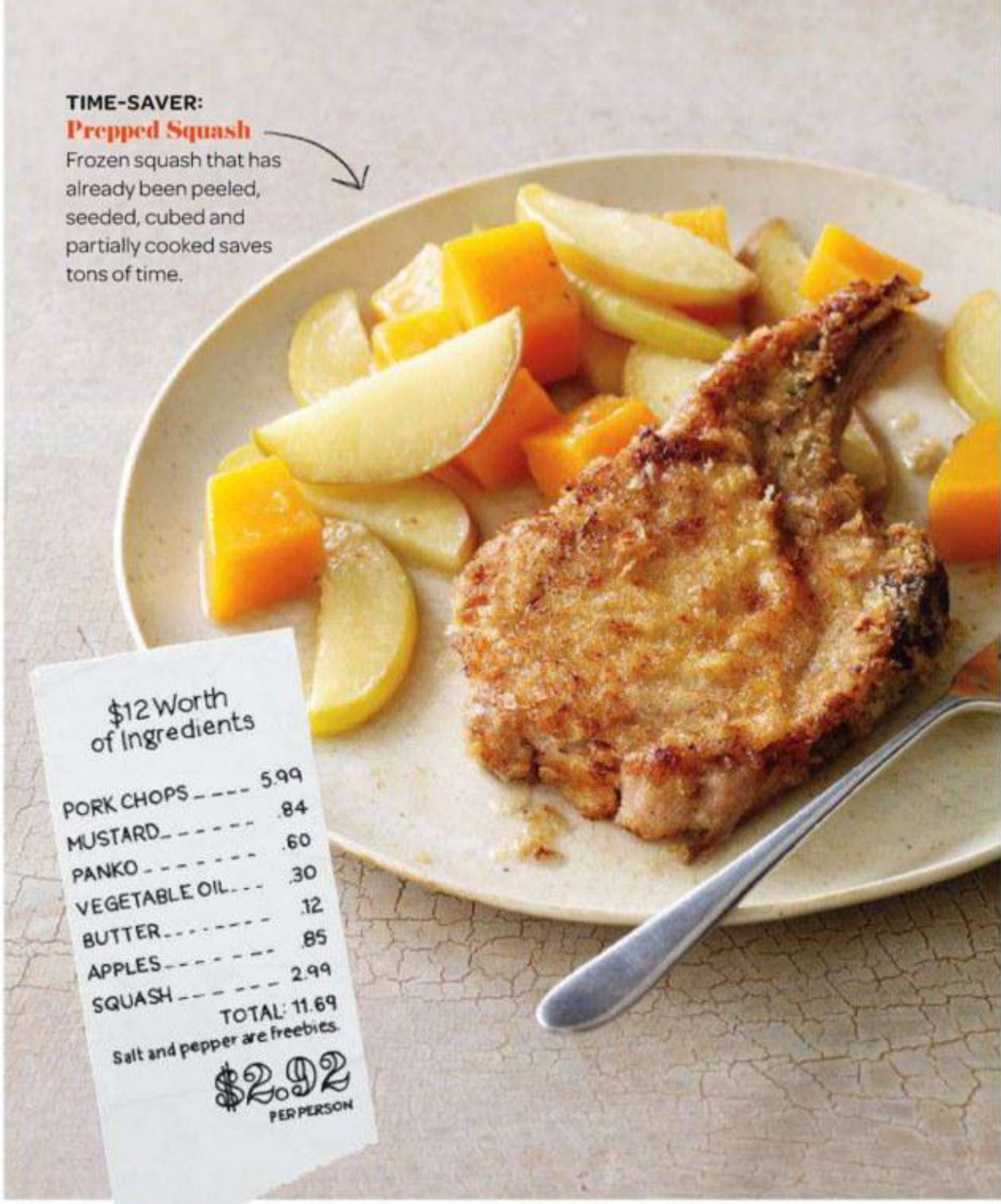
...**crunchy pumpkin seeds.**

Sprinkle the squash with 2 or 3 tbsp. of this nutty, crunchy garnish.

TIME-SAVER:

Prepped Squash

Frozen squash that has already been peeled, seeded, cubed and partially cooked saves tons of time.



\$12 Worth of Ingredients

| | |
|---------------|--------------|
| PORK CHOPS | 5.99 |
| MUSTARD | .84 |
| PANKO | .60 |
| VEGETABLE OIL | .30 |
| BUTTER | .12 |
| APPLES | .85 |
| SQUASH | 2.99 |
| TOTAL: | 11.69 |

Salt and pepper are freebies.

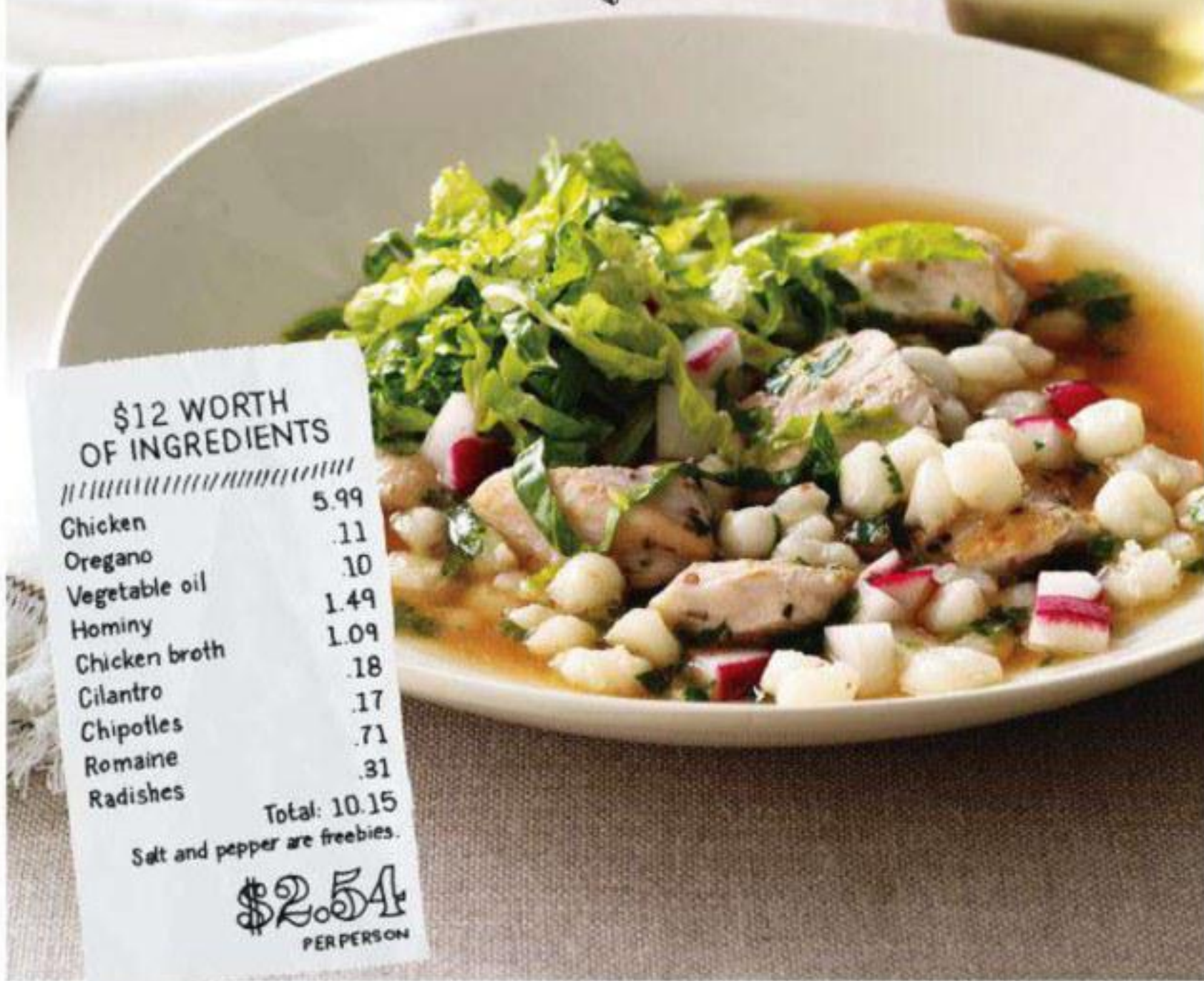
\$20.92
PER PERSON

PUMPKIN SEEDS, GETTY IMAGES



**TIME-SAVER:
Chicken Tenders**

For just pennies more a pound than chicken breast, you can buy pan-ready tenders (precut strips of chicken breast).



**\$12 WORTH
OF INGREDIENTS**

| | |
|---------------|--------------|
| Chicken | 5.99 |
| Oregano | .11 |
| Vegetable oil | .10 |
| Hominy | 1.49 |
| Chicken broth | 1.09 |
| Cilantro | .18 |
| Chipotles | .17 |
| Romaine | .71 |
| Radishes | .31 |
| Total: | 10.15 |

Salt and pepper are freebies.

\$2.54
PER PERSON

GUACAMOLE, ISTOCKPHOTO.COM.

Chipotle Chicken Stoup

SERVES 4 PREP 7 MIN COOK 8 MIN

- | | |
|---|--|
| 1 lb. chicken tenders, halved crosswise | 1 can (14.5 oz.) chicken broth |
| 1 tsp. crumbled dried oregano | ½ cup chopped cilantro |
| Salt and pepper | 1 tbsp. chopped chipotle chiles in adobo sauce |
| 1 tbsp. vegetable oil | 2 cups sliced romaine lettuce |
| 1 can (15.5 oz.) hominy, rinsed | ½ cup chopped radishes |

- Pat the chicken pieces dry. Sprinkle with the oregano and season with salt and pepper. In a large skillet, heat the oil over medium-high heat. Add the chicken and cook, turning occasionally, until just cooked through, about 5 minutes.
- Add the hominy, broth, cilantro and chipotles and bring to a simmer. Cook for 1 minute. Spoon into bowls and top with the lettuce and radishes.

**AN EXTRA
BUCK WILL
BUY YOU...**



...store-bought guacamole.

Top with a generous dollop of delicious, creamy guac.

GET 'EM TO GO... Snap this bar code with your phone, choose the recipes you like and get an instant grocery list to take to the store. Easy! Download the free mobile app at gettag.mobi.



Store. Heat. Serve.



New Ziploc® VersaGlass™ Containers

They go from fridge to microwave to table in a snap. Now that's easy. Ziploc.® Get more out of it.™



Oven safe. See usage instructions.

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A Family Company

WHICH GRUB NEEDS A SCRUB?

Step away from the sink! You may be washing food you shouldn't—and not washing what you should.

Our quiz will set you straight. BY MARGE PERRY

Q DO I HAVE TO WASH... CANTALOUPE?

Absolutely! Bugs love to snuggle in the crevices of cantaloupe's netted skin—and then they hitch a ride on your knife as you slice into the juicy, sweet flesh. Scrub the whole melon with a vegetable brush under running water to dislodge clingy microbes. The same goes for other produce with lots of nooks and crannies, such as avocado, pineapple and kiwi.

Q SHOULD I WASH... CANNED BEANS?

They're better for you when you do! Most canned beans are really high in sodium. Purge nearly 40 percent of it when you put the beans in a strainer and run them under cold water. Besides, the viscous liquid you wash away won't make your dish taste any better—it's just thick, starchy, übersalty water.

Q SHOULD I WASH... CHICKEN?

No way! The USDA specifically warns against it because the bacteria in the meat and its juices can so easily spread to other foods, utensils and surfaces in your kitchen. Besides, water doesn't kill the dangerous bugs in chicken—heat does. The best way to "clean" your chicken is to cook it to a safe 165°. (Use an instant-read meat thermometer—which you do have to wash each and every time you take the temperature, so you don't stick a wand full of thriving bacteria back into a fully cooked chicken.)

Q DO I HAVE TO WASH... THYME, OREGANO & ROSEMARY?

Yes! You know to wash big-leaf herbs like parsley and basil because you can see the dirt (and taste the grit—eww!). But with all herbs and produce, the most important reason to wash is to get rid of microscopic pathogens: the bugs we can't see that make us really sick. To clean these small-leaf herbs, place the sprigs in a strainer and rinse thoroughly. Pat dry with a paper towel, or give them a whirl in a salad spinner.

Q SHOULD I WASH... ORGANIC FOOD?

For sure! Organic produce is grown with fewer pesticides, but it's just as likely to carry the invisible microorganisms that cause food poisoning. These nasty buggers may grow if food is improperly handled or stored after it leaves the farm. All produce, whether from your garden, an organic farm or a commercial grower, should be washed with water—unless it's commercially prewashed (see lettuce, at left).

Q DO I HAVE TO WASH... PREWASHED LETTUCE?

Lose the guilt—the answer is no! Rinsing the stuff at home increases cross-contamination opportunities, because your kitchen—thanks to pets, kids and constant food prep—can't possibly be as clean and controlled as the plant where lettuce is washed. Commercially cleaned greens go in huge tanks with sanitizing agents, including one that's like a "supercharged vinegar," says Rutgers University food scientist Donald Schaffner. But do make sure to buy the kind in bags or plastic boxes—prewashed goods sold loose in open bins are exposed to customers' sneezes, unwashed hands and more.

Q DO I HAVE TO WASH... POTATOES?

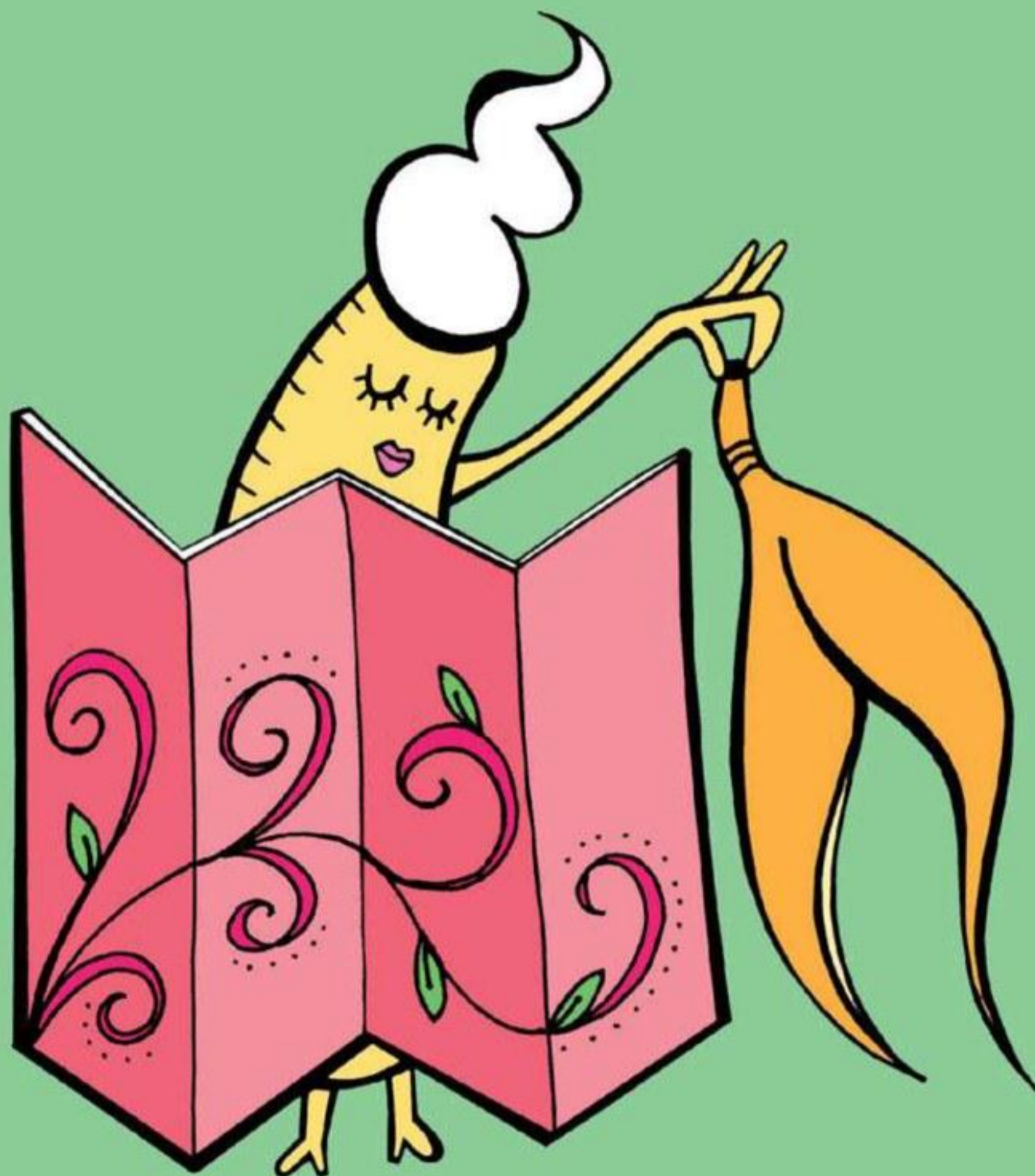
You sure do! Think about all the dirt you get on your hands just holding a potato. As soon as you peel it, you drag the dirt (and pathogens) onto the underlying flesh. Boiling your potatoes will likely kill off the pathogens, but who wants to cook food in dirty water?

Don't Be a WISHY WASHER!

- 1 **Do** rub produce under running water until you've cleaned the entire surface. Use a vegetable brush or the scrubby side of a new, clean sponge on rough-skinned items.
- 2 **Do** dry produce after washing—the friction dislodges more bacteria.
- 3 **Don't** wash foods until you are ready to use them. Germs grow in moist environments like damp produce.
- 4 **Don't** spend money on vegetable sprays. Studies show some of these sprays may be no better than water alone.

Fruit + Reddi-wip

Feels naughty. But it's not.



made with
Real cream. Only **15** calories.



EQUIPMENT



Food processor with steel blade



1 cup dry measure



Large bowl



Small liquid measure



Measuring spoons



Baking dish (10-by-15-inch)



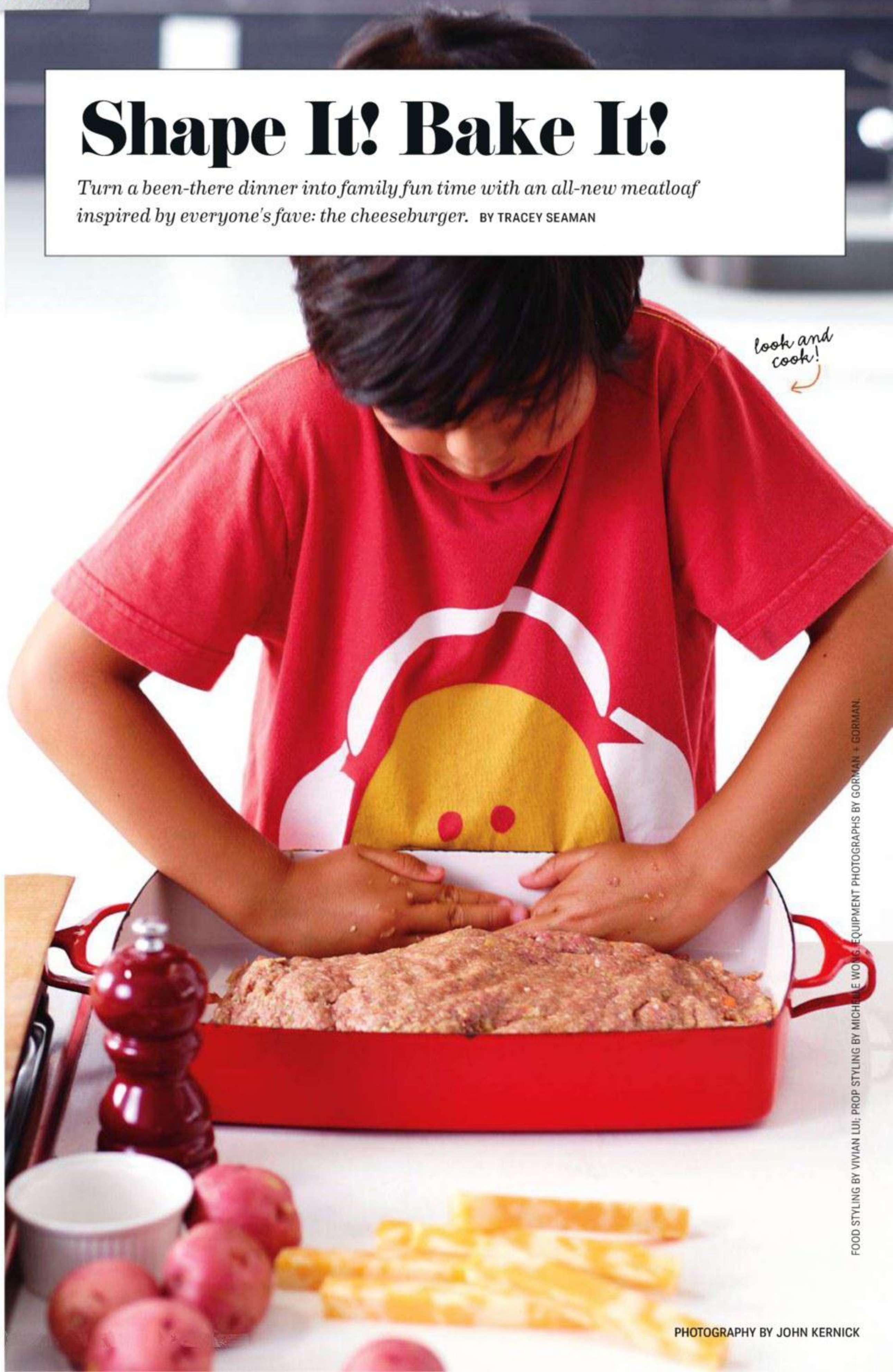
Garbage bowl

INGREDIENTS

- 2 cups italian bread cubes
- 1 carrot
- 1 celery rib
- 1 onion
- 2 lbs. ground chuck
- 2 eggs
- ¼ cup ketchup
- Salt and pepper
- 6 colby-jack cheese sticks
- 1½ lbs. red-skinned potatoes
- EVOO

Shape It! Bake It!

Turn a been-there dinner into family fun time with an all-new meatloaf inspired by everyone's fave: the cheeseburger. BY TRACEY SEAMAN



look and cook!

FOOD STYLING BY VIVIAN LUI; PROP STYLING BY MICHELLE WONG; EQUIPMENT PHOTOGRAPHS BY GORMAN + GORMAN.

Cheeseburger Meatloaf

SERVES 6 PREP 15 MIN BAKE 50 MIN



1 GRIND 2 cups Italian bread cubes into coarse crumbs in a food processor fitted with a steel blade. Transfer the breadcrumbs to a large bowl. Preheat the oven to 400°.



2 CUT 1 carrot, 1 celery rib and 1 onion into 1-inch pieces. Using the same food processor, finely chop the vegetables.



3 ADD the vegetables to the bowl with the breadcrumbs. Add 2 lbs. ground chuck, 2 eggs, ¼ cup ketchup, ½ tsp. salt and ¼ tsp. pepper.



4 MIX all the ingredients together with your hands until just blended.



5 TRANSFER the mixture to a 10-by-15-inch baking dish; pat the meat into a 9-by-13-inch rectangle.



6 ARRANGE 6 Colby-Jack cheese sticks lengthwise on top; fold the meat over the cheese.



7 PAT well into a loaf that is about 4 by 12 inches, pressing to seal the seams.



8 SCATTER 1½ lbs. quartered red-skinned potatoes around the loaf. Drizzle lightly with EVOO; season with salt and pepper.



9 BAKE until the potatoes are tender and the cheese begins to ooze, about 50 minutes.



SPECIAL ORDERS!

Love ethnic food? Add or swap in fixings to give this homestyle meatloaf a global spin:

Italian Add fresh basil to the veggies before processing. Use mozzarella string cheese.

Greek Stuff with pitted kalamata olives and crumbled feta cheese.

Spanish Season with smoked paprika and use strips of manchego cheese.



Helping kids grow, one recipe at a time: Go to yum-o.org, Rach's nonprofit organization, for more super-delicious, family-friendly dishes and ideas for healthy snacks. You can also find ideas for improving the food at your school, share your favorite good-for-you recipes, and get inspired by organizations and people who are changing the way America eats—how cool is that?!



Perfectly seasoned
with 50% less fat:
**SO GOOD.
THEY'LL THINK
IT'S FOR THEM.**

**THE ART OF
PERSUASION.
ALWAYS TASTY.**



 *Based on USDA data for regular pork or beef smoked sausage.
©2011 Sara Lee Corporation.

SPECIALS

of the

MONTH

30
minute
meals

PAGE
88

*Fake-out
Fancy*

CHEESE PLATE

PAGE
108

TURKEY
LEFTOVERS
Steak It Up
& MORE

PAGE 98

TURKEY
DAY
TAKEOVER

PAGE
117

GETAWAYS
for your GANG

47 MIX 'n' MATCH
Recipes
TURKEY! STUFFING!
PIE! SIDES!

30

minute MEALS

BY RACHAEL RAY

This month I've got you covered: three suppers to use up the big holiday bird, three steak dinners, two lamb dishes (one with pasta, of course!), my fave creamy-cheesy spaghetti and—what else?—take-the-night-off pancakes!

"One of my killer meat sauces for pasta is made with ground lamb."



Rigatoni with Lamb

SERVES 4

- Salt and pepper
- 1 lb. rigatoni pasta
- 1½ lbs. ground lamb
- 2 tbsp. EVOO, plus more for drizzling
- 1 tsp. fennel seeds (about ⅓ palmful)
- 1 fresh red chile pepper (such as fresno, cherry or finger), seeded and finely chopped
- 1 small carrot, grated or finely chopped
- 1 large shallot, finely chopped
- 3–4 cloves garlic, grated or finely chopped
- 2 tbsp. fresh rosemary, finely chopped
- 1 tsp. dried or 1 tbsp. finely chopped fresh oregano
- 1 tsp. orange zest
- ¼ cup tomato paste
- 2 cups chicken stock
- ½ cup dry red wine
- Chopped flat-leaf parsley, for topping
- Grated pecorino-romano cheese, for serving

0:05
minutes



Get Started

Bring a large pot of water to a boil, salt it, add the pasta and cook until al dente. Drain, reserving ½ cup pasta cooking water.

Step 1

While the pasta is working, pat the lamb dry with paper towels.

0:20
minutes



Step 2

In a large dutch oven, heat 2 tbsp. EVOO over medium-high heat. Add the lamb and cook, breaking up the meat, until browned; season with salt, pepper and the fennel seeds. Stir in the chile, carrot, shallot, garlic, rosemary, oregano and orange zest. Cook for 5 minutes, stirring. Stir in the tomato paste for 1 minute, then the chicken stock and wine. Bring to a bubble, then lower the heat.

0:25
minutes



Step 3

Toss the pasta with the sauce and reserved cooking water for 1 minute. Top with a drizzle of EVOO and the parsley. Serve with the cheese.

LAMB
IT UP





Polenta-Topped Lamb & Eggplant Pie

SERVES 4

- 2 *tbsp. EVOO*
- 1½ *lbs. ground lamb, patted dry*
- Salt and pepper*
- 1 *small, firm eggplant, peeled and chopped into ½-inch dice*
- 1 *small onion, finely chopped*
- 1 *fresh red chile pepper (such as fresno, cherry or finger), seeded and finely chopped*
- 4 *cloves garlic, finely chopped*
- 1 *cinnamon stick (3 inch)*
- 1 *tsp. dried or 1 tbsp. finely chopped fresh oregano*
- ¼ *cup tomato paste*
- 1 *container (32 oz.) chicken stock*
- 1 *cup milk*
- 1 *cup quick-cooking polenta*
- 1 *tbsp. butter, chopped*
- 1½ *cups crumbled feta cheese*
- ½ *cup grated parmigiano-reggiano cheese*

Step 1

Preheat the broiler. In a large, deep skillet, heat the EVOO over medium-high heat until the oil ripples. Add the lamb and cook, breaking up the meat with a potato masher or wooden spoon, until well browned; season with salt and pepper. Add the eggplant, onion, chile, garlic, cinnamon stick and oregano; partially cover and cook, stirring, until softened, 7 to 8 minutes. Stir in the tomato paste for 1 minute, then stir in 2 cups chicken stock. Lower the heat and simmer for 7 to 8 minutes more. Discard the cinnamon stick.

Step 2

Meanwhile, in a medium saucepan, bring the remaining 2 cups chicken stock and the milk to a low boil. Whisk in the polenta and cook until thickened, 2 to 3 minutes; whisk in a little more water to thin the consistency, if desired. Stir in the butter, then the feta.

Step 3

Spoon the polenta in an even layer onto the meat in the skillet and top with the parmigiano-reggiano. Broil for 1 minute to brown.

Creamy Cacio e Pepe with Fennel-Celery Salad

SERVES 4

- Salt and coarsely ground pepper*
- 1 *lb. spaghetti*
- 1 *bulb fennel*
- 6 *ribs celery with leafy tops*
- 1 *cup flat-leaf parsley leaves, coarsely chopped*
- 1 *lemon, juiced*
- ¼ *cup EVOO, plus more for drizzling*
- 1 *cup fresh sheep's- or cow's-milk ricotta cheese*
- 1 *cup grated pecorino-romano cheese*
- ½ *cup grated parmigiano-reggiano cheese*

0:20
minutes



0:30
minutes



Get Started

Bring a large pot of water to a boil, salt it, add the spaghetti and cook until al dente. Drain, reserving 1 cup pasta cooking water.

Step 1

While the pasta is working, trim off the top of the fennel bulb and save 2 *tbsp.* of chopped fronds. Quarter, core and thinly slice the fennel. Thinly slice the celery on an angle.

Step 2

In a salad bowl, dress the fennel, celery and parsley with the lemon juice, a good drizzle of EVOO, salt and pepper.

Step 3

Meanwhile, in the pasta pot, heat ¼ cup EVOO over medium heat with 2 *tsp.* pepper for spicy, or 1 *tbsp.* for very spicy. Stir in the reserved pasta water and the ricotta. Add the pasta, pecorino-romano and parmigiano-reggiano; toss. Top the pasta with the fennel fronds and serve the salad before or after.

"Cacio' is cheese and 'pepe' is pepper — it doesn't get more simple and delicious than that!"





Arroz con Pavo (Saffron Rice with Turkey)

SERVES 4

- 1 container (32 oz.) chicken stock, plus more for thinning the rice
- A generous pinch saffron
- 1 tbsp. EVOO
- 2 tbsp. butter
- $\frac{3}{4}$ – $\frac{3}{4}$ cup broken spaghetti or orzo pasta
- 1 onion, finely chopped
- 1 small carrot, grated or finely chopped
- 2–3 cloves garlic, finely chopped
- Salt and pepper
- 1 cup long-grain rice
- 1 bay leaf
- 1 cinnamon stick (3 inch)
- 2 tbsp. chopped fresh thyme
- $\frac{1}{2}$ lemon, juiced, plus 1 tsp. lemon zest
- $\frac{3}{4}$ –1 lb. chopped cooked turkey
- Chopped parsley or cilantro, for garnish

Get Started

In a large saucepan, heat 4 cups chicken stock and the saffron. Keep warm.

Step 1

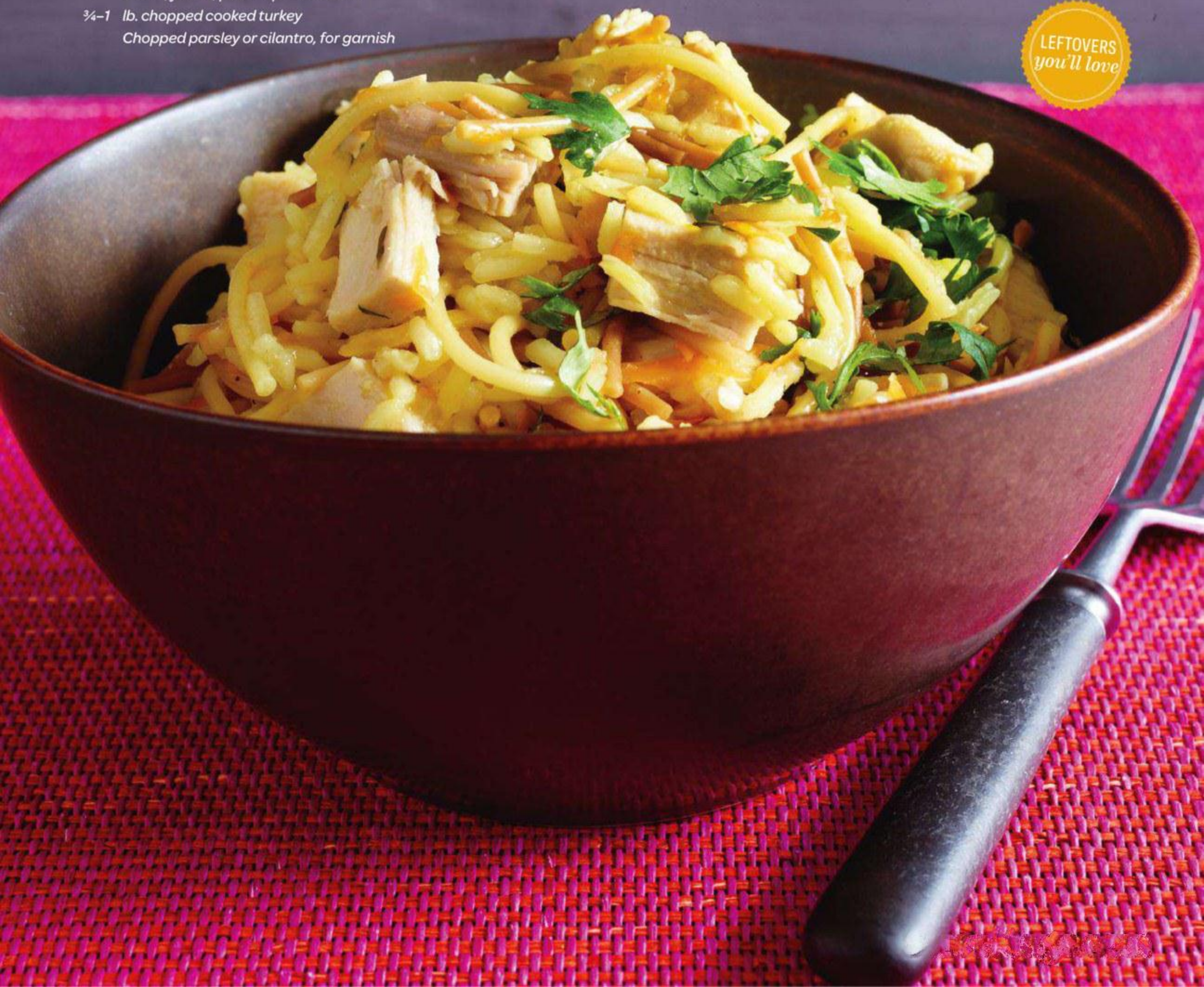
In a pot with a tight-fitting lid, heat the EVOO and 1 tbsp. butter. Add the pasta and cook until toasted; transfer to a plate. Add the remaining 1 tbsp. butter to the pot

to melt. Stir in the onion, carrot and garlic; season with salt and pepper. Cover the pot and cook the vegetables until softened, 2 to 3 minutes. Stir in the rice, bay leaf, cinnamon stick, thyme and lemon zest for 1 minute. Return the pasta to the pot.

Step 2

Stir in the saffron stock and bring to a boil. Lower the heat, cover the pot and cook for 10 minutes. Splash in some more chicken stock to thin the consistency. Discard the cinnamon stick and bay leaf. Stir in the turkey and cook until the rice and pasta are cooked through, 6 to 7 minutes. Stir in the lemon juice and top with the parsley (or cilantro).

LEFTOVERS
you'll love



Turkey Pie with Corn Topper

SERVES 4

- | | | | |
|-----|------|----|----|
| 1 | 1 | 1 | 1 |
| 5 | 1-1½ | 1½ | 1 |
| 3-4 | 2 | 1 | 1 |
| 2 | 1 | ½ | 1 |
| 1 | 1 | 2 | 1 |
| 1 | 2 | | 1½ |
| 1 | | | |
| 2 | | | |
| | | | |
| 2 | | | |



Turkey Suizas Casserole

SERVES 4

- | | | | | | |
|---|------|------|----|----|---|
| 2 | 1 | 1-1½ | 1½ | 1 | 1 |
| 3 | 1-1½ | 1½ | 1 | 1½ | 1 |
| 8 | 1 | 1 | 1 | 12 | |
| 1 | 1 | 1 | 1 | | |
| 4 | 1½ | 1 | 1 | | |
| 1 | 1 | 1 | 1 | | |
| | 1 | 1 | 1 | | |
| | 1 | 1 | 1 | | |
| ¼ | 1 | 1 | 1 | | |
| 1 | 1 | 1 | 1 | | |
| 1 | 1 | 1 | 1 | | |

Step 1

Char the poblanos over burners or under a hot broiler until blackened all over. Place in a bowl, cover and let sit until cool enough to handle. Peel, seed and chop the poblanos.

Step 2

Preheat the broiler. Meanwhile, in a large skillet, heat the EVOO, 3 turns of the pan. Add the tomatillos, onion, garlic and bay leaf; season with salt, pepper, the cilantro and cumin. Cook until tender, about 10 minutes. Discard the bay leaf. Add the tomatillo mixture, poblanos, honey (or agave) and lime juice to a food processor and puree.

Step 3

In the same skillet, heat the chicken stock over high heat. Stir in the turkey to reheat, then stir in the tomatillo sauce.

Step 4

In a medium casserole, layer in half of the turkey mixture and dot with the crema (or sour cream). Top with half each of the swiss and monterey jack and half of the tortillas. Spread the rest of the turkey on top and layer with the remaining tortillas and cheese. Broil until the cheese is melted. Top with the red onions.

0:15 minutes



0:15 minutes



0:25 minutes



Step 1

Preheat the broiler. In a large skillet with a tight-fitting lid, heat the EVOO and 3 tbsp. butter over medium-high heat. Add the celery, carrots, onion, bay leaf and thyme; season with salt and pepper. Partially cover the pan to sweat the vegetables, 7 to 8 minutes. Sprinkle the veggies with the flour and stir for 1 minute. Whisk in 2½ cups chicken stock and cook until thickened. Add the turkey and heat through. Lower the heat to a simmer.

Step 2

Meanwhile, simmer the remaining 1½ cups stock and the milk. Whisk in the polenta to thicken, 2 to 3 minutes. Stir in the cranberries (or sauce) and orange zest, then the remaining 2 tbsp. butter and half of the cheddar.

Step 3

Spread the polenta over the turkey mixture; top with the remaining cheddar. Broil for 1 to 2 minutes.





Sliced Steaks with Porcini Sauce & Boursin Creamed Spinach

SERVES 4

- 2 boxes (10 oz. each) chopped organic frozen spinach
- 4 flatiron steaks (6 to 8 oz. each), at room temperature
Coarse salt and coarsely ground pepper
- ¼ cup EVOO, plus more for coating
- 1 large shallot, finely chopped
- 2 cloves garlic, finely chopped
- 1 cup ketchup
- ½ cup beef stock
About ¼ cup worcestershire sauce
- 2 tbsp. aged balsamic vinegar
- 2 tbsp. dark brown sugar
A small handful dried porcini mushrooms (3 to 4 tbsp.)
- 8 plum tomatoes
A few sprigs fresh thyme, leaves chopped
- 1 cup heavy cream
A few tbsp. grated onion
- 1 pkg. (5.4 oz.) Boursin cheese
A few grates nutmeg

Step 1

Thaw the spinach in a microwave, then wring dry in a clean towel.

Step 2

Preheat a griddle or cast-iron skillet over medium-high heat. Season the steaks with salt and pepper and coat with some EVOO. Cook, turning once, for 10 minutes for medium rare. Transfer to a cutting board and let rest for 10 minutes; thinly slice.

Step 3

Meanwhile, in a small saucepan, heat 2 tbsp. EVOO, 2 turns of the pan, over medium-high heat. Stir in the shallot and garlic for 2 minutes; season with a little salt and lots of pepper. Add the ketchup, beef stock, worcestershire, vinegar, brown sugar and porcinis. Bring to a boil, then lower the heat and simmer for 20 minutes. Puree the mixture in a blender.

Step 4

Preheat the oven to 500°. Halve the tomatoes and toss with the remaining 2 tbsp. EVOO and the thyme. Place the tomatoes cut side down on a baking sheet and roast until slumped and the skins are charred, 20 to 25 minutes.

Step 5

Add the cream to a medium saucepan. Add the onion and bring to a low bubble. Stir in the cheese to melt. Add the spinach; season with the nutmeg, salt and pepper. Lower the heat to low until ready to serve.

Step 6

Top the steaks with the sauce and serve with the tomatoes and spinach. (For an alternative presentation, fan out the steaks.)

Sliced Steaks with Kale Caesar Salad

SERVES 4

FYI, this recipe contains a raw egg yolk, so be sure to use a pasteurized egg.

- 4 flatiron steaks (6 to 8 oz. each), at room temperature
Coarse salt and pepper
- ½ cup EVOO, plus more for coating
- 1 lemon, juiced
- 2 cloves garlic, grated or pasted
- 1 tsp. anchovy paste
- 1 tsp. worcestershire sauce
- 1 tsp. dijon mustard
- 1 organic egg yolk
A generous handful grated pecorino-romano cheese, plus more for shaving
- 1 bunch flat-leaf tuscan kale, stems discarded, leaves chopped or sliced
- 1 romaine heart, chopped or sliced

0:10
minutes



0:20
minutes



0:30
minutes

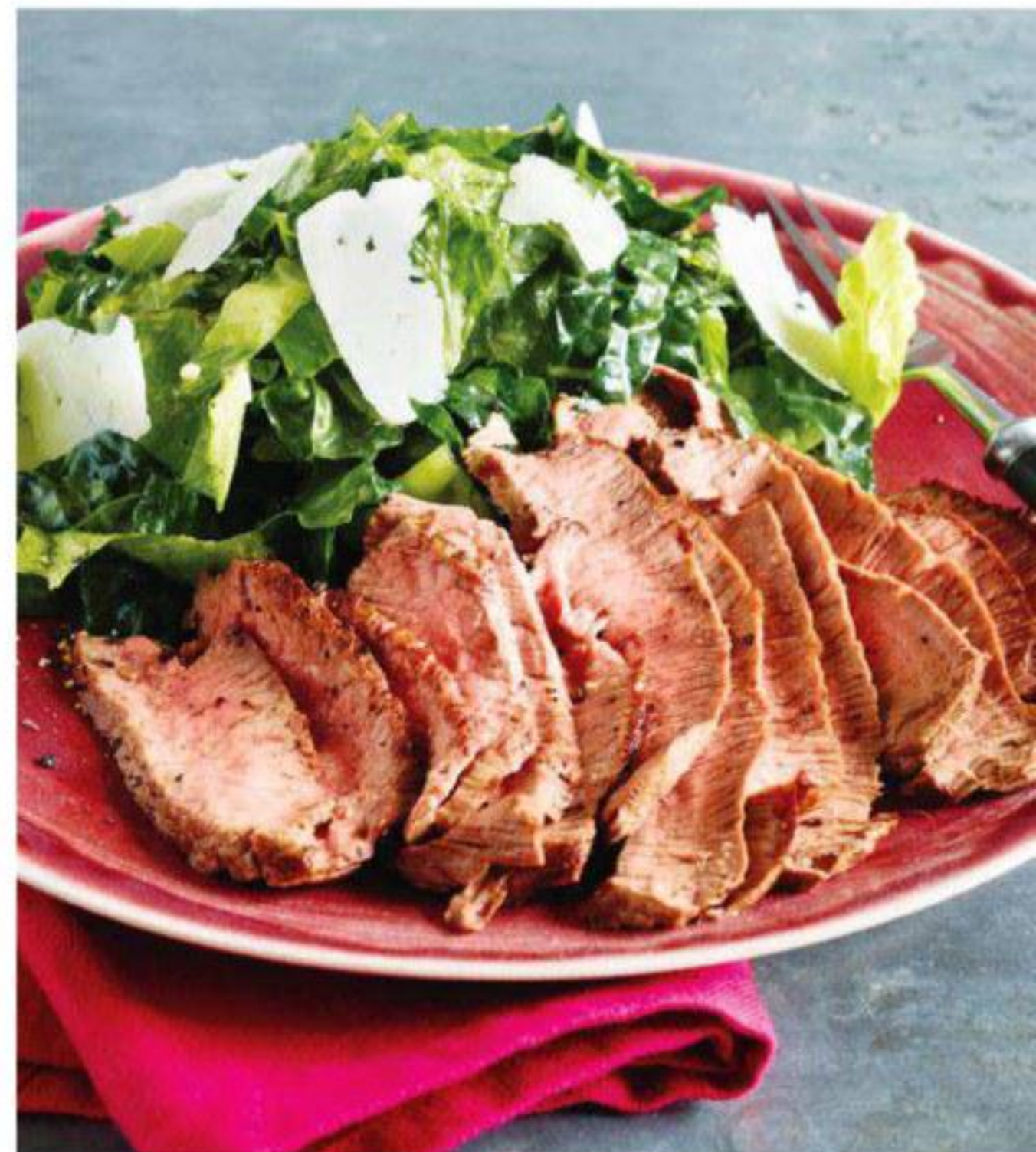


Step 1

Heat a griddle or cast-iron skillet over medium-high heat. Season the steaks with salt and pepper and coat with some EVOO. Cook the steaks, turning once, for 10 minutes. Transfer to a cutting board and let rest for 10 minutes, then thinly slice on an angle.

Step 2

In a salad bowl, combine the lemon juice, garlic, anchovy paste, worcestershire and mustard; season heavily with pepper. Using a fork, mix in the egg yolk, then pour in ½ cup EVOO in a slow, steady stream to emulsify the dressing. Stir in a handful of cheese. Add the kale and romaine and toss to coat. Serve the salad topped with shaved cheese, alongside the steak.



Sign up to receive a new 30-Minute Meal recipe by email daily at rachaelraymag.com/30.

Sliced Steak Reubens with Russian Dressing

SERVES 4

- 1 flank steak (1½ to 2 lbs.), at room temperature
- Coarse salt and cracked black pepper
- 1 tbsp. Old Bay Seasoning
- 1 pkg. (1 lb.) prepared sauerkraut
- 1 cup sour cream
- 3 tbsp. ketchup
- 2 tbsp. dill pickle relish
- 1 tbsp. prepared horseradish
- Softened butter, for spreading
- 8 slices pumpernickel bread
- Grainy mustard, for spreading
- 8 slices emmentaler or other swiss cheese
- 1 bunch watercress, stemmed
- Good-quality salt-and-vinegar chips

0:20
minutes



Step 1

Season the steak with salt, pepper and the Old Bay. Preheat a grill pan or griddle to medium-high heat, greasing it. Grill the meat, turning occasionally, for 12 minutes. Transfer the meat to a cutting board and let rest for 10 minutes, then thinly slice against the grain. Wipe off the grill pan and turn the heat to low.

0:20
minutes



Step 2

Meanwhile, rinse the sauerkraut and squeeze out the excess liquid. In a medium saucepan, heat the sauerkraut over medium heat.

0:30
minutes



Step 3

In a small bowl, stir the sour cream, ketchup, relish and horseradish; season with salt and pepper.

Step 4

Butter 1 side of each bread slice. Spread mustard on the other side. Build each sandwich with a bread slice, buttered side facing out, 2 cheese slices, some watercress, sauerkraut, steak, the homemade russian dressing and another bread slice, buttered side out. Grill the sandwiches to melt the cheese. Serve with the chips. Pass extra sauerkraut and dressing at the table.

"Sammies for supper—can't beat 'em! I make a gazillion variations of the classic reuben."





OPPOSITE PAGE: RACHAEL PORTRAIT BY JIM WRIGHT; FOOD STYLING BY TRACEY SEAMAN; PROP STYLING BY PHILIPPA BRATHWAITE; FASHION STYLING BY JANE HARRISON FOX; HAIR BY CARRIE FERNOW; MAKEUP BY JOE J. SIMON FOR GIORGIO ARMANI BEAUTY.



Breakfast-for-Dinner Pancakes

SERVES 4

- 12 slices good-quality smoky bacon
- 3 tbsp. butter, plus more for griddle and eggs
- 2 crisp apples, such as gala or golden delicious, peeled and sliced
- 2 tbsp. finely chopped fresh thyme
- A pinch ground cinnamon
- A little freshly grated nutmeg
- Salt
- 1 tbsp. fresh lemon juice
- 2 tbsp. brown sugar
- ¼ cup calvados (optional)
- 1 cup dark amber maple syrup
- 2 cups multigrain or buckwheat pancake mix, such as Highland Sugarworks Multigrain
- 5 eggs
- 1¾ cups 2% milk

Step 1

Preheat the oven to 375°. Bake the bacon on a broiler pan until crisp, about 15 minutes.

Step 2

Preheat a griddle over medium heat. In a large skillet, melt 3 tbsp. butter over medium-high heat until foaming. Add the apples, thyme, cinnamon, nutmeg and a little salt. Cook until softened, 4 to 5 minutes. Add the lemon juice and brown sugar, flip the apples and cook for 1 minute. Add the calvados, if using, and cook to reduce for 1 minute. Add the maple syrup and lower the heat to a simmer.

Step 3

Combine the pancake mix, 1 egg and the milk. Butter the griddle and cook the pancakes in batches to make eight 4-inch cakes.

Step 4

In a large skillet, fry the remaining 4 eggs in some melted butter to order.

Step 5

Stack each plate with a pancake, 3 crisscrossed slices of bacon, a fried egg, a second pancake and the apples.



GET 'EM TO GO... Snap this bar code with your phone, choose the recipes you like and get an instant grocery list. Easy! Download the free mobile app at gettag.mobi.



harvest HOLIDAY

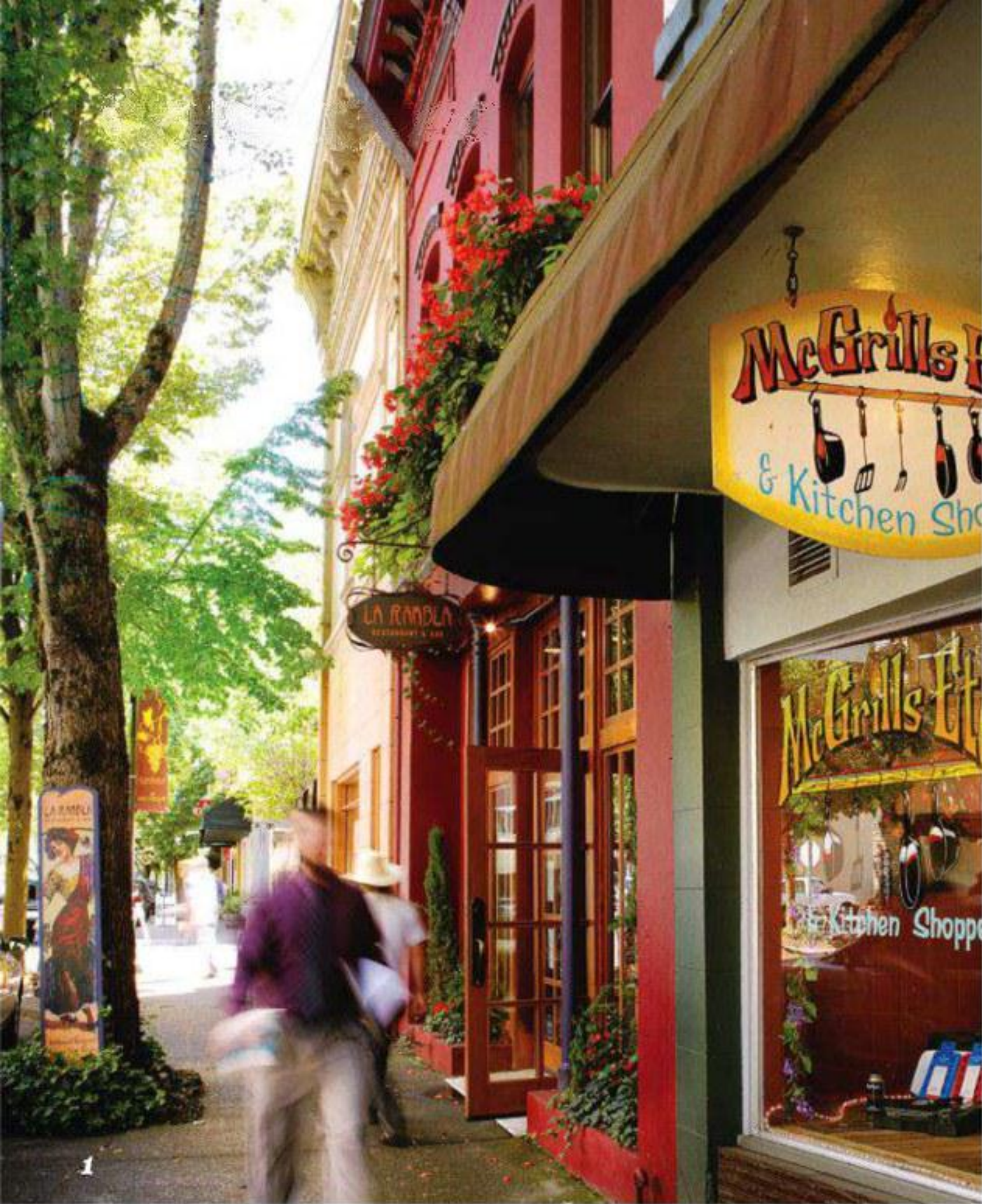
WE FOUND YOUR FAMILY'S DREAM VACATION SPOT:

OREGON'S WILLAMETTE VALLEY, WHERE THERE'S PINOT FOR THE ADULTS, WATERSLIDES AND WATERFALLS FOR THE KIDS, AND MILES OF PICNIC-FRIENDLY PASTURELAND FOR EVERYONE.

VISIT ON **THANKSGIVING WEEKEND**, WHEN 150 WINERIES HOST SPECIAL BARBECUES, PARTIES AND TASTINGS, AND YOU'LL AGREE: THIS JUST MIGHT BE THE MOST FAMILY-FRIENDLY WINE REGION IN AMERICA.

BY ELAINE GLUSAC





1



2

THIS PAGE
1. Downtown McMinnville
2. Deer Haven Farms
Bed & Breakfast's mascots,
7-year-old Hanna
and her goose
3. Red Hills Market
marionberry scone and
Stumptown coffee
4. Deer Haven Farms
owners' daughters,
Hanna and Lily
OPPOSITE PAGE
The view from
Red Ridge Farms



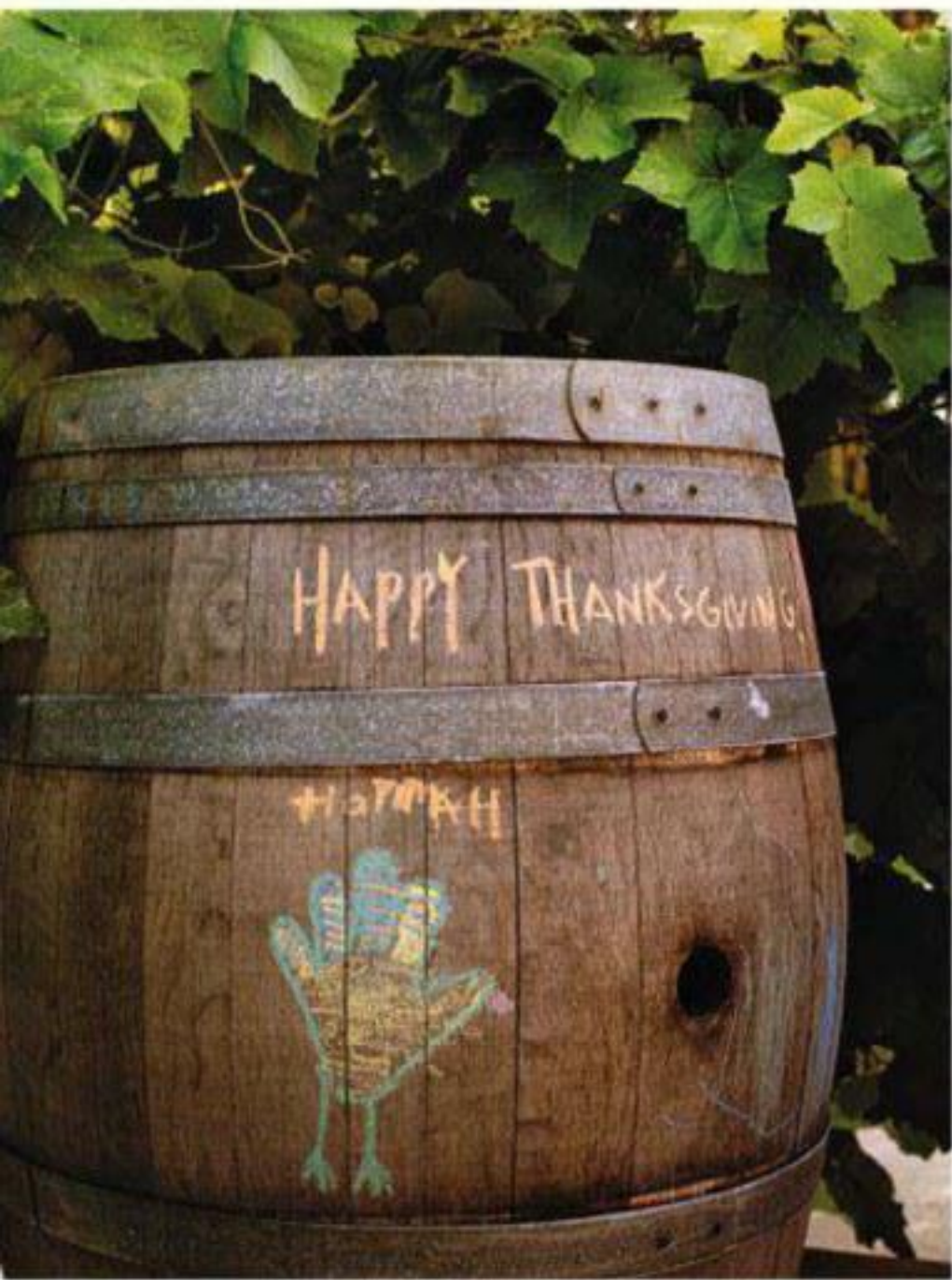
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4



THIS PAGE
*Romantic nooks and lively
picnic spots at Vista Hills
Vineyard & Winery*



When you think family vacation, wine country might not immediately spring to mind. Maybe that's because you haven't been to Willamette Valley. Here, just 45 minutes from Portland, you'll find one-stoplight towns scattered throughout lush rolling hills, hazelnut orchards and grapevines. It may look like quaint farmland, but tons of adventures await—on a bocce ball court, say, or at an indoor water park. And unlike more popular wine regions, this one has a come-as-you-are vibe. Dozens of affordable mom-and-pop inns and fuss-free restaurants lure families, and kids are allowed at the wineries: While you sip, they'll run around the vines. After sampling pinot, you can hike under a waterfall or ride an ATV, or do both—is this an amazing place or what? Here are eight more reasons your family should consider making it a Thanksgiving travel tradition.

1 You can start the day collecting eggs.

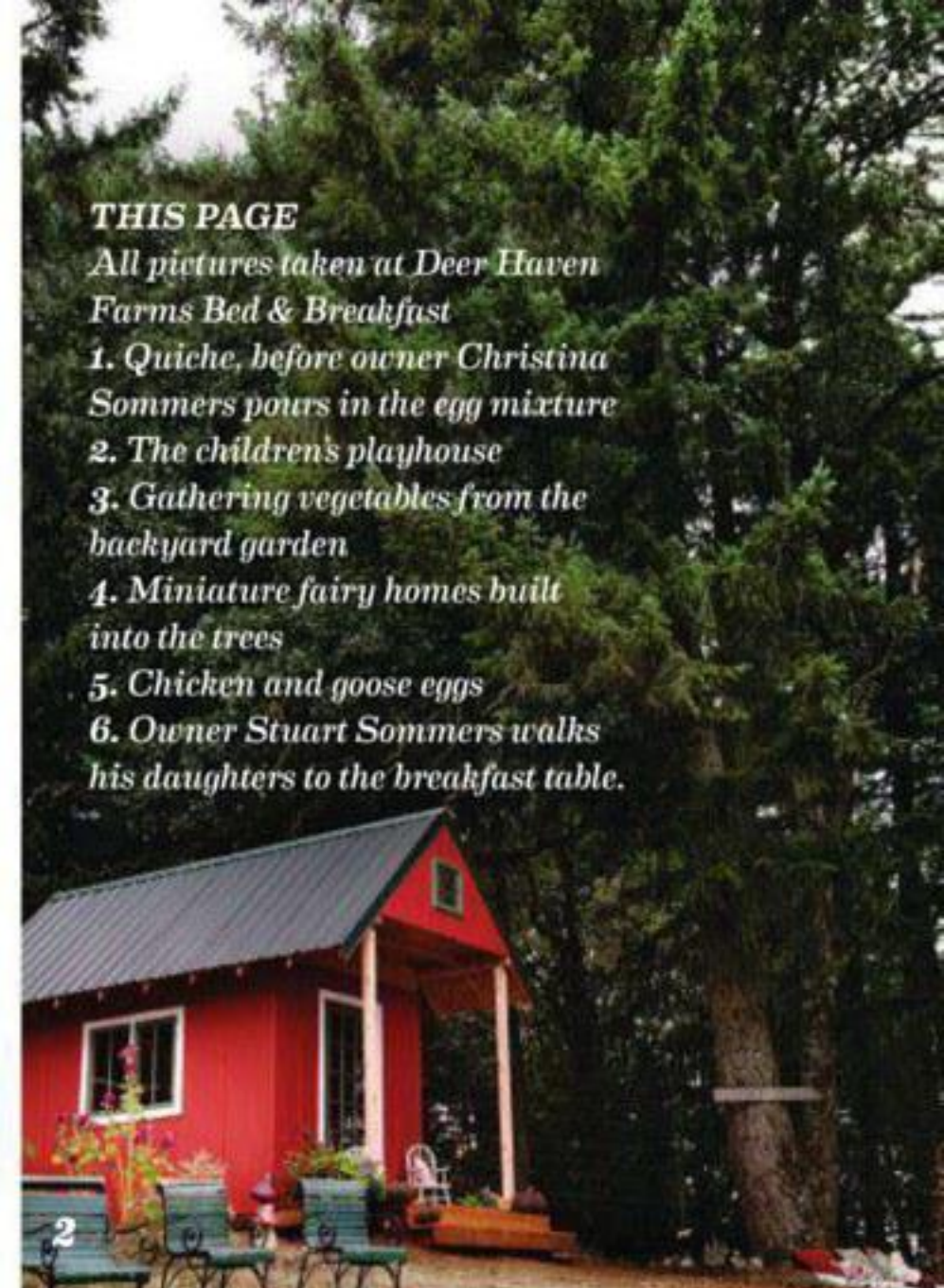
Wake up at any B&B and you might expect to eat a breakfast made from locally grown ingredients. What's rarer is to gather them yourself. At the 5-acre Deer Haven Farms Bed & Breakfast (18685 N.E. Deer Haven Dr., Newberg, deerhavenfarmsbb.org; family suite \$275), guests of all ages are encouraged to collect eggs, pick ripe vegetables or berries, and mingle with all the farm animals—peking ducks, holstein cows and, of course, chickens. As owner Christina Sommers says, "Kids don't have to contain themselves here." Instead, they play: Her 6- and 7-year-old daughters share their books and farm-animal toys. If the one suite at Deer Haven is booked, try the eight-room Youngberg Hill Inn (10660 S.W. Youngberg Hill Road, McMinnville, youngberghill.com; doubles from \$180), where horses graze in the pasture, or the affordable Hotel Oregon (310 N.E. Evans St., McMinnville, mcmenamins.com; doubles from \$60), smack-dab in town.

2 Vineyards are perfect picnic spots.

No need to stop for lunch: Pick up cured meats, cheese and crusty bread from Red Hills Market (115 S.W. 7th St., Dundee, redhillsmarket.com)—pausing to play on their outdoor bocce court—and then spread out at a winery. The valley views are particularly stunning at Vista Hills Vineyard & Winery (6475 Hilltop Lane, Dayton, vistahillsvineyard.com; tastings \$10). "We've got lots of outdoor space and big decks," says Dave Petterson, general manager and winemaker. "My boys throw rocks in the pond, run around the grass, draw with sidewalk chalk and have a great time." At the super-sociable Montinore Estate (3663 S.W. Dilley Road, Forest Grove, montinore.com; tastings \$5), you can set up your picnic near live music once a month and throughout Thanksgiving weekend.



1



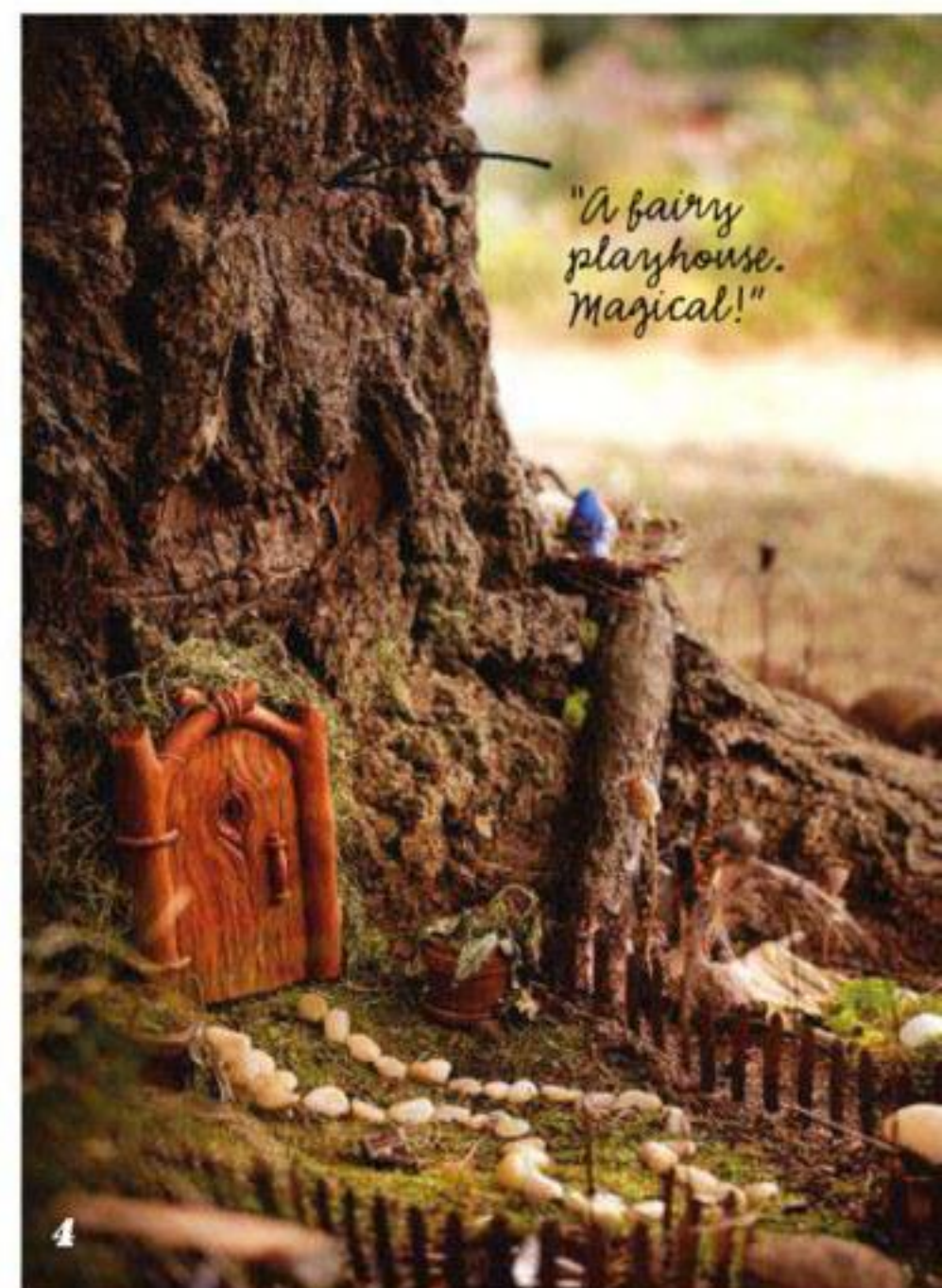
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All pictures taken at Deer Haven Farms Bed & Breakfast

1. Quiche, before owner Christina Sommers pours in the egg mixture
2. The children's playhouse
3. Gathering vegetables from the backyard garden
4. Miniature fairy homes built into the trees
5. Chicken and goose eggs
6. Owner Stuart Sommers walks his daughters to the breakfast table.



3



"A fairy playhouse. Magical!"

4



5



6

3 You'll go on **adventures between tastings!**

Experience the wine country in an active way. Board an ATV (all-terrain vehicle) and take a bumpy 2-mile loop around the fields at Sokol Blosser (5000 Sokol Blosser Lane, Dundee, sokolblosser.com, 503-864-2282; rides \$30 per person by appointment). Mount a horse with Equestrian Wine Tours (6325 N.E. Abbey Road, Carlton, equestrianwinetours.com; \$50 per hour) and ride around the vineyards of Dundee, tying your mare to a hitching post at each winery. Check out the olive oil press in action—it's harvest time!—at Red Ridge Farms (5510 N.E. Breyman Orchards Road, Dayton; redridgefarms.com). And pick out your Christmas fir at A Blooming Hill Vineyard & Winery (5195 S.W. Hergert Road, Cornelius, abloominghillvineyard.com), where kids get to pluck a wrapped present from the "treasure tree."

4 You can see **10 waterfalls** on one hike!

At the base of the Cascade Mountain Range sits Silver Falls State Park (\$5 parking, oregonstateparks.org), where you can ogle the state's rugged beauty on the unforgettable 8-mile Trail of Ten Falls.

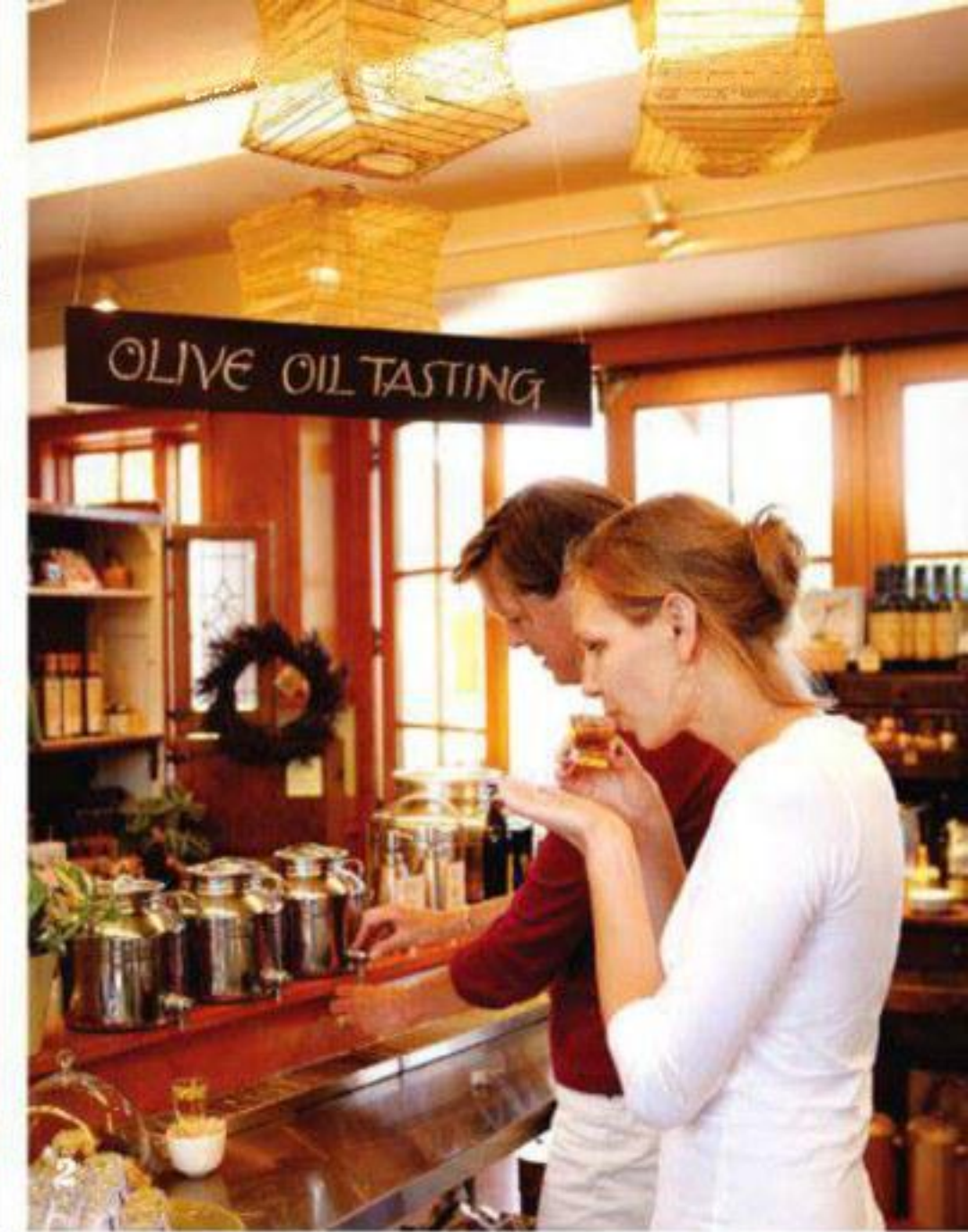
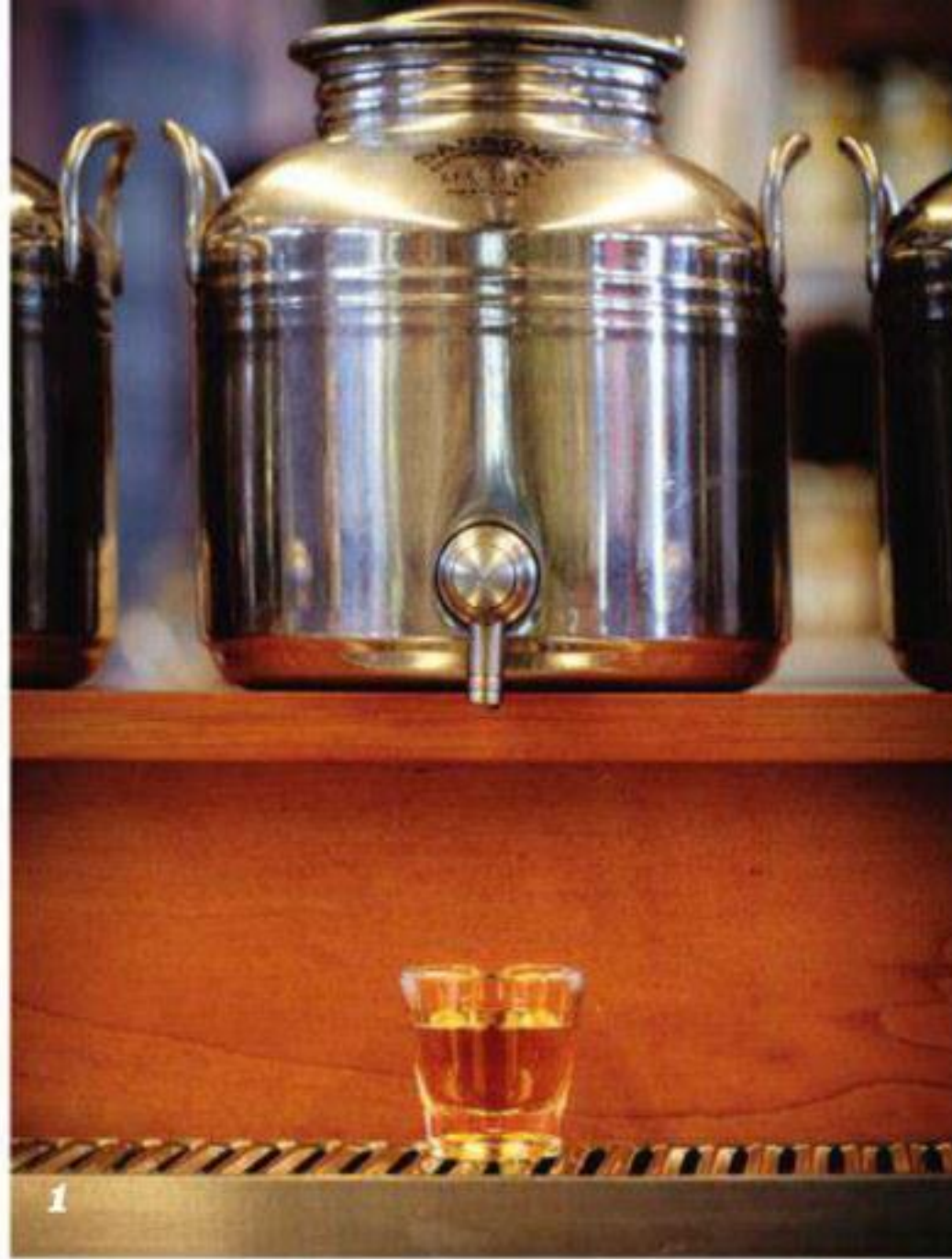
5 The **museums** are made for kids.

No need for indoor voices at A.C. Gilbert's Discovery Village (\$7 admission, acgilbert.org), where kids can board an American Flyer train and climb a supersize Erector Set tower. Strip down to your bathing suit at the Wings & Waves Waterpark, a splashy addition to Evergreen Aviation & Space Museum (admission from \$18, evergreenmuseum.org). Rip down a waterslide spouting from a Boeing 747, then dry off and climb into the cockpit of the Spruce Goose, the largest aircraft ever built. You could spend a whole day dashing to and from planes, slides and IMAX movies (\$9 for kids, \$11 for adults).



OPPOSITE PAGE
*An Equestrian Wine
Tours stroll through Vista
Hills Vineyard & Winery*

- THIS PAGE**
1. Red Ridge Farms
homemade olive oil
 2. Olive oil tasting room
at Red Ridge Farms
 3. Spruce Goose, the
World War II-era
aircraft, at the Evergreen
Aviation &
Space Museum
 4. The indoor Wings &
Waves Waterpark
 5. On-site campground at
the Evergreen Aviation &
Space Museum





THIS PAGE

- 1. McMinnville's quaint shops and eateries
- 2. Picnic goodies at Red Hills Market
- 3. Honeymooners share the chilled beet soup at Community Plate. Aw!



6 You can cuddle with an alpaca!

Pet dozens of adorable, Muppet-like alpacas at Willakenzie Lavender Farm (*open November 25-27 and by appointment, 19700 N.W. Adcock Road, Yamhill, willakenzielavender.com; teddy bears from \$12.50*). In the gift shop, you can scoop up fuzzy little teddy bears (made with alpaca fiber)—plus lavender candles and soaps, homemade from the fields. Visit again in summer to see the stunning flowers in full, fragrant bloom.

7 Did we mention the food is amazing?

You might know that Portland is a big food town. Those farm-fresh foodie sensibilities have traveled here—along with some of the state's best chefs. Eric Bechard left Portland to open the acclaimed Thistle (*228 N.E. Evans St., McMinnville, 503-472-9623; entrées from \$20*), and he updates its chalkboard menu every night. "There are not many places in the world where you can find 15 farmers within a 45-mile radius that can supply nearly all the necessary food," says the chef. The 26-seater is booked six weeks in advance, but anyone can sample his elegantly rustic cooking (we like the bacon, lettuce and beet sandwich) at Community Plate (*315 N.E. Third St., 503-687-1902; sandwiches from \$5*). In McMinnville (which Bechard calls "a magical town"), tasty treats are within walking distance: Try lamb skewers and other Spanish tapas at La Rambla (*238 N.E. Third St., 503-435-2126; tapas from \$13*), or a margherita pizza at Nick's Italian Café (*521 N.E. Third St., 503-434-4471; pizzas from \$14*).

8 Don't forget snacks for the road!

Before you leave town, stock up on Oregon treats. At NW Food & Gifts (*445 N.E. Third St., McMinnville, nwfoodandgifts.com*), you can fill your arms with Oregon Hill huckleberry jam, The Brigittine Monks Gourmet Confections chocolate truffles and McTavish hazelnut shortbread cookies. For fresh hazelnuts (the chief local crop before grapes moved in), dried sour cherries and vacuum-packed smoked salmon, hit up Saturday's fantastic McMinnville Public Market (*10 a.m.-3 p.m., 755 N.E. Eighth St., mcminnvillepublicmarket.com*), where you and your clan can take in live music while strolling through the wine and beer garden, arts and crafts booths, and dog wash. It's no surprise that in Willamette Valley, the farmers' market is more than just a market—it's a big ol' party.



1



2



3



4



5

THIS PAGE

- 1. Sandwich fixings at Red Hills Market
- 2. The Thanksgiving feast at Jory
- 3. Community Plate's hot pork sandwich, with pork loin, bacon and swiss
- 4. Local sauces and artwork at Red Hills Market
- 5. A wine-barrel table at Red Hills Market

A Festival of GRATITUDE

During Thanksgiving weekend, 150 wineries throw a giant festival with food, music, games and, yes, pinot noir.

PIG OUT at the three-day barbecue at Erath Winery (November 25-27, \$15, erath.com). Last year more than 1,000 people showed! You might learn that ribs pair well with pinot.

JUMP ON the trolley in Carlton (the-trolley.com) for a hop-on/hop-off tour of more than two dozen wineries.

SAY CHEESE at Adelsheim Vineyard (November 25-26, \$25, adelsheim.com); tastings include artisanal cheeses and charcuterie.

DIG IN as Mark Vlossak, winemaker at St. Innocent Winery (November 25-27, wine \$12, food free, stinnocentwine.com), cooks his special cassoulet—a batch big enough to feed 600.

GRAB A SPOT in time to watch the floats (and snap a pic of the big guy himself) at Santa's Parade (November 25 at 1 p.m., downtownmcminnville.com).

THE MEAL of the Year!

These Willamette eateries will make you feel right at home on Thanksgiving.

FANCY Classic flavors go gourmet—think pumpkin soup, roast turkey with maple-chestnut puree, and chocolate pecan pie—at Jory in The Allison Inn & Spa (\$49 for adults, \$19 for kids 10 and under, 503-554-2526).

FUSS-FREE Roast turkey, cider-brined pork, brown-sugar-glazed sweet potatoes and pumpkin pie line the buffet at the Hotel Oregon (\$24 for adults, \$12 for kids 6-12, 503-472-8427).

FRENCH Oui! At Bistro Maison (\$39, 503-474-1888), you'll have your basic turkey with sage and chestnut stuffing, plus *moules frites*.

Thanksgiving: WHAT A TRIP!

Wonderful, wacky and wild celebrations around this great country of ours —E.G.

1 Wave at Big Balloons NEW YORK CITY

Catch the Macy's Thanksgiving Day Parade: a spectacle of floats, marching bands and towering helium balloons. (Julius, the Paul Frank sock monkey, debuts this year.)
♦ **INSIDER TIP:** Spectators throng the uptown starting line. Arrive before 6 a.m. for the 9 a.m. kickoff, or park yourself near the (slightly less crowded) Times Square. The day before, see the balloons inflating at 79th Street and Columbus Avenue (3 p.m.–10 p.m.).
♦ **WHERE TO STAY:** The Yotel in Times Square (doubles from \$199, yotel.com) is getting buzz for its modern (albeit tiny) rooms at ridiculously low-for-NYC prices.

2 Go to the Big Game GAINESVILLE, FLORIDA

Lose your voice at one of college football's biggest rivalry games. On November 26, the University of Florida Gators host the Florida State Seminoles in the Sunshine Showdown. Tickets were scarce months ago, but they're reselling at stubhub.com.
♦ **INSIDER TIP:** If you can't snag seats, join the boosters at the University Avenue bars. Grab cheeseburgers and a spot near the TV at The Copper Monkey (burgers from \$7.50, 352-374-4984).
♦ **WHERE TO STAY:** Hotel rooms can be harder to secure than tickets. Rent a house instead. We found a two-bedroom Third Street cottage that's walking distance from the stadium (\$249 per night on game weekends, vrbo.com/255838).

3 Go Back in Time CHARLES CITY, VIRGINIA

Imagine what it was like to be an early settler at the Virginia Thanksgiving Festival (November 6) at Berkeley Plantation, where some of the first colonists landed. You can make a cornhusk doll and do the "friendship dance" with the Chickahominy Tribal Dancers.
♦ **INSIDER TIP:** Though the main festivities don't start till 2 p.m., arrive by noon for smoked turkey drumsticks.
♦ **WHERE TO STAY:** The nearby Williamsburg Lodge (doubles from \$149, colonialwilliamsburg.com) features period-inspired art and furniture.

4 Munch on Mac 'n' Cheese TRAVERSE CITY, MICHIGAN

Join the annual Great Macaroni and Cheese Bake-Off at the Wineries of Old Mission Peninsula in northern Michigan (November 26, \$40, wineriesofoldmission.com). Seven wineries host chefs who cook up vats of cheesy pastas paired with local vintages.
♦ **INSIDER TIP:** Break for a Belgian ale at the Jolly Pumpkin (Belgian ales from \$5, jollypumpkin.com), one of the best microbreweries in the state.
♦ **WHERE TO STAY:** Gaze at the grapevines and Grand Traverse Bay from one of seven adorable rooms at Chateau Chantal B&B (doubles from \$165, chateauchantal.com), also one of the participating wineries.

5 Trot Off That Stuffing SEATTLE

The Seattle Marathon Family of Events (November 25–27, seattlemarathon.org) is more than just a marathon—it's a fun run for the whole family. Join your kid in the children's 1.2-mile race or opt to run or walk the full 26.2 miles, do a half-marathon or race a 5K.
♦ **INSIDER TIP:** The marathon begins and ends near the Space Needle (\$18, spaceneedle.com)—go to the top and take in the stunning sight of 17,000-plus runners from 520 feet up.
♦ **WHERE TO STAY:** Check into race headquarters The Westin Seattle (doubles from \$199, westinseattle.com) and carbo-load on wild mushroom ravioli.

6 Share & Care HOUSTON

Some 5,000 volunteers serve meals, distribute clothes, and staff a medical clinic for 35,000-plus homeless at the Thanksgiving Big Feast (citywideclub.com), an event so big it fills the George R. Brown Convention Center.
♦ **INSIDER TIP:** Reward your good deeds with a spin around the Ice at Discovery Green (\$10, including rental skates, discoverygreen.com), which opens Thanksgiving Day across the street from the convention center.
♦ **WHERE TO STAY:** Admire the recent chic renovation of Hotel Icon (doubles from \$150, hotelicon.com), a former 1912 bank building with 30-foot-high ceilings and ornate columns.

7 Light Up the Big City CHICAGO

One million lights illuminate Michigan Avenue at exactly 5:30 p.m. on November 19 (magnificentmilelightsfestival.com). Then fireworks explode over the Chicago River.
♦ **INSIDER TIP:** The terrace restaurant at the Trump International Hotel & Tower Chicago (sushi from \$19, trumpchicago.com) offers prime fireworks viewing—plus sushi.
♦ **WHERE TO STAY:** There's a free wine hour each night at the stylish Allegro Chicago (doubles from \$139, allegrochicago.com).

8 Go to Ski School CRESTED BUTTE, COLORADO

Former Olympic cross-country ski racers coach beginners to advanced skiers at the Thanksgiving Training Camp (November 24–26, from \$40 per clinic, cbnordic.org).
♦ **INSIDER TIP:** Cross-country ski rentals will put you out just \$20. (Take that, Aspen!) You'd pay more to check gear at the airport.
♦ **WHERE TO STAY:** Book a room with a view of the mountains at the 92-year-old Elk Mountain Lodge (doubles from \$119, elkmountainlodge.com).

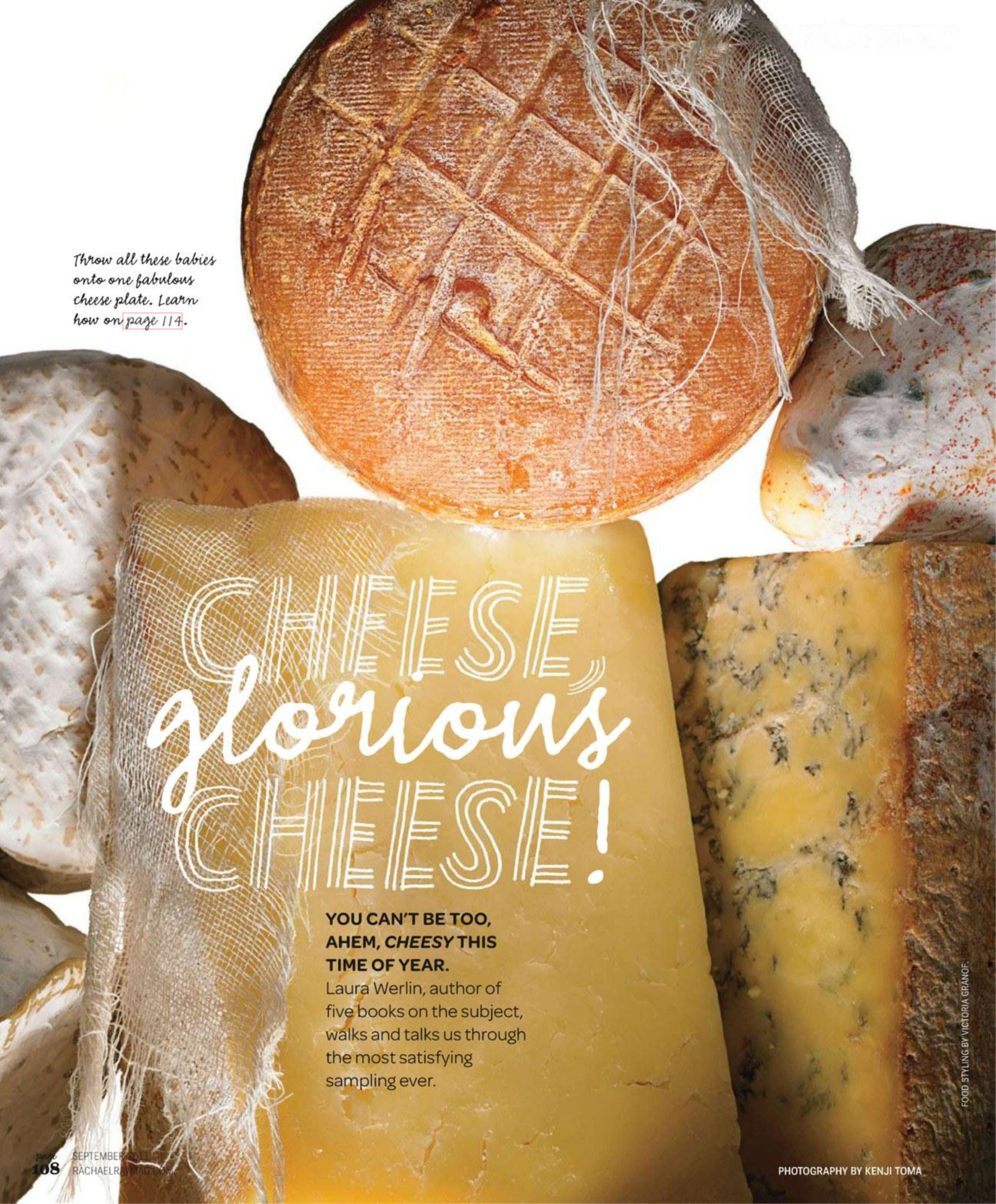
9 Party Like It's 1979 BUFFALO, NEW YORK

Shake your groove thing at The World's Largest Disco (November 26, from \$65, worldslargestdisco.com), an annual dance that draws 7,000 of the Saturday Night Fever-ish to the Buffalo Convention Center. Proceeds send cancer-stricken kids to camp.
♦ **INSIDER TIP:** Lacking a leisure suit? Pick up a cheap jumpsuit or a minidress at Betsy Ross Costumes (betsyrosscostumes.com) in the nearby town of Clarence.
♦ **WHERE TO STAY:** It's a short stumble in platform shoes from the dance floor to the Hyatt Regency Buffalo (doubles from \$199, buffalo.hyatt.com).



THIS PAGE
1. The Horton Hears a Who balloon at New York City's Macy's Thanksgiving Day Parade
2. Chickahominy Tribal Dancers in Virginia
3. The kids' race in Seattle
4. Fireworks in downtown Chicago





Throw all these babies
onto one fabulous
cheese plate. Learn
how on [page 114](#).

CHEESE, glorious CHEESE!

**YOU CAN'T BE TOO,
AHEM, CHEESY THIS
TIME OF YEAR.**

Laura Werlin, author of
five books on the subject,
walks and talks us through
the most satisfying
sampling ever.



Clockwise from top right: Cypress Grove Chevre Purple Haze; goat cheese with chives; goat cheese with fennel seeds and orange zest

GET YOUR *Goat*

Simple and tangy as morning yogurt, fresh goat cheese is a creamy contradiction: rich and light, mild and bright. Its tartness revs up the palate and also acts as a welcome refresher between bites of headier, stinkier cheeses. In the supermarket, find tasty, affordable goat cheese (also called *chèvre*) shrink-wrapped in 4- to 8-ounce disk or log shapes. A pristine white color means the *fresh* goat cheese is indeed fresh.

OUR PICKS: Herbs enhance the flavor: Roll a log in any combination of peppercorns, tarragon, chives, thyme, fennel seeds, orange zest and mint. Or buy one already gussied up: Flecked with fragrant lavender and fennel pollen, Cypress Grove Chevre Purple Haze (\$6.50 for 4 oz., cypressgrovechevre.com) is the cheese equivalent of a day spent running through wildflowers.

Cheddar IS BETTER

Cheddar is everyone's chum: So uniformly liked, so utterly dependable, you almost take it for granted. Naturally, nicely aged cheddar's full flavor shines on a cheese plate. (Look for varieties labeled "aged" or "vintage.") For an even deeper, earthier taste, seek out an english-style cheddar. You'll find the hunks looking like a flock of veiled brides, shrouded in the muslin or cheesecloth that allows the cheese to breathe and develop its fabulous taste.

OUR PICKS: Choose aged cheddars with complex flavors: Grafton Village Premium Vermont One-Year Cheddar (\$7 for an 8-oz. wheel, graftonvillagecheese.com) goes down sharp but ends mellow; english-style Cabot Clothbound Cheddar (\$25 for a 1-lb. wedge, shopcabot.com) is rich with grassy flavors and has a caramel finish; and Kerrygold Aged Cheddar (\$10 for an 8-oz. wedge, at grocery stores) has a velvety texture with a hint of butterscotch.

Clockwise from left:
Grafton Village Cheese
Premium Vermont One-
Year Cheddar; Cabot
Clothbound Cheddar;
Kerrygold Aged Cheddar




From top: gorgonzola dolce; BelGioioso CreamyGorg; Point Reyes Farmstead Cheese Company Original Blue

SING THE blues

Three words: Embrace the funk. Like anything truly interesting, blue cheese has its detractors. The big, bold *thwack* of round, sweet-sour, thank-you-mold flavor scares some people off—and attracts ardent fans. Newbies can start slow with the creamiest-looking ones, which are generally the gentlest—but note that a surplus of blue veins doesn't necessarily indicate a strong cheese! For a balanced plate, blue is essential: It's the tangy yin to the yang of milder crowd-pleasers.

OUR PICKS: BelGioioso creamy gorgonzola (\$10 per lb., at grocery stores) is a good starter blue—mild, with warm brown-butter notes. Both creamy and crumbly, with a slightly tart flavor, Point Reyes Original Blue (\$16 per lb., at specialty markets) tastes a lot like the solid form of blue cheese dressing. For something a little sweeter, try gorgonzola dolce (dolce means “sweet” in Italian). Magnifico!



Clockwise from
far left: aged
manchego; young
manchego; Cypress
Grove Creamline
Lamb Chopper;
Istara P'tit Basque

COUNT *Sheep*

Sheep's-milk cheese is the best friend you may not know yet. Cheddar and brie are cheese-plate stalwarts, but these buttery, snackable varieties are often overlooked. Shame, because cheesemongers consider them nearly perfect for their mellow yet complex taste. The words "aged," "vecchio" or "curado" indicate aging, which results in a sharper taste than younger, more floral sheep's-milk cheeses. If cheddars are the reliable violins of the cheese orchestra, sheep's-milks are the soulful cellos. The concert wouldn't be the same without them.

OUR PICKS: An aged manchego is firm and salty, while a younger manchego is sweet and mild. French petit basque (\$28 for a 1.2-lb. wheel, dibruno.com) has aspects of young and aged cheeses—both nutty and mellow. Cypress Grove Lamb Chopper (\$25 for a 16-oz. round, cypressgrovechevre.com) is in a class all its own, made in the style of a gouda and sweet as salted caramel.



Triple-Crème, TRIPLE THE FUN

To make an ultrarich triple-crème, cheesemakers pour in a hefty dose of cream. Think of it like a croissant that you slather with butter—sure, the pastry’s good on its own, but why stop there? Indeed, the butterfat in this cheese (75 percent minimum) is almost as high as that in butter itself. Brie, at a relatively lean 45 percent, is a decent substitute. But for total decadence, look for “triple-crème” on the label, as well as a pure white exterior. We suggest attacking this brie-on-steroids with a spoon.

OUR PICKS: The creamy center of Saint André (\$7 for a 7-oz. round, at grocery stores) has a slight tang, while Mt Tam (\$18 for a 10-oz. round, cowgirlcreamery.com for info) is butter in cheese’s clothing, with an earthy flavor. Explorateur (\$14 for an 8-oz. round, at grocery stores) is a little milder and creamier.

From top: Saint
André Triple-Crème;
Cowgirl Creamery Mt
Tam Triple-Cream;
Fromagerie du Petit-
Morin Explorateur
Triple-Crème

CHARM THEM WITH *Cheese!*

Our five featured fromages—each perfect on its own—become utterly sublime when put together and served with their best sidekicks.

Cheddar

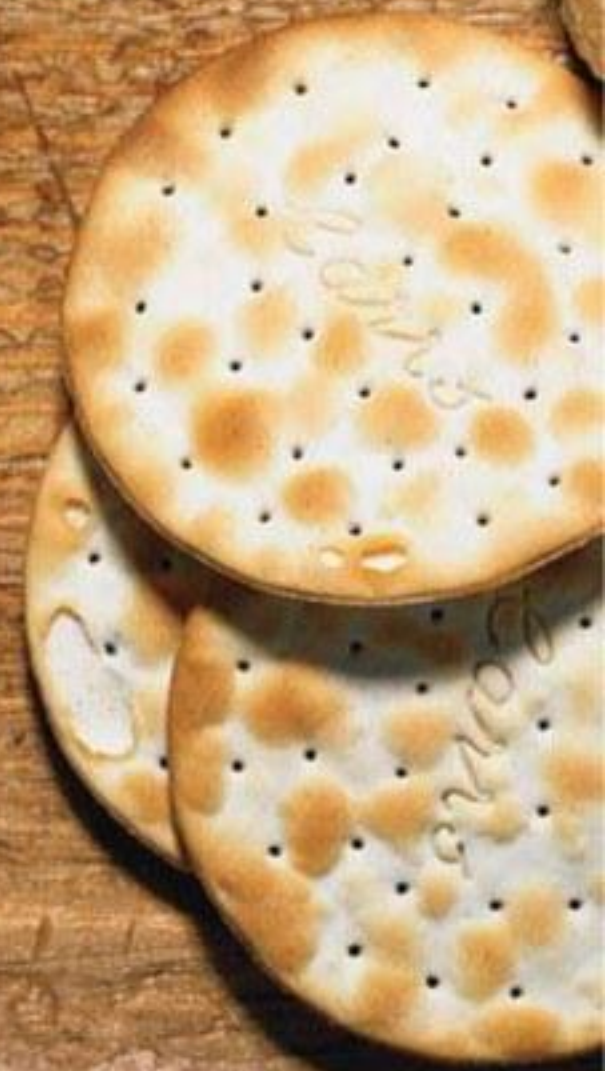
PAIRINGS

Strong english-style cheddars can stand up to bold, salty meats like salami (though garlicky ones will overtake the cheese's complex flavor). Walnuts bring out cheddar's earthiness.



Blue PAIRINGS

When serving a blue, think sweet: honey (its classic match), bittersweet chocolate, dried dates and even that seasonal standby, fruitcake.





Triple-Crème
PAIRINGS

Truth is, you don't want to muck up an already perfect triple-crème with anything fancy. For textural contrast, munch on a handful of hazelnuts.



Goat
PAIRINGS

Tart dried fruits like apricots or cranberries complement the tang of goat cheese. Crumbly, buttery pine nuts are small enough to press right into the cheese.



LONG LIVE CHEESE!

When the party's over, take good care of your leftovers.

- > Soft cheeses: Leave them unwrapped in an airtight container, with all but one corner closed.
- > Semi-firm and hard cheeses: Wrap first in parchment or wax paper, then cover with plastic wrap.
- > Store all cheeses in the fridge drawer. They like a more humid environment.
- > Wrap each cheese separately. Resist the temptation to throw all of them into one bag after the party and call it a night.

THE CRACKER MYTH

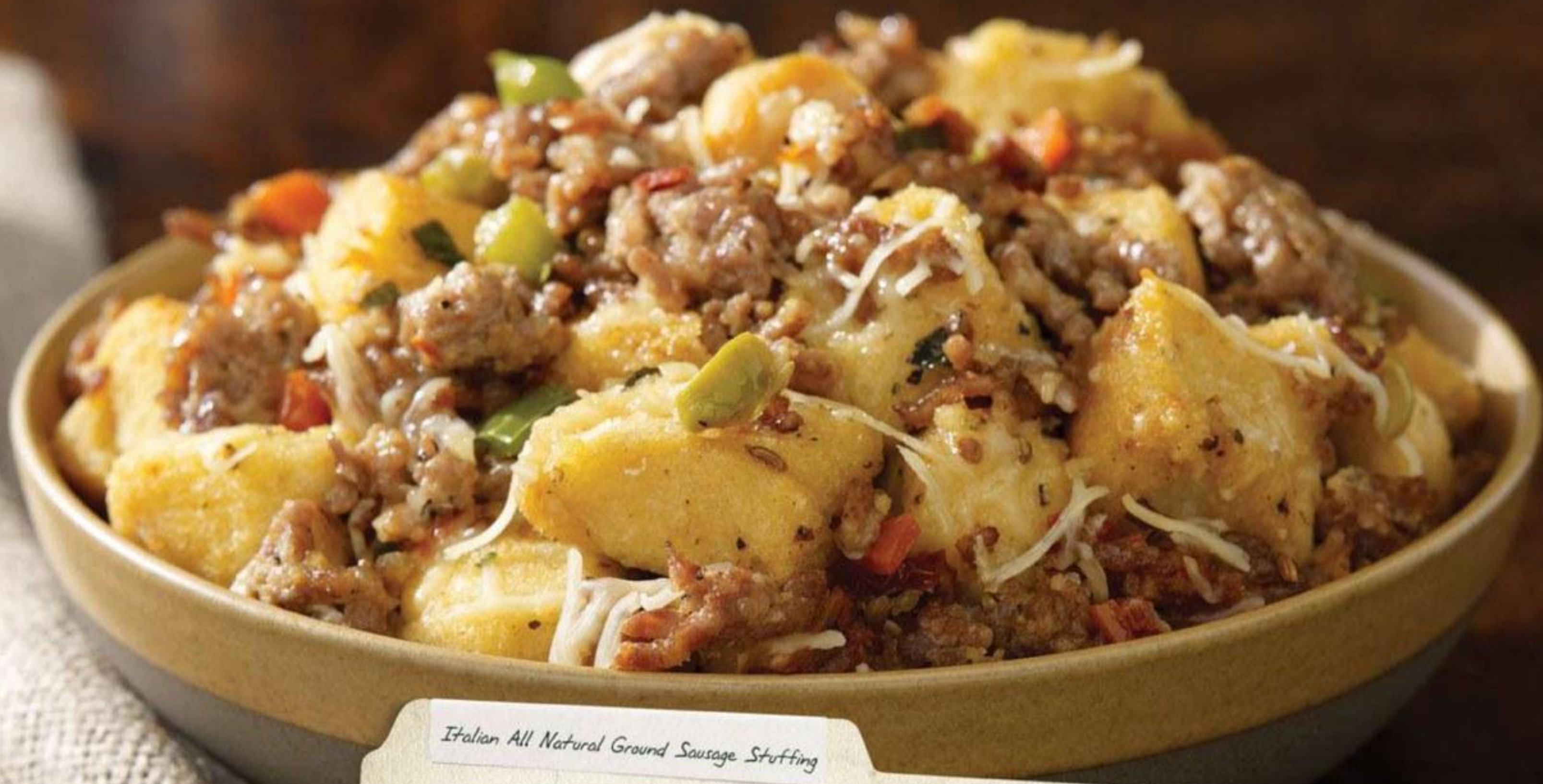
Contrary to popular wisdom, not every cheese should be eaten with bread or crackers. Harder cheeses don't have much moisture, so the combination can be unappetizingly dry. Eat those on their own and save the carbs for creamier cheeses. (Find the winners of our cracker taste test on [page 74](#).)



Sheep's-Milk PAIRINGS

Take a cue from Spanish tapas bars and serve sheep's-milk cheese with sweet, slightly tart membrillo (quince paste), available at cheese shops and many supermarkets. Roasted almonds bring out the cheese's nutty, salty flavors.

WHAT'S THE SECRET TO BETTER TASTING STUFFING? BETTER SAUSAGE.



Italian All Natural Ground Sausage Stuffing

- 1 pkg. Johnsonville® Mild Italian Sausage (Ground or de-cased links)
- 1/4 cup olive oil, separated
- 2 loaves focaccia bread (12 oz. each), cut into 1-in. cubes
- 1 tsp coarse ground pepper
- 1 cup Parmesan cheese, shredded
- 1 small green pepper, diced
- 1/2 cup oil-packed sun-dried tomatoes, chopped
- 5 large leaves fresh basil, chopped
- 2 garlic cloves, minced
- 2 eggs
- 1 1/2 cups water or white wine
- 1/4 cup butter, cubed

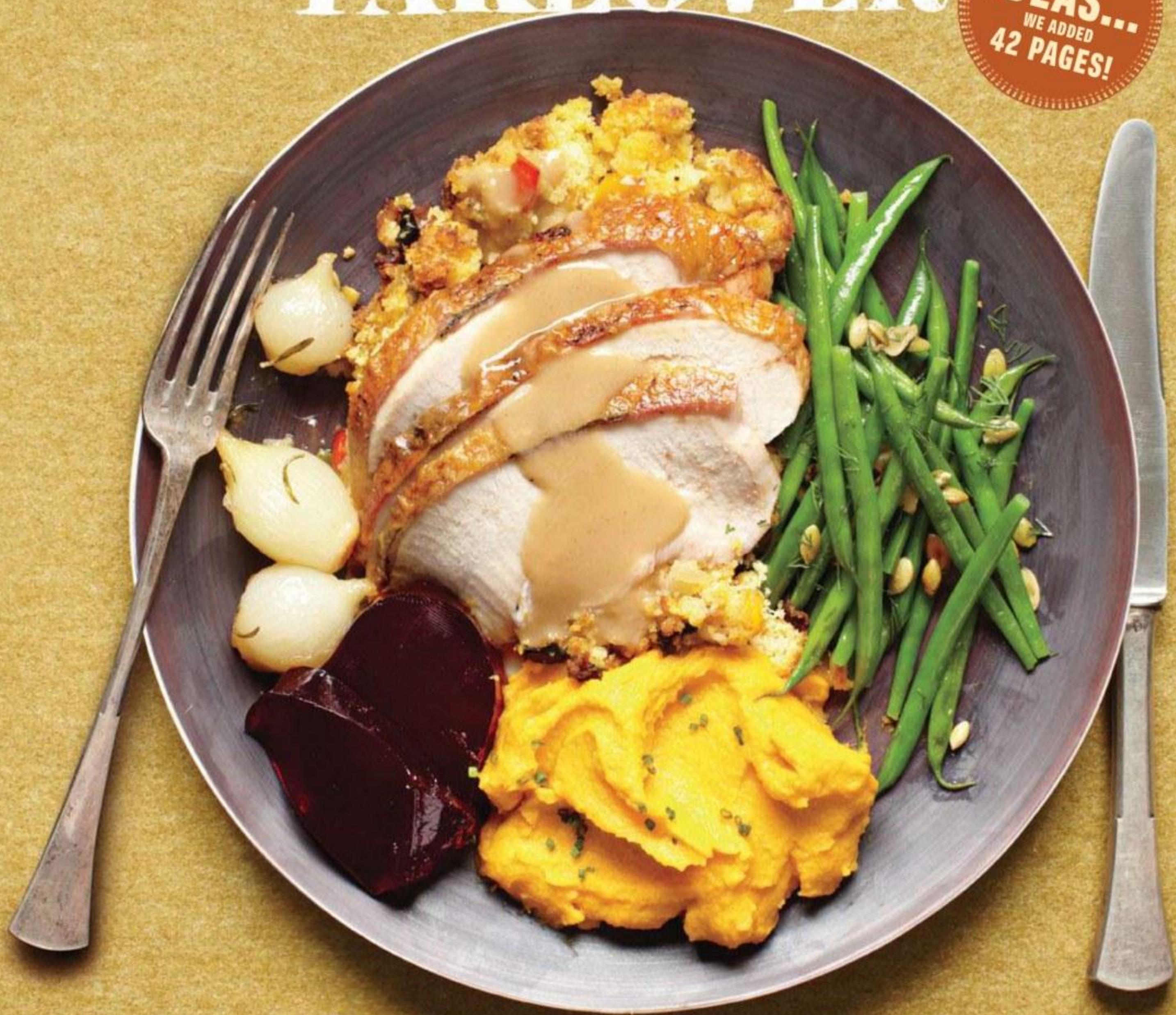
In a skillet, cook and crumble sausage in 1 tbsp. olive oil until no longer pink (160°F), set aside. In a large bowl, combine bread cubes and the remaining oil. Sprinkle with pepper, toss to coat. Transfer to a greased 15-in. x 10-in. baking pan. Bake at 350°F for 10 minutes or until crisp and lightly browned, stirring once. Remove pan to a wire rack to cool slightly. In a very large bowl, combine the bread cubes, reserved sausage, Parmesan cheese, green pepper, sun-dried tomatoes, basil and garlic. Combine eggs and water, pour over bread mixture and toss to coat. Transfer to a buttered 13-in. x 9-in. baking dish. Dot with butter. Bake, uncovered, at 350°F for 35-40 minutes or until hot.

More great recipes and savings at JohnsonvilleKitchens.com



TURKEY DAY TAKEOVER

WE HAD SO MANY
IDEAS...
WE ADDED
42 PAGES!



We made a big deal over Thanksgiving so you don't have to! Whether you're cooking for a crowd, hosting for the very first time or stressing over what to make for your newly vegetarian daughter, you can bet your bird there's a game plan here for you. We've got nine menus for every taste, and 47 recipes you can mix and match to create your own tradition. And if you're just looking for one special dish to bring to the gathering, may we suggest one of the side dishes starting on [page 140?](#)

[TURKEY & GRAVY 124](#) [STUFFINGS 130](#) [RELISHES 136](#)
[SIDES 140](#) [DESSERTS 148](#)

PHOTOGRAPHY BY JOSÉ PICAYO



WHAT TO SERVE

- | | | | |
|-------------------------------------|-----|-----|--------------------------------------|
| KISS-OF-LEMON ROAST TURKEY | 127 | 113 | CARAMEL APPLE-SWEET POTATO CASSEROLE |
| OLD-FASHIONED PAN GRAVY | 127 | 115 | SAUTÉED GREEN BEANS |
| CLASSIC BREAD STUFFING WITH SAUSAGE | 133 | | WITH TOASTED PUMPKIN SEEDS |
| CRAN-RASPBERRY SAUCE | 139 | 157 | GRANOLA-CRUSTED PUMPKIN PIE |

(For more menu ideas, see page 158.)

MENU ONE

FOR FIRST TIMERS





WHAT TO SERVE

| | |
|---|---|
| GARLIC-RUBBED GRILLED TURKEY 127 | 145 CREAMED BABY PEAS & PEARL ONIONS |
| MIXED MUSHROOM SKILLET GRAVY 129 | 147 POTATO-TURNIP MASH WITH |
| DOUBLE-PEPPER CORNBREAD STUFFING 135 | CRISPY FRIED SHALLOTS |
| ROASTED PEAR CHUTNEY 139 | 153 TOASTED MARSHMALLOW SWEET POTATO PIE |
| ROASTED ACORN SQUASH WITH BROWN BUTTER 143 | 155 WALNUT-APPLE CRISP WITH NUTMEG CREAM |

(For more menu ideas, see page 158.)

MENU TWO

FARMERS' MARKET FEAST





WHAT TO SERVE

- | | |
|---|--------------------------------------|
| MUSTARD-MARINATED ROAST TURKEY 127 | 115 PAN-ROASTED BROCCOLI & CHESTNUTS |
| LEMONY CREAM GRAVY 127 | 117 LITTLE GLAZED ONIONS |
| FRUITED BRIOCHE STUFFING 133 | 117 APPLE & JICAMA SLAW |
| ORANGE COMPOTE WITH CANDIED CRANBERRIES 139 | 151 CIDER-SPICED APPLE PIE |
| GINGERED CARROT-PARSNIP PUREE 143 | 157 CHOCOLATE BREAD PUDDING |

(For more menu ideas, see page 158.)



MENU THREE

GOOD & PLENTY







OH-SO-TENDER

TURKEY

Recipes by Tracey Seaman



BETTER WITH BACON

PANCETTA-BASTED
ROAST TURKEY

TURKEY & GRAVY

Pick a bird, any bird. We'll show you how to slather it with tasty herbs, then give you the choice to roast or grill it. No matter which recipe you choose, the star of the show is ready for its close-up. Nip, tuck and butter up.

KISS-OF-LEMON ROAST TURKEY

SERVES 12 **PREP** 15 MIN (PLUS RESTING)
ROAST 2½ HR

Even first-timers will have success with this basic bird! For the most flavorful stock ever (p. 129), we add the turkey wings, so we tell you how to cut them off in this recipe. Can't be bothered? Just tuck the wings under the bird instead. For a crowd of 16 to 20 people, buy a 20- to 24-lb. turkey and cook it for about 1 hour longer once the oven temperature is lowered to 350°.

- 1 turkey (14 to 16 lbs.), rinsed and patted dry (giblets and neck reserved for Easy Turkey Stock, p. 129)
- 4 tbsp. butter, at room temperature
- 1 lemon, zested and halved
- 2 onions, root ends discarded, then halved with skin on
- 2 tsp. dried thyme
- Coarse salt and pepper

1. Place the turkey in a large roasting pan. Using kitchen shears, cut off the first two joints of the wing, leaving the drumettes attached to the bird (reserve the wings for turkey stock). Let the turkey come to room temperature for 1 to 2 hours.
2. In a small bowl, mash together the butter and lemon zest with a fork. Smear the butter mixture all over the turkey. Squeeze lemon juice over the bird and put the lemon halves in the cavity. Place 2 onion halves in the turkey cavity, and the others in the pan. Sprinkle the thyme, salt and pepper over the turkey.
3. About 20 minutes before roasting, position a rack in the lowest part of the oven and preheat to 400°. Tie the legs of the turkey together. Transfer to the oven and roast for 1 hour. Rotate the pan a half-turn, lower the temperature to 350° and roast for 1 hour longer. After the second hour, using a bulb baster or brush, baste the turkey with the pan juices. Continue roasting, basting once or twice, until the bird registers 150° to 155° on an instant-read thermometer inserted into the inner thigh, about 30 minutes longer. Using tongs or a sturdy spatula and a two-pronged fork, tilt the turkey to pour any juices from the cavity into the pan.
4. Transfer the turkey to a large carving board, tent with foil and let rest for 30 minutes before carving and while you make gravy (at right).

**FIND
OUT
MORE!**
SEE TIP
ON P. 167

GRAVY FOR A ROASTED BIRD

OLD-FASHIONED PAN GRAVY

MAKES ABOUT 5½ CUPS **PREP** 5 MIN **COOK** 15 MIN

If you like a thicker gravy, cook it longer to reduce it. For a thinner consistency, simply stir in more stock or broth at the end of cooking. If you get lumps in your gravy, strain it through a fine sieve.

- 2½ cups pan drippings
- Ice cubes (optional)
- 4 cups Easy Turkey Stock (p. 129) or 2 cups chicken broth and 2 cups water, plus more for drippings if needed
- ¾ cup flour
- Salt and pepper

1. Discard any onion skins from the turkey roasting pan and pour the drippings and solids into a 1-qt. measuring cup. Let the liquid settle (throw in a few ice cubes to speed up the separation process, if desired). Skim off and discard the fat from the surface. You should have 2 to 2½ cups of defatted drippings (add stock or broth, if necessary, to equal 2½ cups). Return the pan drippings and solids to the roasting pan.
2. Place the flour in a medium bowl. Using a fork, gradually stir in 1 cup turkey stock. (If the stock is hot, add it very slowly to prevent lumps from forming.) Gradually mix in ½ cup more stock.
3. Set the roasting pan on 2 burners over medium-high heat. Scrape up any browned bits at the bottom of the pan and bring the drippings to a simmer. Whisk in the flour paste and bring to a simmer, whisking constantly. Gradually whisk in the remaining 2½ cups turkey stock and boil, whisking, until thickened, about 12 minutes. Season to taste with salt and pepper.

Variations:

LEMONY CREAM GRAVY Using a vegetable peeler, remove the zest of 1 lemon in strips. Add to the roasting pan when you pour in the defatted drippings in Step 1. Continue the recipe, whisking ¾ cup heavy cream and 2 tsp. chopped fresh thyme into the finished gravy in Step 3. Discard the lemon zest just before serving.

BITS O' BACON GRAVY Add 2 oz. cooked pancetta or bacon to the roasting pan before adding the flour paste in Step 3. Cook, stirring, over medium-high heat for 2 minutes. Continue the recipe as directed.

FLAVOR UP YOUR BIRD!

These easy marinades and rubs add naturally delicious flavor. They work on a roasted or grilled turkey.

Pancetta-Basted Turkey

In a large skillet, cook 6 oz. thinly sliced pancetta over medium heat until the fat is rendered but the pancetta is not crisp, 3 to 4 minutes. Reserve the fat and let the pancetta cool. With your fingers, carefully loosen the turkey skin away from the meat, from the breast down over the legs and thighs (or, if you're grilling parts, just do this to the breast). Insert the pancetta. Insert about 10 extra-large sage leaves on top of the pancetta. For a whole bird, tie the turkey's legs together. Brush the pancetta fat all over the bird. Season well with coarse salt and pepper. Follow the recipe for Kiss-of-Lemon Roast Turkey or Fresh Herb Grilled Turkey from Step 3.

Mustard-Marinated Turkey

In a large screwtop glass jar, shake together ¼ cup spicy brown or country dijon mustard, 3 tbsp. lemon juice, 2 tbsp. cider vinegar, 1 tsp. paprika, 1 tsp. herbes de provence and ½ tsp. pepper. Add ½ cup EVOO and shake again. Place the turkey or turkey parts in a brining bag or kitchen trash bag, leaving the top open. Pour in the marinade and rub it all over the bird. Seal the bag, squeezing out most of the air, and refrigerate for at least 12 or up to 24 hours. Transfer the turkey to a roasting pan. Drizzle a little marinade over the bird and let rest at room temperature for 1 to 2 hours. Follow the recipe for Kiss-of-Lemon Roast Turkey or Fresh Herb Grilled Turkey from Step 3.

Garlic-Rubbed Turkey

In a large screwtop glass jar, shake together ¾ cup red wine vinegar, 2 tbsp. coarsely chopped garlic, 2 tsp. coarse salt and 1 tsp. pepper. Add 1¼ cups EVOO and shake again. Place the turkey in a brining bag or kitchen trash bag, leaving the top open. Pour in the marinade; rub it all over the bird. Seal, squeezing out most of the air; refrigerate for 12 or up to 24 hours. Transfer the turkey to a roasting pan and let rest at room temperature for 1 to 2 hours. Follow the recipe for Kiss-of-Lemon Roast Turkey or Fresh Herb Grilled Turkey from Step 3.



FIRE IT UP
FRESH HERB
GRILLED TURKEY

TURKEY & GRAVY

FRESH HERB GRILLED TURKEY

SERVES 12 **PREP** 15 MIN (PLUS RESTING)

GRILL 1 HR 10 MIN

- 2 boneless breast halves, 2 thighs and 2 drumsticks of a 14- to 16-lb. turkey, rinsed and patted dry (giblets, neck and 2 wings reserved for turkey stock, far right)
- 2 cloves garlic
- 2 lightly packed cups flat-leaf parsley sprigs
- ½ cup fresh rosemary leaves
- ¼ cup fresh thyme leaves
- ¼ cup EVOO, plus more for grilling
- Coarse salt and pepper

1. Arrange the turkey parts on a large rimmed baking sheet. Let come to room temperature for 1 hour.

2. Meanwhile, using a food processor, pulse the garlic until chopped bits stick to the bowl. Add the parsley and coarsely chop. Add the rosemary, thyme, ¼ cup EVOO, 1 tbsp. salt and 1 tsp. pepper and pulse until finely chopped but not smooth. Using your hands, slather the herb paste on the turkey parts.

3. Preheat a gas grill to medium (350°). Brush the hot grill grate clean, then grease it with a bunched-up paper towel dipped in EVOO. Add the turkey parts skin side up, cover the grill and cook for 30 minutes, adjusting the heat as necessary to maintain a temperature of 350° to 375°. Flip the turkey parts and cook for 20 minutes, then flip again and cook until the meat registers 150° to 155° on an instant-read thermometer, 10 to 20 minutes longer (breasts will take about 10 minutes longer than thighs and drumsticks).

4. Transfer the turkey parts to a large carving board, tent with foil and let rest for at least 15 minutes before carving, while you make the gravy (near right).

GRAVY FOR A GRILLED BIRD

MIXED MUSHROOM SKILLET GRAVY

MAKES ABOUT 4 CUPS **PREP** 10 MIN **COOK** 30 MIN

When you don't have a roasting pan full of pan drippings and browned bits, how do you make a nice, rich gravy for your grilled bird? You cook down a flavorful mix of earthy mushrooms with stock (preferably homemade).

- 6 tbsp. butter
- 2 shallots, finely chopped
- 1 lb. mixed mushrooms, trimmed and sliced
- ⅓ cup dry white wine or sherry
- ½ cup flour
- 4 cups Easy Turkey Stock (at right) or 2 cups chicken broth and 2 cups water
- Salt and pepper
- 3 tbsp. finely chopped flat-leaf parsley

1. In a large skillet, melt 3 tbsp. butter over medium-high heat. Add the shallots and cook, stirring often, until softened, about 5 minutes. Add half of the mushrooms to the pan and cook, stirring occasionally, until golden, about 5 minutes. Transfer to a plate. Repeat with the remaining 3 tbsp. butter and mushrooms. Return the first batch of mushrooms to the pan.

2. Stir in the wine and cook, stirring occasionally, until almost evaporated. Sprinkle in the flour and cook, stirring, for 1 minute. Stir in the turkey stock and bring to a boil, stirring constantly; lower the heat and simmer until thickened, 3 to 5 minutes.

3. Season the gravy with salt and pepper. Stir in the parsley. Keep warm, or reheat when ready to serve.

STOCK IT TO ME!

Homemade stock, which is a cinch to make, adds a rich flavor to your gravy that will knock your socks off.

Easy Turkey Stock

MAKES 6 TO 7 CUPS **PREP** 10 MIN **COOK** 2½ HR

- Turkey neck, giblets (discard the liver) and wings
- 1 onion, quartered, with skin on
- 1 celery rib, cut into 2-inch pieces
- 1 carrot, cut into 2-inch pieces
- Handful herb sprigs, such as parsley and thyme
- ½ tsp. coarse salt
- ¼ tsp. whole black peppercorns or cracked black pepper

Place all ingredients in a 4-qt. saucepan. Pour in 2½ qt. cold water. Bring to a simmer over medium heat, lower the heat to low, partially cover and simmer gently for 2½ hours. Strain out the solids before using.

TENDER TURKEY TIPS

+ The day before, remove the neck and giblets and make an easy homemade stock (above) for the gravy. (Too much to do? Just use chicken broth!)

+ Take your turkey out of the refrigerator 1 to 2 hours before cooking to come to room temp.

For the roaster:

+ Fill the turkey cavity with aromatics and cook your stuffing separately in a casserole to get an evenly cooked bird.

+ Check the meat for doneness in any of these ways: 1) Pierce between the leg and thigh with a fork. If the juices are still pink, keep roasting; if they run clear, done! 2) Tug on a leg—the joint should feel loose enough to pull right out. 3) Insert an instant-read thermometer in several areas of the bird—it should register between 150° and 155° (the temperature of the meat will increase 5 to 10 degrees while it rests).

For the griller:

+ Grill the bird in parts, not whole—this ensures even cooking and allows you to move it around on the grill to prevent scorching.

+ Have your butcher cut the turkey into parts if you don't want to do the deed yourself.

+ Watch the thermostat on your grill or place an oven thermometer right on the grill grate. Adjust the temperature as needed to keep the heat even.





SHOWSTOPPER

STUFFINGS

Recipes by Jean Galton



THAT'S THE STUFF!

(top to bottom)
CLASSIC BREAD WITH SAUSAGE,
WILD RICE & MUSHROOM,
FRUITED BRIOCHE

STUFFINGS

Bread, rice, cornbread...it's all good! Whatever your family craves, we've got five fully loaded, easy-bake favorites. So go ahead and stuff yourself.

CLASSIC BREAD STUFFING WITH SAUSAGE

SERVES 8 PREP 35 MIN BAKE 1 HR

- 1 lb. good-quality white, multigrain or sourdough bread, cut into 1-inch cubes (about 10 cups)
- 1 lb. bulk pork sausage
- 4 tbsp. butter
- 3 ribs celery, chopped
- 2 large onions, chopped
- 2 cups chicken broth
- 1 large egg, beaten
- ½ cup dried cranberries
- ½ cup chopped fresh parsley
- 1 tbsp. chopped fresh sage or 1 tsp. dried sage
- Salt and pepper

1. Preheat the oven to 325°. Grease a 9-by-13-inch baking dish. Spread the bread cubes on a baking sheet and bake until lightly toasted, 15 to 20 minutes. Transfer the bread to a large bowl.
2. Meanwhile, in a large skillet, cook the sausage over medium-high heat, breaking up the meat with a wooden spoon, until browned, about 5 minutes. With a slotted spoon, transfer the sausage to the bread. Discard all but 2 tbsp. of the drippings from the skillet.
3. Melt the butter in the reserved drippings in the skillet. Add the celery and onions and cook over medium-low heat, stirring occasionally, until softened, about 8 minutes. Scrape into the bowl with the bread and add the chicken broth, egg, cranberries, parsley, sage, 1½ tsp. salt and ½ tsp. pepper. Mix well and transfer to the prepared baking dish. Cover with greased foil and bake until hot, about 45 minutes. Uncover and bake until browned and crisp, about 15 minutes.

WILD RICE & MUSHROOM STUFFING

SERVES 8 PREP 1 HR BAKE 1 HR

- 2 large leeks, white and green parts separated and well rinsed
- 4½ cups chicken or vegetable broth
- 2 cups wild and whole grain rice mix
- 7 tbsp. butter
- Salt and pepper
- ¾ cup sliced almonds
- 1 lb. mixed sliced mushrooms (such as cremini, oyster, morels, shiitake)
- ½ cup dried currants
- ½ cup chopped fresh parsley
- 2 tbsp. grated lemon zest (from 2 lemons)
- ¾ tsp. ground allspice

1. In a large saucepan, combine the leek greens, chicken broth, rice mix, 2 tbsp. butter and ½ tsp. salt. Bring to a boil, lower the heat, cover and simmer until the liquid is mostly absorbed and the rice is cooked, about 50 minutes. Discard the leek greens and scrape the rice mixture (including any liquid) into a large bowl.
2. Preheat the oven to 350°. Grease a 9-by-13-inch baking dish. Spread the almonds on a baking sheet and bake until toasted, about 8 minutes. Add to the rice.
3. Meanwhile, chop the leek whites. In a large skillet, melt 2 tbsp. butter over medium heat. Add the leek whites and cook until tender, about 5 minutes. Transfer to the rice. Melt the remaining 3 tbsp. butter in the skillet and add the mushrooms. Cook, stirring occasionally, until nicely browned, about 12 minutes. Scrape into the bowl with the rice and add the currants, parsley, lemon zest, allspice, 1 tsp. salt and ½ tsp. pepper. Mix well and transfer to the prepared baking dish, patting the stuffing down. Cover with greased foil and bake until hot, about 45 minutes. Uncover and bake until lightly browned, about 15 minutes.

FRUITED BRIOCHE STUFFING

SERVES 12 PREP 35 MIN BAKE 1 HR

- 1 lb. brioche or challah bread, cut into 1-inch cubes (about 10 cups)
- 1 cup walnuts
- 4 tbsp. butter
- 3 large shallots, finely chopped (¾ cup)
- 2 large firm-ripe pears, cored and chopped
- 1 cup diced dried figs
- 1 cup diced dried peaches or apricots
- 1 cup dried cherries
- 2 cups chicken or vegetable broth
- 1 large egg, beaten
- 1½ tbsp. chopped fresh thyme or 1½ tsp. dried thyme
- Salt and pepper

1. Preheat the oven to 350°. Grease a 9-by-13-inch baking dish. Spread the bread and walnuts on separate baking sheets and bake until lightly toasted (about 15 minutes for the bread and 10 minutes for the walnuts). Transfer to a large bowl.
2. Meanwhile, in a large skillet, melt the butter over medium heat. Add the shallots and cook, stirring occasionally, until softened, about 3 minutes. Add the pears and cook until softened, about 5 minutes. Stir in the figs, dried peaches and dried cherries and cook for 1 minute. Scrape into the bowl with the bread and add the chicken broth, egg, thyme, 1½ tsp. salt and ½ tsp. pepper. Mix well and transfer to the prepared baking dish. Cover with greased foil and bake until hot, about 45 minutes. Uncover and bake until browned and crisp, about 15 minutes.



BREAD WINNERS
(left to right)
OYSTER WITH FRESH HERBS,
DOUBLE-PEPPER CORNBREAD

STUFFINGS

OYSTER STUFFING WITH FRESH HERBS

SERVES 8 PREP 25 MIN BAKE 50 MIN

- 1 large baguette (1 lb.), cut into 1-inch cubes (about 10 cups)
- 4 tbsp. butter
- 3 ribs celery, thinly sliced
- 1 large bunch scallions, thinly sliced
- 2 cups chicken broth
- 2 containers (10 oz. each) freshly shucked oysters, quartered if large (about 2 cups) and liquid reserved
- ½ cup chopped fresh parsley
- 1 tbsp. chopped fresh tarragon
- 2 tsp. smoked or regular paprika
- Salt and pepper

1. Preheat the oven to 350°. Grease a 9-by-13-inch baking dish. Spread the bread cubes on a baking sheet and bake until lightly toasted, about 10 minutes. Transfer to a large bowl.

2. Meanwhile, in a large skillet, melt the butter over medium-high heat. Add the celery and scallions and cook, stirring occasionally, until softened, about 5 minutes. Scrape into the bowl with the bread and add the chicken broth, oysters with liquid, parsley, tarragon, paprika, 1½ tsp. salt and ½ tsp. pepper. Mix well and transfer to the prepared baking dish. Cover with greased foil and bake until hot, about 35 minutes. Uncover and bake until browned and crisp, about 15 minutes.

DOUBLE-PEPPER CORNBREAD STUFFING

SERVES 8 PREP 30 MIN BAKE 1 HR

- 1 batch Skillet Cornbread (below) or 1¼ lbs. store-bought cornbread, cut into 1-inch chunks (about 8 cups)
- 6 slices bacon
- 2 tbsp. butter
- 2 mixed bell peppers (red, yellow or orange), seeded and chopped
- 1 large sweet onion, chopped
- 1 poblano chile, seeded and chopped
- 1 cup chicken broth
- 3 large eggs, beaten
- 2 tsp. chopped fresh rosemary
- Salt and pepper

1. Preheat the oven to 350°. Spread the cornbread on a baking sheet and bake until toasted but not dry, about 15 minutes. Let cool, then transfer to a large bowl.

2. Meanwhile, grease a 9-by-13-inch baking dish. In a large, heavy skillet, cook the bacon over medium-high heat until crisp, about 5 minutes. Drain on paper towels. Crumble the bacon and add to the cornbread. Melt the butter in the drippings in the skillet and add the bell peppers, onion and poblano. Cook, stirring occasionally, until lightly browned, about 10 minutes. Scrape into the bowl with the cornbread and add the chicken broth, eggs, rosemary, 1 tsp. salt and ½ tsp. pepper. Mix gently and transfer to the baking dish. Cover with greased foil and bake until hot, about 45 minutes. Uncover and bake until browned and crisp, about 15 minutes.

STUFFING STARTER

Make this homemade cornbread for your stuffing (above right)—or have it on its own for breakfast!

Skillet Cornbread

SERVES 4 TO 6 PREP 15 MIN BAKE 25 MIN

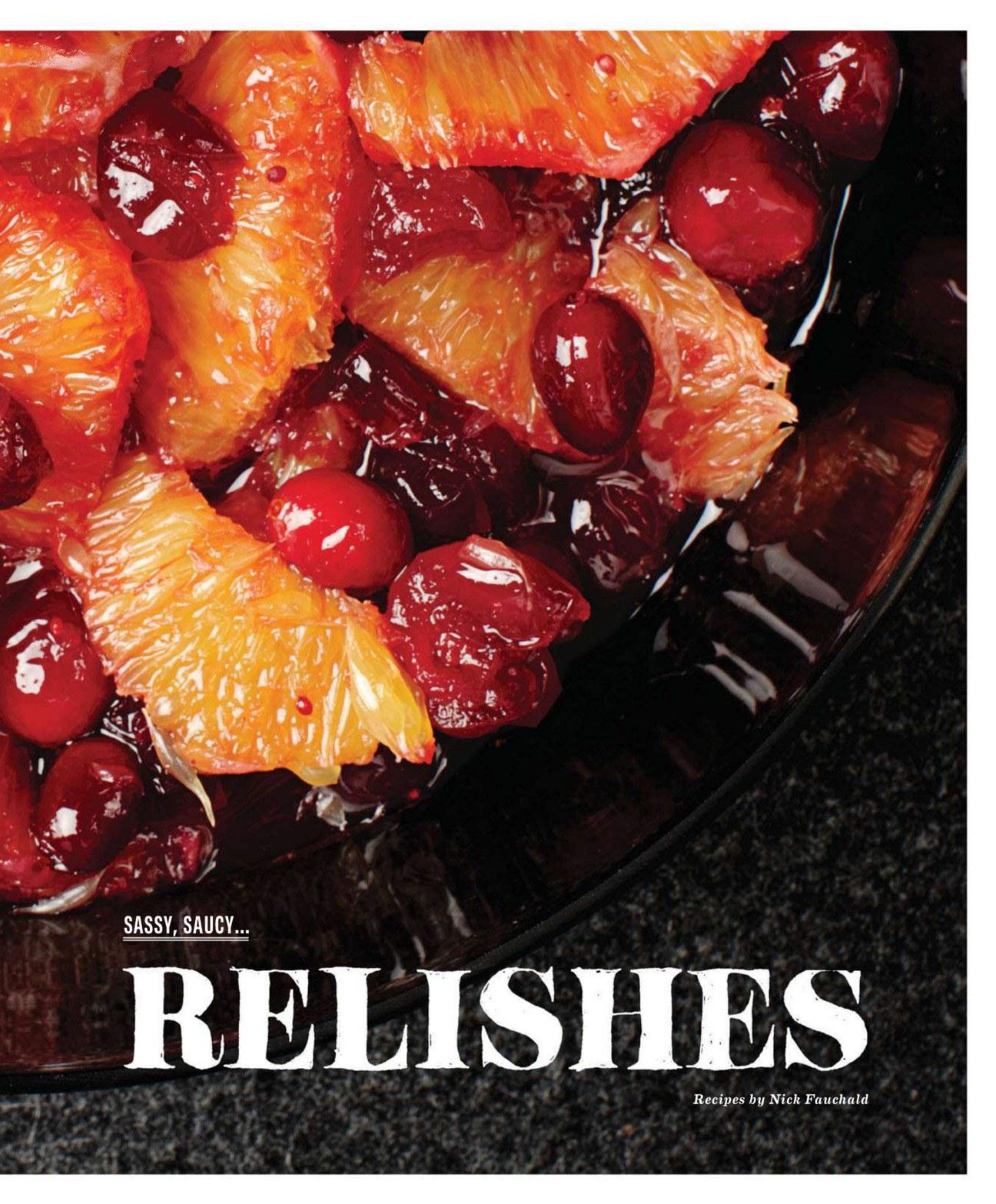
- 3 tbsp. butter
- 1 cup medium-grind yellow cornmeal
- ½ cup whole wheat flour
- 1 tbsp. sugar
- ¾ tsp. baking soda
- Salt and pepper
- 1¾ cups well-shaken buttermilk
- 2 large eggs

1. Preheat the oven to 425°. In a 9-inch cast-iron or other heavy ovenproof skillet, melt the butter over medium-low heat.

2. Meanwhile, in a large bowl, whisk together the cornmeal, flour, sugar, baking soda, ½ tsp. salt and ¼ tsp. pepper. In a medium bowl, whisk together the buttermilk and eggs and stir into the dry mixture.

3. Swirl the butter around the skillet to coat the inside, then pour into the dry mixture. Stir just until moistened, then pour the batter into the skillet. Bake until golden, 20 to 25 minutes.





SASSY, SAUCY...

RELISHES

Recipes by Nick Fauchald



RED-HOT

(left to right)

APPLE-ALMOND CRANBERRY RELISH,
ROASTED PEAR CHUTNEY,
RUBY PORT CRANBERRY JELLY,
CRANBERRY-LIME RELISH,
ORANGE COMPOTE
WITH CANDIED CRANBERRIES,
CRAN-RASPBERRY SAUCE

SAUCES

Just a spoonful of relish jazzes up your T-Day plate. Tart. Sweet. Crunchy. Jiggly. Now that's a touch of delish.

APPLE-ALMOND CRANBERRY RELISH

SERVES 8 TO 10 PREP 10 MIN COOK 25 MIN

- 1 bag (12 oz.) fresh or frozen cranberries
- 3 granny smith apples, peeled and cut into small pieces
- ½ cup pure maple syrup
- 1 cup apple cider
- ¼ cup cider vinegar
- ¼ cup fresh lemon juice
- 1 tsp. thyme leaves
- 1 tsp. grated fresh ginger
- ½ tsp. ground cinnamon
- ½ tsp. salt
- 1 bay leaf
- 1 cup slivered almonds, toasted

1. In a large saucepan, bring everything but the almonds to a boil. Lower the heat, partially cover and simmer over medium heat, stirring occasionally, for 20 minutes. Discard the bay leaf.
2. Pour the cranberry mixture into a bowl. Cover and chill. Stir in the almonds just before serving.

ROASTED PEAR CHUTNEY

SERVES 8 TO 10 PREP 15 MIN COOK 15 MIN

- 6 tbsp. dark brown sugar
- 1 tbsp. fresh lemon juice
- ¼ tsp. ground cinnamon
- 3 ripe bosc pears—peeled, cored, quartered
- 1 cup chopped red onion
- ½ cup dried currants or golden raisins
- ¼ cup cider vinegar
- ¼ cup honey
- 1 tsp. minced fresh rosemary
- 1 tsp. grated fresh ginger
- ¼ tsp. crushed red pepper

1. Preheat the oven to 400°. Grease a rimmed baking sheet. In a bowl, whisk together 1 tbsp. brown sugar, the lemon juice and cinnamon. Add the pears; toss until coated. Arrange the pears on the baking sheet; roast until tender, about 15 minutes. Cool slightly; cut into ½-inch cubes.
2. Meanwhile, in a medium saucepan, bring the remaining ingredients and 5 tbsp. brown sugar to a boil; simmer for 5 minutes. Transfer to a bowl.
3. Stir the pears into the bowl and let cool to room temperature. Cover and refrigerate until chilled.

**FIND
OUT
MORE!**
SEE TIP
ON P. 167

RUBY PORT CRANBERRY JELLY

SERVES 8 TO 10 PREP 10 MIN (PLUS SETTING)
COOK 20 MIN

- 3 bags (12 oz. each) fresh or frozen cranberries
- 2 cups sugar
- 2 cups ruby port
- 1 lemon, zested in strips
- 2 tsp. aniseeds or 4 star anise pods
- 1 Cooking spray
- 3 envelopes (¼ oz. each) unflavored gelatin

1. Line a colander with cheesecloth or damp paper towels and place over a bowl. In a large pot, bring 2 cups water, the cranberries, sugar, port, lemon zest and aniseeds to a boil. Lower the heat, partially cover and simmer, stirring occasionally, until the cranberries burst, 12 to 15 minutes. Pour into the colander, pressing with a spoon to extract all the juice; discard the solids.
2. Coat a decorative gelatin mold or loaf pan with cooking spray. In a small saucepan, stir the gelatin into 1 cup cold water and let sit until softened, about 1 minute. Heat the gelatin mixture over medium heat, stirring, until dissolved, about 2 minutes. Whisk the gelatin mixture into the cranberry liquid and pour into the prepared mold. Let cool to room temperature, then cover with plastic wrap and refrigerate until set, at least 6 hours.
3. Run a thin knife around the perimeter of the gelatin and unmold onto a platter.

CRANBERRY-LIME RELISH

SERVES 8 TO 10 PREP 10 MIN

- 1 bag (12 oz.) fresh cranberries
- ½ cup packed dark brown sugar
- ½ cup chopped red onion
- 2 tsp. chopped, seeded jalapeño chile
- 1 lime, juiced and zested

In a food processor, pulse the cranberries, brown sugar, onion, jalapeño, lime juice and lime zest until finely chopped. Transfer to a bowl, cover and refrigerate until chilled.

ORANGE COMPOTE WITH CANDIED CRANBERRIES

SERVES 8 TO 10 PREP 15 MIN COOK 25 MIN

- 7 navel oranges
- 1 bag (12 oz.) fresh or frozen cranberries
- 1 cup sugar
- 1 cinnamon stick

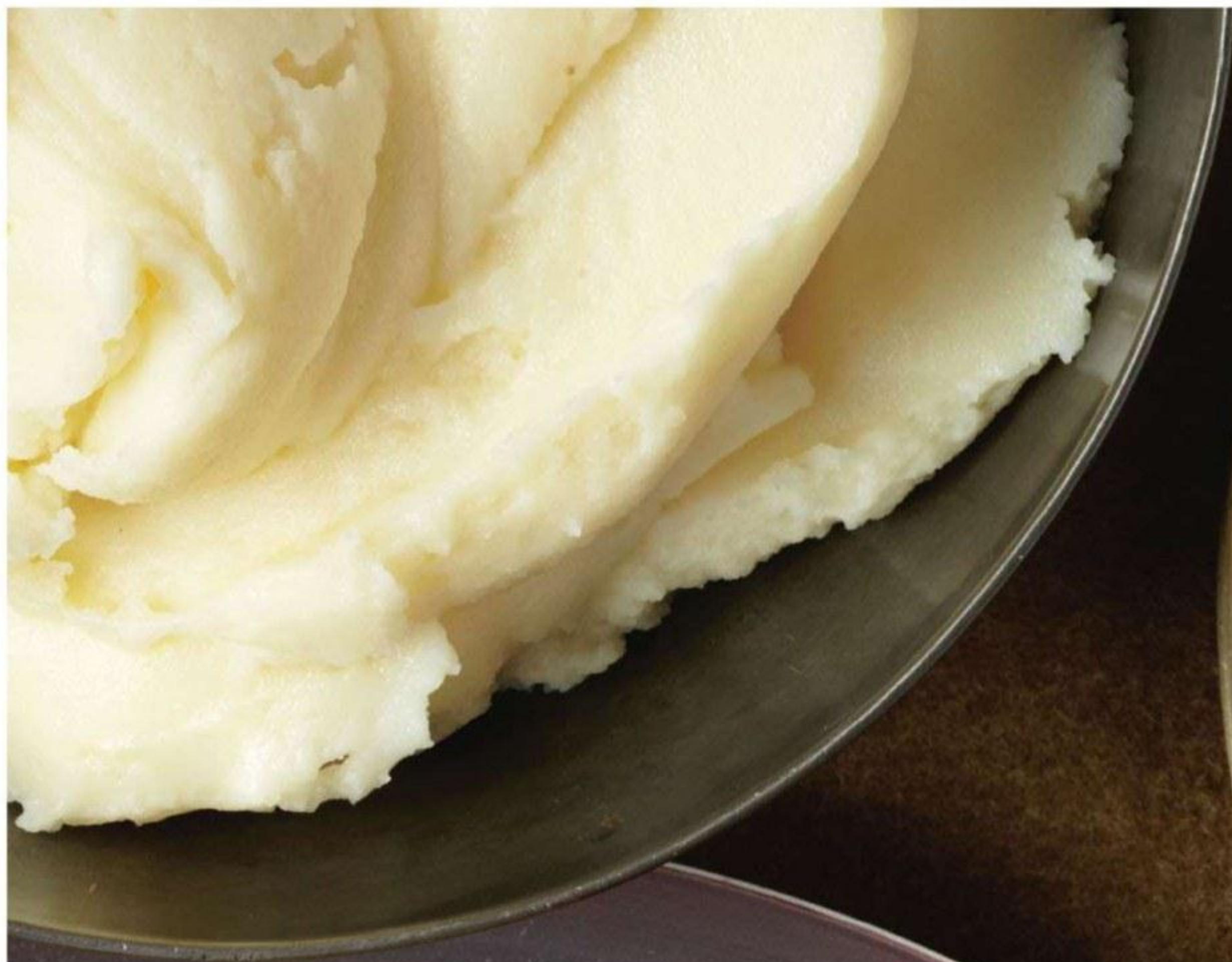
1. Using a vegetable peeler, remove 2 strips of orange zest from 1 of the oranges. Halve and squeeze 2 of the oranges to get ½ cup juice (if you have superjuicy oranges and get more than that, drink it up).
2. In a large skillet, bring ¼ cup water, the cranberries, ½ cup sugar and the orange zest to a boil over medium-high heat. Lower the heat and simmer, stirring occasionally, until the liquid is reduced to a syrup, 10 to 15 minutes. Set aside and let cool to room temperature, then discard the orange zest.
3. Meanwhile, cut the peel and pith from the remaining 5 oranges. Working over a bowl, cut between the orange membranes to release the segments.
4. In a medium saucepan, bring the squeezed orange juice, remaining ½ cup sugar and the cinnamon stick to a simmer and cook until the liquid is syrupy, about 10 minutes. Discard the cinnamon stick (or save for another use) and transfer the orange syrup to a bowl.
5. Drain the orange segments and add to the syrup. Stir in the candied cranberries. Cover and refrigerate until chilled.

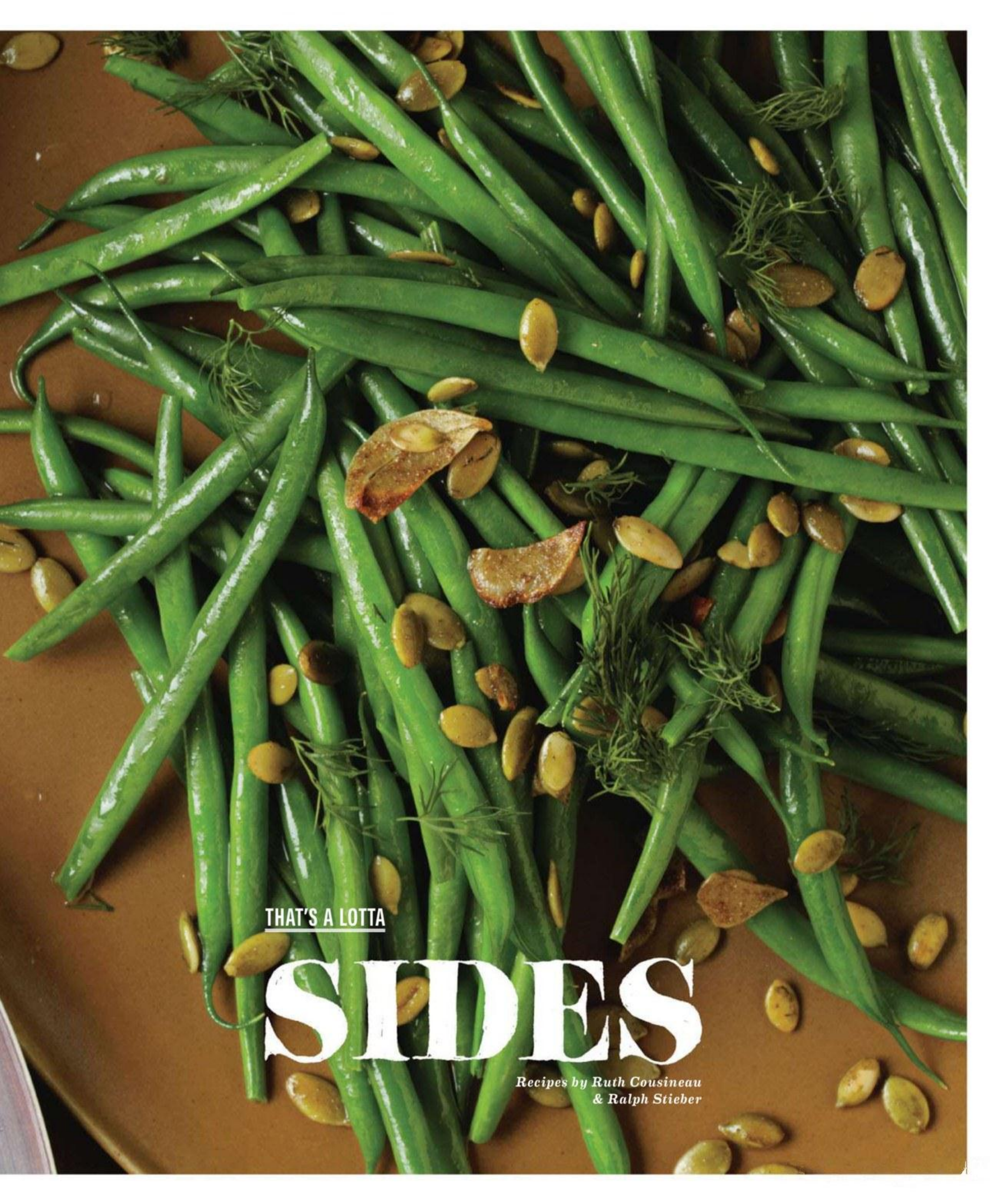
CRAN-RASPBERRY SAUCE

SERVES 8 TO 10 PREP 2 MIN COOK 10 MIN

- 2 cans (14 oz. each) jellied cranberry sauce
- 1 bag (10 oz.) unsweetened frozen raspberries

Combine the cranberry sauce and frozen raspberries in a microwavable bowl. Microwave on high power, stirring occasionally, until the cranberry sauce has melted, about 8 minutes. Let the mixture cool to room temperature. Strain, if desired, to remove any seeds. Cover and refrigerate until chilled.

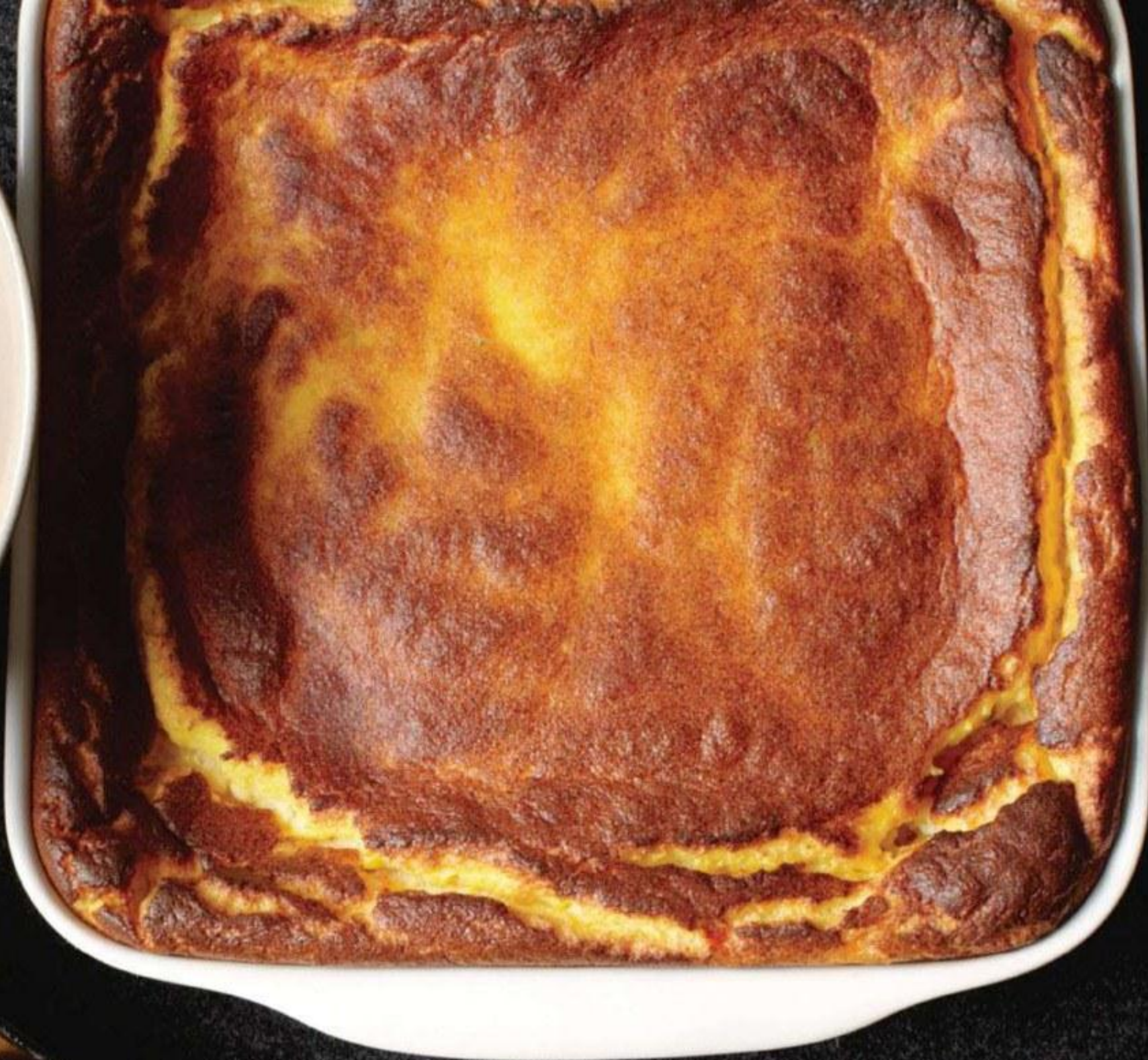




THAT'S A LOTTA

SIDES

*Recipes by Ruth Cousineau
& Ralph Stieber*



ORANGE YOU GLAD?

(clockwise from upper left)
GINGERED CARROT-PARSNIP PUREE,
BUTTERNUT SQUASH SOUFFLÉ,
ROASTED ACORN SQUASH WITH BROWN BUTTER,
CARAMEL APPLE-SWEET POTATO CASSEROLE



ORANGE SIDES

From puree to soufflé and squash to sweet potato, color your plate with these vibrant veggies.

GINGERED CARROT-PARSNIP PUREE

SERVES 8 PREP 20 MIN COOK 40 MIN

- 1 lb. carrots, peeled and thinly sliced
- 1 lb. parsnips, peeled and thinly sliced
- 3 slices (¼ inch thick) peeled fresh ginger
- 2 tbsp. light brown sugar
- 2 tbsp. rice
- Salt
- 2 tbsp. butter
- Chopped chives, for garnish

1. In a large saucepan, combine the carrots, parsnips, ginger, brown sugar, rice and ¼ tsp. salt. Add enough water to cover by 2 inches and bring to a boil. Lower the heat, cover and simmer until the vegetables are tender, about 30 minutes.

2. Drain the vegetables, reserving 1 cup of the cooking liquid. In a blender, in batches if necessary, puree the vegetables with ½ cup cooking liquid. Add the butter and 1 tsp. salt; add more cooking liquid for a thinner puree. Transfer to a serving dish and top with the chives.

ROASTED ACORN SQUASH WITH BROWN BUTTER

SERVES 8 PREP 15 MIN COOK 20 MIN

- 2 acorn squash (1¼ lbs. each)
- 1 tbsp. EVOO
- 2 tsp. sugar
- Course salt and pepper
- 2 tbsp. unsalted butter

1. Position racks in the upper and lower thirds of the oven and preheat to 450°. Halve the squash lengthwise and discard the seeds. Pare off some of the peel to create stripes. Cut the squash crosswise into ½-inch-thick slices.

2. Divide the squash between 2 baking sheets. Brush the tops lightly with the EVOO and sprinkle with the sugar and ¾ tsp. salt; season with pepper. Roast, switching and rotating the pans halfway through cooking, until tender and browned on the bottom, 18 to 20 minutes. Let the squash sit on the pans for 5 minutes, then transfer browned side up to a platter.

3. Meanwhile, in a small skillet, cook the butter over medium heat until the foaming subsides and the butter browns, about 2 minutes. Spoon the butter over the squash.

BUTTERNUT SQUASH SOUFFLÉ

SERVES 8 PREP 35 MIN (PLUS COOLING) BAKE 30 MIN

- 1¼ lbs. peeled butternut squash cubes (1 inch)
- 2 tbsp. plain dried breadcrumbs
- 1¼ cups plus 2 tbsp. finely grated parmesan cheese
- 4 tbsp. butter
- ½ cup flour
- 1¼ cups whole milk
- 4 eggs, separated, at room temperature
- 1 tbsp. chopped fresh sage
- Salt and pepper
- ⅛ tsp. grated nutmeg

1. In a large pot of boiling, salted water, cook the squash, covered, until tender, about 15 minutes. Drain the squash in a colander and let cool for 15 minutes.

2. Meanwhile, position a rack in the center of the oven and preheat to 400°. In a small bowl, stir together the breadcrumbs and 2 tbsp. parmesan. Generously grease a shallow 2-qt. baking dish and sprinkle in the breadcrumbs.

3. Using a food processor, puree the squash. In a medium saucepan, melt the butter over medium-low heat; whisk in the flour and cook, stirring, for 2 minutes. Whisk in half of the milk, adding the remaining milk as the mixture thickens; continue to whisk for 1 minute, then add in half of the squash puree. When the mixture is heated through, remove from the heat. Whisk the egg yolks into the remaining puree, then transfer the mixture to the saucepan. Stir in the remaining 1¼ cups parmesan, the sage, ½ tsp. salt, ¼ tsp. pepper and the nutmeg.

4. Using an electric mixer, beat the egg whites with a pinch of salt at medium speed just until stiff peaks form. Fold the whites gently into the squash mixture; scrape into the prepared baking dish. Bake until puffed and golden, about 30 minutes. Serve immediately.

CARAMEL APPLE-SWEET POTATO CASSEROLE

SERVES 8 PREP 40 MIN BAKE 45 MIN

- ½ cup sugar
- ½ cup unsweetened apple juice
- 5 tbsp. butter
- Salt and pepper
- 2 lbs. sweet potatoes, peeled and cut into 1-inch cubes (6 cups)
- 1 lb. tart apples, peeled and cut into 1-inch cubes (2 cups)
- 4 cups whole wheat bread cubes (¼ inch)
- Chopped fresh parsley, for garnish

1. Position a rack in the center of the oven and preheat the oven to 400°. Grease a 9-by-13-inch baking dish. In a 1-qt., heavy-bottomed saucepan, cook the sugar, without stirring, over medium heat until it begins to melt. Continue to cook, stirring occasionally with a wooden spoon, until the sugar turns a deep golden caramel color. Remove the melted sugar from the heat and carefully stir in the apple juice, 2 tbsp. butter, ½ tsp. salt and ¼ tsp. pepper. (Heads up: The caramel will bubble up, harden and steam vigorously.) Return to medium-low heat and cook, stirring, until the caramel is dissolved. Let the caramel sauce cool for about 10 minutes.


2. In a large bowl, toss the caramel sauce with the sweet potato and apple cubes; transfer to the prepared baking dish. Cover the baking dish with foil and bake, stirring once, until the apples and sweet potatoes are tender, about 35 minutes.

3. Meanwhile, in a large skillet, melt the remaining 3 tbsp. butter over medium heat. Add the bread cubes and ¼ tsp. each salt and pepper; toss to coat evenly. Cook the bread cubes, stirring occasionally, until they are lightly toasted.

4. Uncover the casserole and sprinkle the croutons on top. Bake until deep golden, about 10 minutes longer. Top with the parsley.



We ran out of table! You'll find our Bacony Sweet Potato Puree recipe—plus dozens of other savory sides—warming up at rachaelraymag.com/november.



GREEN SCENE

(clockwise from upper left)
CREAMED BABY PEAS & PEARL ONIONS,
SAUTÉED GREEN BEANS WITH TOASTED PUMPKIN SEEDS,
SHREDDED BRUSSELS SPROUTS WITH WALNUTS,
PAN-ROASTED BROCCOLI & CHESTNUTS



GREEN SIDES

Featuring pretty peas and pan-roasted “trees,” these delicious dishes will make the rest of your plate green with envy.

CREAMED BABY PEAS & PEARL ONIONS

SERVES 8 PREP 30 MIN COOK 15 MIN

- 10 oz. fresh pearl onions, unpeeled but root ends trimmed
- Ice water
- 2 tbsp. butter
- 2 tbsp. flour
- 1½ cups half-and-half
- 20 oz. frozen baby peas, thawed
- ¼ cup chopped fresh chives
- Salt and pepper

1. In a large pot of boiling water, blanch the onions for 2 minutes. Drain and transfer to a bowl of ice water to cool. Gently squeeze the onions from the root end until they pop out of their skins; discard the skins.
2. In a large skillet, melt the butter over medium heat. Add the onions and cook for 1 minute. Sprinkle with the flour and cook, stirring, for 2 minutes. Add the half-and-half and bring to a boil; cook until thickened, 3 to 5 minutes.
3. Add the peas and cook until heated through, about 5 minutes. Stir in the chives and season with salt and pepper. Spoon into a serving bowl.

SAUTÉED GREEN BEANS WITH TOASTED PUMPKIN SEEDS

SERVES 8 PREP 10 MIN COOK 10 MIN

- 1 tbsp. EVOO
- 3 cloves garlic, thinly sliced
- ¾ tsp. ground coriander
- ¼ cup hulled pumpkin seeds
- 1½ lbs. green beans
- 1 tbsp. fresh lemon juice
- Coarse salt
- ¼ cup chopped fresh dill

1. In a large skillet, heat the EVOO over medium-low heat. Add the garlic and cook until tender, about 5 minutes. Stir in the coriander, then add the pumpkin seeds and cook until lightly toasted, about 3 minutes.
2. Meanwhile, in a large pot of boiling water, cook the green beans until crisp-tender, about 5 minutes. Drain and transfer to a serving bowl.
3. Pour the pumpkin seed mixture over the beans. Add the lemon juice and ¾ tsp. salt; toss to coat. Add the dill and toss again.

SHREDDED BRUSSELS SPROUTS WITH WALNUTS

SERVES 8 PREP 10 MIN COOK 20 MIN

- 1 cup coarsely broken walnuts (about 4 oz.)
- 1½ lbs. brussels sprouts
- ¼ cup EVOO
- 2 cloves garlic, thinly sliced
- Salt and pepper

1. Position a rack in the center of the oven and preheat to 350°. Spread the walnuts on a small baking sheet and bake until toasted, about 10 minutes. Let cool.
2. Meanwhile, using a food processor fitted with the slicing disk, shred the brussels sprouts (or halve them lengthwise and shred crosswise with a very sharp knife).
3. In a large skillet, heat the EVOO over medium-high heat. Add the garlic and cook, stirring occasionally, until golden, about 2 minutes. Add the brussels sprouts, ¾ tsp. salt and ¼ tsp. pepper and cook, tossing well, until crisp-tender, about 5 minutes. Stir in the toasted walnuts and spoon into a serving bowl.

PAN-ROASTED BROCCOLI & CHESTNUTS

SERVES 8 PREP 15 MIN ROAST 15 MIN

- ¼ cup EVOO
- 3 anchovy fillets, rinsed and finely chopped
- 2 bunches broccoli (about 3 lbs.), tough stems discarded and heads cut into florets (10 cups)
- 1 cup store-bought cooked whole chestnuts, quartered
- Salt and pepper
- ½ cup chopped flat-leaf parsley
- 2 cloves garlic, finely chopped
- 1 tbsp. grated lemon zest

1. Position a rack in the center of the oven and preheat to 400°. In a large roasting pan, stir together the EVOO and anchovies. Add the broccoli, chestnuts, ½ tsp. salt and ¼ tsp. pepper; toss to coat. Roast, stirring once, just until the broccoli is crisp-tender, about 15 minutes.
2. Meanwhile, in a small bowl, combine the parsley, garlic and lemon zest. Stir the parsley mixture into the broccoli mixture and spoon into a serving dish.



WHITE ON!

(clockwise from upper left)
BUTTERY MASHED POTATOES,
LITTLE GLAZED ONIONS,
CHEESY VEGETABLE GRATIN,
POTATO-TURNIP MASH
WITH CRISPY FRIED SHALLOTS,
APPLE & JICAMA SLAW,
GARLIC-BRAISED FENNEL

WHITE SIDES

Fill your plate with the best-ever mashed potatoes and other braised and buttered roots and shoots. They're white-hot!

BUTTERY MASHED POTATOES

SERVES 8 PREP 20 MIN COOK 40 MIN

- 3 lbs. baking potatoes, peeled and quartered
- 3 cloves garlic, peeled
- ½ cup heavy cream
- 1½ sticks (6 oz.) butter, cut into tbsp.
- Coarse salt

1. In a large pot, combine the potatoes and garlic with enough salted water to cover by 2 inches. Bring to a boil over high heat. Lower to a gentle boil and cook until the potatoes are tender, about 30 minutes.
2. Meanwhile, in a small saucepan, bring the cream to a simmer over low heat. Remove from the heat and add the butter to melt.
3. Drain the potatoes and garlic and return to the pot. Shake the pan over medium heat for 1 minute to dry the potatoes. Put the potatoes and garlic through a food mill or ricer and add the cream mixture along with 1 tsp. salt, stirring until smooth. Spoon into a serving bowl.

LITTLE GLAZED ONIONS

SERVES 8 PREP 25 MIN COOK 35 MIN

- 1¾ lbs. pearl or small boiling onions, unpeeled but root ends trimmed
- Ice water
- 1 cup dry white wine
- ½ cup apple jelly
- 2 tbsp. butter
- 3 small sprigs rosemary
- Salt and pepper

1. In a large pot of boiling water, blanch the onions for 2 minutes. Drain and transfer to a bowl of ice water to cool. Gently squeeze the onions from the root end until they pop out of their skins; discard the skins.
2. In a skillet big enough to hold the onions in a single layer, combine the onions, wine, jelly, butter, rosemary, ½ tsp. salt and ¾ tsp. pepper. Bring to a boil over medium heat and cook, stirring occasionally, until the liquid is reduced to a glaze and the onions are tender and coated, about 25 minutes.

FIND OUT MORE!
SEE TIP ON P. 165

CHEESY VEGETABLE GRATIN

SERVES 8 PREP 35 MIN BAKE 45 MIN

- 1 clove garlic, halved
- 5 tbsp. butter
- 1¼ lbs. carrots and parsnips, thinly sliced
- 1 lb. red-skinned potatoes, thinly sliced
- ¾ lb. rutabaga—peeled, halved and sliced
- 2 cups heavy cream
- 1 cup whole milk
- 1 cup shredded fontina cheese (4 oz.)
- ½ cup grated parmesan cheese
- 1 tsp. fresh thyme leaves
- Coarse salt and pepper
- 1½ cups panko breadcrumbs

1. Preheat the oven to 425°. Rub a 9-by-13-inch baking dish with the garlic clove and 1 tbsp. butter. In a large pot of boiling, salted water, cook the vegetables until firm-tender, about 7 minutes. Drain and run under cold water to cool.
2. In a medium bowl, stir the cream, milk, fontina, parmesan, thyme, 1 tsp. salt and ¼ tsp. pepper.
3. In a large skillet, melt the remaining 4 tbsp. butter over medium heat. Add the panko and cook, stirring, until golden, about 5 minutes.
4. Layer the vegetables, cream mixture and breadcrumbs in the baking dish. Bake until bubbling and very tender, about 45 minutes.

POTATO-TURNIP MASH WITH CRISPY FRIED SHALLOTS

SERVES 8 PREP 20 MIN COOK 25 MIN

- 3 lbs. boiling potatoes, peeled and cut into chunks
- 1 lb. turnips, peeled and cut into chunks
- 1 cup EVOO
- 4 large shallots, thinly sliced (1 cup)
- Salt and pepper

1. In a large pot of boiling, salted water, combine the potatoes and turnips. Cover; cook until tender, 15 minutes. Drain; reserve 1 cup cooking liquid.
2. Meanwhile, in a small saucepan, heat the EVOO over medium heat. Working in batches, add the shallots; cook until crisp, 3 to 4 minutes. Drain on paper towels. Strain the cooking oil and reserve.
3. Mash the veggies with the reserved cooking liquid and 5 tbsp. of the shallot oil. Season with 1 tsp. salt and ¼ tsp. pepper. Spoon into a serving bowl; top with the fried shallots.

FIND OUT MORE!
SEE TIP ON P. 166

APPLE & JICAMA SLAW

SERVES 8 PREP 20 MIN

- 1 lb. jicama, peeled
- 1½ lbs. gala apples
- ¼ cup fresh lime juice (from about 2 limes)
- 1 tbsp. honey
- Salt and pepper
- ¼ cup EVOO
- ¼ cup cilantro leaves

1. Using a food processor fitted with the shredding disk, shred the jicama and apples. Transfer to a serving bowl and toss with 2 tbsp. lime juice.
2. In a small bowl, whisk together the remaining 2 tbsp. lime juice, the honey, ½ tsp. salt and ¼ tsp. pepper. Whisk in the EVOO. Add the dressing and cilantro to the slaw; toss to coat.

GARLIC-BRAISED FENNEL

SERVES 8 PREP 15 MIN COOK 40 MIN

- 1 large lemon
- 3 bulbs fennel (about 3 lbs.), stalks discarded and fronds reserved (optional)
- 3 tbsp. EVOO
- 3 cloves garlic, peeled but left whole
- 1 can (14.5 oz.) diced tomatoes
- ½ tsp. fennel seeds, lightly crushed
- Coarse salt

1. Cut off three ½-by-2-inch strips of zest from the lemon. Halve the lemon and squeeze out 1 tbsp. juice. Set aside. Halve the fennel bulbs lengthwise. Place each half cut side down and cut lengthwise, through the core (to hold the pieces together), into 4 wedges (for a total of 24).
2. In a large skillet, heat 2 tbsp. EVOO over medium heat. Add the fennel and garlic and cook, turning the fennel as it colors, until golden-brown, about 15 minutes.
3. Add ½ cup water, the tomatoes, lemon zest, fennel seeds and 1 tsp. salt; bring to a boil. Lower the heat to a gentle boil, cover and cook until the fennel is very tender, 15 to 20 minutes.
4. Add the lemon juice and remaining 1 tbsp. EVOO, bring to a boil and cook until the sauce has thickened, 2 to 3 minutes. Top with the fennel fronds, if using.





DRUMROLL, PLEASE...

DESSERTS

*Recipes by Wendy Kalen
& Lori Longbotham*



TOP-SHELF PIES

(top to bottom)
BOURBON PECAN PIE,
CIDER-SPICED APPLE PIE



DESSERTS

What everyone's been waiting for: gooey chocolate, warm apple crisp, classic holiday pies and more. Don't hold back!

BOURBON PECAN PIE

SERVES 8 PREP 20 MIN BAKE 45 MIN

- ½ recipe Perfect Piecrust (far right) or ½ pkg. (14.1-oz.) refrigerated piecrust (1 crust)
- 4 tbsp. unsalted butter
- 1½ cups pecans, toasted and ¾ cup coarsely chopped
- 1 cup packed brown sugar
- ½ cup dark corn syrup
- 3 eggs, beaten
- 3 tbsp. bourbon or whiskey
- ½ tsp. salt

1. Position a rack in the center of the oven and preheat to 350°. Unroll the piecrust into a 9-inch pie pan; crimp the edge and refrigerate until ready to fill.

2. In a large saucepan, melt the butter over medium-low heat. Remove from the heat and whisk in the pecans, brown sugar, corn syrup, eggs, bourbon and salt. Pour the filling into the prepared crust.

3. Bake the pie until just set in the middle, about 45 minutes. Transfer to a rack to cool completely.

TIP

The pecan pie can be made up to 2 days ahead. Store uncovered at room temperature.

CIDER-SPICED APPLE PIE

SERVES 8 PREP 25 MIN BAKE 50 MIN

- 1 recipe Perfect Piecrust (at right) or 1 pkg. (14.1-oz.) refrigerated piecrust (2 crusts)
- 3 lbs. braeburn apples (about 7)
- ½ cup sugar, plus more for sprinkling
- ¼ cup cornstarch
- 1 tbsp. ground mulling spices
- ½ tsp. salt
- 2 tbsp. unsalted butter, cut into small pieces
- 1 egg white, lightly beaten

1. Position a rack in the center of the oven and preheat to 375°. Roll out the piecrusts into two 12-inch rounds. Fit 1 round in a 9-inch pie plate. Refrigerate the prepared pie plate and the second crust until ready to fill.

2. Peel, core and cut the apples into ¾-inch-thick slices. In a large bowl, toss together the apples, sugar, cornstarch, mulling spices and salt. Spoon the mixture into the prepared piecrust, pouring any juices on top. Dot with the butter and cover with the second piecrust. Crimp the edges of the 2 crusts together. Brush the top of the pie lightly with the egg white, sprinkle with a little sugar and cut 3 vents in the top.

3. Line a baking sheet with foil. Place the pie on top and bake until the top is golden and the filling is simmering, about 50 minutes.

UPPER CRUST

For the ultimate Thanksgiving dessert, make your own piecrust from scratch. This buttery, flaky pastry couldn't be easier!

Perfect Piecrust

MAKES TWO 9-INCH CRUSTS PREP 20 MIN

- 2½ cups flour
- 1 tsp. salt
- 1 stick (4 oz.) cold unsalted butter, cut into small pieces and chilled
- 6 tbsp. chilled vegetable shortening
- Ice water

1. In a large bowl, toss together the flour and salt. Using a pastry blender or your fingers, cut in the butter and shortening until most of it is the size of peas. Drizzle ½ cup ice water on top and stir together with a fork. Stir in more ice water 1 tbsp. at a time until the dough is slightly moist but not wet. (Test by pinching some of the dough; if it doesn't hold together, add more water.) Gather the dough into a ball, then divide in half, forming each piece into a disk. Wrap in plastic wrap and refrigerate for at least 1 hour or up to 3 days. Let the chilled dough sit at room temperature for about 15 minutes before rolling out.

2. On a lightly floured surface, using a rolling pin, roll out each disk of dough, as needed, into a 12- to 13-inch round, working from the center out and away from you, dusting lightly with flour and rotating the dough as needed to keep the circle even.



DESSERTS



STREUSEL PEAR TART

SERVES 8 **PREP 20 MIN** **BAKE 45 MIN**

- $\frac{1}{2}$ recipe Perfect Piecrust (p. 151) or $\frac{1}{2}$ pkg. (14.1-oz.) refrigerated piecrust (1 crust)
- 6 firm-ripe anjou or bartlett pears (about 3 lbs.)
- $\frac{3}{4}$ cup packed light brown sugar
- $\frac{1}{4}$ cup plus 2 tbsp. flour
- $\frac{3}{4}$ tsp. apple pie spice
- $\frac{1}{4}$ tsp. salt
- 4 tbsp. unsalted butter, chilled and cut into $\frac{1}{4}$ -inch pieces

- 1.** Unroll the piecrust into a 10-inch fluted tart pan with a removable bottom. Press the crust against the bottom and sides of the pan, trimming the top as needed so it is even with the rim. Refrigerate.
- 2.** Position a rack in the center of the oven and preheat to 425°. Peel, core and cut the pears into $\frac{1}{2}$ -inch-thick slices and place in a large bowl. In a small bowl, mix $\frac{1}{2}$ cup brown sugar, 2 tbsp. flour, the apple pie spice and salt. Toss the brown sugar mixture with the pears to coat, then spoon into the prepared piecrust.
- 3.** In a medium bowl, stir together the remaining $\frac{1}{4}$ cup brown sugar and $\frac{1}{4}$ cup flour. Using a pastry blender or your fingers, cut in the butter until the mixture is crumbly. Sprinkle the streusel over the pears.
- 4.** Place the tart on a rimmed baking sheet and bake until the top is browned and the pears are tender, 40 to 45 minutes. Serve warm.

TOASTED MARSHMALLOW SWEET POTATO PIE

SERVES 8 **PREP 30 MIN** **BAKE 55 MIN**

- $\frac{1}{2}$ recipe Perfect Piecrust (p. 151) or $\frac{1}{2}$ pkg. (14.1-oz.) refrigerated piecrust (1 crust)
- 2 sweet potatoes (about 1 lb.)
- 1 cup buttermilk
- 3 eggs, lightly beaten
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{1}{4}$ tsp. salt
- 1 bag (10 oz.) marshmallows (1-inch size)
- $\frac{1}{2}$ cups mini marshmallows (about 3 oz.)

- 1.** Position a rack in the center of the oven and preheat to 350°. Unroll the piecrust into a 9-inch pie pan; crimp the edge and prick the bottom all over with a fork. Cover the crust with a sheet of foil and fill it with dried beans or other pie weights. Bake until the crust edge is just dry and lightly colored, about 10 minutes. Remove the foil and beans.
- 2.** Meanwhile, pierce the sweet potatoes in several places. Microwave on a paper towel, turning once, until they are easily pierced with a fork, about 7 minutes. Let cool, then peel. Using a food processor, pulse the sweet potatoes until smooth. Blend in the buttermilk, then add the eggs, brown sugar and salt and pulse until combined, about 30 seconds. Pour the filling into the prepared crust. Bake the pie until the center is just set and puffed and the pastry is golden, about 50 minutes.
- 3.** Preheat the broiler. Cover the top of the pie with the large marshmallows, mounding them in the middle; fill the empty spaces with the mini marshmallows. Place the pie on a baking sheet and broil until browned, less than a minute. Turn off the broiler, close the oven door and leave the pie in the oven until the marshmallow topping just softens, about 3 minutes. Transfer to a rack to cool slightly.

SWEET & TART

(left to right)
STREUSEL PEAR TART,
TOASTED MARSHMALLOW
SWEET POTATO PIE



CREAMY, CRUNCHY, FUDGY

(clockwise from left)
PUMPKIN-GINGERSNAP CHEESECAKE,
WALNUT-APPLE CRISP WITH NUTMEG CREAM,
FUDGY PECAN BROWNIE PIE

DESSERTS

PUMPKIN-GINGERSNAP CHEESECAKE

SERVES 10 **PREP** 25 MIN (PLUS CHILLING)
BAKE 3¾ HR

- 1¾ cups gingersnap crumbs
- 1 cup sugar
- 6 tbsp. unsalted butter, melted
- 3 pkgs. (8 oz. each) cream cheese, at room temperature
- 3 eggs, at room temperature
- 1 cup canned pure pumpkin puree
- ½ cup sour cream
- 2 tsp. pure vanilla extract
- 1½ tsp. pumpkin pie spice
- 1½ tbsp. flour

1. Position a rack in the center of the oven and preheat to 350°. Grease an 8-inch springform pan. In a medium bowl, stir together the gingersnap crumbs, ¼ cup sugar and the butter. Press the mixture over the bottom and about 1 inch up the sides of the prepared pan. Bake the crust until set, about 10 minutes. Transfer to a rack to cool completely. Increase the oven temperature to 425°.

2. Meanwhile, using an electric mixer, beat the cream cheese and remaining ¾ cup sugar on medium-high speed until light and fluffy, about 2 minutes. Scrape down the bowl. Beat in the eggs 1 at a time, beating well after each addition. Add the pumpkin puree, sour cream, vanilla and pumpkin pie spice; beat until combined. Sprinkle the flour over the mixture and beat on low speed until just combined.

3. Place the springform pan on a baking sheet and pour the filling into the shell. Bake for 15 minutes. Lower the oven temperature to 250° and bake for 1 hour longer. Turn off the oven and let the cheesecake cool in the oven with the door ajar for 2½ hours. Transfer to a rack and let cool to room temperature. Refrigerate uncovered until thoroughly chilled, at least 10 hours or up to 2 days.

4. Remove the side of the pan and let sit at room temperature for an hour. To serve, cut the cheesecake into wedges with a sharp knife that's been dipped in hot water and wiped clean after each cut. Serve the cheesecake slightly chilled or at room temperature.

WALNUT-APPLE CRISP WITH NUTMEG CREAM

SERVES 8 **PREP** 25 MIN **BAKE** 1½ HR

- 2 tbsp. fresh lemon juice
- 2 pinches salt
- 6 large granny smith apples (a generous 3 lbs.)
- ¾ cup flour
- ¾ cup granulated sugar
- 1 stick (4 oz.) unsalted butter, chilled and cut into ½-inch pieces
- 1 cup chopped walnuts, toasted
- 1 cup heavy cream
- 2 tbsp. confectioners' sugar
- 1 tsp. freshly grated nutmeg

1. Position a rack in the center of the oven and preheat to 350°. In a large bowl, mix the lemon juice and a pinch salt. Peel, core and cut the apples into ¾-inch-thick slices and stir into the lemon juice mixture as they are cut.

2. In a medium bowl, mix the flour and granulated sugar. Using a pastry blender or your fingers, cut in the butter until the mixture resembles coarse crumbs. Stir ½ cup of the crumb mixture into the apples and transfer to an 8-cup round or square baking dish. Stir the walnuts and another pinch salt into the remaining crumb mixture, then spoon over the apples. Bake the crisp until the top is golden-brown and the apples are tender, about 1½ hours.

3. Just before serving, using an electric mixer, beat the cream, confectioners' sugar and nutmeg on medium-high speed just until the cream holds soft peaks. Serve the crisp warm or at room temperature, dolloped with the whipped cream.

FUDGY PECAN BROWNIE PIE

SERVES 8 TO 10 **PREP** 20 MIN **BAKE** 35 MIN

- 6 oz. semisweet chocolate, coarsely chopped
- 1 stick (4 oz.) unsalted butter
- ½ cup flour
- 3 tbsp. unsweetened cocoa powder
- ¼ tsp. salt
- 1 cup sugar
- 3 eggs, at room temperature
- 1 tsp. pure vanilla extract
- ¾ cup coarsely chopped pecans, toasted

1. Position a rack in the center of the oven and preheat to 350°. Generously grease a 9-inch pie pan. In a double boiler, melt the chocolate and butter, stirring until smooth. Let cool.

2. In a medium bowl, whisk together the flour, cocoa and salt. In a large bowl, whisk the sugar, eggs and vanilla until smooth. Whisk the flour mixture into the egg mixture until just blended. Whisk in the chocolate mixture and ½ cup pecans. Transfer to the prepared pie pan and sprinkle with the remaining ¼ cup pecans.

3. Bake the pie until a toothpick inserted in the center comes out slightly sticky but not wet, with just a few crumbs clinging to it, about 35 minutes. Let cool completely on a rack.

TIP

The brownie pie can be made 1 day ahead. Cover and store at room temperature.



CUSTARD CLUB

(left to right)
CHOCOLATE BREAD PUDDING,
SILKY MAPLE FLAN,
GRANOLA-CRUSTED PUMPKIN PIE

DESSERTS

CHOCOLATE BREAD PUDDING

SERVES 8 TO 10 **PREP** 35 MIN **BAKE** 1½ HR

- 1 cup packed light brown sugar
- 4 eggs plus 2 egg yolks
- 1 pinch salt
- 4 cups whole milk
- 6 oz. semisweet chocolate, finely chopped
- 1½ tsp. pure vanilla extract
- 1 loaf (1 lb.) stale, firm-textured white bread, crusts discarded
- 6 tbsp. unsalted butter, at room temperature
- 1 tbsp. confectioners' sugar (optional)
- ½ cup sliced almonds, toasted

1. Position a rack in the lower part of the oven and preheat to 325°. Grease a 9-inch square baking pan. Have a large roasting pan ready and bring a kettle of water to a boil for the water bath.
2. In a large bowl, whisk together the brown sugar, eggs, egg yolks and salt. In a large saucepan, bring the milk just to a simmer over medium heat. Remove from the heat, add the chocolate and whisk until smooth. Whisking constantly, drizzle the milk mixture into the sugar mixture in a slow, steady stream. Whisk in the vanilla.
3. Spread 1 side of each bread slice with butter. Cut the bread slices into triangular quarters. Arrange the bread in the prepared pan and pour in the milk mixture. Let stand at room temperature for 10 minutes, pressing down on the bread frequently to submerge.
4. Place the baking pan in the roasting pan and place in the oven. Add enough boiling water to the roasting pan to reach halfway up the sides of the baking pan. Bake until a knife inserted into the center comes out clean, about 1½ hours. Transfer the pan from the water bath to a rack to cool slightly. Sift the confectioners' sugar on top, if using, and sprinkle with the almonds.

SILKY MAPLE FLAN

SERVES 8 **PREP** 30 MIN (PLUS CHILLING)
BAKE 1½ HR

- 1¾ cups sugar
- 5 eggs plus 5 egg yolks
- ¼ tsp. salt
- 2 cups half-and-half
- 1½ cups whole milk
- 1 tbsp. pure maple syrup, plus more for drizzling
- ½ tsp. pure vanilla extract

1. Position a rack in the center of the oven and preheat to 325°. Have ready a 5-by-9-inch loaf pan and a large roasting pan. In a heavy, medium saucepan, heat ¾ cup sugar and ¼ cup water over medium heat, stirring, until the sugar is dissolved. Increase the heat to high and bring the mixture to a boil, washing down the sides of the pan with a wet pastry brush if you see any sugar crystals. Boil, without stirring, until the caramel is a dark amber, swirling the pan toward the end of cooking to even out the color, about 5 minutes. Immediately pour the caramel into the loaf pan and, using pot holders, tilt to coat the bottom and 1 inch up the sides (be careful; the pan will get very hot). Place the pan on a rack to cool.
2. In a large bowl, whisk together the remaining 1 cup sugar, the eggs, egg yolks and salt. In a medium saucepan, bring the half-and-half and milk just to a simmer over medium heat. Whisking constantly, drizzle the milk mixture into the egg mixture in a slow, steady stream. Whisk in 1 tbsp. maple syrup and the vanilla.
3. Pour the custard through a fine-mesh sieve into the loaf pan. Place the loaf pan in the roasting pan and place in the oven; pour enough cool water into the roasting pan to reach halfway up the sides of the loaf pan. Slide a sheet of foil on top of the loaf pan (but don't wrap it). Bake until a knife inserted about 1 inch from the edge of the flan comes out clean and the center is still very jiggly, about 1½ hours (the flan will set as it cools). Discard the foil and transfer the loaf pan to a rack to cool slightly.
4. Refrigerate, uncovered, until thoroughly chilled and set, at least 4 hours or up to 1 day. To serve, carefully run a table knife around the edge of the pan and invert the flan onto a platter. Drizzle a few tbsp. maple syrup over the top. Cut into slices and serve with the caramel-maple sauce.

**FIND
OUT
MORE!**
SEE TIP
ON P. 166

GRANOLA-CRUSTED PUMPKIN PIE

SERVES 10 **PREP** 35 MIN **BAKE** 45 MIN

- 1 box (8.9 oz.) crunchy granola bars, broken into chunks
- ¼ cup plus 2 tbsp. packed light brown sugar
- 2 tbsp. unsalted butter, melted and cooled
- 3 eggs, lightly beaten, plus 1 egg white
- 1 can (15 oz.) pure pumpkin puree
- ¾ cup heavy cream
- ½ cup pure maple syrup
- 1 tsp. ground cinnamon
- ½ tsp. ground ginger
- ¼ tsp. salt

1. Position a rack in the center of the oven and preheat to 350°. Grease a 9-inch deep-dish pie pan. Using a food processor, grind the granola bars with 2 tbsp. brown sugar. Add the butter and egg white and pulse until the crumbs are moistened. Pat the mixture evenly onto the bottom and up the sides of the prepared pan. Bake until the edge is crisp and lightly browned, 15 to 20 minutes.
2. In a large bowl, whisk together the remaining ¼ cup brown sugar, the pumpkin puree, eggs, cream, maple syrup, cinnamon, ginger and salt. Pour into the piecrust. Bake the pie until the center is almost set, about 45 minutes. Transfer to a rack to cool completely.



THANKSGIVING TO GO... Snap this bar code with your phone, choose from any of our Thanksgiving recipes and get an instant grocery list. Easy! Download the free mobile app at gettag.mobi. Plus, visit rachaelraymag.com/thanksgiving for more recipes, menus and a whole test kitchen's worth of how-tos. We're also posting daily recipe ideas on facebook.com/rachaelraymag and twitter.com/rachaelraymag all November!

MORE THANKSGIVING MENUS

Call us crazy, but we thought you might want a few more ideas. These six delicious menus serve up a little something for every crowd. Just pick the feast that's right for you—and start cooking.

MENU FOUR

Easy Elegance

| | | | |
|----------------------------------|-----|-----|--|
| PANCETTA-BASTED ROAST TURKEY | 127 | 143 | BUTTERNUT SQUASH SOUFFLÉ |
| BITS O' BACON GRAVY | 127 | 145 | SHREDDED BRUSSELS SPROUTS WITH WALNUTS |
| OYSTER STUFFING WITH FRESH HERBS | 135 | 153 | STREUSEL PEAR TART |
| RUBY PORT CRANBERRY JELLY | 139 | 157 | SILKY MAPLE FLAN |

MENU FIVE

Do-Ahead Dinner

| | | | |
|----------------------------------|-----|-----|-------------------------------|
| MUSTARD-MARINATED GRILLED TURKEY | 127 | 143 | GINGERED CARROT-PARSNIP PUREE |
| MIXED MUSHROOM SKILLET GRAVY | 129 | 147 | GARLIC-BRAISED FENNEL |
| DOUBLE-PEPPER CORNBREAD STUFFING | 135 | 151 | BOURBON PECAN PIE |
| CRANBERRY-LIME RELISH | 139 | 155 | PUMPKIN-GINGERSNAP CHEESECAKE |

MENU SIX

For Picky Eaters

| | | | |
|-------------------------------------|-----|-----|--------------------------------------|
| KISS-OF-LEMON ROAST TURKEY | 127 | 145 | CREAMED BABY PEAS & PEARL ONIONS |
| OLD-FASHIONED PAN GRAVY | 127 | 147 | BUTTERY MASHED POTATOES |
| CLASSIC BREAD STUFFING WITH SAUSAGE | 133 | 153 | TOASTED MARSHMALLOW SWEET POTATO PIE |
| CRAN-RASPBERRY SAUCE | 139 | 155 | FUDGY PECAN BROWNIE PIE |

MENU SEVEN

Vegetarian-Friendly

| | | | |
|-------------------------------|-----|-----|-----------------------------|
| GARLIC-RUBBED ROAST TURKEY | 127 | 143 | BUTTERNUT SQUASH SOUFFLÉ |
| LEMONY CREAM GRAVY | 127 | 147 | CHEESY VEGETABLE GRATIN |
| WILD RICE & MUSHROOM STUFFING | 133 | 155 | FUDGY PECAN BROWNIE PIE |
| APPLE-ALMOND CRANBERRY RELISH | 139 | 157 | GRANOLA-CRUSTED PUMPKIN PIE |

MENU EIGHT

New England Classics

| | | | |
|----------------------------------|-----|-----|--|
| MUSTARD-MARINATED ROAST TURKEY | 127 | 143 | ROASTED ACORN SQUASH WITH BROWN BUTTER |
| BITS O' BACON GRAVY | 127 | 145 | SHREDDED BRUSSELS SPROUTS WITH WALNUTS |
| OYSTER STUFFING WITH FRESH HERBS | 135 | 151 | CIDER-SPICED APPLE PIE |
| RUBY PORT CRANBERRY JELLY | 139 | 157 | SILKY MAPLE FLAN |

MENU NINE

West Coast Spin

| | | | |
|------------------------------|-----|-----|----------------------------------|
| FRESH HERB GRILLED TURKEY | 129 | 143 | GINGERED CARROT-PARSNIP PUREE |
| MIXED MUSHROOM SKILLET GRAVY | 129 | 145 | PAN-ROASTED BROCCOLI & CHESTNUTS |
| FRUITED BRIOCHE STUFFING | 133 | 153 | STREUSEL PEAR TART |
| CRANBERRY-LIME RELISH | 139 | 157 | GRANOLA-CRUSTED PUMPKIN PIE |

(Find Menus One through Three starting on page 118.)



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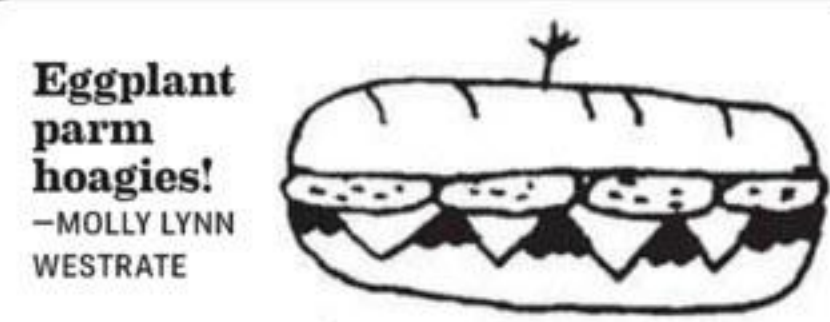
RACH ASKS, YOU ANSWER



Didja know that going veggie one night a week can save over \$1,000 a year?! What's your family's fave meat-free meal?



Spaghetti squash with a vegetarian marinara.
—CATHY MOGLER

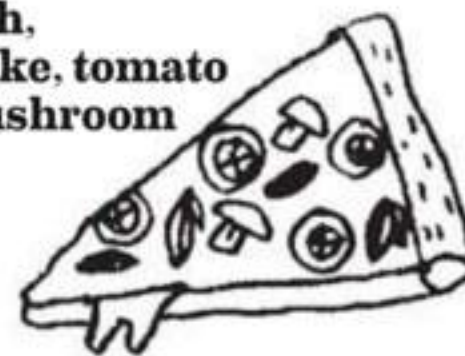


Eggplant parm hoagies!
—MOLLY LYNN WESTRATE

Falafel pitas with tzatziki sauce, yum!
—CHUCK LOPUSHANSKY



Spinach, artichoke, tomato and mushroom pizza.
—WENDY WALSH



Pancakes or french toast for dinner.
—LYNNE GULINELLO LEMAY



Find Rachael's most popular meat-free 30-Minute Meals cooking up at rachaelraymag.com/november, plus get all the Test Kitchen Challenge recipes (below). Join the conversation at facebook.com/rachaelraymag.

TEST KITCHEN CHALLENGE

What's the most underused seasoning in your spice rack?

Coriander. I have not found a dish yet that I like it in; it's a mystery to me.

—ROBIN BRANDT MOTT

Mystery solved: It's great in hearty dishes. Try Buffalo Chicken Chili, Butternut Squash with Ginger and Cilantro, or Que Pasa Mexican Mac 'n' Cheese.

Fennel seeds. Nothing to grind them with!

—ANN CUEVAS

No prob! Use 'em out of the jar in Lamb Stew Foggia Style, Zucchini-and-Fennel Pasta or Fennel-and-Onion Chicken.

Chinese five-spice powder.

—ABBY ZINK MELOY

In 5-Vegetable Fried Rice with 5-Spice Pork, Rachael seasons the meat with salt, pepper and this premade mix. Do the same for your stir-fry favorites.

Herbes de provence. Bought them for a recipe, used them that one time. =(

—MOANI HOUSTON

Use a pinch to dress up plain, rustic recipes, like French Onion Bread Soup, Goat Cheese Rounds or Ratatouille Grilled Panini.

Paprika. What's the best way to use it?

—SARA BELL

Shake it like pepper on Pork Soft Tacos, Peruvian Roast Chicken, Hot Deviled Eggs—even Spiced Popcorn!



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TURKEY-DINNER WINNERS



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WHITE MEAT

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DARK MEAT



Gravy or dry?

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GRAVY



Cook or guest?

23% GUEST

77%
COOK

Burp! For dessert, it's:

21% APPLE PIE
10% PECAN PIE

69%
PUMPKIN PIE



WE ♥ U, U ♥ US



I loved the piece on Berkeley! Come to Santa Cruz, CA. I'll show you my favorites—we have incredible funky food. :) —MIGDALIA CAMACHO DENIKE



With kids in elem, middle, high school, it's never a dull afternoon & teen boys eat constantly. Make-Ahead Meals looks like a great solution! @MYGOMOM



Loooooooooved the colors on the September cover. So pretty, bright and cheerful! —STEPHANIE MIDDLETON CANNON



I made several of the September tacos for my husband. He liked them all! —MARY DORNER STEPHENS



I tried the Chocolate Silken Tofu Pudding, adding half an avocado. Wonderful extra nutrients without changing the flavor. —TERESA BROOKS

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WHATCHA COOKIN'



Hey, Deborah Harroun ("Taste and Tell" blogger and big Rach fan), tell us what you made this week!



Dip for Dinner
This **Spinach-Artichoke French Bread Pizza** is brilliant! The recipe calls for a baguette, but I wanted something softer, so I went with french bread. However, the filling-to-bread ratio was off—I'd probably stick with a baguette next time.



Spicy Satay Sliders
Rachael's little sliders are packed with flavor, with lots of crunch and a bit of heat. Warning: The recipe called for 1 tablespoon of asian chile sauce or sriracha. I cut it down to 1 teaspoon and it was still H-O-T. Does Rachael have a tongue of steel?



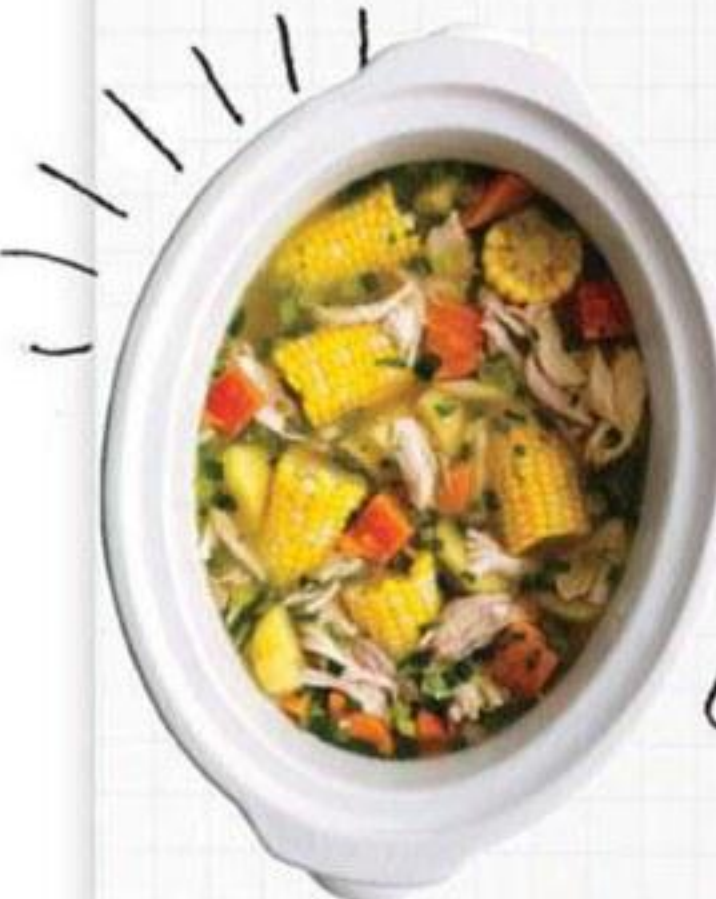
5-Minute No-Cook Dessert
Imagine: **Peanut butter. Cream cheese. Chocolate chips.** Just 5 minutes' prep—or 10 minutes if you are really slow. The best part? No bake! No stovetop! Just a mere 10 seconds in the microwave! And guess what? These are better than good.

OOPS!

MESSES & SUCCESSES



Oh, no! I was making fudge, and the recipe said to stir constantly until it came to a boil. I got splattered by the hot mixture but didn't stop—I didn't want to ruin it! The candy was okay, though I still have the burn mark, LOL.
—DEBBIE LEITCH



Woo-hoo! I made a whole chicken in the slow cooker with a mix of seasonings, including paprika. I put the pot on the porch and left for the day. When I got home, there was a sweet smell: I'd used cinnamon instead of paprika. Oops! But it was delicious!
—AMANDA JEWSBURY WENDT

Tell us your messes and successes at facebook.com/rachelraymag.



BIRTHDAY BAKE-OFF!
Our Facebook fans celebrated Rach's most recent birthday with homemade treats—these sweet cake-filled cones from Elizabeth Scrimale Demperio were our favorite!

BROWNIE, GETTY IMAGES; SLOW-COOKER CHICKEN, KANA OKADA; HARROUN, KACY HEINDORFF; BLOG PHOTOS, DEBORAH HARROUN; CAKE-FILLED CONES, ELIZABETH SCRIMALE DEMPERIO.



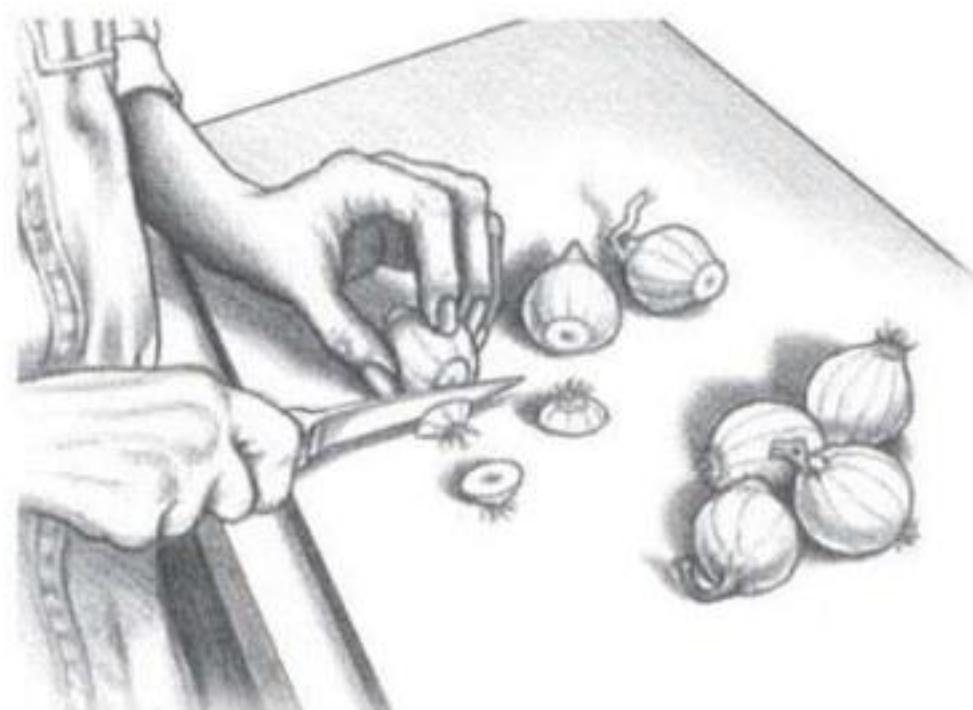
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HOW TO PEEL THOSE PEARLY WHITES

"One Thanksgiving I nearly had a family revolt when I left the glazed pearl onions off the menu. I love the dish, too, but peeling these babies is a chore! To save my sanity (and to keep peace in the family), I came up with this shortcut." – DIANA STURGIS, TEST KITCHEN DIRECTOR



1 Trim off the root ends, then boil the onions in their skins for a couple of minutes.



2 Chill the onions in ice water for about 5 minutes.



3 Squeeze from the end opposite the one you trimmed. They'll pop right out of their skins!



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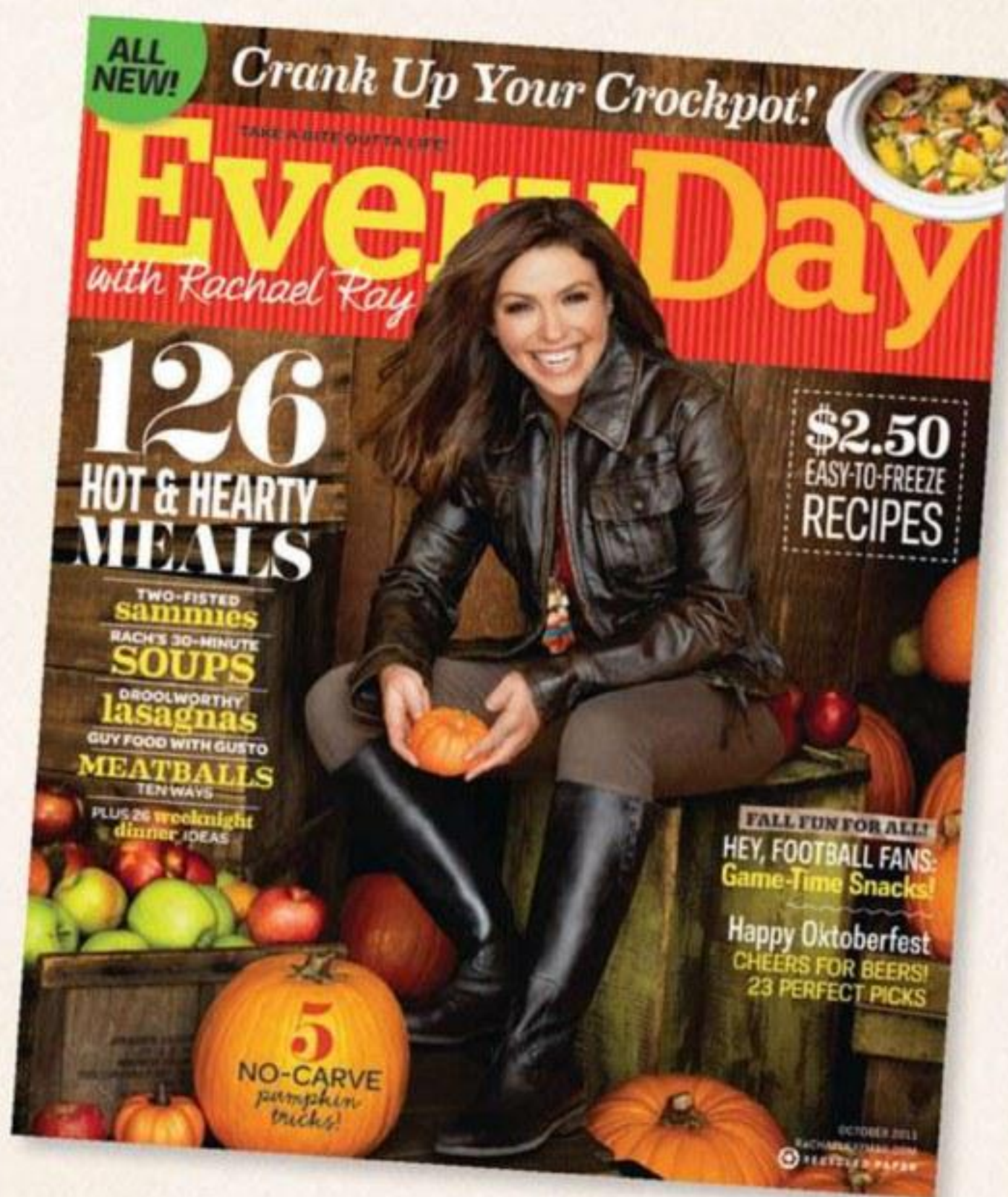
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talk

TO OUR TEST KITCHEN

GEARHEAD

MASTERING THE MASH



“When I started cooking, I pureed my taters in the processor...and ended up with a mess. Lesson learned: Processors overwork the starch, making potatoes gluey. The solution? A potato masher.”

—KATIE BARREIRA,
SENIOR TEST KITCHEN ASSOCIATE



POTATO-TURNIP MASH WITH CRISPY FRIED SHALLOTS

page 147

COOL KITCHEN SCIENCE

PERFECT PUDDING

When making delicate custards like flan, most recipes call for baking the custard-filled pan in a larger pan of hot water (called a hot-water bath). We've found that using cool water instead slows the cooking, preventing eggs from separating into a watery mess and little pitted holes from forming around the edges. Try our method for custard that's silky-smooth.



SILKY MAPLE FLAN page 157

IN-SEASON SAVINGS

RED-HOT RIGHT NOW: CRANBERRIES



Fresh cranberries often go on sale after Thanksgiving and are usually gone by the end of December—two good reasons to buy a few bags now and toss them in the freezer. Try them in muffins, stir a handful into beef stew, or bake 'em up with apples or pears in a cobbler or crisp. No need to thaw first!



APPLE-ALMOND CRANBERRY
RELISH [page 139](#)



TO BRINE OR NOT TO BRINE...

"I field all the turkey questions that come into the test kitchen. Every year, people ask if they need to brine their turkey. Here's the lowdown: If your turkey is pre-basted or kosher, don't bother with brining because the cooked meat will be way too salty. Natural, free-range and organic birds get the thumbs-up—brining before cooking definitely makes the meat moister, and that's a yum! Our website has a great brining recipe and even more tips."

—TRACEY SEAMAN, TEST KITCHEN DIRECTOR

KISS-OF-LEMON ROAST
TURKEY [page 127](#)



CLICK

Our supersimple brine comes together in five minutes with just four ingredients. Get started at rachaelraymag.com/november.

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Serves 6-8

Butter for the pan
2 tablespoon olive oil
1 large onion, finely chopped
2 celery ribs, finely chopped
1 lb Italian style turkey sausages,
casings removed
1 cup chicken broth

1 cup milk
4 tablespoons AMORE TOMATO PASTE
2 teaspoon AMORE GARLIC PASTE
1/2 teaspoon AMORE HERB PASTE
1/2 teaspoon AMORE HOT PEPPER PASTE (optional)
Salt and pepper to taste
1 cup grated Parmesan
1 8-ounce loaf Italian or French Bread,
cut into 1-inch cubes (about 6 cups)

In a large skillet, heat the oil over medium heat. Add the onion and celery and cook, stirring often, until slightly softened, about 5 minutes. Stir in the sausage meat and cook, stirring often to break up the lumps, until lightly browned, about 10 minutes more.

AMORE Roast Turkey with Herb and Garlic Gravy recipe shown is available on our website along with many other great recipes.



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WINTER SQUASH GRATIN

Makes 8 servings



Ingredients:

6 ounces Cabot Sharp Cheddar or Seriously Sharp Cheddar, grated (about 1 1/2 cups)

1 1/2 cups fresh bread crumbs (about 3 slices firm white bread)

2 tablespoons Cabot Salted Butter

2 cups chopped onions

1 teaspoon sugar

1/2 teaspoon salt

1/2 teaspoon dried thyme leaves, crumbled

1/4 teaspoon ground black pepper

2 pounds dry-fleshed winter squash, such as Buttercup, Hubbard or Kabocha, peeled and seeded

3/4-1 cup chicken broth

1. Preheat oven to 375°F. Combine cheese and bread crumbs in bowl and set aside.
2. In large skillet over medium heat, melt butter. Add onions and sugar. Stir often until onions are golden, about 10 minutes. Stir in salt, thyme and pepper, then transfer mixture to 1 1/2-quart baking dish.
3. Cut squash into smaller chunks and cut these chunks into 1/8-inch-thick slices. Add to onions and stir together well.
4. Pour 3/4 cup of chicken broth evenly over squash. Cover dish tightly with lid or foil and bake for about 70 minutes, or until squash is tender and broth is nearly all absorbed. If squash appears dry, add remaining 1/4 cup broth.
5. Sprinkle squash with reserved bread crumb mixture. Bake until topping is golden, about 20 minutes longer.

NUTRITION ANALYSIS: Calories 199, Total Fat 11g, Saturated Fat 6g, Cholesterol 30mg, Sodium 466mg, Carbohydrates 19g, Dietary Fiber 3g, Protein 8g, Calcium 210mg



For more delicious Thanksgiving recipes scan with QR code reader or visit cabotcheese.coop

FOR MORE RECIPES, VISIT: cabotcheese.coop

TURKEY SANDWICHES

10 ways

Yesterday's bird is today's awesome lunch (or dinner!) with these delicious ideas for remixing your leftovers.

THE CLASSIC THANKSGIVING SAMMY

The Gobbler

Mayo or mustard
Sandwich bread
Leftover turkey, sliced
Romaine lettuce leaves
Tomato slices
Leftover stuffing
Leftover cranberry sauce

Spread mayo or mustard on 1 slice of bread. Pile on turkey, lettuce and tomato; top with a few tbsp. each stuffing and cranberry sauce, then sandwich with another slice of bread.



Spike Mendelsohn

TOP CHEF SEASON 4 FINALIST AND OWNER/CHEF AT D.C. RESTAURANTS GOOD STUFF EATERY AND WE, THE PIZZA

"Turkey is mild, so I like to spice it up with strong flavors like sauerkraut and curry, or shred and mix it with rich gravy for a comforting, creamy filling."

1 HANDHELD POTPIE: Add shredded turkey, chopped carrots and peas (use a frozen mix as a shortcut!) to leftover gravy and simmer until tender and warmed through, about 15 minutes. Brown a buttermilk biscuit in the oven, slice in half and sandwich the hot filling in between.

2 REUBEN: Spread some dijon mustard on 2 pieces of toasted rye bread; layer in swiss cheese, sliced turkey, sauerkraut and thousand island dressing. Heat the sandwich in a lightly oiled skillet until the bread is golden-brown and the cheese is melted.

3 CURRY SALAD: Toss together chopped turkey, apple, celery, scallion and cilantro with dried cranberries, mayo, a little lemon juice and a bit of yellow curry powder. Stuff into a whole wheat pita pocket.

Yum! Thanksgiving between sliced bread never tasted so good.

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"Try slices of dark meat on these cold sandwiches—it's more moist and juicy than the white breast."



Diana Sturgis

EVERY DAY TEST KITCHEN DIRECTOR

4 CREAMY-CRUNCHY

SAMMY: Drizzle EVOO on 2 whole grain bread slices and toast them; spread on soft goat cheese and layer with thinly sliced turkey, pears and radishes.

5 SOURDOUGH SPECIAL:

Toast 2 slices of sourdough bread and let cool. Layer on slices of avocado, turkey and cooked bacon. Top with arugula dressed with a balsamic vinaigrette.

6 ITALIAN HERO:

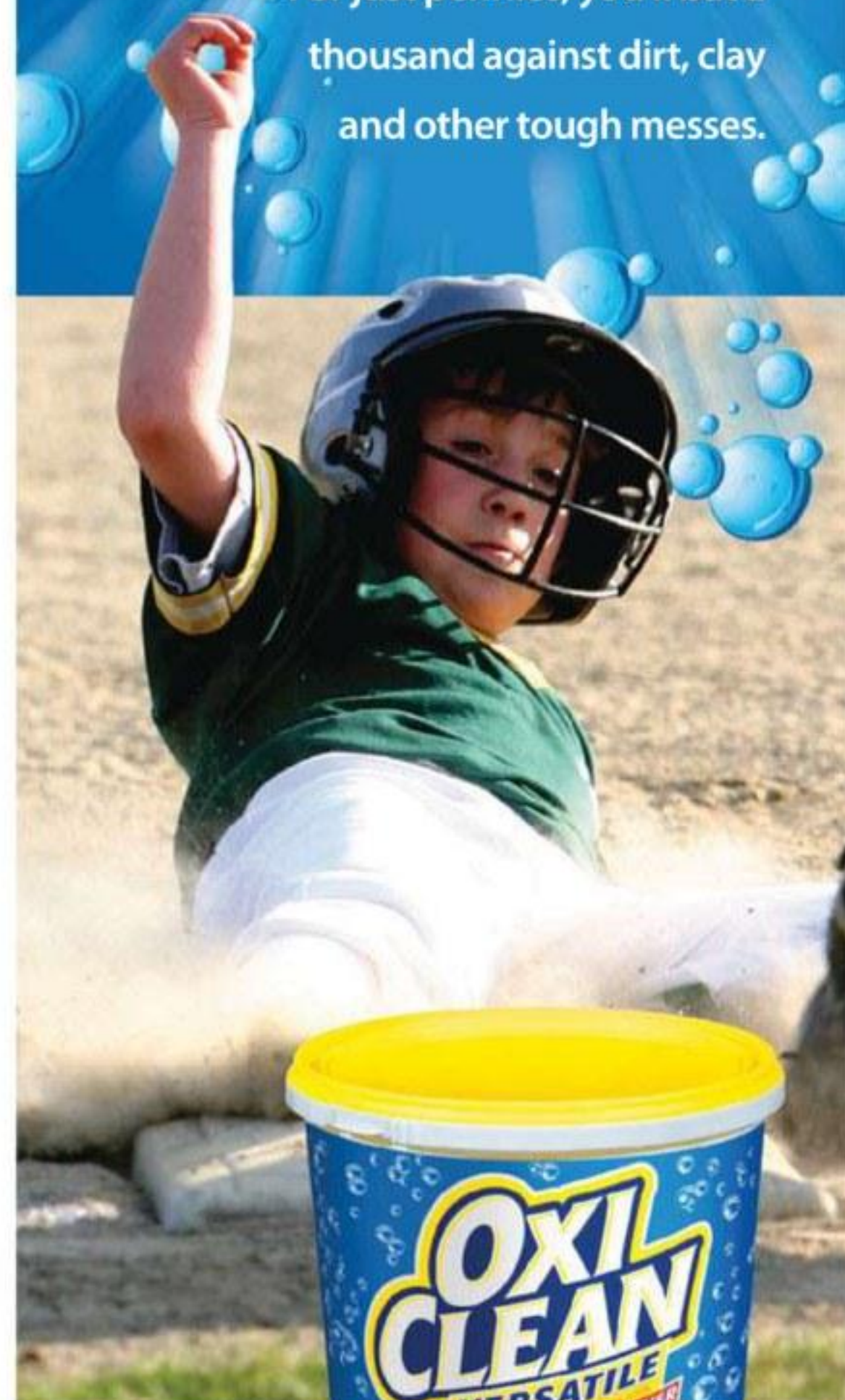
Spread some pesto on the cut sides of a sub roll and layer with slices of turkey, provolone and prosciutto; spoon on some drained giardiniera.



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"Is your leftover turkey looking a little dry? Heat it up in hot gravy or broth to lock in moisture and great flavor."



Abby Bodiker

FOOD STYLIST FOR THE RACHAEL RAY SHOW

7 HONEY-MUSTARD BRIE MELT: Toast an english muffin, then spread with honey-mustard sauce. Layer with a couple of turkey pieces, sliced tomato and brie cheese. Place the open-face sandwich under the broiler until the cheese is melted.

8 SPINACH-ARTICHOKE GRILLED CHEESE: Butter 2 slices of white bread and fill with turkey, gruyère cheese, spinach leaves and chopped marinated artichoke hearts. Grill in a skillet or panini press until golden-brown.

9 VIETNAMESE SUB: Marinate coleslaw mix in vinegar, salt and sugar for at least 30 minutes. Stir together some mayo and asian chili sauce and spread on a halved baguette. Pile on turkey, the slaw and some pickled jalapeños for extra kick.

Every Day Cold and Flu Crushers

Feeling a little under the weather? Our friends at The Doctors set you straight on which natural remedies are worth your time and money this sniffle season.

ONIONS



WENDY A. FACEBOOKED:

I heard something about sleeping on top of onions...

DR. TRAVIS: It'll be smelly—that's about all I can guarantee. Placing raw onions around the house to prevent sickness is actually an old folk remedy: People thought the onions would soak up germs from the air. Medically, there's nothing that shows this works.

MENTHOL OINTMENT

WENDY B. FACEBOOKED:

Not sure if this one is true, but how about Vicks VapoRub on your feet to help a cough?

DR. JIM: No, that's not going to work. Truth be told, I've never been a big fan of menthol rubs in general—a study showed that putting the stuff on very young kids' chests sometimes irritates airways even more. But if you've used it and it helps open you up, that's fine; just put it on your chest instead of near your nose, and don't use it on kids younger than 2.

DR. TRAVIS' TOP TIP:

Wash your hands! Often. And don't touch your eyes and nose. That's one of the easiest—and most effective—ways not to get sick.



NETI POTS

CHRISTY R. FACEBOOKED:

I love my neti pot! Gross or good?

DR. JIM: I love mine, too! I use it in the shower so it's less messy, but I've even demoed it on our show! Using the funny little pots to bathe your sinuses in warm saltwater helps shrink swollen tissue and flush out all the mucus and junk so you can breathe better. Hold your head to the side and a little forward when you pour, so the water goes up one nostril and comes out the other. People often make the mistake of leaning back, which sends the water down your throat—not fun.

CHICKEN SOUP



@GH_VELMA TWEETED:

It's my go-to whenever I have a cold. Is it my imagination, or does it really make me feel better?

DR. TRAVIS: This one works great for a bunch of reasons: one is that soup helps you stay hydrated, which is really important when it comes to relieving symptoms. But I'm also a huge believer that if something makes you feel good emotionally and comforts you—like chicken soup can—it will help you get healthy. As long as what you're trying is not harmful, take advantage of that mind-body connection.

GINGER TEA

@THEBABESHOP TWEETED:

We use ginger tea, and it seems to help colds go away faster.

DR. TRAVIS: Hot tea is at the top of my cold-remedies list. I'll have a cup with a little honey whenever I feel crappy. Whether ginger tea specifically makes a difference, we don't know—but the heat from tea does help soothe a sore throat.

SUPPLEMENTS

AMANDA A. FACEBOOKED:

Is echinacea any good?

DR. JIM: Some research shows it can boost your immune system. The science isn't 100 percent, but I have patients who swear by it. The same is true for vitamin C. Zinc, on the other hand, I don't recommend. The research is iffy, and it has side effects—it could irritate your nose, leave a bad taste in your mouth or upset your stomach.

THE DOCTORS

- Pediatrician James Sears, M.D.
- Psychologist Wendy Walsh, Ph.D.
- ER physician Travis Stork, M.D.
- Health and wellness expert Jillian Michaels
- Obstetrician and gynecologist Lisa Masterson, M.D.
- Plastic surgeon Drew Ordon, M.D.



For more feel-great tips, watch The Doctors daily (check local listings). To find out when editor-in-chief Liz Vaccariello will be on, go to rachaelraymag.com/november.



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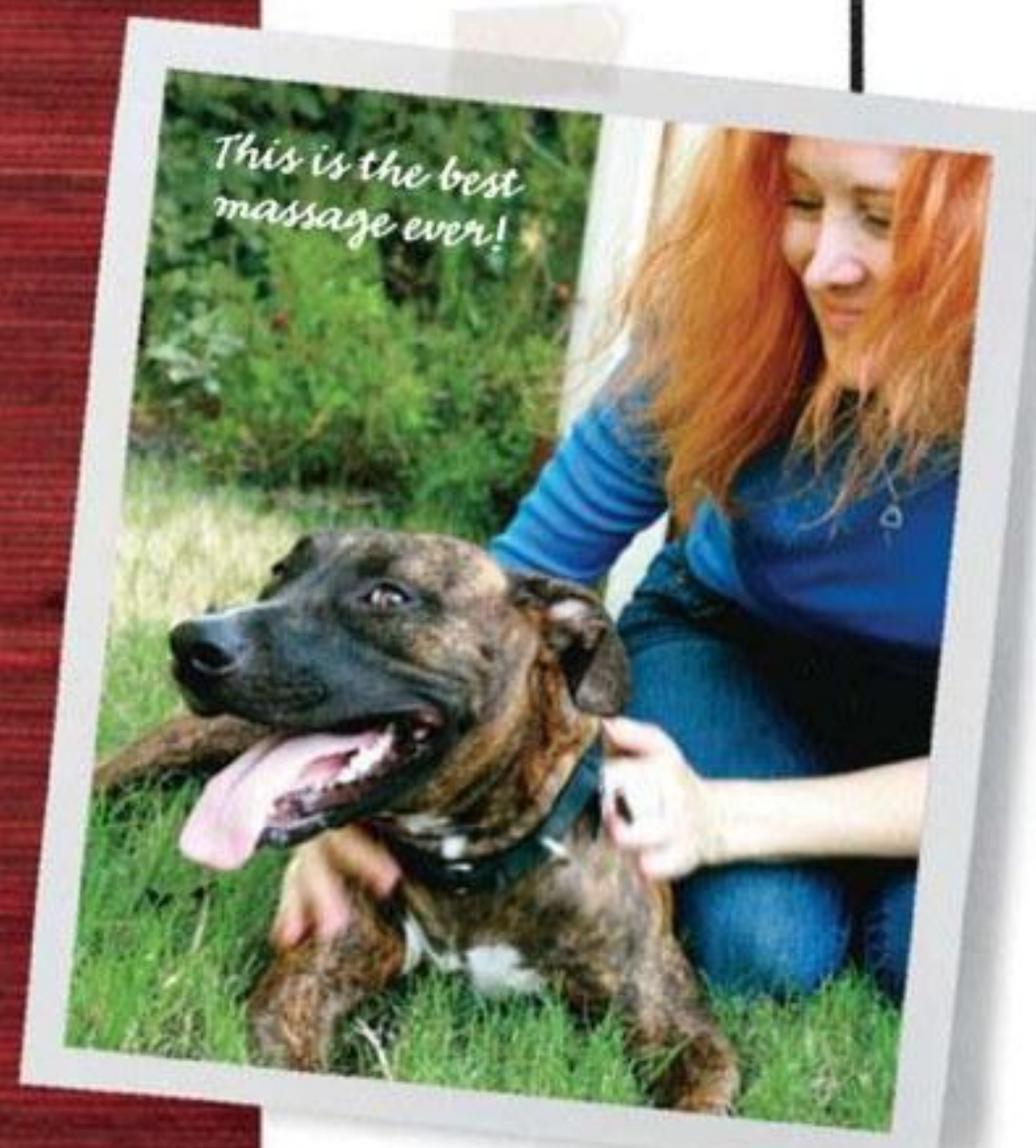
- 1 lb. ground turkey
- ½ cup grated carrot
- 2 tbsp. whole-berry cranberry sauce
- 1 tbsp. EVOO

1. Preheat the oven to 200°. In a bowl, combine the turkey, carrot, cranberry sauce and EVOO. Spread the mixture evenly on a 9-by-11-inch foil-lined baking sheet; bake for 2 hours.
2. Carefully turn out the meat onto a large cutting board and cut into 1-by-4-inch strips. Return the strips to the foil-lined baking sheet and bake until completely dry, about 2 more hours. Transfer to a rack and let cool before storing in the refrigerator.

Every pet is different, so please check with your vet to see if this recipe is suitable for your dog.



MAIN PHOTOGRAPH BY CATHERINE LEDNER



ANOTHER PUP SAVED:

TUCKER

We're giving thanks to Austin Pets Alive! They're creating a no-kill zone for homeless animals in Austin, Texas (and serving Thanksgiving meals to their rescues every year). The organization also introduced Tucker, a 1-year-old Plott hound mix, to new owner Donna Drake. After serving as a foster mom to the cuddly, laid-back pooch—nursing him through recovery from two broken legs—she just had to adopt him. "Tucker has shown me the value of always looking on the bright side," she says. "I love snuggling with him on the couch and taking him with me to visit friends."



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A Day in the Food Life of LL Cool J

The Grammy Award-winning rapper and star of CBS' NCIS: Los Angeles packs a lot into his busy routine—even his own homemade lunches!



Off to the races!

4 a.m.

It's hard getting up this early, but it gives me time to **run on the treadmill and lift weights** before the day starts. My wife, Simone, pretended to wake up for moral support, but she's already asleep again. The early bird catches the worm, right?



12:30 p.m.

Lunch is full of protein: I eat a **salad with grilled chicken that I made the night before**. Food on set is usually carb-heavy—you have to choose how you want to eat—so I bring my own to be healthy. But what I'm craving is a Jamaican beef patty with coco bread from my hometown of Queens, New York. You don't get Caribbean food like that in L.A.



1:30 p.m.

I curl up in a blanket for a **10-minute power nap**. It really charges me up. Sometimes I'll get a whole half-hour, and that's like a fantasy.

12:30 a.m.

I read tomorrow's script, then it's off to bed. I'm **naturally nocturnal**, but I have to be balanced and ready for the next journey.



5 a.m.

Some people need coffee in the morning, but I **drink a protein shake**. I'm following my Platinum 360 diet, which is a four-week program that burns fat and builds muscle. I mix fat-free vanilla yogurt, frozen blueberries, milk powder, orange juice and walnuts in the blender. Trust me, it's good.

10 p.m.

Simone and I have a **glass of wine** while we sit by the fireplace. We're not big drinkers, but it's nice every once in a while.



Trust me, it's good.

11 a.m.

Snack time. I eat a peanut butter and jelly sandwich, with creamy peanut butter only! **I don't want any speed bumps in my sandwich.**



4 p.m.

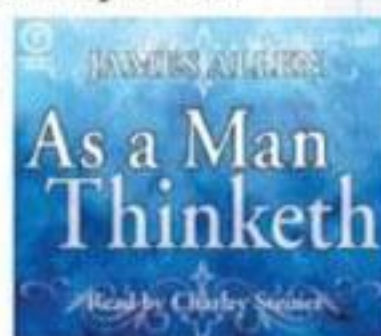
I get on Twitter to send out a few **haiku I just thought up**. I like to mess around with rhymes when I'm in the zone, and haiku are just strangely interesting. My fans tweet me theirs, too.

9 p.m.

My last job of the day is to tuck the kids into bed. I have a special sheet technique: I lift the covers high to let a breeze flow under before folding them into the corners. **They don't call me the "master tucker" for nothing.**

5:45 a.m.

After a shower (which lasts as long as humanly possible), I peek in my kids' rooms—they're fast asleep. Then I grab lunch from the fridge and get in the car. I listen to **audiobooks while driving**. I'm in the middle of *As a Man Thinketh* by James Allen. This is my time to relax and get balanced for the day.



9:30 a.m.

Goofing off on set with Chris O'Donnell. We'll have some good outtakes for the NCIS:LA blooper reel.



5:10 p.m.

Finished the last shot, so it's time to **work my other day jobs**. I have a conference call to check in on Boomdizzle, my record label and social-networking website.

6 p.m.

As I walk into the house, I smell my favorite dinner: **baked chicken and cabbage**. They're Paula Deen's recipes, but Simone makes them best.



8:30 p.m.

My youngest daughter, Nina, is baking the **chocolate chip cookies that drive me insane**. I just pop them in my mouth while they're still hot and crazy good.



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.....

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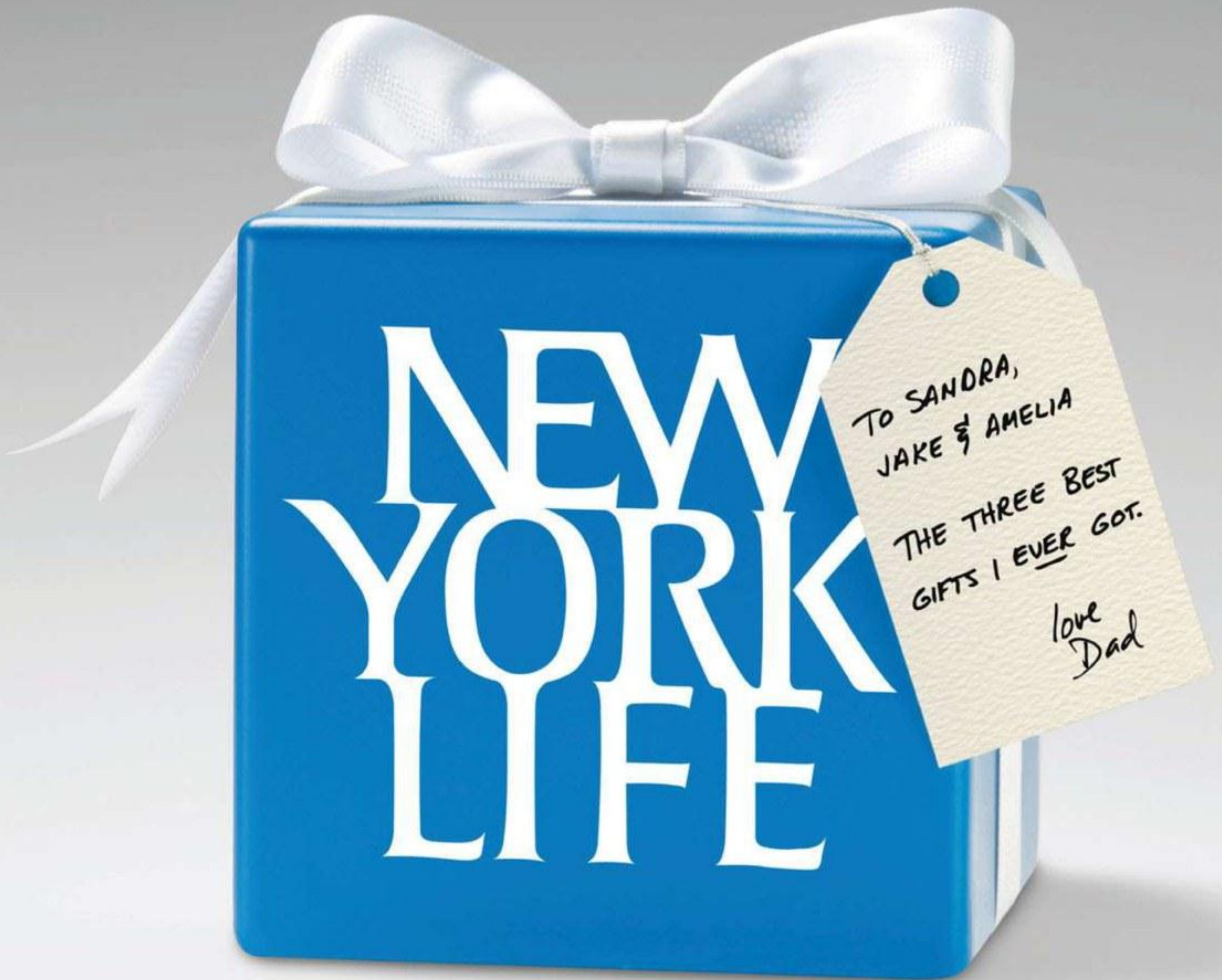
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