

Bon Appétit

AMERICA'S FOOD AND ENTERTAINING MAGAZINE

DECEMBER 1990

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DELUXE HOLIDAY ISSUE



CHOCOLATE-ORANGE DECADENCE



Bon Appétit

DECEMBER 1990

VOL. 35 NO. 12



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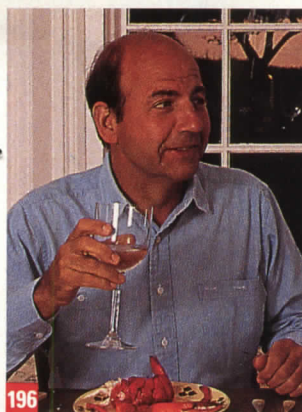
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A fabulous raspberry-crowned Chocolate-Orange Decadence cake—sure to be the star at any party. Recipe on page 14. Photographed by Myron Beck. Food stylist: Karen Gillingham.

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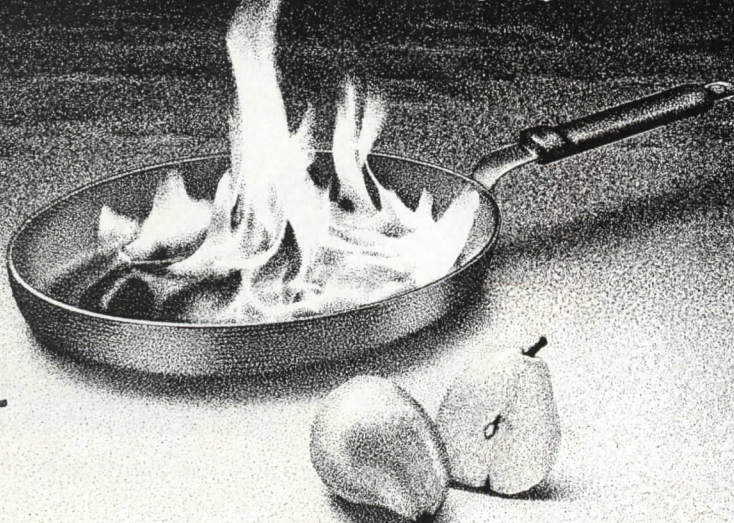
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LETTER FROM THE EDITOR

THE INTERNATIONAL SEASON



I was first introduced to the concept of S. Claus when I was 2½ years of age, and I firmly believed for exactly one day. On Christmas Eve of that year, my grandmother read "A Visit from St. Nicholas" to an assembly of relatives, which included several kids, of whom I was youngest. I was thoroughly enchanted with the notion of a jolly gent in a red outfit who would whisk down the chimney during the night and fill my life with largess. I went to bed faithfully, with the requisite visions of sugarplums in my towhead.

The morning was a joyful bustle, with milling family in pajamas and robes, wonderful breakfast aromas drifting from the kitchen, a brightly lit tree, bulging stockings and presents galore. For me, the star of the day was not the carefully arranged manger scene, but the Lionel train circling it. I was in love. I could have watched it puff all day.

And probably would have, had I not been interrupted by a violent noise, and the spectacle of something (or someone) tumbling down the hall stairs.

As I watched, horrified, a red-suited Apparition picked itself up, dusted itself off, adjusted its beard, and shambled toward me, booming imprecations in a strange, guttural language. There was a lot of screaming—some of it coming from me—as the Apparition relentlessly advanced across the carpet. I had no doubt that this was Santa Claus, and no doubt that he intended to (a) eat me and (b) steal my Lionel train. I took refuge behind the nearest chair.

My cousin, who was five years older

and thus very wise, ferreted me out, tickled my feet and scornfully said, "Don't be so silly: It's only Grandpa."

It was indeed, a fact confirmed when the Apparition sank into my grandfather's favorite armchair and lit my grandfather's pipe. I may not have known much, but I knew that not even Santa Claus would have dared do that.

The mysterious language was Dutch, my grandfather's native tongue. Later that morning, we sang "O Tannenbaum" in German, and one of my female relatives played French carols on the piano. Most of the kids stuck to English, the most common expression being, "That's mine!" We had Swiss and Danish sweets, Scotch salmon and other goodies from all over. It was quite an international morning.

And rightly, too, because it's quite an international season, with various beloved holidays—inspired by many cultures, many religions and natural occurrences like the winter solstice—being celebrated in over a hundred languages throughout the world.

This special entertaining issue is a tribute to the season's international character. We visit a Stockholm restaurant, sample rosé Champagnes from France, savor dinner from Victorian England and look at tableware from Scandinavia, Italy and Germany. We go to New Orleans, Vermont, San Francisco, Mississippi and New York, all in order to wish you Happy Holidays.

Or, as my grandfather would have said, "Prettig Kerstfeest."

—William J. Garry



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smooth as
a moonlit
waltz.



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R.S.V.P.

Bon Appétit welcomes comments and will make an effort to obtain previously unpublished restaurant recipes on request. Please be sure to include the complete address of the restaurant in your letter. Because of the volume of mail received, we are unable to answer all inquiries; letters of general interest will be printed in this column as space allows. Address mail to R.S.V.P., Bon Appétit, 5900 Wilshire Boulevard, Los Angeles, CA 90036.

OUR COVER RECIPE

The special dinners and big parties of December invariably require a show-stopper dessert. And we know *Bon Appétit* readers rely on us for the perfect finishing touch. So we went to our own experts—test program director Lane Crowther and associate food editor Sarah Tenaglia—and asked them to create something spectacular. They came up with this luscious orange cake wrapped in rich chocolate ganache and studded with raspberries. We think it's ideal for anyone's holiday table.

CHOCOLATE-ORANGE DECADENCE (Cover Recipe)

12 servings

Cake

- 2 medium oranges
- 1½ cups sugar
- ¼ cup orange marmalade
- ¾ cup (1½ sticks) unsalted butter, room temperature
- 1 teaspoon vanilla extract
- 4 large eggs, room temperature
- 2½ cups cake flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¾ cup orange juice

Chocolate Ganache

- 2½ cups whipping cream
- 9 tablespoons unsalted butter
- 30 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 7 tablespoons Grand Marnier or orange juice
- 3 tablespoons thawed frozen orange juice concentrate
- 2 tablespoons minced orange peel

Orange Glaze

- 6 tablespoons orange marmalade
- 6 tablespoons Grand Marnier or orange juice

- 3½ ½-pint baskets (about) raspberries or 5¼ cups frozen unsweetened raspberries, thawed, drained

Mint sprigs

For cake: Preheat oven to 350°F. Butter two 9-inch-diameter cake pans with 1½-inch-high sides. Line pan bottoms with waxed paper. Using vegetable peeler, remove peel from oranges in strips. Coarsely chop peel in processor, stopping occasionally to scrape down sides of bowl. Add ⅓ cup sugar and blend until peel is minced. Add marmalade and puree. Using electric mixer, cream butter with pureed mixture and vanilla in large bowl until light and fluffy. Beat in remaining 1 cup sugar. Add eggs 1 at a time, beating well after each addition. Sift dry ingredients into small bowl. Mix dry ingredients into batter alternately with orange juice.

Divide batter between prepared pans. Bake cakes until tops are golden brown and tester inserted in centers comes out clean, about 38 minutes. Cool cakes in pans on racks 10 minutes. Run sharp knife around pan sides to loosen cakes. Turn cakes out onto racks; cool. Peel off paper.

For chocolate ganache: Bring cream and butter to simmer in heavy large saucepan. Reduce heat to low. Add chopped chocolate and stir until melted. Mix in remaining ingredients. Pour ganache into large bowl. Freeze until very thick but still spreadable, stirring frequently, about 1 hour 15 minutes.

For glaze: Melt marmalade in heavy small saucepan over low heat. Remove from heat. Mix in Grand Marnier.

Cut each cake into 2 layers. Place 1 layer on plate. Brush with ¼ of glaze. Spread 1 cup ganache over. Top with second cake layer. Brush with ¼ of

glaze. Spread ¾ cup ganache over. Top with 1½ baskets berries (about 2½ cups). Spread ½ cup ganache over third cake layer. Invert, chocolate side down, over berries. Brush with ¼ of glaze. Spread 1 cup ganache over. Top with fourth cake layer. Brush with remaining glaze. Spread ¾ cup ganache over top of cake. Spoon 1 cup ganache into pastry bag fitted with medium star tip. Spread remaining ganache over sides of cake, drawing icing spatula up to create vertical lines. Pipe decorative border of ganache around top and bottom edges of cake. Freeze cake 20 minutes. Arrange remaining berries atop cake, covering completely. (Can be prepared 1 day ahead. Cover cake loosely with plastic wrap and refrigerate.)

Garnish cake with mint sprigs. Serve cake at room temperature.

A few of my friends and I recently spent a wonderful vacation on the island of Kauai in Hawaii. One evening we dined at The Kapaa Fish & Chowder House in Kapaa. We were delighted with the pumpkin muffins served with our meal. I am sure *Bon Appétit* readers would enjoy these freshly baked treats as much as we all did.

Jackie I. Sutton
Hayward, California

PUMPKIN SPICE MUFFINS

Makes 12

- ½ cup raisins
- 1½ cups self-rising flour
- 1 cup sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¾ cup vegetable oil
- ½ cup canned solid pack pumpkin
- 2 large eggs
- ½ cup chopped pecans (about 2 ounces)

Preheat oven to 350°F. Grease twelve ½-cup muffin cups. Place raisins in small bowl. Pour enough boiling wa-



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ter over to cover. Let stand 5 minutes. Drain raisins. Mix flour, sugar, cinnamon and nutmeg in large bowl. Add oil, pumpkin and eggs and mix just until combined. Mix in raisins and nuts.

Divide batter among prepared cups. Bake until tester inserted in center of muffins comes out clean, about 25 minutes. Cool slightly on rack. Serve warm or at room temperature.

I've been to Boston on business several times in the last year. One of the restaurants I like best is called Icarus. The last time I was there, the waiter recommended the linguine with a creamy Gorgonzola and nut sauce. He was right—the dish was delicious. Do you think the chef would share the recipe for this unusual appetizer?

Francine Gilman
Des Moines, Iowa

LINGUINE WITH GORGONZOLA AND TOASTED NUTS

4 appetizer servings

- 6 ounces Gorgonzola cheese, cut into pieces
- 1 cup whipping cream or half and half
- ¾ pound linguine
- Pepper
- ¾ cup freshly grated Parmesan cheese (about 2 ounces)
- ¼ cup chopped toasted walnuts (about 1 ounce)
- ¼ cup chopped toasted hazelnuts (about 1 ounce)
- ¼ cup chopped toasted pecans (about 1 ounce)
- ¼ cup chopped toasted pine nuts (about 1 ounce)

Place Gorgonzola in heavy large skillet. Gradually whisk in cream. Cook over medium heat until cheese melts and cream thickens, whisking occasionally, about 3 minutes.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally to prevent sticking. Drain well.

Add pasta to sauce in skillet; toss just until coated with sauce. Season generously with pepper. Divide pasta among plates. Sprinkle with Parmesan. Combine nuts in small bowl. Sprinkle over each dish of pasta and serve.

While vacationing in Southern California, I had a terrific lunch at The Beverly Hills Hotel. On the menu in The Dining Room, they feature a dish called Elizabeth Taylor's Chili. I was so intrigued by the title that I decided to order a bowl. It was loaded with beef and topped with lots of cheddar cheese—just the way I like it.

Ken Hansen
Tampa, Florida

ELIZABETH TAYLOR'S CHILI

6 servings

- ½ pound dried red kidney beans, rinsed, picked over
- 1 1½-pound triangle tip roast
- 2 tablespoons olive oil
- 1 red onion, diced
- 1 yellow onion, diced
- 1 pound ground beef
- 1 pound ground pork
- 5 large tomatoes, halved, seeded, chopped
- 1 cup dry red wine
- 6 tablespoons chili powder
- Salt and pepper
- Cayenne pepper
- 1 cup grated cheddar cheese
- Additional grated cheddar cheese
- Sour cream (optional)
- Chopped green onions (optional)

Place beans in heavy large pot. Add enough cold water to cover by 3 inches. Let stand overnight. Drain. Return beans to pot. Add enough cold water to cover by 3 inches. Bring to boil. Reduce heat and simmer until beans are just slightly softened, stirring occasionally, about 20 minutes. Drain and set aside.

Preheat oven to 450°F. Place triangle tip on rack set in roasting pan. Roast until meat thermometer inserted in center of triangle tip registers 120°F,

about 35 minutes. Cool completely. Cut meat into 2x½-inch strips.

Heat oil in heavy large Dutch oven over medium heat. Add both onions and sauté until tender, about 10 minutes. Add ground beef and pork and cook until no longer pink, breaking up with fork, about 10 minutes. Add beans, tomatoes, wine and chili powder. Season with salt and pepper and cayenne. Simmer until beans are tender, stirring occasionally, about 45 minutes. Add triangle tip and 1 cup cheese and stir just until cheese melts. Ladle into bowls. Serve, passing more cheese, sour cream and green onions.

One of Seattle's most popular dining spots is Chez Shea. My wife and I celebrated our anniversary there and thought it measured up to all the rave reviews. Can you get the recipe for their rich and creamy onion soup?

Frank Patterson
Seattle, Washington

CARAMELIZED ONION AND ROASTED SHALLOT CREAM SOUP

8 servings

- 16 large shallots, peeled
- 1 tablespoon olive oil
- ¾ cup (1½ sticks) unsalted butter
- 3½ pounds yellow onions, thinly sliced
- 2 tablespoons brown sugar
- ¾ cup cream Sherry
- 1 tablespoon dried thyme, crumbled
- 1 tablespoon rubbed or ground dried sage
- 2 cups chicken stock or canned low-salt broth
- 1 cup beef stock or canned broth
- 3 cups whipping cream
- 3 tablespoons minced fresh thyme (optional)
- 2 tablespoons chopped fresh parsley
- ½ teaspoon hot pepper sauce (such as Tabasco)
- Salt and pepper
- 8 fresh sage leaves (optional)

recipe continued on page 18

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Preheat oven to 375°F. Toss shallots with oil in bowl. Arrange shallots on heavy large cookie sheet, spacing evenly. Bake until golden brown, turning occasionally, about 30 minutes.

Melt butter in heavy large pot over medium-high heat. Add onions and sugar and cook until onions caramelize, stirring frequently to prevent any sticking, about 50 minutes.

Add whole shallots, ½ cup Sherry and dried herbs to onions. Cook until almost no liquid remains in pot, stirring occasionally, about 5 minutes. Add both stocks and simmer 25 minutes. Add cream and simmer until thickened, about 10 minutes. (*Can be prepared 1 day ahead. Cover and chill. Bring to simmer before continuing.*)

Add remaining ¼ cup Sherry, fresh thyme, parsley and hot pepper sauce to soup. Season with salt and pepper. Ladle soup into bowls. Garnish with sage leaves if desired and serve.

I attended a special Italian dinner at the Hotel Bel-Air in Los Angeles prepared by guest chefs from several hotels in Italy. One of my favorites was the entrée cooked by chef Attilio Di Fabrizio from the Hotel Villa San Michele in Fiesole, a hillside town near Florence. It was broiled lamb with an herbed mustard and breadcrumb coating.

Robert Hardy
Santa Monica, California

LAMB LOIN WITH HERBED MUSTARD AND BREADCRUMB COATING

The chef serves this with roasted potatoes. Ask your butcher to bone the lamb.

2 servings

- 3 tablespoons Dijon mustard
- 1 tablespoon chopped fresh sage
- 1 tablespoon chopped fresh mint
- 1½ teaspoons chopped fresh rosemary
- 1½ teaspoons chopped fresh thyme
- 2 tablespoons olive oil
- 1 1½- to 2-pound rack of lamb, boned, fat trimmed

Salt

1 cup fresh white breadcrumbs

Mix first 5 ingredients in small bowl. Heat oil in heavy medium skillet over medium-high heat. Season lamb with salt. Add to pan and cook until well browned on all sides, about 10 minutes. Transfer lamb to plate. Brush herbed mustard over lamb. Roll in breadcrumbs, pressing to adhere.

Preheat broiler. Broil lamb 8 inches from heat source until crumbs are deep golden brown and meat thermometer inserted in center registers 135°F for medium-rare, turning every 2 to 3 minutes to prevent burning, about 6 minutes. Slice lamb and serve.

Whenever my husband and I feel like a quick weekend getaway, we head for the Perdido Beach Hilton in Orange Beach. It's not too far from where we live, and the surroundings are beautiful. A meal at the hotel's Voyagers restaurant is incomplete without one of chef Gerhard Brill's delicious flam-béed desserts. His version of Bananas Foster (prepared tableside) is one of the finest we've ever had. Would he be willing to divulge his secret?

Isabel Johns
Mobile, Alabama

BANANAS FOSTER

2 servings

- ¼ cup (½ stick) unsalted butter
- ¼ cup firmly packed brown sugar
- 2 tablespoons fresh lemon juice
- 2 cinnamon sticks
- 2 ripe bananas, peeled, halved lengthwise and crosswise
- ¼ cup triple sec or other orange liqueur
- 1 tablespoon dark rum
- 1 teaspoon ground cinnamon
- 3 tablespoons orange juice
- 2 cups vanilla ice cream

Melt butter in heavy large skillet over medium-high heat. Add sugar, lemon juice and cinnamon sticks and boil 2 minutes, stirring frequently. Add bananas. Remove pan from heat. Add tri-

ple sec, rum and ground cinnamon; ignite with match. When flames subside, add orange juice and stir gently to combine; discard cinnamon sticks.

Scoop ice cream into bowls or balloon-shaped wineglasses. Spoon bananas and sauce over and serve.

During a trip to New York, I enjoyed a lovely dinner with friends at Felidia Ristorante. The highlight of the meal was a swordfish steak topped with a sweet and tangy balsamic vinegar sauce. Now that I have been given a very old bottle of the vinegar, I thought it was time to write "R.S.V.P." to see if you could get the recipe for this dish.

Alma M. Sanguinetti
Portola Valley, California

SWORDFISH WITH SWEET-AND-SOUR SAUCE

2 servings

- 2 6-ounce 1-inch-thick swordfish steaks
- Salt and pepper
- All purpose flour
- 2 tablespoons vegetable oil
- 1 teaspoon all purpose flour
- 6 tablespoons dry white wine
- ¼ cup balsamic vinegar*
- 1½ tablespoons butter
- 1 tablespoon drained capers
- 2 teaspoons olive oil
- Pinch of sugar

Season fish with salt and pepper. Lightly dredge in flour; shake off excess. Heat vegetable oil in heavy large skillet over medium-high heat. Add fish and cook to desired degree of doneness, about 4 minutes per side for medium. Transfer to plates. Tent with foil to keep warm. Pour off oil from skillet. Add 1 teaspoon flour to skillet and cook until brown, stirring constantly, about 1 minute. Add remaining ingredients and cook until sauce is syrupy, stirring frequently, about 8 minutes. Spoon sauce over fish and serve.

*Available at Italian markets, specialty foods stores and some supermarkets.

continued on page 20

In 1762, Hugh McDermott neglected to give a bottle of Drambuie to the postman for Christmas. To this day, no member of the McDermott clan has ever received so much as a postcard.



As legends go, this fact may well be fiction. But what is indisputably the truth is that Drambuie is the legendary liqueur with a uniquely satisfying taste. Drink Drambuie, the liqueur flavored with wild heather honey and the finest malt whiskies. Or, now that the holidays are near, give Drambuie. Scottish in origin, distinctive in taste, unchanged since 1745.

Drambuie. The stuff legends are made of.

R . S . V . P .

On a recent trip that took my family and me through Lambertville, New Jersey, we had dinner at the Lambertville Station. Our meal included a good spinach salad with an outstanding honey mustard dressing. I am sure others have asked the restaurant for the recipe, as we did, but with no luck. Could *Bon Appétit* persuade them to share their recipe for the dressing?

Geraldine Breier
Fairborn, Ohio

HONEY MUSTARD DRESSING

Makes about 1½ cups

- 3 tablespoons cider vinegar
- 3 tablespoons honey
- 6 tablespoons mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon finely minced onion
- 1½ tablespoons chopped fresh parsley
- Pinch of salt
- ¾ cup vegetable oil

Heat vinegar and honey in heavy small saucepan over low heat, stirring until honey dissolves. Pour into bowl and cool. Whisk in mayonnaise, mustard, onion, parsley and salt. Gradually whisk in oil. (*Can be prepared 3 days ahead. Cover and refrigerate. Bring to room temperature before using.*)

I eat regularly at a restaurant called Bistro Twenty-Two in Bedford, New York. One of their appetizers—crab fritters with a dipping sauce—is incredibly good. How do they make it?

Connie Catto
New Canaan, Connecticut

CRAB FRITTERS WITH CURRY SAUCE

Makes 24

Sauce

- 1½ tablespoons olive oil
- 1 small garlic clove, minced
- 1 teaspoon curry powder

- ½ cup mayonnaise
- ½ cup sour cream
- 2 tablespoons orange juice
- 1 tablespoon sugar
- 1 tablespoon fresh lemon juice
- 1 tablespoon chutney

Fritters

- 1¾ cups all purpose flour
- 1½ cups warm water
- 2 tablespoons vegetable oil
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 pound crabmeat
- ¾ cup fresh white breadcrumbs
- 4 large egg whites
- 3 tablespoons chopped fresh parsley
- Salt and pepper
- All purpose flour (for dredging)
- Vegetable oil (for deep frying)
- 1 tablespoon gin (optional)

For sauce: Heat oil in heavy small skillet over medium heat. Add garlic and sauté 1 minute. Add curry and stir

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1 minute. Transfer mixture to blender. Add all remaining ingredients and blend until smooth. Pour into bowl.

For fritters: Whisk first 5 ingredients in medium bowl to blend. Let batter stand 1 hour at room temperature.

Mix crabmeat, breadcrumbs, 2 egg whites and parsley in large bowl. Season with salt and pepper. Divide mixture into 24 mounds. Press each mound firmly into ball. Roll each crabmeat ball in flour; shake off excess.

Using electric mixer, beat remaining 2 egg whites in small bowl to stiff peaks. Fold egg whites into batter.

Heat oil in deep fryer or heavy large saucepan to 360°F. Dip 1 crab ball into batter, coating completely. Carefully lower into oil. Repeat with 5 more crab balls. Cook until pale golden brown, turning occasionally, about 5 minutes. Using slotted spoon, transfer fritters to paper towels and drain. Repeat with remaining crab balls in 3 more batches.

For a special birthday celebration, I was treated to dinner at Collage in nearby Long Beach. I was very im-

pressed with my main course—a beautiful plate of grilled shrimp with a spicy sauce. The chef told me the sauce was fashioned after the classic gazpacho soup made with tomatoes, cucumber and onions. I'd like to know what other details I need to prepare this dish.

Henrietta Gibbs
San Pedro, California

SHRIMP WITH SPICY GAZPACHO BUTTER SAUCE

6 servings

- 2 plum tomatoes
- $\frac{3}{4}$ cup dry white wine
- 1 cucumber, peeled, seeded, diced
- 3 green onions, chopped
- 2 shallots, finely chopped
- 1½ teaspoons minced canned chipotle chilies in adobo sauce*
- 1 cup whipping cream
- 36 uncooked large shrimp, peeled, deveined, tails left intact
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, cut into pieces
- Salt and pepper

Blanch tomatoes in saucepan of boiling water for 10 seconds. Transfer to bowl of cold water using slotted

spoon. Drain. Peel skin from tomatoes using small sharp knife. Cut tomatoes crosswise in half; scoop out seeds and discard. Coarsely chop tomatoes.

Place tomatoes, wine, cucumber, green onions, shallots and chipotle chilies in heavy medium saucepan. Cook over medium-high heat until almost no liquid remains in pan, stirring frequently, about 10 minutes. Add cream and cook until reduced by half, stirring occasionally, about 5 minutes. Remove pan from heat. (Sauce can be prepared 2 hours ahead. Cover and let stand at room temperature.)

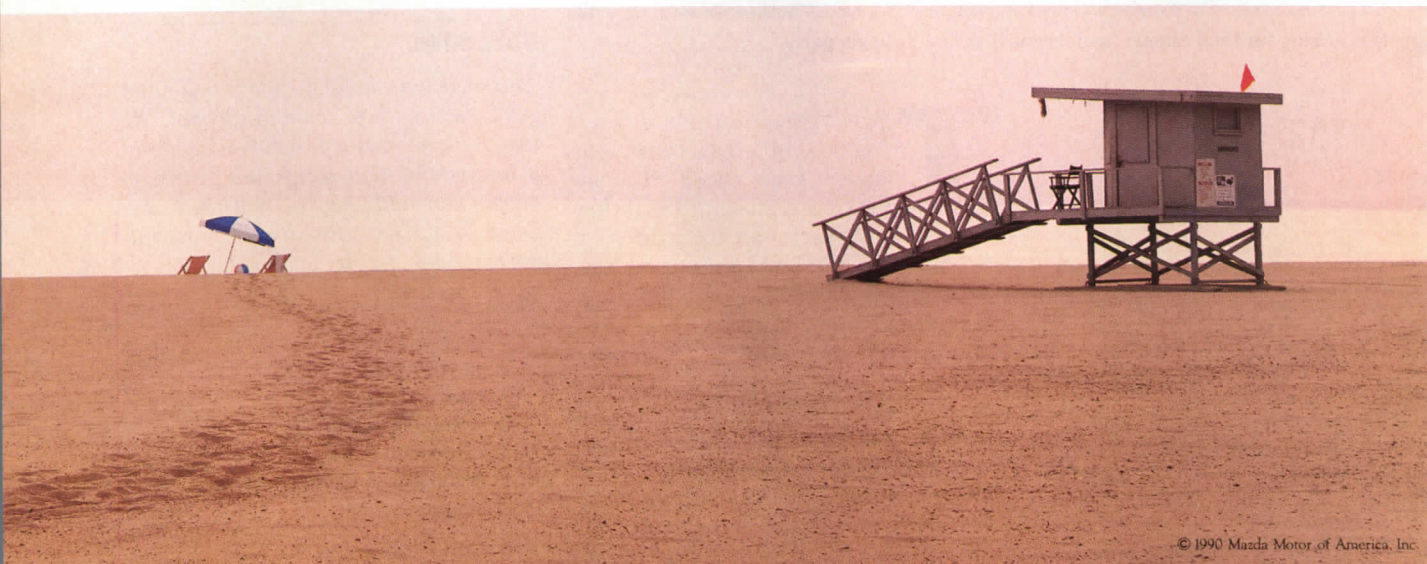
Prepare barbecue (medium-high heat) or preheat broiler. Cook shrimp until just pink, 2 minutes per side.

Meanwhile, bring sauce to simmer. Remove from heat. Add butter 1 piece at a time, whisking until melted. Season with salt and pepper.

Spoon sauce onto plates. Arrange shrimp decoratively atop sauce.

*Canned chipotle chilies are available at Latin American markets, specialty foods stores and some supermarkets. □

—Compiled by Sarah Tenaglia



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PARTY FOR TEN

Noel Bowl
Four-Cheese and Sausage
Pasta Bake
Mixed Green Salad
Gingerbread Roll with
Crystallized Ginger Cream

BY JINX AND JEFFERSON MORGAN

There's something about singing a Christmas carol that makes even those who are functionally tone-deaf sound as if they were warming up for an audition at La Scala. Perhaps it's the season, or perhaps it's the familiarity of those timeless tunes that loosens the vocal chords. Whatever the reason, almost any ragtag group of sopranos and tenors can be melded into a passable choir if the repertoire is restricted to old favorites that don't require the vocal range of Yma Sumac. And the promise of a great party at the end of the caroling promenade is usually enough to attract even musical duffers.

Since the early evening will be spent hoofing around the streets, shattering the peace and dignity of the neighborhood with strains of "Deck the Halls," it's important to have a menu that doesn't require much in the way of last-minute preparation. We begin with a

fragrant mulled cider that will take the chill off the singers. It's fine for both grown-ups and children (though the older crowd may find that a tot of rum makes it even more comforting).

Our do-ahead cheese and sausage pasta bake makes an attractive, heart-warming (and convenient) main course that needs only a reheat before it's served to the hungry vocalists. This dish takes the traditional macaroni and cheese and gives it some zip with the addition of sausage, extra cheeses, herbs and vegetables. Of course, if President Bush is joining your party, you may want to hold the broccoli.

We've always loved the *bûche de Noël* of French Christmas legend, but in this case we decided to break with custom and make the traditional rolled cake out of gingerbread and fill it with a crystallized ginger cream. Again, this can be done ahead of your guests' arrival.

So break out the tuning fork, provide your guests with songbooks or copies of the words to their favorite carols (as well as tiny flashlights to read them by) and set forth to fill the night with music. Ignore such cynics as writer Oliver Herford, who once called caroling "the licensed medium for bawling in public things too silly or sacred to be uttered in ordinary speech." We know better.

NOEL BOWL

This delicious holiday libation kindles good cheer with or without alcohol. We usually serve it in a punch bowl with an assortment of interesting rums nearby so people can add their own if they like. Serve the punch warm or chilled according to your preference or climate.

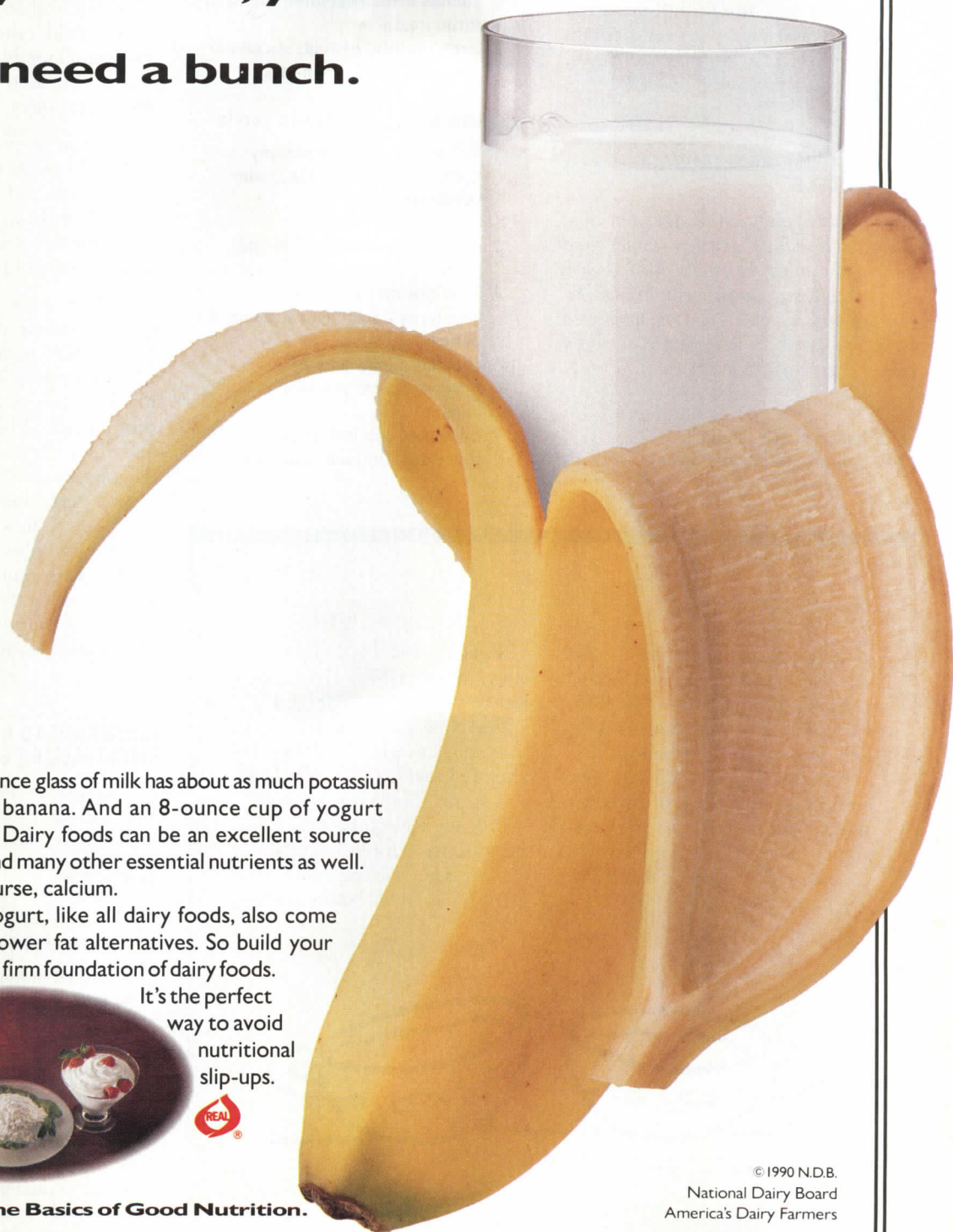
Makes 10 servings

- 4 cups water
- 2 cups sugar
- 12 whole cloves
- 4 cinnamon sticks
- 4 allspice berries
- 2 tablespoons chopped fresh ginger
- 8 cups apple cider
- 3 cups orange juice
- 2 cups fresh lemon juice (from about 9 lemons)
- Rum (optional)

Combine first 6 ingredients in heavy large saucepan over medium heat. Bring to boil, stirring to dissolve sugar.

recipe continued on page 24

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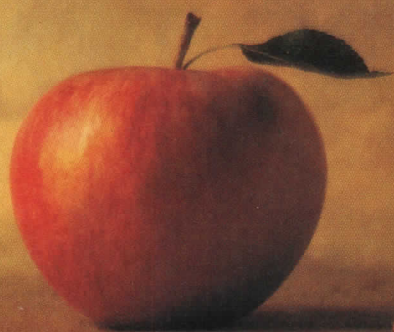
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COOKING FOR FRIENDS

Boil 10 minutes. Remove syrup from heat. Cover and let stand 1 hour.

Strain sugar syrup into large bowl. Stir in apple cider, orange and lemon juices. (Can be prepared 2 days ahead. Cover and refrigerate.) Chill punch or warm in heavy large pot over medium heat. Transfer to large bowl. Serve, passing rum separately if desired.

FOUR-CHEESE AND SAUSAGE PASTA BAKE

An updated rendition of macaroni and cheese that will delight tiny carolers and grown-ups alike. Assemble this one-dish meal ahead, and simply heat through before serving. The heating time may need to be increased if the casserole has been chilled. Serve with a green salad.

10 servings

- 12 bacon slices, chopped
- 2½ pounds Italian sausages

- 1 large onion, chopped
- 1 teaspoon dried thyme, crumbled
- 1 teaspoon dried rosemary, crumbled
- ½ teaspoon fennel seeds, chopped
- 1½ pounds dried tricolored fusilli or rotini pasta
- 2 large carrots, peeled, sliced on diagonal into ¼-inch-thick pieces
- 1 bunch broccoli, cut into florets
- 1 6½-ounce package creamy garlic and herb cheese, room temperature
- ½ cup whipping cream
- 1 cup chicken stock or canned broth
- 2 cups grated Fontina or Monterey Jack cheese (about 8 ounces)
- 1½ cups crumbled blue or Gorgonzola cheese (about 6 ounces)
- 1 28-ounce can Italian plum tomatoes, drained, chopped

- 1 cup grated Parmesan cheese (about 3 ounces)
- Salt and pepper

Cook bacon in heavy large skillet over medium heat until crisp, stirring occasionally, about 10 minutes. Transfer to paper towel using slotted spoon. Add sausages to drippings in skillet and cook until brown on all sides, about 20 minutes. Transfer to paper towel. Pour off all but 3 tablespoons drippings from skillet. Add onion, thyme, rosemary and fennel seeds to skillet. Cook until onion is tender, stirring occasionally, about 6 minutes. Set aside.

Bring large pot of salted water to boil. Add pasta and cook 4 minutes. Add carrots and cook 2 minutes. Add broccoli and continue cooking 2 minutes. Drain and refresh pasta and vegetables under cold water. Drain well.

Preheat oven to 400°F. Butter 6-quart casserole or baking dish. Place herb cheese in large bowl. Gradually whisk in cream. Stir in stock. Add pasta mixture, bacon, onion and herb mixture, Fontina, blue cheese, tomatoes and ⅓ cup Parmesan. Cut sausages on diagonal into 1-inch pieces. Add sausage to pasta mixture. Season with salt and pepper. Toss to combine. Transfer pasta mixture to prepared dish. Sprinkle top with remaining ⅓ cup Parmesan. (Can be prepared 1 day ahead. Cover and chill.) Cover and bake until cheese bubbles, about 50 minutes.

EVEN EASIER

- Serve wine, beer and soft drinks instead of the Noel bowl.
- Replace the pasta with a selection of meats and salads from a deli or take-out food emporium.
- Bakery gingerbread squares could take the place of the roll. Warm them, then top with ginger-flavored whipped cream. Or buy a collection of colorfully decorated gingerbread men.

DO-AHEAD HINTS

- Make the Noel bowl up to two days ahead. Chill; heat gently just before serving if desired.
- The cheese and sausage pasta bake can be assembled one day ahead. Cover and chill. Bake about one hour before serving.
- Prepare the gingerbread roll eight hours before the party and chill. Make the sugared grape garnish two hours before serving.



GINGERBREAD ROLL WITH CRYSTALLIZED GINGER CREAM

A simplified version of the traditional Yule log. For a festive appearance, drizzle with molasses just before serving.

10 servings

Cake

Powdered sugar

- ¾ cup all purpose flour
- ¾ teaspoon baking powder
- ¾ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground ginger
- ⅛ teaspoon salt
- 3 large egg yolks
- ½ cup light unsulfured molasses
- 1 tablespoon unsalted butter, melted
- 4 large egg whites
- ¼ cup plus 1 tablespoon sugar

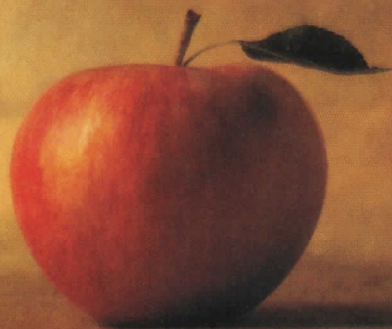
BON VOYAGE

STOWE: A VERMONT SKI HOLIDAY

BY GARY KRIST



BRUCE WINN/PICTURE GROUP



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STOWE: A VERMONT SKI HOLIDAY

BY GARY KRIST



BRUCE FRYMAN/PICTURE GROUP

Cradled in the snowy Green Mountains of northern Vermont, the scenic village of Stowe has long called itself "the ski capital of the east." With a network of 45 trails lacing two different peaks (one of them being Mount Mansfield, Vermont's highest), the town certainly has a powerful claim to the title.

But Stowe is not just another one of those eastern ski centers geared to the burger-and-beer tastes of students fueling up for the slopes. While the resort does get its share of the collegiate set, it also attracts an older, more discerning crowd of long-weekenders from Boston, New York and Canada. And whether young or old, well-to-do or on a shoestring, they've all discovered that Stowe is that rarest of things to be found east of the Rockies: a sophisticated winter-sports resort that has as much appeal off the mountain as on.



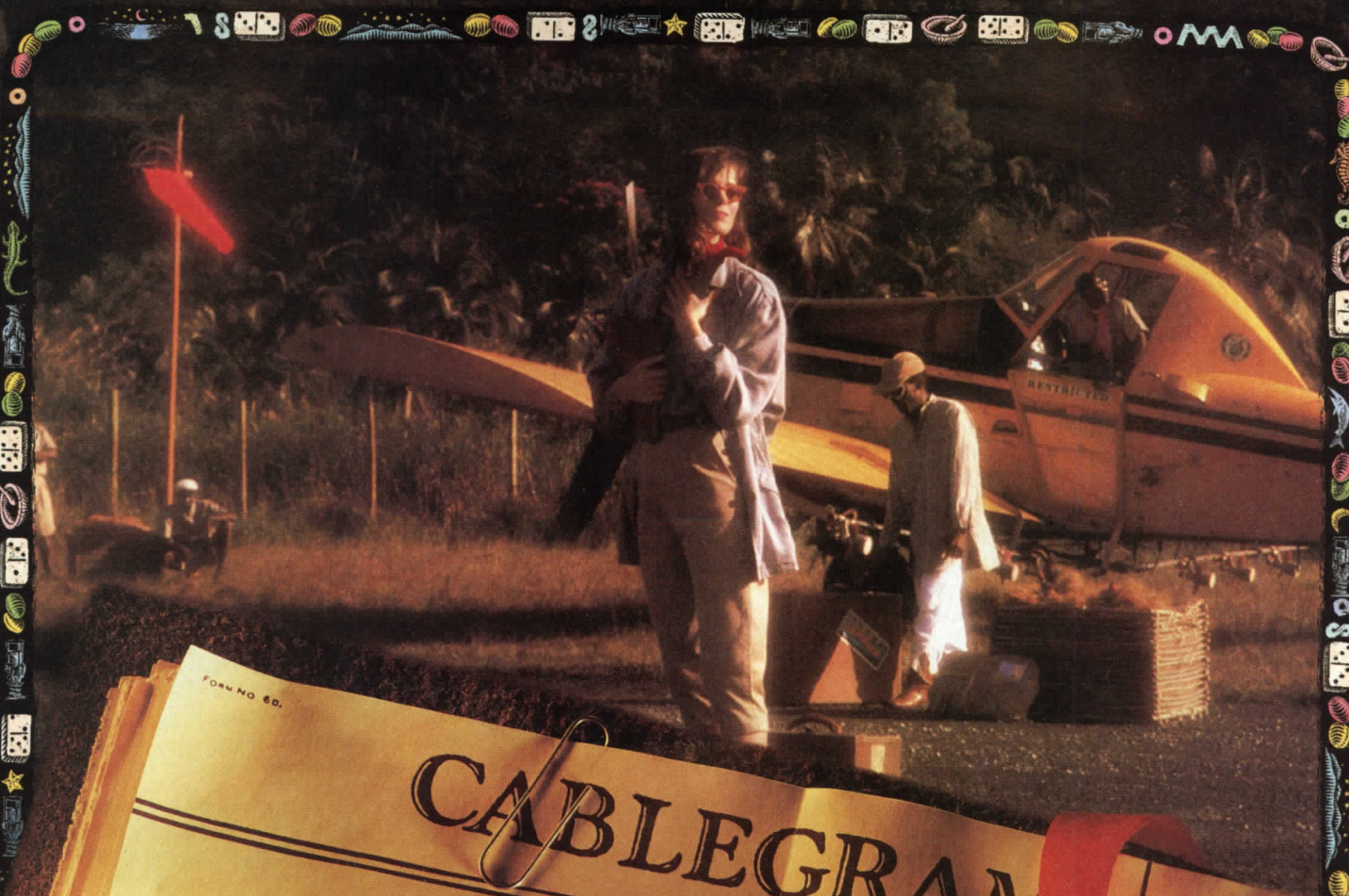
HANSON CAROLINE STOWE

TOP: Decked out for the holidays, the Trapp Family Lodge casts an inviting glow over the snow. **ABOVE:** An open hearth warms après-ski diners at the Fiddler's Green Inn.

After nearly a decade as a professional vacationer, I've learned that there are four important things to think about when choosing any holiday destination: breakfast, lunch, dinner and, most important of all, how to work off all the calories resulting from the first three. Fortunately, Stowe offers plenty in all those categories.

For a town with only about three thousand permanent residents, it has an astonishing variety of dining options. Austrian, French and Italian cuisines are all well represented here, and there's some surprisingly sophisticated new American cooking to be had as well. At the same time, Stowe provides plenty of strenuous yet enjoyable activities—above and beyond the excellent skiing—to make sure you don't take home a few extra pounds as a souvenir.

Best of all, Stowe offers these cosmopolitan pleasures without sacrificing its



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B O N V O Y A G E



sturdy, bucolic charm. As one longtime visitor said to me, "Stowe is still a real place. Yes, there's been development over the past 20 years, but it still feels like a country town, not just a ski resort put down in the middle of nowhere."

Punctuated by soaring church steeples and yellow clapboard houses, the village is picturesque without being overpoweringly quaint. Restored shops along Main Street and Mountain Road show many of Vermont's finest products, from cheddar cheese to hand-made quilts. And a walk along Stowe's back streets, as evening snow falls gent-

LEFT: Intriguing shops draw visitors, who linger to enjoy the country charm of Stowe. **BELOW:** Skiers pause to take in the awesome view from atop Mount Mansfield.





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wanted to go work-out.
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B O N V O Y A G E

ly on gabled houses and the dark, fragrant mountains beyond, is a balm to any harried urban spirit.

WORKING UP AN APPETITE

Stowe, as local residents kept telling me, rhymes with snow, and certainly downhill skiing is the premier attraction here. The Mount Mansfield Resort boasts some of the best trails this side of Chamonix. The Front Four—double-diamond expert slopes—are legendary among the cognoscenti. While I have to take the experts' word concerning those runs, I can certainly vouch for the quality of Stowe's other fabled trail, known as the Toll Road, a 4½-mile leisurely descent from Mount Mansfield through forests and meadows. Between those extremes, Mount Mansfield and neighboring Spruce Peak feature miles of intermediate trails—all well groomed and usually snowy, thanks to the resort's recently expanded snow-making capacity.

For those who prefer Nordic to Alpine, Stowe also provides excellent cross-country skiing. Trail centers can be found at Mount Mansfield, Topnotch and Edson Hill, but the best is the center at the Trapp Family Lodge, one of the oldest and finest in the country. For beginners, the thin, edgeless skis can take some getting used to (I felt like a graceless duck going uphill and an out-of-control caribou coming down), but once endorphins kick in from the aerobic activity, the contentment and bliss are definitely worth it.

More placid ways of working off last night's dessert can be found at the stylish new Topnotch at Stowe Resort and Spa. Headed by the team of John Lopis and Ginny Michel-Lopis, the 23,000-square-foot Topnotch facility has indoor and outdoor pools, a whirlpool (with a waterfall for those extra-tight shoulder muscles), saunas, steam rooms, exercise and art studios, a fitness center and probably the most pleasant locker rooms (complete with fireplaces and adjacent reading rooms) I've ever been in. Services include massage, seaweed wraps, reflexology, hydrotherapy, loofah body polish—in short, something to satisfy everyone, whether of the New Age, the golden age or any age in between.

And don't forget that Stowe is also a warm-weather resort. In spring, summer and early fall, the verdant Green Mountains are ideal for hiking and cycling. You'll find golf at the Stowe Country Club, riding stables at Topnotch and Edson Hill Manor, and even an alpine slide on Spruce Peak. And that same Toll Road that you ski down in winter makes for a stunning scenic drive when the slopes turn green.



APRES-SKI LODGING

Stowe offers a wide range of accommodations—everything from rustic luxury resorts to traditional country inns—but true die-hard skiers will probably want to stay at The Inn at the Mountain. The reason? You can ski practically to and from the back door. Owned by the Mount Mansfield Resort, the inn is located right next to the Toll House chair lift. The rooms, meanwhile, are just what they should be: nothing too fashionable, but spacious and pleasant, with steam-bath attachments in every bathroom and balconies with a view overlooking the slopes.

Another hideaway close to the slopes is the Fiddler's Green Inn, on Mountain Road about five miles from the village center. Built in 1820, this clapboard-sided farmhouse has seven guest rooms, lots of pine paneling and a cozy fieldstone fireplace in the living room. Ski-happy lodgers here enjoy hearty, family-style breakfast and dinner prepared by the proprietors, Carol and Bud McKeon. Breakfast is likely to include superb French toast and enough eggs, sausage and bacon to keep even the most energetic skier on the slopes for hours. Dinner features homemade soups, breads and such robust entrées as pork chops with cranberries or beef bourguignonne.

So where does the "Fiddler" come into play? The McKeons named the

inn after their next-door neighbor, who restores—you guessed it—violins.

A bit more upscale is Topnotch, just down the road. The resort is a traditional dark-wood lodge brightened by contemporary touches—the huge mounted moose head in the lobby, for instance, faces a sleek, modern fireplace open on all sides. Best of all, guests are able to enjoy the Topnotch spa without leaving the building.

MORE GREAT PLACES

Two of Stowe's best-known hostleries, Ten Acres Lodge and the Trapp Family Lodge, are a bit off the main road, so that they have the feel of country estates. As the name implies, Ten Acres Lodge is situated on a ten-acre site, but the grounds seem much more expansive because of the surrounding woods and pastures. The 20 comfortable rooms are accented with pine, while the large beds are decked with attractive handmade bedspreads. The common rooms feature antique furniture (including a coffee table made from an old sled), well-stocked bookcases and handsome beam ceilings.

The much larger Trapp Family Lodge commands an even more impressive view of the valley. Still owned by the family made famous by *The Sound of Music*, the lodge offers colonial decor in an alpine setting. Guided nature walks, a health club and a fine cross-country skiing center are more than enough compensation for the greater distance to the downhill slopes.

At the center of Stowe Village is The Green Mountain Inn, a large and lovingly restored hotel dating from 1833. The furniture, wallpaper and draperies are all early American reproductions. Details like the cider and cookies served in the main sitting room add to the inn's folksy New England charm. And there's a well-equipped health club located right behind the building.

GOOD EATS AT GREAT HEIGHTS

Characteristic of the high level of cuisine to be found in Stowe is the restaurant at Ten Acres Lodge. Chef Jack Pickett's menu, well known for its lamb and veal entrées, changes every couple of days, but it's clear that all the dishes have at least one thing in common: quality ingredients. The first hint came with the superb smoked fish appetizer—an aromatic slab of firm, pink salmon nicely complemented by briny caviar, warm blini and a dollop of sour

A photograph of a family of four and a dog in a snowy forest. The family consists of a man, a woman, and two children, all dressed in winter gear. They are standing in a snow-covered field with tall evergreen trees in the background. A golden retriever is running in the snow. The scene is captured in a warm, slightly sepia-toned style.

*In my family, there's a Holiday tradition
that started with my grandfather.
On the Saturday before Christmas, we'd
all bundle up, and he'd lead us into
the woods to harvest our tree. I'll never
forget the chill of the day, the smell
of the woods. It was a kid's Christmas
dream come to life. It's my favorite
childhood memory. And it's one tradition
this family is going to keep.*

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B O N V O Y A G E

cream. Another appetizer of sautéed wild mushrooms with polenta was equally impressive, the full-flavored herbiness of the mushrooms sparked with surprising sweet accents. The marinated butterflied leg of lamb *en trée* was crisp and chewy on the outside, tender and juicy within. And speaking of fine ingredients, I'd like to know where, in the dead of winter, Chef Pickett could locate such ripe and succulent strawberries for dessert.

The spacious yet intimate dining room at Topnotch offers two entirely separate menus. The regular bill of fare, overseen by executive chef Louis Chabot, offers a style of cuisine he calls "country American with a French flavor." Whatever their nationality, the soft-shell crabs *à la meunière*, herby and juicy, are highly recommended. I was skeptical when my friend ordered the roasted veal chop with artichokes, oysters, *shiitake* and *enoki* mushrooms and roasted garlic sauce (more is not necessarily better, in my book), but all the flavors were vivid and distinctive.

In contrast, the spa menu lists lighter, more virtuous dishes, with calorie counts included. As one who finds spa cuisine often rather bland, I can attest to the talent of spa chef Todd Weisz, who somehow manages to make three hundred calories of grilled marinated swordfish with red pepper sauce seem absolutely sinful. The spa menu

typically comprises grilled yellowfin tuna with a spicy lime marinade, sole rolled with spinach and mushrooms, seafood pasta with creamy three-mustard sauce and grilled beef tenderloin with fresh thyme and spicy corn relish.

An excellent version of traditional French cuisine can be found at the opulent Isle de France, where the dining room could pass as the salon of a lesser noble in the court of Louis XIV. The regular menu of chef-proprietor Jean Lavina offers sturdy versions of old favorites like onion soup and *boeuf bourguignon*, but the daily specials hold the real surprises, particularly in the seafood department. Spiced Moroccan shrimp with raisins, orange and zucchini, served on a bed of warm couscous, was a standout, as was the perfectly cooked blue marlin Provençale.

The view's the thing at the Austrian Tea Room, part of the Trapp Family Lodge. The restaurant's large windows look out on one of the finest panoramas to be had in these parts. The decor on the inside, meanwhile, is strictly utilitarian. As for the food, don't expect haute cuisine; but their simple Austrian dishes, like *Bauernwurst* with fresh sauerkraut and sausage-and-apple crepes, are hearty and flavorful (and remarkably inexpensive).

The Cliff House stands near the top of Mount Mansfield, making it a natural for lunch halfway through a day of

skiing. To someone accustomed to snack-bar fare on the slopes, Cliff House was a pleasant surprise. Granted, the food up here can't quite compare with that in the valley below. But sautéed breast of duckling and medallions of venison are certainly more than a step up from the usual french fries and mug of hot chocolate. Take the Mount Mansfield gondola up to the top, and leave your skis outside.

Finally, for a real country breakfast, you can't do better than McCarthy's Restaurant. Set yourself down in one of the booths between the farmers on one side and the skiers on the other. Order yourself a special omelet, some delicious raspberry pancakes with Vermont maple syrup or even just one of McCarthy's gargantuan sticky buns. You won't be hungry again for hours.

WINTER REVELRY

Although the Stowe calendar is crowded with seasonal events, the high point of the year is the annual Winter Carnival. First instituted in 1921, this affair is a varied festival of dog-sled races, cross-country skiing competitions, street theatrics, special parties like Tyrolean Night and Las Vegas Night, and even something called Snogolf, in which competitors in bizarre outfits attempt to putt across the white stuff.

The best part of Winter Carnival, at least as far as children are concerned, is Village Night. On this festive eve, cars on Main Street give way to a parade of costumed cartoon characters—from Snow White to Batman. There are carnival games galore, and the town's shop windows are transformed into ministages for mimes, magicians and jugglers. The revelry culminates in a spectacular fireworks display. (The 1991 Winter Carnival takes place January 18 through January 27; Village Night is January 26. Contact the Stowe Area Association—see the Travel Memo—for a schedule of events.)

Whether you come for the Winter Carnival or just for a weekend of skiing, Stowe's easy charm is bound to win you over. A local saying claims that "There's always snow at Stowe." While that may not be strictly true, the town's unique combination of New England ambience and European hospitality makes it worth a visit, no matter what the skiing conditions. With or without the snow, there's always Stowe at Stowe, and that is certainly reason enough for anyone to come. □

TRAVEL MEMO

STOWE

GETTING THERE: Stowe is about a 45-minute drive from Vermont's Burlington International Airport, which is served by nonstop flights from Boston, New York, Newark, Chicago, Pittsburgh, Philadelphia and Washington, D.C. Delta, USAir, United and Continental, among others, serve the airport. Amtrak's Montrealer stops in Waterbury, eight miles from Stowe.

HOTELS (all area code 802 unless otherwise noted): Fiddler's Green Inn, 253-8124; The Green Mountain Inn, 253-7301 or 800-445-6629; The Inn at the Mountain,

253-7311; Ten Acres Lodge, 253-7638; Topnotch at Stowe Resort and Spa, 253-8585; Trapp Family Lodge, telephone 253-8511.

RESTAURANTS (all area code 802): Austrian Tea Room, 253-8511; Cliff House, 253-7311; Isle de France, 253-7751; McCarthy's Restaurant, 253-8626; Ten Acres Lodge, 253-7638; Topnotch at Stowe Resort and Spa, 253-8585.

TOURIST INFORMATION: Contact the Stowe Area Association, P.O. Box 1230, Stowe, VT 05672; 802-253-7321. For ski reports call 802-253-8521 or 800-247-8693.

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WINE & SPIRITS

A BUYER'S GUIDE

LUXURIOUS ROSÉ CHAMPAGNES

BY ANTHONY DIAS BLUE



I am always amazed by how much rosé Champagne the French drink. When I'm in France, I see bright flutes of pale pink sparkling wine everywhere—in restaurants, at hotels and in private homes. Rosé Champagnes are particularly appealing and festive, and the French take them very seriously.

In the United States, however, consumers are wary. That's probably because "Cold Duck," a reddish wine that is frothy, sweet and not very good at all, was once our most popular "pink" sparkler. Because of that wine's poor reputation, good rosé Champagnes have had a hard time gaining wide acceptance here. But tastes may be changing. Slowly but surely, Ameri-

cans are learning that these wines can be the equal of their paler cousins.

Indeed, they are often a better choice. In general, rosé Champagnes are richer, more complex and deeper in flavor than most of their straw-colored relatives. As a result, they are more appropriate with foods such as chicken, veal and even red meats.

There are two methods used to make rosé Champagnes. The most common technique involves the addition of one of the charming but simple red still wines made from Pinot Noir and Pinot Meunier grapes in the Champagne district villages of Bouzy and Cumières. An amount ranging from 5 to 15 percent of the total blend is added to a

cuvée, and voilà! A rosé is created.

The other, more risky method of adding color is to let the grape skins stay in contact with the fermenting wine for a short time. This requires considerable skill, because the winemaker has to judge the exact moment when the color is just right, at which point the skins must be quickly removed from the fermenter.

Nearly every Champagne house produces at least one rosé, and there are no limitations on style or price. Some of them are classified as nonvintage brut. Others winemakers like to vintage-date their rosés, and a few even make them as a *tête de cuvée* or *cuvée de prestige*, the terms used for a Champagne house's top-of-the-line product.

The Bon Appétit Wine Tasting Panel sampled an extraordinary selection of rosé Champagnes at a recent session. The quality of the wines was exemplary across the board. The differences among them were for the most part variations of style, not of quality. Here are the results of one of the most impressive tastings we have ever held. Note that *mousse* is the wine trade's term for the bubbles in Champagne.

NONVINTAGE WINES

NV **Ayala**, Brut Rosé, Ay (\$28). Snappy and crisp with a coarse mousse and clean, forward flavors of raspberry and plum. Quite round and charming.

NV **Bricout & Koch**, Brut Rosé, Avize (\$30). Crisp, clean and smooth, with smoky flavors and subdued fruit.

NV **A. Charbaut & Fils**, Brut Rosé, Epernay (\$37). Toasty and dry with astringent fruit and lean flavors that include touches of chalk and earth.

NV **Gosset**, Brut Rosé, Ay (\$41). Smoky nose; crisp and lively acidity with good toast and tangy apple and cherry fruit. Fairly complex.

NV **Jacquart**, Brut Rosé, Reims (\$45). Smoky with good, lush Pinot Noir fruit and a smooth finish. Medium mousse; balanced and complex.

NV **Laurent-Perrier**, Brut Rosé, Reims (\$49). Toasty and yeasty with deep mature fruit and lots of honey and caramel flavors. Intense and rich.

NV **Joseph Perrier**, Brut Rosé, Cuvée Royale (\$35). Rich and dense with chalky flavors; deep smoky, toasty Pinot Noir fruit. Clean and complex.

continued on page 36

For accessories information, see page 185.



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WINE & SPIRITS

A BUYER'S GUIDE

NV **Perrier-Jouët**, Blason de France Rosé, Epernay (\$32.50). Rich and deep with smoky, tangy, slightly oxidized flavors. A complex and delicious wine in an unusual bottle.

NV **Philipponnat**, Brut Rosé, Royale Réserve, Ay (\$25). Complex and chalky with crisp, fresh flavors of wild strawberry and apple. Clean, balanced and intensely charming.

NV **Pommery & Greno**, Brut Rosé, Reims (\$37). Fresh and crisp with lean and elegant flavors. A dry and firm wine with attractive fruit.

NV **Louis Roederer**, Brut Rosé, Reims (\$47). Dry, tangy berry fruit with crisp, lively acidity; good balance with creamy texture and a lingering finish.

NV **Taillevent**, Brut Rosé, Phantom of the Opera, Epernay (\$38). Crisp with simple, balanced flavors of Pinot Noir and chalk. Attractive and fresh.

VINTAGE WINES

1985 **Deutz**, Brut Rosé, Ay (\$42). Crisp and lively with lovely apple and strawberry fruit. Snappy and forward, with a rose-petal nose.

1981 **Dom Ruinart**, Brut Rosé, Reims (\$82). Earthy and rich with deep flavors and smoky fruit. Long and creamy with a fine mousse and graceful bottle.

1983 **Charles Heidsieck**, Brut Rosé, Reims (\$40). Smoky and toasty with long, lovely Pinot Noir fruit and mature, rich flavors. Round and complex.

1985 **Lanson**, Brut Rosé, Reims (\$31). Lush raspberry and clean, round flavors of earth and toast.

1983 **Moët & Chandon**, Imperial Brut Rosé, Epernay (\$43). Rich nose; smoky, toasty flavors with subdued Pinot Noir fruit; great balance. Complex, with depth and a lush finish.

1985 **G. H. Mumm**, Brut Rosé, Reims (\$27). Crisp and forward raspberry and

BEST BETS

FROM OUR WINE TASTING PANEL

The following are newly released wines recently sampled by the *Bon Appétit* Wine Tasting Panel and highly recommended.

1988 Adler Fels Winery, Gewürztraminer, Sonoma (\$8.50). Rose petals and spice, complex and balanced, rich and clean.

1989 Callaway Vineyard & Winery, White Riesling, Temecula (\$6.50). Crisp and lively with peachy fruit and good balance; zippy and clean.

1988 Canepa, Cabernet Sauvignon, Maipo, Chile (\$6.50). Soft and smooth, clean and well balanced with good, ripe fruit.

1987 Château Poujeaux, Moulis, Bordeaux, France (\$14). Spicy and bright with attractive fruit flavors and decent balance. An attractive, easy-to-drink wine. Open now.

1987 Codorniu, Brut, Blanc de Blancs, Cava, Spain (\$8). Crisp, lively and clean. Quite pleasant.

1987 Cosentino Winery, Cabernet Sauvignon, North Coast (\$16). Spicy and ripe with clean plummy fruit and smooth texture.

1988 Georges Duboeuf, Gigondas, Rhône, France (\$10). Fresh and peppery with tangy fruit flavors and a clean and lively finish.

1988 Elk Cove Vineyards, Late Harvest White Riesling, Willamette Valley, Oregon (\$12). Crisp peach and apple with spritzy, tangy fruit and a long and luscious, snappy finish (6% residual sugar).

1988 Robert Mondavi Winery, Chardonnay, Reserve, Napa (\$26). Wow! Smoky and toasty, rich and complex with ripe, delicious fruit.

1986 The Monterey Vineyard, Classic Red Cabernet Sauvignon, Monterey (\$5.50). Smoke and chocolate plus ripe fruit with good tannin and tangy acidity.

1986 Orlando, St. Hugo Cabernet Sauvignon, Coonawarra, Australia (\$14). Smoke and coffee flavors with good fruit and herbs.

1985 Rivera, Riserva Il Falcone, Castel del Monte, Apulia, Italy (\$15). Bright and spicy; lively acidity, cherry fruit and a crisp finish.

1988 Sanford Winery, Chardonnay, Barrel Select, Santa Barbara

(\$25). Toasty and ripe with rich varietal fruit and lovely honey flavor.

AND FOR THE CELLAR

1987 Bellerose Vineyard, Merlot, Dry Creek Valley (\$20). Soft with elegant plum flavors; 2 to 4 years.

1986 Château Beychevelle, Saint-Julien, Bordeaux, France (\$40). Ripe and lush with intense cherry fruit, concentrated, dense flavors and a long finish; 3 to 8 years.

1986 Château St. Jean, Cabernet Sauvignon, Alexander Valley (\$19). Lush with deep cherry, plum and oak flavors; 3 to 5 years.

1987 Domaine de la Romanée-Conti, La Tâche, Burgundy, France (\$225). Crisp, lush and complex with smoky, deep cherry and citrus flavors; 5 to 20 years.

1985 Fetzer Vineyards, Cabernet Sauvignon, Reserve, Sonoma (\$20). Deep cherry and plum fruit flavors with soft texture and lovely structure; 3 to 5 years.

Listed prices are approximate and may vary from one state to another.



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WINE & SPIRITS

A BUYER'S GUIDE

cherry fruit flavors; clean and rich with a long and lively finish.

1982 **Piper-Heidsieck**, Brut Rosé, Reims (\$53). Rich and deep, smoky and toasty, intense and earthy with deep, mature flavors of Pinot Noir.

1982 **Pol Roger**, Champagne Rosé, Epernay (\$32.50). Toasty and lush with smooth, creamy texture and bright strawberry-peach fruit flavors.

1983 **Veuve Clicquot Ponsardin**, Brut Rosé, Reims (\$52). The company that made the first rosé is still making one of the best. Tangy, snappy flavors; lively and crisp with good, focused fruit and a fine, elegant mousse. Bright and fresh with a delicious, beautifully balanced and long finish. Extraordinary.

TETE DE CUVÉE WINES

1983 **Bollinger**, Brut Rosé, Grande Année, Ay (\$56). Crisp and earthy. Fine mousse and elegant, toasty flavors with a long, deep finish. This is a stunning wine, made for aging.

1982 **A. Charbaut & Fils**, Certificate Brut Rosé, Epernay (\$87). Clean, fresh and balanced with smooth texture and round, ripe cherry fruit.

1982 **Gosset**, Grand Millésime Brut Rosé, Ay (\$85). Smoky and crisp with elegant balance and complex flavors of Pinot Noir and mature fruit; touches of chalk and wood. A classic.

1982 **Heidsieck & Co. Monopole**, Diamant Rosé, Reims (\$74). The first (and possibly the last) running mate for the brilliant Diamant Bleu (a prestige white). Only 1,250 cases were made. Crisp and snappy, very elegant and refined, with rich, toasty, mature fruit and stunningly structured flavors. An exceptional wine; one of the best—and in one of the prettiest bottles.

NV **Krug**, Brut Rosé, Reims (\$160). Crisp and stunning with amazingly rich tangy fruit and complex honey and caramel nuances. Intense and elegant with a long, long finish. This was my favorite, and I love the graceful bottle.

1982 **Laurent-Perrier**, Cuvée Grand Siècle, Alexandra, Brut Rosé, Reims

(\$120). Fresh and lively, clean and toasty with deep complex Pinot flavors and lots of rich, mature taste. Very elegant with a fine mousse.

NV **Lechère**, Brut Rosé, Orient-Express, Avize (\$45). Crisp and lively with clean, focused cherry fruit. Toasty and elegant with a fine mousse and hints of chalk and smoke.

1980 **Moët & Chandon**, Dom Pérignon Cuvée Rosé, Epernay (\$157). Rich and smooth with creamy texture and long raspberry-strawberry flavors. Ripe and soft with round hints of Pinot Noir and a long, fruity finish—and it comes in the classic Dom bottle.

1985 **Perrier-Jouët**, Fleur de Champagne ("Belle Epoque" in France), Special Reserve Rosé (\$70). Dense and toasty with mature flavors plus tangy crisp cherry-berry fruit. Delicate and elegant with a delicious finish—all in the spectacular flower bottle.

1983 **Louis Roederer**, Cristal Brut Rosé, Reims (\$236). Rich and deep with elegant mousse and long, complex cherry and cassis fruit flavors. A rare and very special wine.

1983 **Taittinger**, Comtes de Champagne, Brut Rosé, Reims (\$79). A lush cherry Pinot Noir nose; deep flavors and bright, fine acidity. Extremely elegant, exquisitely complex. A magnificent wine, one of the best. □





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OLD ENGLISH CHRISTMAS DINNER



Tradition with a twist: a supper even Scrooge would have loved.

MENU FOR SIX

Oysters on the Half Shell
Smoked Salmon or Caviar
on Toast Points
Crudités
Roast Beef with Fresh
Garlic Seasoning Salt
Leek Yorkshire Pudding
Sautéed Mushrooms and
Spinach with Shallots
Cranberry and Pear Fool
with Raspberry Sauce
Christmas Cookies

When it comes to holiday traditions, nothing could be more familiar than *A Christmas Carol*. Inspired by that classic, this year I decided to treat my family to a feast as timeless as the story of Ebenezer Scrooge, Marley's Ghost and Tiny Tim.

This Dickensian Christmas dinner is a salute to those gifted English home cooks who have a flair for selecting the choicest meats and freshest produce, preparing them simply and turning out unforgettable meals. However, while these dishes are inspired by old-fashioned recipes, purists will note that not all the components are typical. With regard to preparation, I've taken my cues from today's time crunch and gone for a no-fuss approach. The processor can be used to shortcut prep times for all the recipes. If you're extra busy (and who isn't during the Yuletide season?), use the microwave to help speed cooking even further.

In keeping with the menu's theme, start off with fresh oysters on the half shell, and smoked salmon or caviar served with lightly buttered toast points. Round things out with a relish tray of fresh fennel sticks, bright red bell pepper wedges and black olives.

As you sit down to enjoy, raise a glass in a toast to Mr. Dickens, to Christmases past, present and future and to our friends across the Atlantic for supplying a superb celebration.

ROAST BEEF WITH FRESH GARLIC SEASONING SALT

Start your delicious English feast with oysters on the half shell and smoked salmon or caviar with toast points. Offer a relish tray to go with the main course. Rub the seasoning mixture into the roast one day ahead to enhance the flavor.

6 servings

- 3 large garlic cloves
- 1½ tablespoons salt
- ½ teaspoon Hungarian sweet paprika
- ½ teaspoon turmeric
- ½ teaspoon ground thyme
- ½ teaspoon pepper

- 1 7-pound beef rib roast, cut from small end (about 3 ribs), trimmed

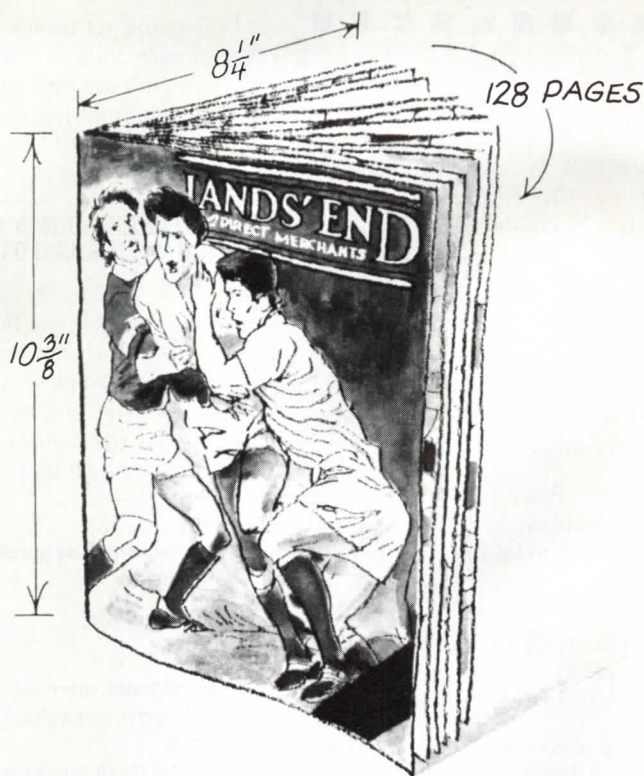
- 2 tablespoons vegetable oil

Steel Knife: With machine running drop garlic through feed tube and process until minced. Transfer contents of work bowl to small bowl. Mix in salt, paprika, turmeric, thyme and pepper.

Wipe beef dry with paper towels. Rub all sides with oil. Rub garlic and salt mixture over sides and top of beef. Transfer to shallow pan. Cover loosely with foil. Refrigerate overnight.

Let roast stand at room temperature 1 hour. Position rack in lowest third of oven and preheat to 450°F. Roast beef 30 minutes to sear. Reduce oven temperature to 325°F. Roast until thermometer inserted straight down from top center reads 120°F for medium-rare, about 1 hour 15 minutes longer. (While meat roasts, spoon off ¼ cup drippings from pan and reserve for Leek Yorkshire Pudding, if desired.) Transfer meat to platter. Let meat stand at least 15 minutes. Carve meat into ½-inch-thick slices and serve.

continued on page 42



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SHORTCUTS WITH STYLE

LEEK YORKSHIRE PUDDING

A traditional English accompaniment to roast beef is given a terrific new twist with the addition of sautéed leeks. If using one oven, tent roast with foil; let stand 45 minutes while pudding bakes.

6 servings

- 4 tablespoons (½ stick) unsalted butter or 4 tablespoons drippings reserved from Roast Beef with Fresh Garlic Seasoning Salt (see recipe)**
- 2 large leeks (white and light green parts only), cut into 2-inch lengths**
- 4 eggs**
- ¾ cup all purpose flour**
- ¾ teaspoon salt**
- ¼ teaspoon ground nutmeg**
- ¼ teaspoon white pepper**
- 1½ cups milk (do not use lowfat or nonfat milk)**

Position rack in center of oven and preheat to 400°F. Grease 8-inch square glass baking dish with 2-inch-high sides with 1 tablespoon butter.

Thin Slicer: Stand leek pieces in feed tube and slice using medium pressure. Heat 2 tablespoons butter in heavy medium skillet over medium heat. Add leeks and cook until just softened, stirring occasionally, about 5 minutes.

Steel Knife: Place leek mixture, remaining 1 tablespoon butter, eggs, flour, salt, nutmeg and pepper in work bowl. Process just to combine, about 20 seconds. Scrape down sides of work bowl. With machine running, pour milk through feed tube; process until ingredients are blended, 10 seconds.

Pour contents of work bowl into prepared baking dish. Place dish on cookie sheet. Place cookie sheet in oven and bake pudding until bottom and sides

are brown and toothpick inserted into center comes out clean, about 45 minutes. Cut pudding into squares (center of pudding may fall); serve hot.

SAUTEED MUSHROOMS AND SPINACH WITH SHALLOTS

When exotic mushrooms like shiitake or morels are available, use them instead of button mushrooms, or combine varieties. When time is a problem, substitute one ten-ounce package frozen chopped spinach, defrosted and drained well, for each bunch of the fresh spinach.

6 servings

- 3 bunches fresh spinach, stemmed**
- 4 large shallots, peeled**
- 2 tablespoons olive oil**
- 2 tablespoons unsalted butter**
- 1½ pounds fresh mushrooms such as shiitake, morels or button, thinly sliced**
- ½ teaspoon salt**
- ¼ teaspoon ground nutmeg**
- ¼ teaspoon pepper**

Steel Knife: Rinse spinach. Drain thoroughly. Chop spinach coarsely in work bowl in 3 batches using on/off turns. Transfer to heavy large saucepan. Using only water clinging to leaves, cook spinach over high heat until just wilted, stirring often, about 5 minutes. (**Or to microwave:** Place spinach in large microwave-safe bowl. Cover and cook on High until wilted, about 3 minutes.) Wrap spinach in towel to squeeze out as much moisture as possible. (Can be prepared 1 day ahead. Wrap and refrigerate.)

Dry work bowl with paper towels. With machine running, drop shallots through feed tube and mince.

Heat olive oil and butter in heavy large skillet over high heat. Add shallots to skillet and cook until soft but not brown, stirring frequently, about 3 minutes. Add mushrooms, salt, nutmeg and pepper. Cook until mushrooms begin to soften, stirring frequently, about 6 minutes. Add spinach. Toss until vegetables are combined and heated through, about 4 minutes. Season with salt and pepper.

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TECHNIQUES

Food Processor

- To mince small ingredients, such as garlic and shallots, first peel and trim as necessary. With processor running, drop them through feed tube and process until finely minced. Once garlic and shallot pieces have stopped bouncing in the work bowl, they will be as finely minced as possible. Use Steel Knife.
- To slice leeks, first trim to two-inch lengths. Stand prepared pieces in feed tube and slice using medium pressure. Use Thin Slicer.
- The work bowl is a convenient, self-contained mixing bowl for batters, such as the one for the leek-accented Yorkshire pudding. It also eliminates any spatter. Put all prepared ingredients into the work bowl except the milk. With the processor running, slowly pour the milk through the feed tube and process until blended. Use Steel Knife.
- To coarsely chop fresh spinach, rinse well, drain and stem. Place in

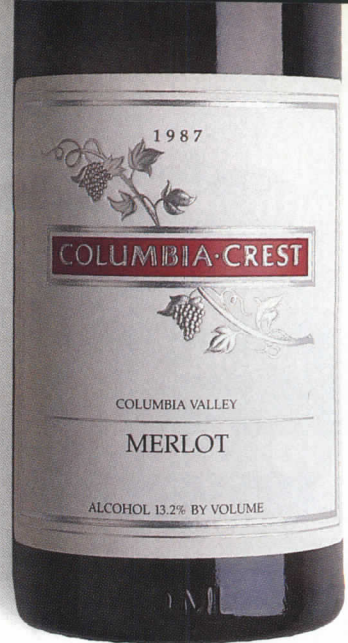
work bowl and chop using on/off turns. Use Steel Knife.

- To ensure a smooth fruit puree, process raw cranberries, pears and orange peel with sugar. After cooking, process thickened fruit puree two minutes. Use Steel Knife.

Microwave

- All instructions here have been developed for a 650-watt microwave. If yours has lower wattage, allow for longer cooking times.
- To cook spinach, place in large microwave-safe bowl. Cover and cook on High until wilted, stirring once, about three minutes.
- Fresh fruit will develop an intense flavor when cooked in the microwave without any water. Even though the cooking time may not be less than that used in stove top preparation, the microwave eliminates the need to stir frequently during cooking, and there is no chance of the mixture sticking or burning.

At Columbia Crest we believe that good wine, like good food, is a simple pleasure everyone should enjoy. That is why we created Columbia Crest wines. Rich and elegant, yet unpretentious, they will make your meals something special.

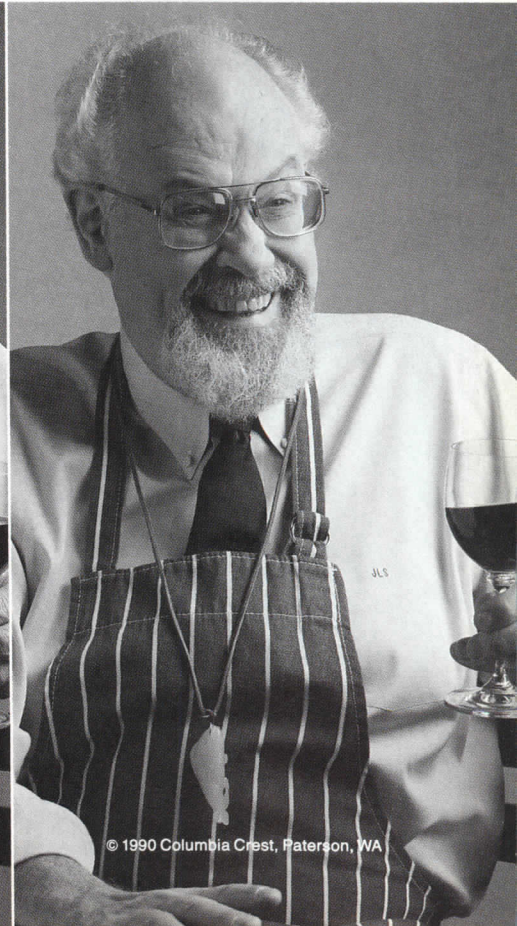
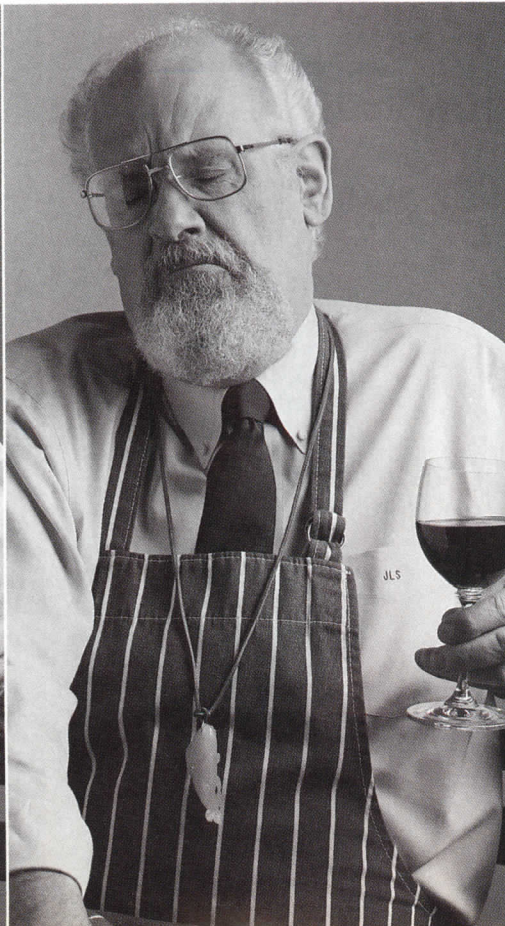
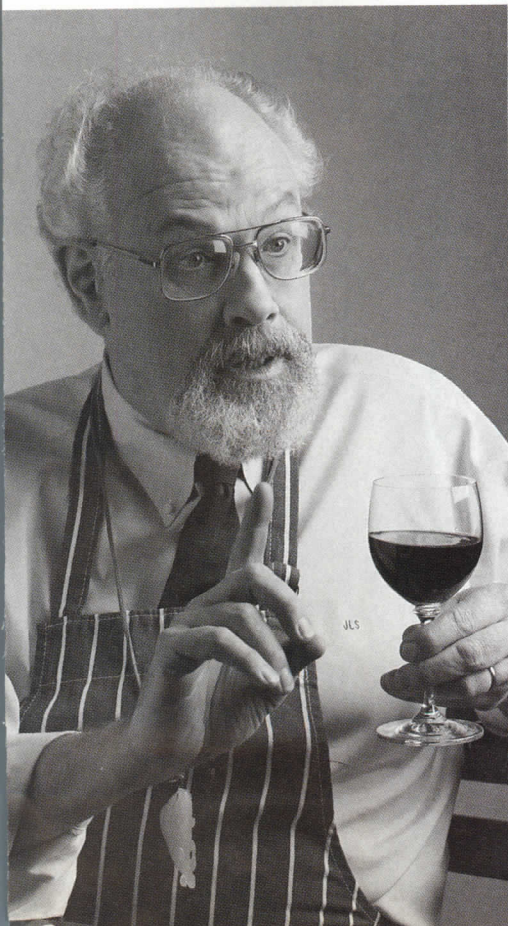


"What you eat and drink should satisfy your spirit, not just your appetite."

"Drinking wine isn't like playing golf. There are no real rules that must be followed, just enjoy it."

"Wine is a symbol of joy. This Merlot would make any meal a celebration."

Jeff Smith, The Frugal Gourmet



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Smithsonian.
You can find it
wherever fine cutlery
is sold.**

LAMSONSHARP™

LamsonSharp cutlery is crafted and hand-honed in the red brick factory where President Ulysses S. Grant's* set was manufactured 121 years ago. The quality Grant appreciated and professionals demand goes into each LamsonSharp knife.

You'll recognize LamsonSharp by its unique Rosewood handle and Mark of Distinction in the center rivet. That mark means each piece is crafted to the highest standards: a full tang blade, taper ground and bevel edged, is fitted to a rich, Rosewood handle for perfect balance and "handshake comfort."

Individual knives, block sets or gift box sets from the LamsonSharp line are Lifetime Guaranteed.

*In 1869 a set of cutlery was presented to President Grant. In a personal letter he wrote of the pleasure he experienced "to see American manufacturers succeed in making those things which are generally articles of import." That set of cutlery has been displayed at the Smithsonian. Since 1837 Lamson and Goodnow.



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have to be President
to dine like one.

LAMSONSHARP
Lamson & Goodnow Mfg. Co.
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Dealer Inquiries Invited.

Find LamsonSharp at:
Stoddard's, Fortunoff, William Glen
and other fine stores everywhere.

SHORTCUTS WITH STYLE

continued from page 42

CRANBERRY AND PEAR FOOL WITH RASPBERRY SAUCE

Modeled after a classic English dessert, this tangy puree of cranberries and pears, swirled into whipped cream and layered with fruit and sauce, is a light conclusion to an old-fashioned meal. Show off the beautiful colors by presenting the fool in large, clear goblets. Serve homemade or purchased Christmas cookies on the side.

6 servings

Sauce

- 1 10-ounce package frozen raspberries in syrup, thawed
- 2 tablespoons powdered sugar
- 2 teaspoons kirsch (optional)

Fool

- 2½ cups cranberries (about 9 ounces)
- 1 pound ripe pears, peeled, cored, cut into 1-inch cubes
- ¾ cup sugar
- Peel of 1 orange (orange part only)
- 2 tablespoons water
- 1 tablespoon kirsch (clear cherry brandy) (optional)
- 1½ cups chilled whipping cream
- 2 tablespoons sugar
- 1 large ripe pear, peeled, cored, cut into ½-inch pieces
- Fresh raspberries
- Fresh mint

For sauce: Insert Steel Knife. Process raspberries with syrup until pureed. Strain through fine sieve to remove seeds. Mix in powdered sugar and kirsch. (Can be prepared 2 days ahead. Cover tightly and refrigerate.)

For fool: Insert Steel Knife. Coarsely puree cranberries, 1 pound pears, ⅔ cup sugar and orange peel; scrape down sides of work bowl as needed.

Transfer puree to heavy small non-aluminum saucepan. Add water and cook uncovered over medium heat until thickened, stirring often, about 20 minutes. (Or to microwave: Transfer puree to 6-cup microwave-safe bowl. Omit water. Cook on High, uncovered, until mixture is thickened, stirring once, about 12 minutes.)

Return thickened puree to work bowl. Process mixture until very smooth, about 2 minutes. Transfer to medium bowl; stir in kirsch. Cover and refrigerate until cold, about 1 hour.

Whip cream and 2 tablespoons sugar in large bowl until stiff peaks form. Fold in chilled puree only partially so that fruit and cream are swirled.

Divide half of fruit cream among 6 large goblets or dessert bowls. Spoon 2 tablespoons of raspberry sauce atop each. Sprinkle some diced pears and raspberries over. Top with remaining fruit cream. Garnish top with raspberries. Refrigerate up to 8 hours. Garnish with mint leaves and serve. □





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WINE SPECTATOR



WHO'S WHO AND WHAT'S NEW IN THE WORLD OF WINE AND FOOD

COMPILED BY SARAH BELK

B O N



THE YULETIDE KITCHEN

Rum truffles. Twelfth Night cake. Cranberry tart. Recipes for these and other seasonal treats can be found in two new holiday books.

In *The Christmas Cook* (Harper & Row, 1990) food historian William Woys Weaver explores three centuries of American holiday sweets. Quotes, anecdotes, illustrations and lavish photographs accompany recipes for traditional goodies.

Christmas from the Heart of the Home (Little, Brown & Co., 1990) by Susan Branch is a charming collection of ideas for celebrating the season, from how to make sugared fruit to table setting tips.



MIAMI NICE

After decades of decay, the Art Deco District of Miami Beach is again becoming a mecca for fine dining. The hottest new restaurant in SoBe (short for South Beach) is Johnny's. Three-piece-suiters rub elbows with pony-tailed trendies in a stylish dining room with peach-colored walls, mint green banquettes and black floral carpeting. The young, brash, self-trained chef and owner, Johnny Circharo, works wonders with all



kinds of seafood. Johnny's is located on Lincoln Road, the epicenter of the Miami art scene.

(Johnny's, 915 Lincoln Road, Miami Beach, FL 33139; 305-534-3200.)

—Steven Raichlen



DREAM HOTEL

Next time you pay a visit to Manhattan, spend the night in style in the new Paramount hotel in the heart of the theater district. Co-owner Ian Schrager (of Studio 54 and New York's Palladium fame) wisely gave the interior design to Philippe Starck. The result is a

contemporary yet intimate setting, which includes a state-of-the-art fitness center, a playroom for children and a movie theater. Special weekend rates begin at \$90 per night for a single. (Paramount, 235 West 46th Street, New York, NY 10036; 800-225-7474 or 212-764-5500.)

CAN YOU DIG IT?

Set the table with a shovel, a pitchfork and a chain saw, and just wait for the smiles to begin. Gardeners, especially, will love this amusing stainless steel flatware. What better way to enjoy the fruits (and vegetables) of their labor? A five-piece place setting costs \$60. For more information, contact Jelly Sandwich at 504-522-8752.



V I V A N T

TABLE TALK

■ Do-it-yourselfers will love *The Wreath Book* (Sterling, 1988) by Rob Pulleyn. This year the book is being sold with a dried-flower wreath kit for \$35 plus \$2.50 shipping. To order, call Sterling Publishing at 800-367-9692 or 212-532-7160.

■ All the proceeds from holiday cards printed by Merrill Lynch for Citymeals-on-Wheels will provide festive meals for New York's homebound elderly. It's an inspired way to share the true meaning of the season. To order cards (\$5 each plus shipping), call 212-964-5700; in New York City, 212-577-7561.

■ Perugina is offering a selection of their Italian chocolates in a new tree-shaped gift box decorated in a pattern suggestive of stained-glass windows. From their fine Venice Collection, a two-pound box is \$75. Look for it in department and specialty foods stores nationwide.

■ Between the Bread, a New York City catering company, will bake your Christmas cookies for you. A tin containing three large hand-decorated gingerbread men and the book *The Gingerbread Man* (Child's Play International, 1980) is a delight for all ages. Buy two for \$24.50 plus shipping; just call 212-888-0449.



GIFT RAP

Presents covered in tissue paper with a tapestry or paisley design, then bound with woven metallic or gold mesh ribbon make a lovely presentation indeed. The wrap and ribbons are available from the Susan Niles catalog, which also offers Maine balsam wreaths, handmade candles, table linens and more. For a free catalog, contact Susan Niles, Inc., telephone 800-237-8917 or 201-742-4439.

THE STUFF OF LIFE

Delicious bread can turn a simple bowl of soup (or an omelet or a salad) into a special meal. Gayle's Bakery bread—chewy, crusty and oh, so satisfying—is some of the best we've tasted. Order by mail for a special party or to send along to a carb-loving

friend. Choose from richly textured combinations, like walnut-raisin or pumpkin-seed rye plus simple whole wheat country loaves. For more complete information, write or call Gayle's Bakery, 504 Bay Avenue, Capitola, CA 95010; telephone 408-462-1127.

GREAT CAKE

American Spoon Foods' cherry-chocolate cake takes fruitcake to another realm. It's dense and chocolaty, with the tang of dried cherries. The 14½-ounce fruitcake is \$18.50 plus shipping. To order, call American Spoon Foods at 800-222-5886.



SERVE IT WITH STYLE

Swid Powell's sleek new stainless steel ice cream scoop and pie server, designed by architect Ettore Sottsass for Reed & Barton, are the best excuse we know of for indulging in a slice of mincemeat pie with vanilla ice cream. The set is \$85 in fine department stores across the country, or telephone 800-822-1824 for the store nearest you.

WINTER RESPITE

If Martinique is on your winter itinerary, look into the charming Le Palais Créole hotel in the heart of Fort-de-France. This restored, historic four-story house overlooking Victor Schoelcher Square and the Palace of Justice is within walking distance of shops, museums and restaurants. Room rates range from \$70 per night for a single room during off season to \$120 per night for a double during peak season. An on-premises tea room features creole cuisine. (Le Palais Créole, 26 Rue Perrinon, 97200 Fort-de-France, Martinique, French West

Indies; call 596-63-83-33 or FAX 596-71-65-29.)

—Jinx and Jefferson Morgan

LET THEM EAT BREAD

If you fell in love with Poilâne country bread on your last trip to Paris, you'll be delighted to know that two new breads of theirs are available in the U.S. In addition to the large signature country loaf, the bakery offers a sampler box of two currant loaves (1 pound 5 ounces each) and a walnut loaf (11.5 ounces) for \$25 plus shipping. To order, call 800-952-1400 or, in Chicago, 312-633-4004.



TABLE DRESSINGS

Create super-stylish settings with accessories from Chateau X. Wrap table napkins (or try their oversize, hand-screened "nature napkins") in a ring of holiday-inspired "jewels" or a sleigh bell. And to make the mood really sparkle, add their new

gold-tinted straw place mats. Suggested retail prices are \$25 for a "nature napkin," \$15 for a "jewel" napkin ring, \$8 for a sleigh bell ring, \$60 for four place mats. All available at Macy's New York; selected items are sold at Neiman-Marcus and Barneys stores.

SWEETEST ENDINGS

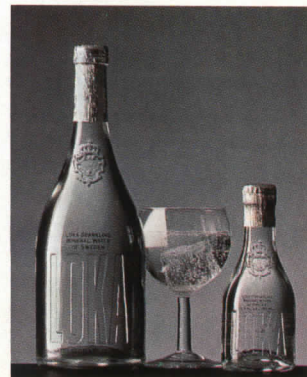
Fans of rustic, not-too-sweet desserts will love Dolce Antico from Balducci's. Spirals of pastry encase a spicy, raisin-walnut filling that's perfect

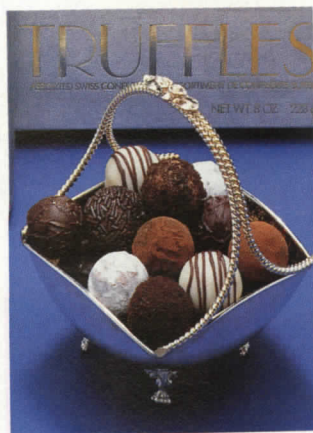
topped with whipped cream and enjoyed with a glass of Marsala. A big 1 3/4-pound treat is \$24. Contact Balducci's at 800-822-1444 or 800-247-2450.

DELUXE WATER

Loka, a new sparkling mineral water from Sweden, not only tastes terrific, but the sleek award-winning bottle designed by Swedish artist Lars Hall is also attractive enough to put right on the dinner table. An added plus: When the water is gone, the 6.4-ounce bottle makes a great bud vase. Look for the six-pack of single-serving sizes or the 25.5-ounce Champagne-style bottle in specialty foods stores and

supermarkets. Or call Arctic Icewater at 212-983-1445 for a store near you.





TRUFFLES AND FLOURISHES

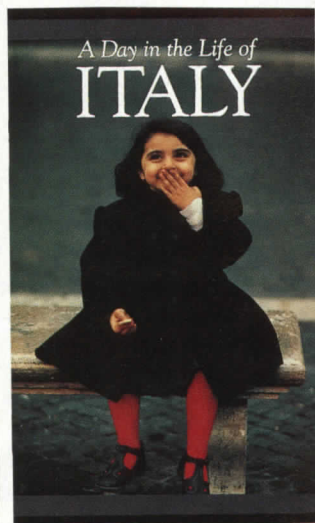
To the delight of truffle lovers, the legendary Swiss chocolate company Lindt has created the "Les Nouveaux Riches" Collection. The suggested retail price of the 8.7-ounce box (16 assorted truffles) is \$15; the 4.9-ounce box (9 assorted truffles) goes for about \$9. Available at department stores nationwide.

MAKE MINE MASCARPONE

Rich, soft, spoonable Italian-style *mascarpone* cheese is now being made in the United States. It's perfect for making *tiramisu*, or simply serve it drizzled with honey accompanied by fresh fruit and *biscotti*. Seven ounces cost about \$4, 16 ounces about \$5; at specialty stores and selected supermarkets. For more information, contact Auricchio Cheese at 414-863-2123.

GRAB A GRAPPA

If you love grappa but think what's available in the United States is either out of your price range or affordable but not very good, we've found a solution for you: Muscat Grappa from Clear Creek Distillery in Oregon. This clear, distilled fruit brandy has an extraordinary spicy and floral aroma and is terrific with after-dinner espresso. Best of all, it's only \$25 for a 750-ml bottle. For a store near you, call 503-248-9470.



GIFTS FOR ITALOPHILES

The *Italy the Beautiful Cookbook* 1991 Engagement Calendar (Collins, \$17.95) is not just for your New Year appointments. There are over 40 recipes by Lorenza de'Medici, author of the *Italy the Beautiful Cookbook* (Collins, 1988). To produce *A Day in the Life of Italy* (Collins, 1990), the



MOTOWN CHOW

Noted chef Jimmy Schmidt (whose résumé includes Denver's The Rattlesnake Club and Adirondacks located in Washington, D.C.) has opened Tres Vite, a modern café-style restaurant in Detroit's Fox Centre Building. The fresh, contemporary interior (including chairs from the Memphis Collection and Stelton flatware) reflects the urban renewal of Motor City. The moderately priced menus feature grilled entrées, pastas and homemade breads. (Tres Vite, Fox Centre Building, 2203 Woodward Avenue, Detroit, MI 48201; call 313-964-4144.)

editors sent one hundred photographers to locations throughout the country to take pictures within a 24-hour period. The book's charming images of Italy's food, people and places will make you want to get out your passport and call the travel agent today.

SNACKING FOR CHARITY

Dried fruits and nuts are always a welcome gift, but a can of From the Rain Forest Tropical Mix does more than just make a great snack. A portion of the profits from this all-natural, no-preserved blend of cashews and Brazil nuts goes to Cultural Survival, a nonprofit human rights group that assists the rain forest and its people. You can purchase the 30-ounce can of tropical mix for \$9.95 plus shipping; or, for the same price, get a 12-ounce can of the mix and a 12-ounce can of roasted unsalted cashews. To order, call 800-327-8496 or, in New York, 212-627-2508.





Introducing Bosch. A New Line

Just looking at the new Bosch line of kitchen appliances tells you it's something special.

Each piece is sleek and elegant. And each piece proudly displays its European heritage.

But these appliances go beyond stylish good looks.

They perform like no other appliances you've ever owned.

Bosch coffee makers feature a unique European brewing system that assures you of rich, delicious coffee time after time.

Our uniquely-designed toaster incorporates patented ceramic heating elements, and an automatic centering device which perfectly aligns breads, bagels, English muffins and waffles





of Thinking from Europe.

for more even toasting.

The Bosch coffee grinder comes with a slanted basket and an advanced blade action system that grinds coffee beans to their finest aromatic conditions.

In addition to these appliances there's also a powerful hand



mixer, juicer and two unique kitchen machines, the most versatile, compact kitchen systems of their kind.



And many Bosch appliances are available in black or white.

So you can see, this is

much more than just a new line of kitchen appliances. It's an entirely new line of thinking from Bosch.



BOSCH

A New Line of Thinking from Europe.

Find Bosch Kitchen Appliances At These Fine Stores.

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Barnie's Coffee & Tea carries Bosch coffee makers, espresso makers & coffee grinders only.

BOSCH

DON'T FORGET THE FLOWERS

Whether you're using a single rose or a massive urn full of tulips to grace the table, fresh flowers are an important part of entertaining. *Living with Flowers* (Rizzoli, 1990) by J. Barry Ferguson and Tom Cowan is filled with ideas for floral design, plus tips on how to arrange, cut and revive flowers.

OH CHRISTMAS TREE

The eucalyptus and pomegranate trees from dried-flower specialists Gianna Goldman and Barbara Haggerty can be used to deck the halls (or tables) in any part of your home. The 18-inch-high trees have a three- to five-year life and a fresh, subtle fragrance. They're available at Lord & Taylor stores nationwide, or order direct for \$110 plus shipping from Gianna International at 800-899-9825. A eucalyptus-pomegranate wreath is also available for \$60 plus shipping.



B O N V I V A N T

MIX IT UP

New hand mixers from both Sunbeam and KitchenAid make holiday baking easier. Sunbeam's electronic Mixmaster (\$41.95) has eight speeds and three

attachments (in addition to the basic beaters). KitchenAid's sturdy new five-speed Ultra Power Plus (\$64.95) is designed for optimal mixing and minimal cleaning. Both are available at selected retailers nationwide.

DIET WATCH

CHRISTMAS LIGHTS Most of us indulge in more sugar, alcohol and saturated fat now than at any other time of year. Determined dieters will find "just saying no" easier with a new booklet from Puritan Oil. It includes healthful recipes, tips on grocery shopping and dining out, and a guide to reducing saturated fat in your diet. The booklet is available for \$1. Mail a check or money order to Puritan Oil Menu Make-over Program, P.O. Box 9960, Maple Plain, MN 55393.

USE YOUR NOODLE *Pasta Light* (Contemporary Books, 1990) by Norman Kolpas has 80 tempting lowfat, low-calorie, quick-to-make pasta sauces. Instead of butter and cream, the author relies on broths, stocks, yogurt, vegetables, herbs and spices for turning plain pasta into something deliciously slimming.

BUY A FILTER, HELP A TREE For every box of Mr. Coffee filters sold through December 31, 1990, the company will donate a penny to an environmental fund, such as Global Releaf and Renew America. Their new chlorine-free filters contain no dioxin, so they're better for you, better for your coffee and better for the environment. Why not stock up now? Available in supermarkets nationwide. For details, call 216-464-4000.

GUILT-FREE SPARKLER Teetotalers can enjoy a glass of bubbly, too. Alpenglow Sparkling Ciders are all-natural, nonalcoholic, preservative free and, best of all, they taste terrific. Available in four flavors: original, mulled (with spices added), Scuppernong (apple juice plus Scuppernong grape juice) and Classic Blush (made from a mixture of Virginia-grown apples and grapes). Serve chilled, over ice or in Champagne flutes, or heat the original or mulled flavors and serve in a mug garnished with a cinnamon stick. The 25.4-ounce size is available in Champagne-style bottles for about \$2.75 each. Find them in some supermarkets and specialty foods stores across the country.

THE SCOOP ON ICE CREAM Ben & Jerry's new light frozen desserts are one-third lower in fat and have 40 percent less cholesterol than their original super-premium ice creams. Available in six refreshing flavors at supermarkets nationwide for about \$2.25 a pint.

GREENING OF THE KITCHEN

The *Green Consumer* (Penguin Books, 1990) by John Elkington, Julia Hailes and Joel Makower is a terrific comprehensive guide for environment-conscious consumers. Information on food, gardens, gifts, home appliances and more will help you decide what to buy and what to avoid. The authors' premise is that the key to saving the planet is *precycling*—that is, making decisions that reduce waste *before* you buy. Some basics: Avoid plastic, buy in bulk, don't buy disposables and look for products in refillable containers.



CALIFORNIA BUBBLY

Three new sparkling wines from California will add pizzazz to holiday parties: Benziger of Glen Ellen's 1987 Blanc de Blancs (\$15.99) is full, rich and round, and stands up to most poultry and fish dishes; Domaine Carneros (\$19) is brisk and racy, the perfect aperitif; Mumm Cuvée Napa Blanc de Noirs (\$15) is a pink sparkler with a fruity, fresh taste that makes a spirited—but not sweet—addition to just about any special meal. □

A Traditional Christmas Dinner

Open the gifts, light the candles and help yourself to a sumptuous holiday buffet

BY KAREN KAPLAN AND KRISTINE KIDD



Favorite flavors of the season: whipped sweet potatoes with nutmeg and lemon; wild mushroom stuffing; cranberry sauce with crystallized ginger; roast turkey with Port wine gravy; honey baked ham.

PHOTOGRAPHS BY BURKE/TRIOLO STUDIOS



Anyone who knows us—or our cooking—would never think of calling either old fashioned. We pride ourselves on being women—and cooks—of the nineties. However, there is one time of year when we become positively retro: holiday time. That's when we, like most other people, seek comfort in the culinary traditions that link us to our past—to our familial heritage. Besides, we don't want to test the latest food fad on relatives we see only once a year.

That's why, when we were asked to create an elegant but easy Christmas buffet for a dozen, we found ourselves going back to the classic tastes and ingredients of the season—the ones we associate with Noels gone by. We took these time-tested flavors and wrapped them in new packages that are exciting yet still evocative of yesteryear.

One thing that isn't traditional about this menu is how long it takes to prepare. We don't have days to spend on one dinner, and we're sure you don't either. Our recipes are straightforward

and simple, and all (except for the turkey and the toasts) can be made ahead.

So if you've been saving an "exotic" recipe you cut out for, say, peanut butter-glazed turkey with mashed kohlrabi, we suggest you throw it away—and try some of our ideas instead.

FESTIVE RED AND GREEN TOASTS

Celebrate with a bottle of Champagne.

12 servings

- 1 French bread baguette, cut into 24 ½-inch-thick rounds**
- ½ pound St. André or other triple cream cheese, room temperature**
- ½ pound Saga or other soft ripened blue cheese, room temperature**
- 2 radish bunches, trimmed and thinly sliced**
- 3 celery stalks, thinly sliced**

Preheat broiler. Arrange bread on baking pan. Broil until lightly colored on both sides. Cool very slightly. Spread 12 bread rounds with St. André and 12 with Saga. Arrange radish slices in circle atop St. André toasts and celery slices in circle atop blue cheese toasts. Serve toasts immediately.

SPICED PECANS

Makes about 2½ cups

- 1 10-ounce package pecan halves**
- 2 tablespoons (¼ stick) unsalted butter**
- 1½ teaspoons ground cumin**
- ¼ teaspoon cayenne pepper**
- 2 tablespoons sugar**
- 1 teaspoon salt**

Preheat oven to 300°F. Place pecans in medium bowl. Melt butter in heavy small saucepan. Add cumin and cayenne and stir until aromatic, about 15 seconds. Pour over pecans. Add sugar and salt and stir to coat. Transfer to baking pan. Bake until nuts are toasted, stirring occasionally, about 20 minutes. Serve warm or at room temperature. (Pecans can be prepared 5 days ahead. Store in airtight container.)

ROAST TURKEY WITH PORT WINE GRAVY

We planned the centerpiece for this feast to be a home-roasted turkey and a purchased honey baked ham. You could serve just the ham, which makes life very easy, or just the turkey, in which case use a larger one than called for here. Cooking the turkey with the stuffing on the side makes the dinner preparations easier and reduces roasting time. This recipe makes enough turkey broth to use in the Braised Brussels Sprouts, Pearl Onions and Chestnuts as well as in the gravy. Pour a California Meritage red wine (a premium Bordeaux-style blend), such as Justin Reserve from Justin Vineyards & Winery, Marlstone from Clos du Bois or Cain Five from Cain Cellars.

10 to 12 servings

Turkey Broth

- 1 tablespoon vegetable oil**
- 1 pound turkey wings, backs or necks**
- Neck and giblets from 14- to 16-pound turkey**
- 1 large onion, chopped**
- 6 cups water**
- 2 celery stalks with leaves, chopped**
- 3 fresh parsley sprigs**
- 1 bay leaf**

Turkey

- 1 14- to 16-pound turkey**
- 1½ tablespoons minced fresh rosemary or 1½ teaspoons dried, crumbled**
- 1½ tablespoons minced fresh tarragon or 1½ teaspoons dried, crumbled**
- 1½ teaspoons salt**
- 1½ teaspoons pepper**
- ½ large onion, cut into chunks**
- ½ cup (1 stick) butter, room temperature**

Gravy

- 6 tablespoons all purpose flour**
- ¼ cup whipping cream**
- ¾ teaspoon minced fresh rosemary or ¼ teaspoon dried, crumbled**
- ¼ teaspoon (generous) minced fresh tarragon or ¼ teaspoon dried, crumbled**
- ¼ cup Port**
- Salt and pepper**

For broth: Heat oil in heavy large saucepan over medium heat. Add turkey wings, neck and onion. Cook until

continued on page 62

CHRISTMAS BUFFET FOR 12

Festive Red and Green Toasts

Spiced Pecans

Champagne

Honey Baked Ham

Roast Turkey with Port Wine Gravy

Wild Mushroom Stuffing

Whipped Sweet Potatoes with Nutmeg and Lemon

Braised Brussels Sprouts, Pearl Onions and Chestnuts

Cranberry Sauce with Crystallized Ginger

California Meritage Red Wine

Scotch Whisky Trifle

Single Malt Scotch Whisky

Coffee



And for dessert: a sensational trifle that combines fresh raspberries and bananas with a rich coffee-caramel custard—spiked with Scotch whisky.

It will change the way you think about Gallo.





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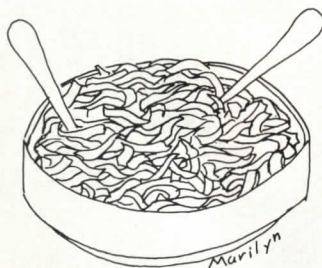
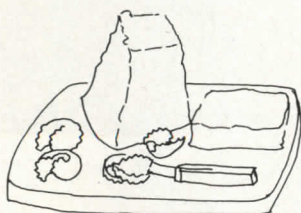
brown, about 15 minutes. Add giblets and remaining ingredients. Bring to boil, skimming surface occasionally. Reduce heat to low, cover partially and cook until liquid is reduced to 5 cups, about 3 hours. Strain. (Can be prepared 1 day ahead. Cover and chill.)

For turkey: Preheat oven to 425°F. Pat turkey dry. Combine herbs, salt and pepper in small bowl. Rub some of herb mixture in large cavity of turkey; place onion in cavity. Place turkey in large roasting pan. Tuck wing tips under turkey body. Tie legs together to hold shape. Rub butter onto turkey skin. Rub remaining herb mixture onto turkey skin. Roast 45 minutes.

Reduce oven temperature to 350°F. Continue roasting turkey until thermometer inserted into thickest part of thigh registers 175°F, basting every 20 minutes with drippings, about 1 1/4 hours longer. Transfer turkey to platter, reserving pan juices. Let turkey stand while preparing gravy.

For gravy: Pour turkey pan juices into large measuring cup. Degrease pan juices, reserving 1/4 cup fat (do not wash roasting pan). Add enough turkey broth to juices to measure 3 1/3 cups liquid. Pour about 1/2 cup liquid into turkey roasting pan. Set over medium-high heat and bring to boil, scraping up any browned bits. Add to liquid in cup.

Transfer reserved 1/4 cup turkey fat to heavy medium saucepan. Add flour and stir over medium-low heat 2 minutes. Gradually whisk in turkey broth mixture. Bring to boil, stirring frequently. Cook until thickened, about 2 minutes. Add cream and herbs and simmer until slightly thickened, about 2 minutes. Stir in Port. Season gravy to taste with salt and pepper.



WILD MUSHROOM STUFFING

If dried wild mushrooms are unavailable, you can substitute one and one-half pounds of fresh button mushrooms.

12 servings

4 1/2 ounces dried shiitake or porcini* mushrooms
3 cups boiling water

1 1/2 1-pound loaves white sandwich bread, cut into 1/2-inch cubes

1 cup plus 2 tablespoons (2 1/4 sticks) butter

3 large red onions, chopped

3/4 pound fresh button mushrooms, sliced

3 cups chopped celery (about 8 stalks)

1 cup chopped fresh parsley

3 tablespoons minced fresh rosemary or 2 teaspoons dried, crumbled

3 tablespoons minced fresh tarragon or 2 teaspoons dried, crumbled

Salt and pepper

Place shiitake mushrooms in bowl. Add 3 cups boiling water. Let soak until softened, about 30 minutes. Drain, reserving soaking liquid. Squeeze mushrooms to remove excess liquid. Cut out stems. Slice mushrooms.

Preheat oven to 250°F. Spread bread on cookie sheet. Bake until dry but not hard, stirring occasionally, about 40 minutes. Place in large bowl.

Generously butter 4-quart baking dish. Melt butter in heavy large skillet over medium heat. Add onions and cook until tender, about 8 minutes. Add button mushrooms and sauté until tender, about 8 minutes. Add shiitake mushrooms and celery and sauté 1 1/2 minutes. Add mushroom mixture to bread. Mix in herbs. Season generously with salt and pepper. Mix in 3/4 cup mushroom soaking liquid. Trans-

fer mixture to prepared baking dish. Cover with foil. (Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before baking.)

Preheat oven to 350°F. Bake stuffing until heated through, about 1 hour.

*Porcini are available at Italian markets and specialty foods stores.

WHIPPED SWEET POTATOES WITH NUTMEG AND LEMON

12 servings

5 pounds deep orange sweet potatoes (yams), peeled, cut into 2-inch pieces

1/2 cup (1 stick) butter, room temperature

3 tablespoons unsulfured molasses

2 teaspoons grated lemon peel

1 1/2 teaspoons ground nutmeg
Salt and pepper

Minced fresh parsley

Grated lemon peel

Ground nutmeg

Cook sweet potatoes in large pot of boiling salted water until tender, about 15 minutes. Drain well. Transfer to large bowl and puree in mixer or processor in batches. Return to pot. Mix in butter, molasses, 2 teaspoons lemon peel and 1 1/2 teaspoons nutmeg. Season with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.) Stir potato mixture over medium heat to rewarm and thicken slightly.

Transfer potatoes to serving bowl. Top with parsley, lemon and nutmeg.

BRAISED BRUSSELS SPROUTS, PEARL ONIONS AND CHESTNUTS

12 servings

1/4 cup (1/2 stick) butter

2 pounds pearl onions, blanched 1 minute in boiling water, peeled

1 1/2 cups turkey broth or canned chicken broth

2 bay leaves

2 pounds fresh brussels sprouts, trimmed or 2 pounds frozen

16 ounces whole roasted chestnuts in jars

Salt and pepper

continued on page 66



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there a place for a vase
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"I WAS LIMITED TO ENGLISH MUFFINS
FOR YEARS BUT IT WAS NOTHING BUT
A GIANT SMEAR CAMPAIGN."



WELCOME BACK, HONEY.

When it comes to cooking with honey, the tables have certainly turned. Once relegated to desserts and tea time, honey has moved from the back of the cupboard to the forefront of the food world.

And things have never tasted better.

HONEY HINT:
If honey crystallizes, just pop it in the microwave in a microwave-safe container on high for 2-3 minutes, stirring every 30 seconds. And it'll be back to its smooth self in no time.

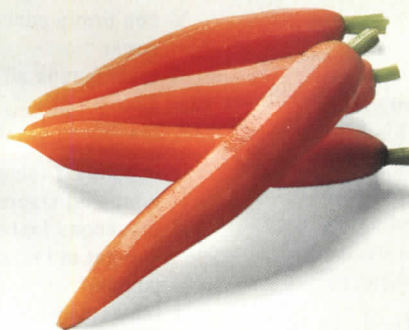
KOREAN HONEY MARINADE.
1/2 cup each of soy sauce and dry white wine
1/4 cup honey
2 green onions, chopped
1-2 tbsp. sesame oil

1 tbsp. grated ginger root
1 clove garlic
Combine ingredients and mix thoroughly.
Marinate fish, meat or poultry 1 hour or more before cooking. Yield: 1-1/3 cups.
Prep time: 15 minutes.

With major sweetening power that's naturally healthy, it's no wonder restaurants, quality food products and palates everywhere are experiencing a honey renaissance.

Spread the news.
Honey's back.

3 cups carrots, whole or sliced
1/4 cup water
1/4 cup honey



HONEY GLAZED CARROTS.

2 tbsp. butter or margarine
2 tbsp. chopped parsley flakes
salt

Cook carrots until tender and drain. Stir remaining ingredients in with warm carrots until coated. Salt to taste. Yield: 6 servings.

Prep time: 5 minutes.

BUZZ WORDS:
Beekeepers are called apiarists.

SPICY HONEY SAUCE.

1 cup bottled chili sauce
1/2 - 3/4 cup honey
1/4 cup minced onion
2 tbsp. dry red wine
1 tbsp. Worcestershire sauce
1 tsp. Dijon mustard

Combine ingredients in a saucepan, bring to a boil, stirring constantly. Reduce heat and simmer, uncovered, 5 minutes. Brush sauce on meats or fish during last 5 minutes of cooking, or use as a dipping sauce. Yield: 1-1/2 cups. Prep time: less than 30 minutes.

IT'S TIME FOR HONEY



© National Honey Board
Look for products with the Honey mark.

HONEY MUSTARD MAYONNAISE.

3/4 cup mayonnaise
1/4 cup honey
2 tbsp. Dijon mustard
1 tsp. prepared horseradish

Combine all ingredients and mix thoroughly. Use on pasta salads, for fresh vegetable dip or heated over cooked vegetables. Yield: 1 cup. Prep time: less than 15 minutes.



CHRISTMAS DINNER

continued from page 62

Melt butter in heavy large skillet over medium-high heat. Add onions and cook until golden brown, stirring occasionally, about 15 minutes. Add broth and bay leaves. Reduce heat to medium-low. Cover and simmer until onions are just tender, 25 minutes.

Meanwhile, cook fresh brussels sprouts in large pot of boiling salted water until just crisp-tender, about 8 minutes. Drain. (Or cook frozen brussels sprouts according to package directions.) Rinse with cold water. Drain.

Add chestnuts to onions, cover and simmer until chestnuts are tender, about 4 minutes. (*Can be prepared 1 day ahead. Cover onion mixture and brussels sprouts separately and refrigerate. Reheat onion mixture before continuing.*) Add brussels sprouts to onions. Boil until brussels sprouts are heated through and liquid is syrupy, about 4 minutes. Season vegetables with salt and pepper and serve.

CRANBERRY SAUCE WITH CRYSTALLIZED GINGER

12 servings

- 2 12-ounce bags cranberries
- 1½ cups sugar
- 1 cup orange juice
- 1 cup water
- 1 tablespoon grated orange peel
- 1 teaspoon ground ginger
- ½ cup (about 2 ounces) minced crystallized ginger

Combine first 6 ingredients in heavy medium saucepan. Bring to boil, stirring until sugar dissolves. Boil until cranberries pop, stirring occasionally, about 5 minutes. Cool. Mix in crystallized ginger. (*Can be prepared 3 days ahead. Cover and refrigerate.*)

SCOTCH WHISKY TRIFLE

Inspired by a trip to Scotland, where some cooks make their Christmas pudding and hard sauce with their favorite Scotch.

12 servings

Coffee-Caramel Custard

- 2½ cups half and half
- 6 egg yolks

- ¾ cup firmly packed dark brown sugar
- 3 tablespoons all purpose flour
- 1½ teaspoons vanilla extract
- 1 cup plus 2 tablespoons chilled whipping cream
- 1¼ teaspoons instant espresso powder or instant coffee powder
- 3 tablespoons Scotch whisky

Trifle

- 1 1-pound frozen pound cake, thawed, cut into ¾-inch cubes
- 6 tablespoons Scotch whisky
- 1 cup raspberry jam (about 10½ ounces)
- 2 ½-pint baskets fresh raspberries or 2 12-ounce bags frozen unsweetened raspberries, thawed
- 2 large bananas, peeled, halved lengthwise, sliced
- 2 cups chilled whipping cream
- 3 tablespoons sugar
- 3 tablespoons Scotch whisky
- 1 ½-pint basket fresh raspberries
- Semisweet chocolate, curled or grated

For custard: Scald half and half in heavy medium saucepan. Whisk yolks, sugar and flour in top of double boiler until smooth. Gradually whisk in hot half and half. Set over boiling water and stir until custard is very thick and mounds when dropped from spoon,

about 6 minutes. Set top of double boiler over ice and chill custard, whisking occasionally. Mix in vanilla.

Combine whipping cream and espresso powder in large bowl and stir until powder dissolves. Beat to firm peaks. Add Scotch and beat until firm. Fold cream mixture into cold custard in 2 additions. (*Can be prepared 1 day ahead. Cover and refrigerate.*)

For trifle: Place half of pound cake cubes in 3-quart trifle bowl or glass bowl. Sprinkle with 3 tablespoons Scotch and toss. Heat jam in heavy small saucepan until just pourable. Spoon half of jam over cake and spread. Top with half of custard. Top with 1 basket or 1 package raspberries, making sure some berries show at sides of bowl. Top with half of bananas. Place remaining pound cake cubes in another bowl. Sprinkle with 3 tablespoons Scotch and toss. Layer fruit over. Spoon remaining jam over and spread. Top with remaining custard, then with 1 basket or package of raspberries and remaining banana. Cover and refrigerate until set, at least 3 hours. (*Can be prepared 1 day ahead.*)

Whip cream and sugar in large bowl to stiff peaks. Add 3 tablespoons Scotch and beat to firm peaks. Mound cream atop trifle. Garnish with fresh raspberries and chocolate. □

Bon Appétit food editor Kristine Kidd and senior editor Karen Kaplan collaborate on "The Weekday Cook."



Everything it touches turns delicious.™

A bottle of Kahlúa liqueur is shown on the right, with a silver jigger pouring the dark liquid into a white coffee cup. The cup sits on a saucer. In the background, there are three glasses of red wine and a vase of white flowers. The scene is lit with warm, low-key lighting, suggesting an evening setting.

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The day it first rolled off the assembly line, Ford Taurus began winning awards. From the most respected automotive and consumer magazines to design associations, the praise for Taurus has been almost universal. Now, some might think that all this acclaim would lead us to sit back and rest on our laurels. One drive and it's obvious they couldn't be more wrong.

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Taurus is equipped with 32 standard

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you might think we'd be satisfied.**



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safety features including a driver's side air bag supplemental restraint system to be used with your safety belt and 3-point rear seat belts. Plus the available anti-lock braking system with four-wheel disc brakes provides even more security for you and your family.

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Ford Taurus

Have you driven a Ford...lately?







A Classic Hanukkah Feast

Superb heritage recipes for a special family gathering

BY KATHRYN BLUE AND
ANTHONY DIAS BLUE

Hanukkah is one of the most joyful holidays in the Jewish calendar. This eight-day family event is a virtual festival that includes many presents, cheerful music, children's games and an abundance of delicious, hearty food.

We celebrate Hanukkah to honor the dramatic and unexpected Maccabean conquest over powerful Syria more than two thousand years ago. When the victors began to clean and resanctify the Temple of Jeru-

LEFT: A traditional celebration with very modern appeal—tender brisket with tangy parsley-lemon sauce; savory roasted root vegetables; old-fashioned noodles; and tarragon-accented green salad with Jerusalem artichokes.

salem, which the Syrians had defiled, they found only a tiny amount of sacred oil left—enough to burn for just one day. But, miraculously, this minuscule amount of oil lasted for eight days.

HANUKKAH DINNER FOR SIX

*Chive Potato Pancakes with
Smoked Salmon
and Golden Caviar*

*Baron Jaquab de Herzog Special
Reserve Chardonnay*

*Braised Beef Brisket
with Parsley-Lemon Sauce*

*Roasted Root Vegetables
Noodles*

*Assorted Greens with
Jerusalem Artichokes in
Lemon-Tarragon Dressing*

*Hagafen Cellars
Cabernet Sauvignon*

*or
Gan Eden Cabernet Sauvignon
Glazed Chocolate Carrot Torte*

That's why the most familiar symbol of Hanukkah is a special nine-branch candelabra called the menorah. To commemorate the temple oil's astonishing longevity, a new candle is lighted every night of the holiday until eight stand beside the shammes, the candle by which the others are set aglow.

Prayers are said and a substantial meal is served on most of those nights. As a result, Hanukkah has many food traditions, but the one most widely associated with the holiday is latkes. These fried potato pancakes have been customary Hanukkah fare for four centuries. Ours have chives and smoked salmon for a contemporary twist.

Tender brisket cooked with garlic is also an established Jewish dish, particularly among people whose forebears hail from eastern Europe. A usual medium for sautéing the meat is goose or chicken fat. Instead, we use a modern alternative, olive oil. As an accompaniment, we add a tangy parsley sauce that balances the meat's richness.

Since Jews who observe the strict kosher dietary laws are not permitted to mix meat with dairy products, all dishes in this menu are free of cream and butter. Although that might be a problem for some pastry cooks, our chocolate carrot torte is so delicious that you won't even miss those ingredients.

Like Christmas, Hanukkah is first and foremost a family celebration. It is one of those rare times of year when several generations gather around the table to share warm memories, future dreams—and a delicious meal. We hope our Hanukkah menu brings smiles to the faces of both young and old in your home this year.

CHIVE POTATO PANCAKES WITH SMOKED SALMON AND GOLDEN CAVIAR

Here is an elegant version of Hanukkah's beloved latkes. Traditional applesauce can replace the salmon and caviar.

6 servings

**6 medium russet potatoes (about
2 pounds), peeled, cubed**

1 medium onion, cut into chunks

**2 tablespoons matzo meal or all
purpose flour**

2 eggs, separated

4 tablespoons chopped fresh chives

2 teaspoons salt

½ teaspoon white pepper

¾ cup (or more) corn oil (for frying)

6 ounces thinly sliced smoked salmon

3 ounces golden caviar

Preheat oven to 325°F. Place 2 large cookie sheets in oven to heat.

Shred potatoes and onion in processor. Transfer contents of work bowl to large bowl. Insert steel blade in processor. Return potato-onion mixture to work bowl and process until finely chopped. Set large strainer over medium bowl. Place potato and onion mixture in strainer and press firmly to extract liquids; reserve liquids. Return potato mixture to large bowl. Mix in matzo meal, egg yolks, 2 tablespoons chives, salt and pepper. Pour clear portion off reserved potato liquids, leaving thick paste at bottom of bowl. Add paste to potato batter. Beat egg whites until stiff but not dry. Fold into batter.

Heat ½ cup oil in each of 2 heavy large skillets over medium-high heat. Drop 1 heaping tablespoon potato bat-

ter per pancake into hot oil; spread each to 3-inch diameter. Cook pancakes until bottoms are brown, about 4 minutes. Turn and cook until second sides are brown, about 3 minutes. Transfer pancakes to cookie sheets in oven. Repeat with remaining batter, adding more oil to skillets as necessary.

Overlap pancakes on plates. Garnish with smoked salmon and caviar. Sprinkle with chives and serve.

BRAISED BEEF BRISKET WITH PARSLEY-LEMON SAUCE

6 servings

Marinade

**1 750-ml bottle hearty red wine,
such as Zinfandel**

1 cup dry Marsala or Tokay

**6 large shallots or green onions,
chopped**

3 large garlic cloves, chopped

2 tablespoons tomato paste

10 juniper berries, crushed

1 bay leaf, crumbled

1 teaspoon dried basil, crumbled

½ teaspoon dried rosemary, crumbled

½ teaspoon dried thyme, crumbled

3 tablespoons brandy

1 5-pound piece flat-cut beef brisket

Salt and pepper

¼ cup olive oil

2 medium onions, chopped

2 carrots, chopped

1 celery stalk, chopped

2 garlic cloves, chopped

**2 teaspoons Hungarian sweet
paprika**

Parsley-Lemon Sauce (see recipe)

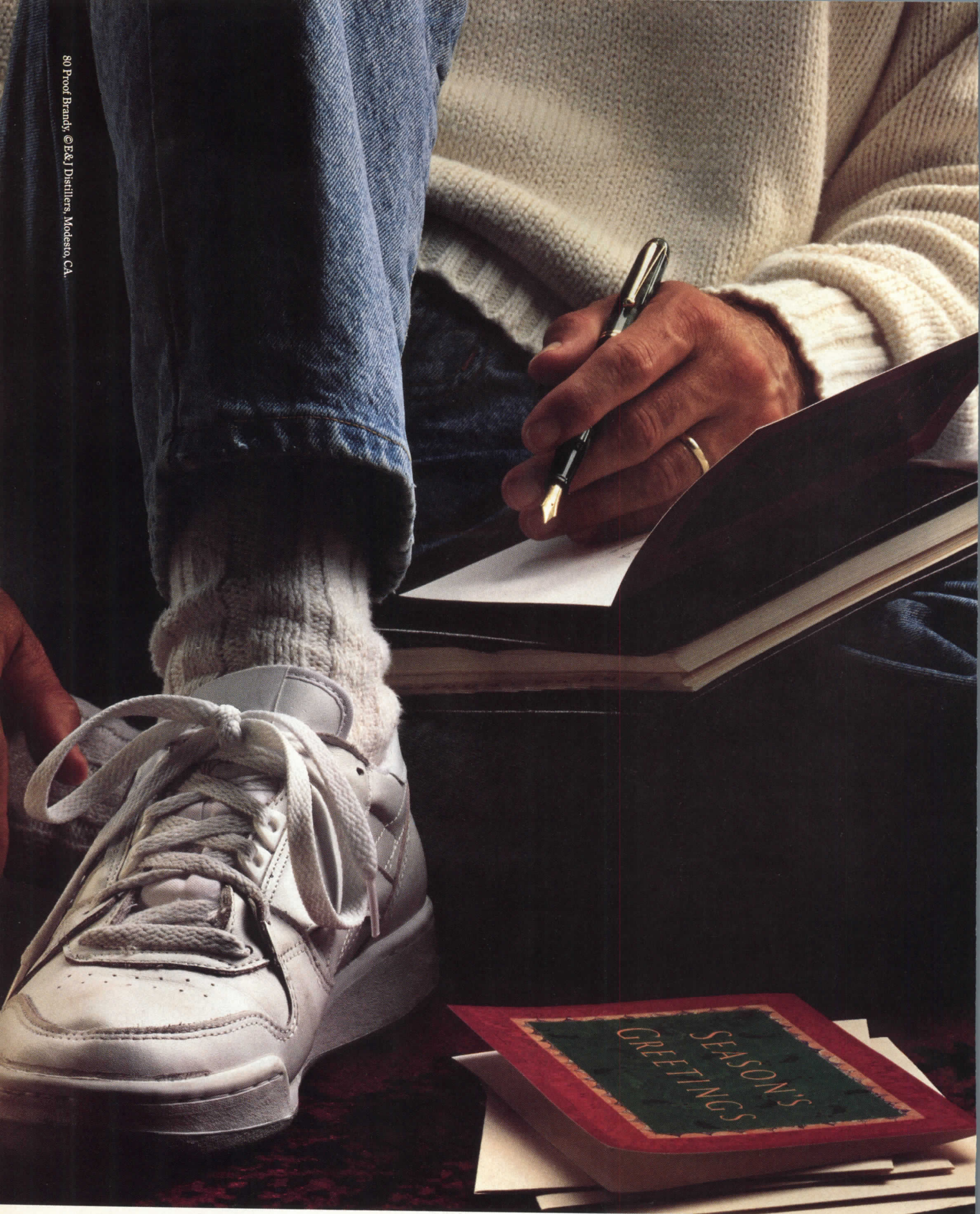
Combine first 10 ingredients in medium saucepan. Bring to boil. Reduce heat and simmer 20 minutes. Cool. Add brandy. Place brisket in large glass dish. Pour wine mixture over. Cover with plastic; refrigerate 24 hours.

Remove brisket from marinade and pat dry. Season with salt and pepper. Strain marinade and reserve. Heat olive oil in heavy large Dutch oven over medium-high heat. Add meat and cook until brown, about 8 minutes per side. Transfer meat to cookie sheet. Reduce heat to medium. Add onions, carrots, celery and 2 garlic cloves to pot. Cook vegetables until soft, stirring frequently, about 10 minutes. Mix in paprika. Add reserved marinade and bring to boil, scraping up browned bits.

recipe continued on page 76



ABOVE: Chive-flecked potato pancakes made chic with smoked salmon and golden caviar.



Halfway through the list, 29 names to go.



Time for something different. An E&J and soda.

Return brisket to Dutch oven. Bring to boil. Reduce heat to low, cover and simmer gently until brisket is tender, turning once, about 4½ hours. (Can be prepared 2 days ahead. Refrigerate brisket in cooking liquid. Before serving, remove fat from surface of pan juices. Remove meat and slice thinly across grain. Rewarm pan juices. Strain juices and return to pot. Add brisket; heat gently.)

Transfer brisket to cutting surface and cool 20 minutes for easier slicing. Strain pan juices and degrease; reheat over medium-low heat. Slice brisket thinly across grain. Arrange in overlapping slices on serving platter and moisten lightly with pan juices. Serve with pan juices and Parsley-Lemon Sauce.

PARSLEY-LEMON SAUCE

The bright color and fresh taste of this sauce complement the brisket well.

Makes about 1½ cups

- 1 large bunch fresh Italian parsley, leaves only, chopped
- ¼ cup fresh lemon juice
- 8 anchovy fillets, drained, mashed
- 2 2x1-inch pieces roasted red peppers (packed in jars), drained, chopped
- 2 shallots, finely chopped
- 1 tablespoon balsamic or red wine vinegar
- 1 garlic clove, chopped
- ¾ cup olive oil
- 1½ tablespoons drained capers
- 1 teaspoon grated lemon peel
- Salt and pepper

Combine first 7 ingredients in medium bowl. Gradually whisk in olive oil. Add capers and lemon peel. Season with salt and pepper. (Can be prepared 4 hours ahead. Cover and let stand at room temperature. Stir before using.)

ROASTED ROOT VEGETABLES

If baby vegetables are hard to find, cut large vegetables into one-inch pieces. Rutabaga and parsnips are good here, too.

6 servings

- 24 pearl onions, blanched 1 minute, peeled
- 18 baby turnips (unpeeled), trimmed, scrubbed

- 18 baby golden or red beets (unpeeled), trimmed, scrubbed
- ½ cup olive oil
- Salt and pepper
- ¼ cup chopped fresh parsley
- 2 tablespoons chopped fresh thyme or 1 teaspoon dried, crumbled

Preheat oven to 375°F. Place onions, turnips and beets in large roasting pan. Pour oil over and turn vegetables to coat well. Season with salt and pepper. Roast vegetables until tender and beginning to brown, stirring occasionally, about 45 minutes. Transfer vegetables to serving platter. Sprinkle with parsley and thyme and serve.

ASSORTED GREENS WITH JERUSALEM ARTICHOKE IN LEMON-TARRAGON DRESSING

Marinate the Jerusalem artichokes three hours to reduce last-minute preparation. Choose your favorite salad greens.

6 servings

- 3 tablespoons fresh lemon juice
- 2 teaspoons chopped fresh tarragon or 1 teaspoon dried, crumbled
- 1 teaspoon chopped fresh parsley
- ½ cup olive oil
- Salt and pepper
- ½ pound Jerusalem artichokes, peeled
- 8 cups assorted salad greens, torn into bite-size pieces

Combine lemon juice, tarragon and parsley in bowl. Gradually whisk in olive oil. Season with salt and pepper.

Cut Jerusalem artichokes into matchstick-size strips. Immediately add to dressing to prevent browning.

Place greens in large serving bowl. Top with Jerusalem artichokes and dressing. Toss together and serve.

GLAZED CHOCOLATE CARROT TORTE

8 to 10 servings

- 3 slices whole wheat bread
- 2 cups whole blanched almonds (about 11 ounces)
- 1½ cups sugar
- 9 ounces bittersweet (not unsweetened) or semisweet chocolate, coarsely chopped
- 6 medium carrots, peeled, cut into 2-inch lengths

- 6 eggs, room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 1 teaspoon instant espresso powder or instant coffee powder
- Chocolate Glaze*

Position rack in center of oven and preheat to 350°F. Grease and flour a 12-cup bundt pan. Toast bread in oven until crisp and dry, about 15 minutes. Break bread into pieces and grind finely in processor. Measure ¾ cup crumbs.

Finely grind almonds, ½ cup sugar and ¾ cup breadcrumbs in processor, about 45 seconds. Transfer to large bowl. Process chocolate with ½ cup sugar until finely ground, about 30 seconds. Add to almond mixture. Insert fine shredder disk in processor. Stand carrots in feed tube. Shred, using firm pressure. Add to almond mixture.

Using electric mixer, beat eggs in large bowl until thick and foamy, about 3 minutes. Gradually add remaining ½ cup sugar, vanilla and almond extracts and espresso powder. Beat at high speed until slowly dissolving ribbon forms when beaters are lifted, about 7 minutes. Fold egg mixture into almond mixture in 3 additions. Transfer batter to prepared bundt pan. Bake until tester inserted near center comes out with just a few moist crumbs, about 65 minutes. Cool torte in pan 15 minutes. Turn out onto rack and cool.

Transfer torte to serving platter. Carefully spoon glaze over, allowing some to drip down sides. Let stand until glaze sets, about 1 hour. (Can be prepared 8 hours ahead. Cover with cake dome; let stand at room temperature.)

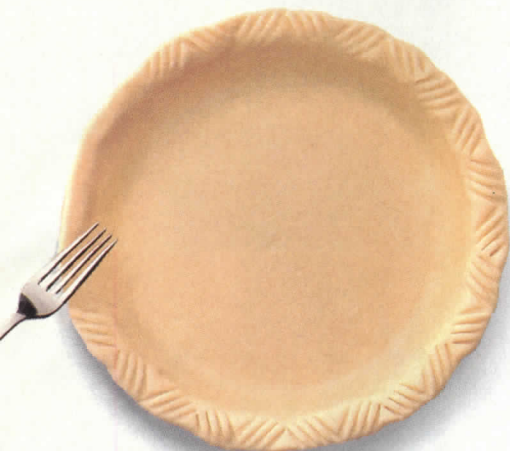
*Chocolate Glaze

Makes about ¾ cup

- 4 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 3 tablespoons water
- 2 tablespoons powdered sugar

Melt chocolate in top of double boiler over simmering water, stirring until smooth. Remove from over water. Mix in 3 tablespoons water. Sift powdered sugar over chocolate mixture and stir until blended and glaze is smooth. □

Kathryn Blue and her husband, Bon Appétit wine editor Anthony Dias Blue, wrote Thanksgiving Dinner, recently published by Harper and Row.



All Ready Pie Crusts



Peach-Cranberry Pie



Pumpkin Pie



Cherry Lattice Pie



Chocolate Chip Pecan Pie



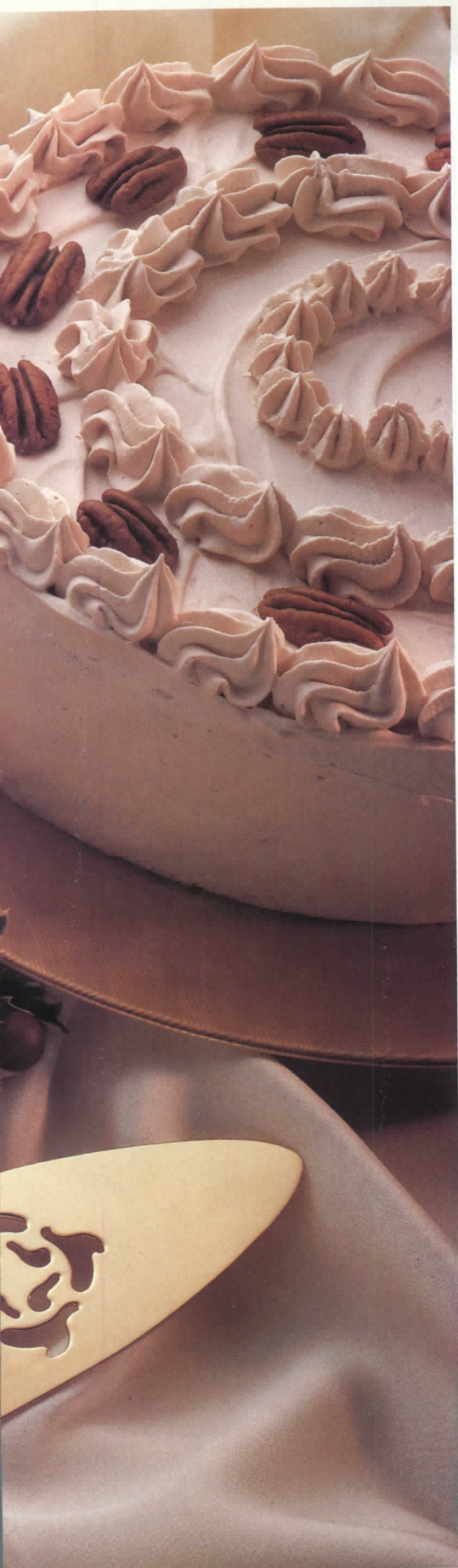
Apple Pie



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NEW DESSERTS FROM SEASONS PAST

Heirloom holiday flavors in contemporary treats

BY LORI McKEAN

What child doesn't love the month of December? The first snows begin to fall, schools close for the holidays, there are lots of presents to be wrapped and then opened and something wonderful is always baking in the kitchen.

I was no exception. I remember my grandmother spending days filling colorful tins and boxes with fudge, cookies and other sweets. And I remember eagerly awaiting each sample she would give me.

LEFT: A splendid way to end a festive evening—bittersweet chocolate fruitcake with a pretty spider web design, and bourbon-flavored pecan torte with a creamy brown sugar frosting.

I still love those old-fashioned treats, but over the years my tastes have become more sophisticated. The winter holidays are special events, so I like to make finales that are really grand and add festive touches to even the most homespun dessert. 'Tis the season to dazzle—and the collection of recipes that follow certainly does that.

Sentiment mixes with spectacle in these desserts. You see, while my recipes may not be quite the same as my grandmother's, I like to think they are prepared with her enduring holiday spirit, and her sense of joy.

BITTERSWEET CHOCOLATE FRUITCAKE TORTE

Definitely not the same old fruitcake: This fruit- and nut-filled chocolate torte is glazed with more chocolate and topped with a pretty "spider web" decoration. Bourbon accents the dessert; the cake itself gets better with age.

16 servings

Fruitcake

- $\frac{1}{2}$ cup (about 3 ounces) dried apricots, chopped
- $\frac{1}{2}$ cup (about 3 ounces) dried Calimyrna figs, chopped
- $\frac{1}{2}$ cup (about 3 ounces) candied cherries
- $\frac{1}{3}$ cup (about 2 ounces) currants or raisins
- $\frac{1}{2}$ cup plus 2 tablespoons bourbon
- $1\frac{1}{2}$ cups whole almonds
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup plus 2 tablespoons sugar
- 4 large eggs, separated
- $\frac{1}{2}$ cup unbleached all purpose flour
- Pinch of salt
- 8 ounces bittersweet (not unsweetened) or semisweet chocolate, melted
- $\frac{1}{2}$ cup hazelnuts, toasted, chopped

Chocolate Glaze

- $\frac{1}{2}$ cup whipping cream
- 8 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped

Icing

- $\frac{1}{4}$ cup powdered sugar
- $2\frac{1}{2}$ teaspoons whipping cream

For torte: Combine first 4 ingredients and $\frac{1}{2}$ cup bourbon in bowl. Let stand at least 2 hours or overnight.

Preheat oven to 325°F. Butter 10-inch-diameter springform pan with 3-inch-high sides. Sprinkle with sugar; tap out excess. Finely grind almonds in processor and set aside.

Using electric mixer, cream butter and 1 cup sugar in large bowl until light and fluffy. Add egg yolks 1 at a time, beating well after each addition. Stir in flour and salt. Add melted chocolate, then fruit mixture, ground almonds and hazelnuts. Mix well.

Using electric mixer fitted with clean dry beaters, beat egg whites in medium bowl until foamy. Gradually beat in remaining 2 tablespoons sugar. Continue beating until stiff peaks form. Fold egg whites into batter in 2 additions. Pour batter into prepared pan; smooth top. Bake until toothpick inserted into center comes out clean, about 1 hour 10 minutes. Cool on rack 20 minutes.

Brush fruitcake with remaining 2 tablespoons bourbon. Cool. Release pan sides. Remove bottom and sides of pan from fruitcake. Wrap tightly in plastic, then in foil. Refrigerate overnight. (Can be prepared 1 week ahead.)

For glaze: Bring cream to boil in heavy medium saucepan. Remove from heat and add chocolate. Whisk until smooth and melted. Let stand until warm to touch, about 15 minutes.

For icing: Whisk powdered sugar and cream in small bowl until smooth.

Set rack over rimmed cookie sheet. Arrange fruitcake, flat side up, on cardboard round. Place on rack. Spoon some glaze over sides of fruitcake. Pour remaining glaze over top. Smooth glaze with spatula if necessary.

To form spider web pattern: Pour icing into small parchment cone. Cut off tip to form small opening. Beginning at

RIGHT: Two more great desserts—deep-dish pumpkin and pear tart with ginger crust, and a sophisticated chocolate-chestnut pâté with coffee custard sauce.





NEW HOLIDAY DESSERTS

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center of torte, carefully pipe even spiral of icing atop torte, spacing lines about $\frac{3}{4}$ inch apart and ending at edge.

Starting at center of torte, draw small sharp knife through icing to edge; wipe knife clean. Repeat, dividing torte into 8 even sections. Place knife at edge of torte between 2 lines. Draw knife through icing to center of torte; wipe knife clean. Repeat 7 more times. Refrigerate torte until glaze is set, about 30 minutes. (Can be prepared 1 day ahead.) Serve at room temperature.

STEAMED CRANBERRY-MARMALADE PUDDING WITH GRAND MARNIER HARD SAUCE

8 servings

- 1 cup unbleached all purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- $\frac{3}{4}$ cup sugar
- 2 large eggs
- $\frac{1}{4}$ cup Sherry
- $\frac{1}{2}$ cup orange marmalade
- 2 cups coarsely chopped cranberries

Grand Marnier Hard Sauce Rosettes (see recipe)
Candied Cranberries*

Preheat oven to 350°F. Butter and flour 1-quart pudding mold or loaf pan. Sift first 5 ingredients into medium bowl. Using electric mixer, beat butter in large bowl until light and fluffy. Beat in sugar. Add eggs 1 at a time, beating well after each addition. Mix in dry ingredients alternately with Sherry, beginning and ending with dry ingredients. Gently beat in marmalade. Carefully fold in chopped cranberries.

Spoon batter into prepared mold; smooth top with small spatula. Butter large sheet of foil. Cover pudding tightly with foil. Place pudding in Dutch oven or large baking pan. Pour enough hot water into pan to come halfway up sides of mold. Bake until small knife inserted near center of pudding comes out clean, about 2½ hours. Remove from water. Cool 10 minutes.

Run small sharp knife around edge of pudding to loosen. Turn out onto plate. (Can be prepared 4 days ahead. Cool completely. Wrap tightly in plastic; chill. To reheat: Remove plastic; wrap pudding in foil. Place in 350°F oven until heated through, about 45 minutes.)

Serve steamed pudding warm with Grand Marnier Hard Sauce Rosettes and Candied Cranberries.

*Candied Cranberries

Makes about $\frac{1}{2}$ cup

- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup cranberries

Line small cookie sheet with waxed paper. Bring $\frac{1}{2}$ cup sugar and water to boil in heavy medium saucepan, stirring until sugar dissolves. Continue boiling until mixture registers 238°F (soft-ball stage) on candy thermometer, about 6 minutes. Remove from heat; stir in cranberries. Let stand until cranberries are tender but still retain shape, about 3 minutes. Using slotted spoon, carefully transfer cranberries to prepared cookie sheet. Let stand until almost dry, about 20 minutes.

Place remaining $\frac{1}{4}$ cup sugar on plate. Roll cranberries in sugar until completely coated. Store cranberries in sugar. (Can be prepared 6 hours ahead.)



GRAND MARNIER HARD SAUCE ROSETTES

These make a pretty garnish for any steamed pudding. If you don't want to pipe the hard sauce, simply place it in a bowl and pass separately.

Makes 8 rosettes

- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- 1½ cups powdered sugar
- 2 tablespoons Grand Marnier or other orange liqueur

Line small cookie sheet with waxed paper. Using electric mixer, beat butter until light and fluffy. Add powdered sugar; beat until smooth. Gradually beat in liqueur. Transfer to pastry bag fitted with large star tip. Pipe 8 large rosettes onto prepared cookie sheet. Chill until set, about 1 hour. (Can be prepared 3 days ahead. Wrap in plastic.)

HAZELNUT CHEESECAKE WITH CHOCOLATE SAUCE

An impressive dome-shaped dessert with a wonderfully smooth and creamy texture. Begin at least a day ahead to allow enough time for thorough chilling.

12 servings

- 1 cup hazelnuts
- 2 pounds cream cheese, room temperature
- 1½ cups sugar
- 1 cup sour cream
- 5 large eggs
- $\frac{1}{4}$ cup Frangelico or other hazelnut liqueur
- 1 teaspoon vanilla extract

Chocolate Sauce*
Sweetened whipped cream (optional)

Preheat oven to 400°F. Place hazelnuts on small cookie sheet. Toast in oven until nuts are brown and fragrant, stirring occasionally, about 14 minutes. Cool slightly. Gather nuts in dish towel. Rub hazelnuts in towel to remove husks. Chop coarsely.

Reduce oven temperature to 325°F. Generously butter insides of 8- to 10-cup Pyrex or stainless steel bowl. Sprinkle with sugar; tap out excess.

Using electric mixer, beat cream cheese in large bowl until smooth. Gradually add sugar and beat until smooth. Mix in sour cream. Add eggs 1 at a time, beating well after each addition. Beat in liqueur and vanilla. Fold in hazelnuts. Pour into prepared bowl.

Place cheesecake in large flat-bottomed roasting pan. Pour enough hot water into pan to come halfway up sides of bowl. Bake cheesecake until puffed up and brown on edges and knife inserted 2 inches from center comes out clean, about 2 hours. Remove from water; cool completely. Cover and refrigerate overnight. (Can be prepared 2 days ahead.)

recipe continued on page 84



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NEW HOLIDAY DESSERTS

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Run small sharp knife around edge of bowl to loosen cake. Fill sink with hot water. Dip bowl into water; let stand 1 minute. Invert cake onto serving platter; remove bowl. (Let cheesecake stand an additional minute in hot water if necessary to unmold.) Smooth tops and sides of cheesecake if necessary. Chill 30 minutes to set cheesecake. (Can be prepared 6 hours ahead.)

Slice cake into wedges. Serve with chocolate sauce and dollops of sweetened whipped cream, if desired.

*Chocolate Sauce

Makes about 2 cups

- ½ cup water
- 1 tablespoon plus 1 teaspoon instant coffee granules
- 1 pound semisweet chocolate, chopped
- ½ cup whipping cream

Bring water to boil in heavy medium saucepan. Remove from heat; stir in instant coffee. Add chocolate and cream. Stir over low heat until chocolate melts and mixture is smooth. Serve warm. (Chocolate sauce can be prepared 5 days ahead. Cover and refrigerate. Reheat over low heat, stirring constantly.)

SPICED PUMPKIN AND PEAR TART

A deep-dish ginger crust adds a special twist to this delicious dessert.

8 servings

Crust

- 1¾ cups unbleached all purpose flour
- ¼ cup sugar
- ¼ teaspoon salt
- ¾ cup (1½ sticks) chilled unsalted butter
- 2 egg yolks, beaten to blend
- ⅓ cup finely chopped crystallized ginger
- 1 teaspoon vanilla extract
- 5 tablespoons (about) cold water

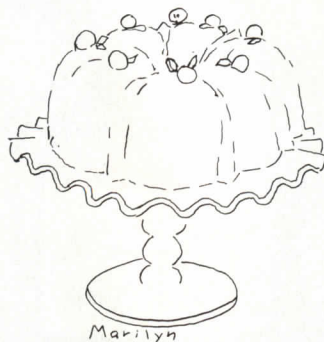
Pumpkin Filling

- 2 large eggs
- 1 cup sugar
- 1 16-ounce can solid pack pumpkin
- ¼ cup whipping cream
- ¾ teaspoon ground ginger

- ¾ teaspoon ground coriander
- ½ teaspoon ground nutmeg
- ¼ teaspoon salt
- ¼ cup (½ stick) unsalted butter

- 1 lemon, halved
- 2 pears (about 12 ounces), peeled, halved, cored
- 2 teaspoons sugar
- ½ teaspoon ground cinnamon
- ¼ cup apricot jam
- 2 tablespoons brandy

For crust: Combine flour, sugar and salt in large bowl. Cut in butter with fingers or pastry blender until mixture resembles coarse meal. Mix in egg yolks, ginger and vanilla. Stir in enough water to bind dough. Gather dough into ball; flatten into disk. Wrap disk in plastic. Refrigerate 15 minutes. (Can be prepared 1 day ahead. Let dough soften slightly before continuing.)



Lightly butter 10-inch-diameter tart pan with removable bottom and 2-inch-high sides. Roll dough out on lightly floured surface to 14-inch round. Roll dough up on rolling pin and transfer to prepared tart pan. Press pastry into pan. Trim and finish edges. Refrigerate pastry 30 minutes.

Preheat oven to 375°F. Line pastry with foil or parchment and fill with dried beans or pie weights. Bake until edges are set, about 20 minutes. Remove beans and foil and continue baking until crust is golden brown, about 20 minutes. Cool crust completely.

For filling: Beat eggs and 1 cup sugar in large bowl to blend. Whisk in pumpkin, cream, ginger, coriander, nutmeg and salt. Melt butter in heavy small saucepan over medium-high heat. Stir butter until light brown, about 2 minutes. Whisk into pumpkin mixture. Pour filling into prepared crust.

Squeeze lemon over pears to prevent discoloration. Slice pears lengthwise

into ¼-inch-thick slices. Place pear slices on top of filling in spoke-shape design. Sprinkle pears with 2 teaspoons sugar and cinnamon. Bake tart until center no longer moves when pan is gently shaken, about 1 hour 15 minutes. Cool on rack 10 minutes.

Combine jam and brandy in heavy small saucepan. Stir over medium heat until jam is melted and smooth. Brush pears gently with glaze. Cool completely. (Can be prepared 6 hours ahead.)

CHOCOLATE-CHESTNUT PATE WITH COFFEE CUSTARD SAUCE

10 servings

- ¾ cup (1½ sticks) unsalted butter, room temperature
- ¾ cup sugar
- 4 egg yolks
- 1 teaspoon vanilla extract
- 3 tablespoons brandy
- 1 15.5-ounce can unsweetened chestnut puree*
- 6 ounces imported white chocolate (such as Lindt), chopped
- 12 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 1¼ cups chilled whipping cream
- Coffee Custard Sauce (see recipe)

Line 9x5x3-inch loaf pan with plastic wrap. Using electric mixer, beat butter and sugar in large bowl until light and fluffy. Beat in 2 egg yolks. Mix in vanilla extract and brandy.

Using electric mixer, beat chestnut puree in another large bowl until smooth. Beat in half of butter mixture. Melt white chocolate in top of double boiler over simmering water, stirring until smooth. Cool slightly. Beat white chocolate into chestnut mixture.

Melt bittersweet chocolate in top of double boiler over simmering water, stirring until smooth. Cool until just warm to touch, about 20 minutes. Mix chocolate into remaining half of butter mixture. Beat in remaining 2 egg yolks. Whip cream to soft peaks. Whisk ⅓ of whipped cream into bittersweet chocolate mixture to lighten. Gently fold in remaining whipped cream.

Drop about ⅓ of chestnut and bittersweet chocolate mousses into pre-



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NEW HOLIDAY DESSERTS

continued from page 84

pared pan in alternating dollops, covering bottom of pan. Run small sharp knife through mousses to create marbled pattern. Repeat process with remaining mousses. Cover pâté with plastic. Refrigerate until firm, about 4 hours. (Can be prepared 2 days ahead.)

To serve: Invert pâté onto plate and remove plastic. Heat long thin knife under warm water; wipe dry. Cut pâté into 10 slices, cutting straight down (do not use back-and-forth motion) and wiping knife between each cut. Arrange 1 slice on each plate. Spoon Coffee Custard Sauce around each.

**Available at specialty foods stores.*

COFFEE CUSTARD SAUCE

This is also good over chocolate cake.

Makes about 3 cups

- 1 tablespoon hot water
- 1 tablespoon instant coffee granules
- 2 cups half and half
- ½ cup sugar
- 4 egg yolks
- 1 teaspoon vanilla extract

Combine hot water and instant coffee granules in small bowl. Stir until coffee dissolves. Bring half and half to boil in heavy medium saucepan; remove from heat. Beat sugar and egg yolks to blend in medium bowl. Gradually whisk in hot half and half. Return

mixture to saucepan. Stir over low heat until mixture thickens slightly and leaves path on back of spoon when finger is drawn across, about 5 minutes. Strain into medium bowl. Stir in coffee mixture and vanilla extract. Refrigerate until well chilled. (Sauce can be prepared up to 3 days ahead; cover.)

BOURBON PECAN TORTE WITH BROWN SUGAR WHIPPED CREAM

12 servings

Torte

- 3¼ cups pecans (about 13 ounces)
- ¼ cup all purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon ground nutmeg
- ½ teaspoon salt
- 6 eggs, separated
- 2 cups sugar
- ¼ cup bourbon whiskey

Whipped Cream Frosting

- 1¼ cups firmly packed golden brown sugar
 - ¼ cup plus 2 tablespoons bourbon whiskey
 - 3 cups chilled whipping cream
- Pecan halves (for garnish)**

For torte: Position rack in center of oven and preheat to 350°F. Butter and flour two 10-inch-diameter springform pans. Finely grind pecans in processor. Transfer pecans to medium bowl; mix in flour, baking powder, nutmeg and ¼ teaspoon salt. Using electric mixer, beat egg yolks and 1 cup sugar in large bowl until doubled in volume and slow-

ly dissolving ribbon forms when beaters are lifted, about 5 minutes. Mix in ¼ cup bourbon. Fold into nut mixture.

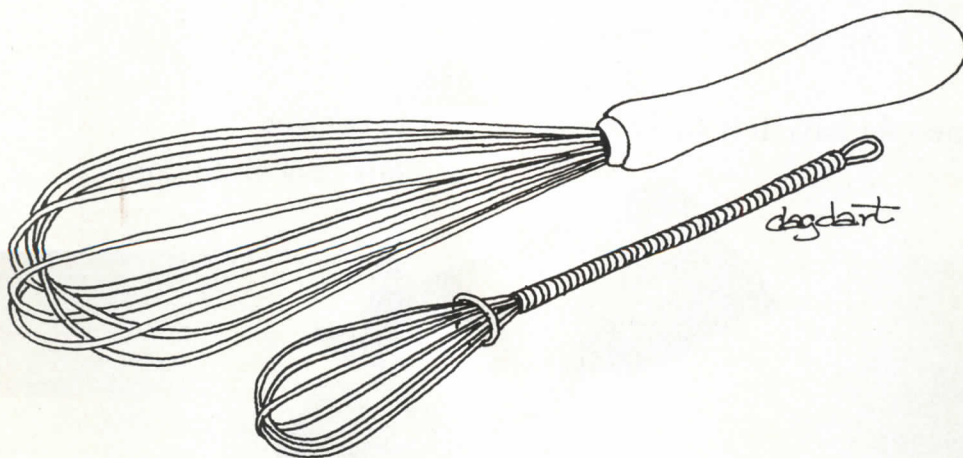
Using electric mixer fitted with clean dry beaters, beat egg whites and remaining ¼ teaspoon salt in another large bowl until soft peaks form. Gradually beat in remaining 1 cup sugar. Continue beating whites until stiff peaks form. Gently fold whites into pecan mixture in 2 additions.

Divide batter between prepared pans. Bake until toothpick inserted into centers comes out clean, about 35 minutes. Cool in pans 15 minutes. Release pan sides; remove bottoms. Cool layers on rack. (Can be prepared 1 day ahead. Cover tightly with plastic. Let stand at room temperature.)

For frosting: Combine brown sugar and ¼ cup bourbon in large bowl. Stir until mixture is smooth. Gradually beat in whipping cream. Continue beating until stiff peaks form.

Place 1 torte layer on plate. Brush with 1 tablespoon bourbon. Spread about 2 cups frosting over torte. Top with second torte layer. Brush with remaining 1 tablespoon bourbon. Spread top and sides of torte with about 3½ cups frosting. Spoon remaining frosting into pastry bag fitted with large star tip. Pipe remaining frosting decoratively atop torte. Garnish with pecan halves. (Torte can be prepared up to 2 hours ahead. Refrigerate.) □

Lori McKean, a pastry chef in northern Oregon, is writing a cookbook featuring the foods of the Pacific Northwest.



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TEXT BY TRICIA CALLAS
PRODUCED BY RANDI DANFORTH

"In my family, Christmas is all about good food, good wine and good music," says Lee Dicks Guice. "It's also an occasion for a big reunion—everyone's at home, and we just get down and party."

"Home" is Ocean Springs, Mississippi, where Lee's parents live. Her sister and brothers and their families fly in from all over the country for the event. Lee herself treks eastward from Los Angeles, where she has a dual career as interior designer and screenwriter.

"The day starts out slowly and refined," Lee says. "But by the time dessert rolls around we begin to get just a little crazy, and half of us end up dancing around the table." Sound festive? Read on.

Recipes begin on page 96.



LEFT: "There are certain dishes that have to be on the menu," says Lee. Turkey and biscuits, shown here with vegetables, are definitely on the list.

BELOW: "We all look forward to seeing the beautiful 18-foot tree Mama decorates every Christmas," says Lee (center, in red). "It's instant fantasy time."
RIGHT: Lee's innovative shrimp and oyster appetizers are delicious.



RIGHT: Friends and family—Charles Clark, Monette Adams and Nathan Guice—gather around an exquisite table for some fine food and wine. “I grew up appreciating all the best things in life,” says Lee. “They’re important to me. But even though our Christmas setting is formal and we dress to the nines, the atmosphere is decidedly unstuffy. We really just want to have fun—in style.”



LEFT: “While I’m in the kitchen cooking up a storm, Mama and my sister take care of the dining room,” says Lee. “They’re so creative that the setting has become as much a part of the extravaganza as the meal itself.” Heritage pieces include antique Canton china, Tiffany silver and Lalique stemware.

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LEFT: Before dinner, Lee and her boyfriend, Lawrence Adams, are joined at the piano by old pals Camille and Joe Carpenter for some caroling, and maybe some New Orleans blues. "We all get pretty loose—we're really just a bunch of hams," says Lee. "But everyone has a really good time, and that's what Christmas is for me."

RIGHT: Grandmother's pralines are a southern classic. BELOW: After dessert is finished, everyone moves to the living room to open presents. Lee's namesake, Lee Dicks Clark (left), watches while two tots go gift exploring. "It's fun to see the kids tearing at packages. It's all part of the spirit of the day."



For accessories information, see page 185.



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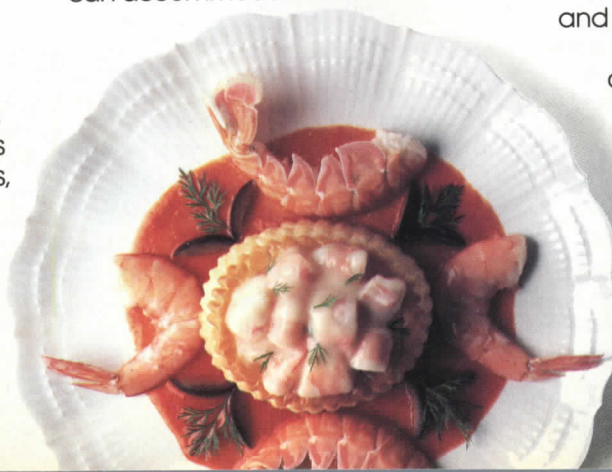
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Bonny Doon Vineyard
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or
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Frozen Armagnac Cream Pie
with Fresh Fruit
Grandmother Lee Dicks's
Pralines

OYSTER PACKAGES

This dish proves that good things come in small packages. The cabbage-wrapped oysters can be assembled ahead. Just steam to heat through before serving.

Makes 32

- 16 large green cabbage leaves or 32 mustard green leaves**
- 1 bunch green onions (green part only)**
- 1 cup Champagne or dry white wine**
- 2 cups bottled clam juice or water**
- 32 shucked oysters, juices reserved**
- 2 tablespoons chopped fresh tarragon or 1 tablespoon dried, crumbled**
- 1 tablespoon minced shallot**
- ½ cup sour cream**
- ¼ cup prepared horseradish**

Bring large pot of salted water to boil. Add cabbage leaves (if using) and

blanch until limp, about 2 minutes. Transfer to bowl of ice water using slotted spoon and cool. Add mustard leaves (if using) and green onions to water and blanch 30 seconds. Drain. Transfer to bowl of ice water and cool. Drain. Pat leaves and onions dry with paper towel. Cut cabbage leaves in half lengthwise. Cut out ribs. Cut mustard leaves (if using) in half crosswise; discard lower half of each leaf.

Boil Champagne, clam juice, reserved oyster juices, tarragon and shallot in heavy large skillet over high heat 2 minutes. Reduce heat to low. Add oysters and cook until edges begin to curl, about 1 minute. Transfer oysters to bowl using slotted spoon and cool.

Mix sour cream and horseradish in small bowl. Spread 1 leaf out on work surface. Place 1 oyster in center of leaf. Top oyster with 1 teaspoon sour cream mixture. Fold 1 long side of leaf over oyster. Fold 2 short sides over oyster, then roll up, creating package. Tie 1 green onion piece around package and knot at center. Trim onion ends. Repeat with remaining leaves, oysters, sour cream mixture and onions. (*Can be prepared 4 hours ahead; chill.*)

Bring water to boil in base of steamer. Arrange some oyster packages in single layer on steamer rack. Place rack over water. Cover and steam until heated through, about 1 minute. Repeat with remaining packages. Transfer to platter and serve immediately.

SHRIMP-TOPPED CUCUMBER ROUNDS

Shrimp boiled with seasonings are a traditional dish on the Gulf Coast. Here, they are blended with butter and cream cheese into a savory spread for cucumber rounds. Serve these pretty appetizers along with the oyster packages.

Makes about 60

Shrimp

- 2 cups water**
- ½ cup crab boil seasoning mix***
- ½ pound uncooked large shrimp, peeled, deveined**
- ½ cup (1 stick) unsalted butter, room temperature**
- ½ cup finely chopped red bell pepper**
- 1 tablespoon cream cheese**
- 1 tablespoon chopped fresh dill**
- 2 teaspoons chopped fresh parsley**

- ½ teaspoon cayenne pepper**
- ½ teaspoon salt**
- ½ teaspoon pepper**
- 1 tablespoon fresh lemon juice**

Cream Cheese

- 12 ounces cream cheese, room temperature**
- ½ cup chopped chives or green onion**
- 2 English hothouse cucumbers, cut into ⅛-inch-thick rounds**
- 30 chive sprigs, cut into 1-inch-long pieces**

For shrimp: Bring 2 cups water to boil in heavy large saucepan. Add crab boil and boil 1 minute. Add shrimp and cook until just pink, about 2 minutes. Remove pan from heat. Cover and let shrimp steep 3 minutes. Drain. Transfer shrimp to bowl. Cover with ice; let stand 5 minutes. Drain and pat dry.

Combine butter, red bell pepper, cream cheese, dill, parsley, cayenne, salt and pepper in processor. Blend 10 seconds. Add shrimp and lemon juice and blend to coarse puree, about 8 seconds (do not overwork or mixture will become pasty). Cover and refrigerate at least 1 hour or overnight.

For cream cheese: Combine cream cheese and ½ cup chives in processor. Process until well blended. Cover and refrigerate at least 1 hour or overnight.

Spread 1 generous teaspoon shrimp mixture over half of 1 cucumber slice, mounding slightly. Spread 1 generous teaspoon cream cheese mixture over other half of cucumber slice, mounding slightly. Arrange 2 chive strips decoratively across center of cucumber. Repeat with remaining shrimp mixture, cucumber slices, cream cheese mixture and chives. (*Can be prepared 4 hours ahead. Cover and refrigerate.*)

*This seasoning mix is available in the spice section of most supermarkets.

OCEAN SPRINGS COCKTAIL

Lee Dicks Guice grew up in Ocean Springs on Mississippi's Gulf Coast. This is her variation of the popular cocktail called Seabreeze. Delicious on its own or topped with Champagne.

Makes 11 cups

- 4 cups lemon-flavored vodka**
- 4 cups cranberry juice cocktail**

recipe continued on page 98



With all the excitement over Dad's big party, you didn't have time to worry about spotted glasses.

Fortunately, you didn't have to.

Cascade.[®]
For dishes so clean,
they're virtually spotless.



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- 2 cups grapefruit juice**
- 1 cup fresh lime juice**
- Small ice cubes**
- 16 paper-thin lime slices (optional)**

Mix first 4 ingredients in large pitcher. Fill Champagne glasses with ice. Pour vodka mixture over. Garnish with lime slices and serve immediately.

ROSEMARY AND GARLIC ROAST TURKEY

A simple, classic roast turkey enhanced with garlic and rosemary.

16 servings

- 1½ cups Turkey Stock (see recipe), chicken stock or canned low-salt chicken broth**
- 1 cup fresh lemon juice**
- ¼ cup honey**
- 1 16-pound turkey, rinsed, patted dry, giblets reserved for Turkey Stock (see recipe)**
- ½ cup olive oil**
- 17 fresh rosemary sprigs**
- Salt and pepper**
- 4 whole garlic heads (about 60 cloves), cloves separated (unpeeled)**
- 6 tablespoons all purpose flour**
- 7½ cups (or more) Turkey Stock (see recipe), chicken stock or canned low-salt chicken broth**
- ⅓ cup Madeira**
- ¼ cup chopped fresh parsley**

Preheat oven to 425°F. Boil 1½ cups stock, lemon juice and honey in heavy medium saucepan until reduced to scant 2 cups, about 10 minutes.

Place turkey on rack in large roasting pan. Rub ¼ cup oil into turkey. Run fingers between breast meat and skin to loosen skin. Rub remaining ¼ cup oil into meat under skin. Place 2 rosemary sprigs under skin of each breast. Season turkey generously with salt and pepper. Place garlic cloves and 6 rosemary sprigs in turkey cavity.

Roast turkey 15 minutes. Reduce oven temperature to 325°F and cook until meat thermometer inserted into thickest part of thigh registers 175°F, basting turkey frequently with honey mixture, about 2 hours 45 minutes.

Transfer turkey to platter. Spoon 6 tablespoons fat from pan into heavy

In Europe, where people prefer cooking with olive oil, they usually make this chicken dish with Spanish olive oil.

Because having cooked with everybody else's oil they know that Spain's olive oil has an exceptionally light, delicate character.



Which starts with the artful blending of the juices of as many as 60 different varieties of Spanish olives.

And the result is an olive



Making this dish took 3 cloves of garlic, and 60





oil that wonderfully enhances whatever dish you're cooking. Instead of overwhelming it—as heavier olive oils do.

So when you cook coq au vin, chicken or chicken anything else, cook with the ingredient that Europeans rely on: It's the olive oil that's used in more European kitchens.SM



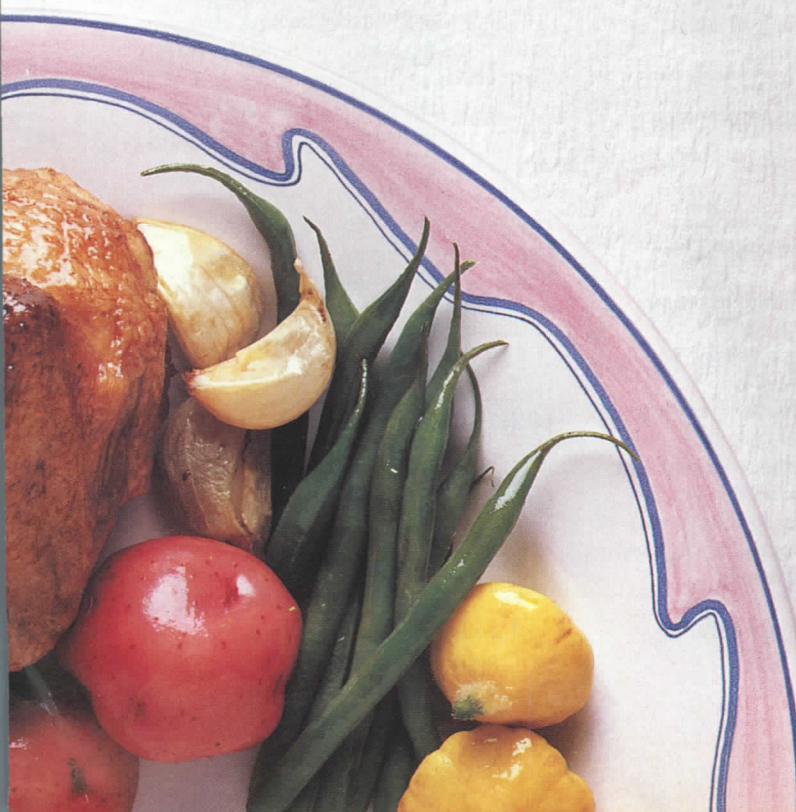
Olive Oil from

Spain

GIRALDA / CARBONELL / GOYA / G. SENSAT / BETIS / MUSA



8 ounces of chicken,
kinds of Spanish olives.



large saucepan; reserve. Remove $\frac{2}{3}$ of garlic cloves from cavity using slotted spoon; leave remaining $\frac{1}{3}$ garlic in cavity. Tent turkey with foil. Press garlic cloves between thumb and index finger, forcing garlic out of skin into bowl.

Heat fat in saucepan over medium heat. Add flour and cook until golden brown, stirring frequently, about 7 minutes. Gradually whisk in $7\frac{1}{2}$ cups stock and Madeira. Add skinned garlic to gravy and simmer until garlic is tender, stirring occasionally, about 20 minutes. Cool slightly. Transfer garlic to processor using slotted spoon. Add some of gravy and puree. Return mixture to saucepan. Season with salt and pepper. Bring to simmer. Simmer gravy to thicken or add additional stock to thin gravy as necessary. Mix in parsley.

Garnish turkey with remaining rosemary sprigs. Serve with gravy.

TURKEY STOCK

Makes 12 cups

- 4 quarts water
- 3½ pounds turkey wings and/or backs
- 1½ pounds turkey necks
- Giblets from 16-pound turkey (optional)
- 1 large onion, halved
- 2 celery stalks
- 1 carrot
- 5 fresh parsley sprigs
- 1 bay leaf
- ½ teaspoon dried thyme, crumbled
- Pinch of dried sage

Combine all ingredients in heavy large pot. Bring to boil. Reduce heat to medium-low and cook until liquid is reduced to 12 cups, about 5 hours. Strain into bowl. (Stock can be prepared 3 days ahead. Cover and refrigerate.)

BIG BILLY'S CORN BREAD, SAUSAGE, CHILI AND PECAN DRESSING

A refined version of a hot and spicy dressing that Lee's brother, Billy, made popular in the family. Purchased corn muffin mix makes it even easier.

16 servings

- 3 8½-ounce boxes Jiffy corn muffin mix
- 3 eggs
- 1 cup milk

recipe continued on page 100

- 1 1/4 pounds andouille or kielbasa sausage, diced**
- 2 tablespoons (1/4 stick) unsalted butter**
- 1 large onion, chopped**
- 1 bunch green onions, chopped**
- 1 bunch fresh parsley, chopped**
- 4 jalapeño chilies, seeded, thinly sliced**
- 2 tablespoons dried rubbed sage**
- 1 tablespoon poultry seasoning**
- 2 teaspoons salt**
- 1 1/2 teaspoons dried thyme, crumbled**
- 1 1/2 teaspoons dried oregano, crumbled**
- 1 1/2 teaspoons coarsely cracked pepper**
- 1 teaspoon dried rosemary, crumbled**
- 1 bay leaf, crumbled**
- 1 cup broken pecan pieces, toasted (about 4 ounces)**
- 4 large eggs, beaten to blend**
- 2 cups Turkey Stock (see recipe), chicken stock or canned low-salt chicken broth**

Prepare corn bread according to package instructions, using muffin mix, 3 eggs and milk. (Can be prepared 1 day ahead. Cover with plastic wrap and let stand at room temperature.)

Sauté sausage in heavy medium skillet over medium-high heat until just beginning to brown, about 7 minutes. Add butter and stir until melted. Add onion and green onions and sauté until tender, about 10 minutes. Mix in chopped fresh parsley. Set aside.

Crumble corn bread into large bowl. Add sausage mixture, chilies, sage, poultry seasoning, salt, thyme, oregano, pepper, rosemary and bay leaf. Mix in pecans. (Can be prepared up to 8 hours ahead. Cover with plastic and refrigerate. Let stand 1 hour at room temperature before continuing.)

Preheat oven to 325°F. Butter 13x9-inch baking dish. Add beaten eggs and stock to corn bread mixture. Transfer to prepared baking dish. Cover tightly with foil. Bake dressing 30 minutes. Uncover and bake until top is just dry to touch, about 1 hour more.

"WILD" POTATOES

Rich, creamy mashed potatoes accented with sautéed wild mushrooms.

Makes about 10 cups

- 6 pounds russet potatoes, peeled, cut into 1-inch pieces**
- 1 teaspoon salt**
- 12 tablespoons (1 1/2 sticks) unsalted butter**
- 1 pound wild mushrooms (such as oyster, porcini, morels and/or chanterelles), chopped**
- 1 3/4 cups half and half**
- Pepper**
- Minced fresh parsley**

Place potatoes and 1 teaspoon salt in large pot. Add enough cold water to cover. Boil until potatoes are tender, about 40 minutes. Drain well. Transfer to bowl. Mash with potato masher.

Melt 6 tablespoons butter in heavy large skillet over medium-high heat. Add mushrooms and sauté until golden, about 8 minutes. Cook remaining 6 tablespoons butter in heavy medium saucepan over medium-high heat until golden brown, stirring frequently, about 3 minutes. Add half and half and simmer 1 minute. Add mushrooms and simmer 1 minute. Add mixture to mashed potatoes. Season with salt and pepper. Stir until blended. (Can be prepared 4 hours ahead. Cover and chill. Before serving, rewarm in microwave or in top of double boiler until heated through.) Sprinkle with parsley.

MEDLEY OF CABBAGE, RED BELL PEPPERS AND FENNEL

A colorful side dish spiked with vodka.

Makes about 10 cups

- 1/4 cup (1/2 stick) unsalted butter**
- 1/4 cup olive oil**
- 1 large red onion, halved, thinly sliced**
- 1 red cabbage head (about 3 1/2 pounds), shredded**
- 4 large red bell peppers, cut into matchstick-size strips**
- 2 large fennel bulbs, trimmed, cut into matchstick-size strips**
- 1/2 cup vodka or Pernod (optional)**
- 3 tablespoons chopped fresh basil or 1 tablespoon dried, crumbled**
- 2 tablespoons chopped fresh parsley**
- Salt and pepper**

Melt butter with oil in large Dutch oven over medium-high heat. Add onion and sauté 2 minutes. Add cabbage, bell peppers and fennel and cook until vegetables are crisp-tender, stirring frequently, about 10 minutes. Add vodka, basil and parsley. Season with salt and pepper. Cook 2 minutes, tossing vegetables constantly. Serve hot or at room temperature. (Can be prepared 2 hours ahead. Cool completely. Cover and let stand at room temperature.)

CREAMY BABY LIMA BEANS WITH SAUSAGE AND GRUYERE CHEESE

Here Lee uses the ingredients of her favorite potato gratin—cream, sausage and cheese—with lima beans instead.

Makes about 8 cups

- 7 cups frozen baby lima beans (about 3 1/2 10-ounce packages)**
- 1/2 pound hot Italian sausages, casings removed**
- 1/4 cup finely chopped shallots**
- 2 cups half and half**
- 1 cup grated Gruyère cheese (about 4 ounces)**
- Salt and pepper**
- Minced fresh parsley**

Cook baby lima beans in large saucepan according to package directions. Drain. (Can be prepared 1 day ahead. Cool. Cover and refrigerate.)

Cook sausages and shallots in heavy 3-quart saucepan over medium heat until sausages are cooked through, crumbling with fork, about 10 minutes. Pour off drippings from saucepan. Add half and half and cheese to sausage. Simmer 2 minutes, stirring constantly. Add beans. Season with salt and pepper. Cook over low heat until sauce thickens slightly and beans are heated through, stirring mixture gently, about 8 minutes. Transfer to bowl. Sprinkle with minced parsley and serve.

LOUISIANA YAM YAM BISCUITS

These biscuits get their name from the expression "yum yum," because that's exactly how good they are. The yams give a sweet flavor and delicate texture.

Makes about 48

- 1 pound orange-flesh sweet potatoes (yams)**

recipe continued on page 187



Shown: Holiday China and Crystal

LENOX

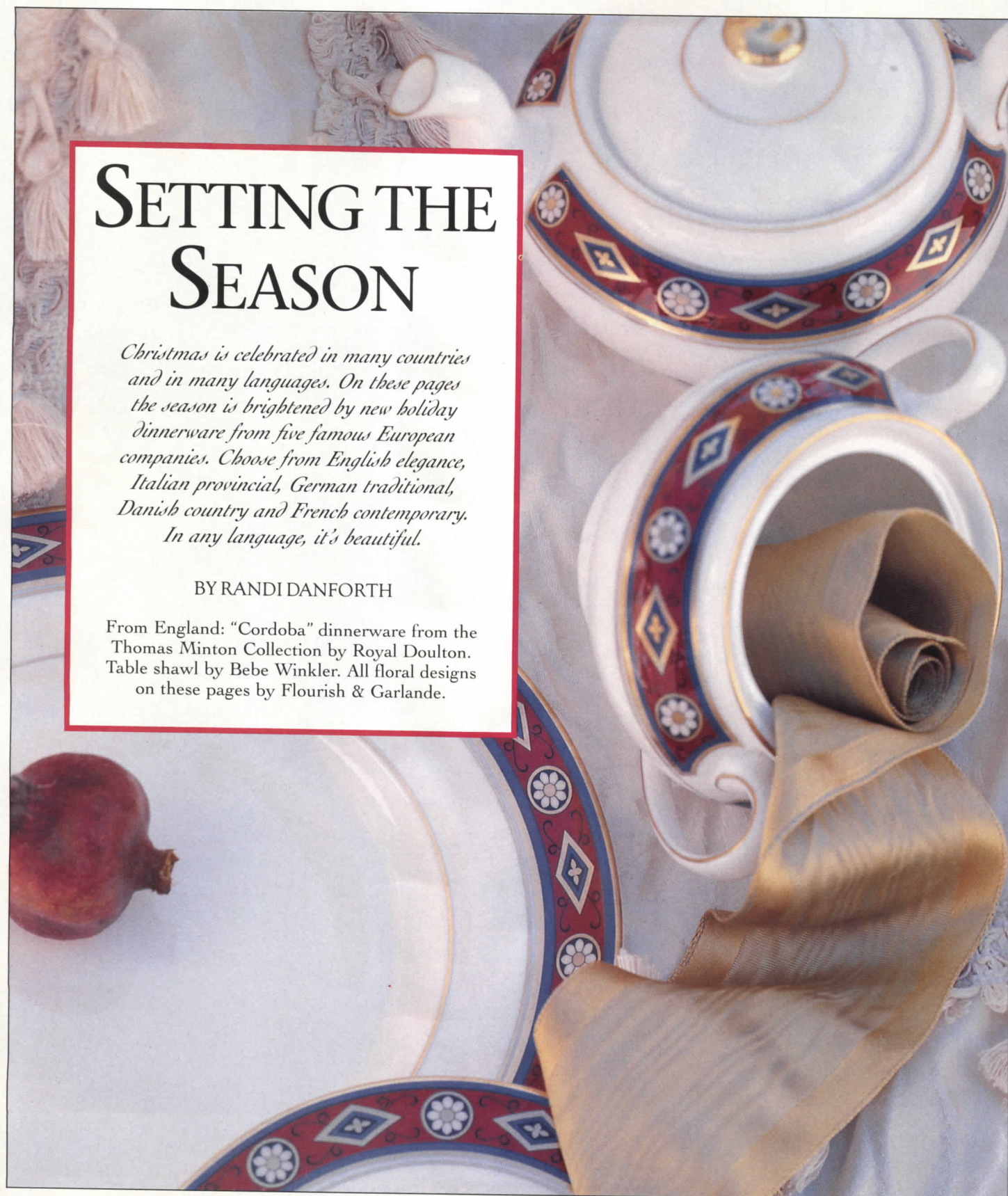
Because art is never an extravagance.

SETTING THE SEASON

Christmas is celebrated in many countries and in many languages. On these pages the season is brightened by new holiday dinnerware from five famous European companies. Choose from English elegance, Italian provincial, German traditional, Danish country and French contemporary. In any language, it's beautiful.

BY RANDI DANFORTH

From England: "Cordoba" dinnerware from the Thomas Minton Collection by Royal Doulton. Table shawl by Bebe Winkler. All floral designs on these pages by Flourish & Garlande.



C H R I S T M A S



BUON NATALE



From Italy: "Fiore Fondo Rosso" hand-painted Italian dinner plate, mug, saucer and oval serving platter with red and white floral border from Cottura.

FRÖHLICHE WEIHNACHTEN



From Germany: "Holly" porcelain dinnerware, platter and teapot by Villeroy & Boch. White tablecloth from Terra Cotta. Gold-trimmed ribbon from Paulette Knight.

GLÆDELIG JUL



From Denmark: "Blue Pheasant" faience decorated plate, saucer, vase and fruit basket based on designs by artist Christian Joachim for Royal Copenhagen.

JOYEUX NOËL



From France: "Firmament" cobalt blue crystal, gold-edged footed serving bowl, plate, sake cup and small shallow bowl with etched stars by Saint-Louis.



Christmas in the French Quarter

New Orleans decks the halls for a cool Yule

BY HEIDI YORKSHIRE

Christmas Eve in New Orleans, 1850: The bells of St. Louis Cathedral toll at midnight as Creole families, elegantly dressed in silks and fine wools, hurry to find a seat in the packed pews. Illuminated by glowing candlelight, priests in gold and white holiday vestments celebrate Mass. Then the crowd spills out of the cathedral and hurries home through the French Quarter, over Royal Street and Bourbon Street, St. Ann Street and Dauphine Street. Tonight is a night for celebra-

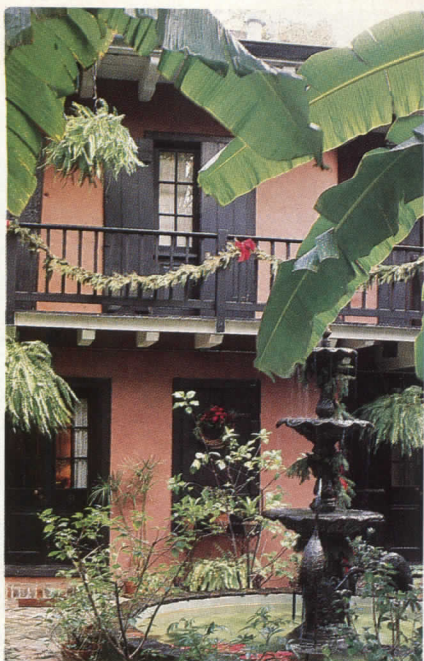


Holiday travelers to the Vieux Carré have it all: shopping for antique crystal and silver at the estimable Lucullus boutique (top); carolers heralding the season in Jackson Square (above); and even a greeting from Papa Noël, making his visit to Royal Street.

tion, for a special midnight meal called *réveillon*. Tables are crowded with a variety of rich dishes: eggs in several styles, *daube glacé*—jellied beef flavored with bay laurel, black pepper and cloves—sweet breads, raisin breads, crisp baguettes and cakes filled with jelly, soaked with wine or rum and topped with whipped cream. The party continues far into the night.

That's how it was in antebellum days, when the language of the French Quarter really was French, and well-to-do Creoles—the Ameri-





can-born descendants of French and Spanish settlers of Louisiana—lived a life of sophistication then unequaled in the United States. And today, too, a refreshingly old-fashioned holiday spirit animates the *Vieux Carré*, or Old Quarter. Simple red ribbon bows and swags of pine decorate the iron balconies of the Quarter's historic buildings, shop windows gleam with cut crystal and polished silver, aromas of coffee, fruit and spice seem to waft from every alleyway. During the hectic holiday sea-

LEFT: The lovely courtyard of Hotel Maison de Ville evokes a strong sense of the past. **BELOW:** Susan Spicer, shown here at Maison de Ville's Bistro, is now chef at the popular new Bayona.



son, the French Quarter offers a rare opportunity: to imagine that you've set foot in another century, when leisure and taste are the only essentials, and time seems to stretch forever.

A JAZZY YULE

If the Quarter is the heart of New Orleans, then Jackson Square, its central meeting place, is its soul. Even on a December morning, the weather is mild enough to take in the square from the best—and most comfortable—vantage point, a table on the terrace of the Café du Monde. A sidewalk saxophonist playing a jive version of "Jingle Bells" is the perfect sound track for a breakfast of chicory-laced café au lait and beignets, while you study the panorama of Louisiana history that's spread before you. In the center of the square stands a noble equestrian statue of Andrew Jackson, hero of the Battle of New Orleans; serving as backdrop are St. Louis Cathedral, with its unadorned facade and two prim turrets, and the Cabildo, where the agreement for the Louisiana Purchase was signed.

On the square's flanks you can admire the brick Pontalba Apartments, built in the 1840s and still one of New Orleans's most stylish addresses. Every square foot of the Quarter tells a story (or sometimes two or three)—in this case, it's the tale of the New Orleans-born Baroness Pontalba, who scandalized two continents when she was wounded during a spat with her French father-in-law and later left her husband. She returned, briefly, to build the apartments on property she inherited. And all around the square, a collection of portrait artists, street musicians and tarot-card readers add the tacky charm that is a New Orleans trademark.

Even Café du Monde's beignets summon up history, recalling nineteenth-century street vendors who sold snacks to Mass-goers at the cathedral. As I waited for my first order of the puffy, golden, crisp squares of dough topped with a virtual snowstorm of powdered sugar, a friendly native gave me some advice: Never wear black if you're eating beignets and do not, under any circumstances, sneeze. She was right. An advantage, though, if you're the type who dunks, is that you won't need to sugar your coffee.

Properly fortified, you'll be ready to go next door to the old Jackson Brewery, now a shopping center, and spend

continued on page 112

Volvo 240



Subaru Legacy



Volvo Has Built A Reputation For Surviving Accidents. Subaru Has Built A Reputation For Avoiding Them.

The Volvo 240 has done a fine job of surviving accidents. And we, at Subaru, have always admired that.

So we gave the new Subaru Legacy unibody construction like the Volvo 240.

But at Subaru, we think there's something even better than surviving accidents. And that's not getting into them in the first place.

So unlike the 240, the Subaru Legacy offers an optional anti-lock braking system (ABS). A feature that pumps your brakes automatically for maximum maneuverability and gives you much greater steering control during heavy braking.

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At Subaru, we know that even cars not involved in accidents can eventually come apart. So every Subaru is put together to stay together through conditions which drive other cars into the ground. Of course, we can't guarantee how long every one of our cars will last. But we do know 93% of all Subaru cars registered in America

since 1979 are still on the road.*

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So you see, it wasn't just accidents the Subaru Legacy was designed to avoid. But junk yards as well.

*R.L. Polk & Co. Statistics, July 1, 1988. **Validated by the Federation Internationale De L'Automobile.

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the morning at the New Orleans School of Cooking, learning to make classic Louisiana dishes like jambalaya, gumbo and bread pudding. Instructor and proprietor Joe Cahn, a stocky, bearded fellow whose shiny shaved head makes him stand out in a crowd, is as much stand-up comic as chef. Cahn mixes local history with outrageous puns during a mesmerizing *three-hour session*, then serves lunch to his aroma-maddened students. You'll also find happy hunting for Christmas gifts at the school's marvelous General Store, with its huge selection of creole and Cajun foods and spices (several dozen brands of hot sauce alone), cookbooks and utensils.

STOCKING STUFFERS

Shopping is one of the Quarter's great pleasures—it seems that every one of the tiny streets entices with a shop specializing in something fascinating, from antique buttons to handmade wooden toys to Confederate money. A good place to start is on Chartres Street (forget your French—the locals pro-



LEFT: A spread of lavish réveillon desserts sets a spirited mood at the Gallier House Museum. **BELOW:** Richard Stewart of the Gumbo Shop serves up home-style creole cuisine in a beautifully restored 1795 home.

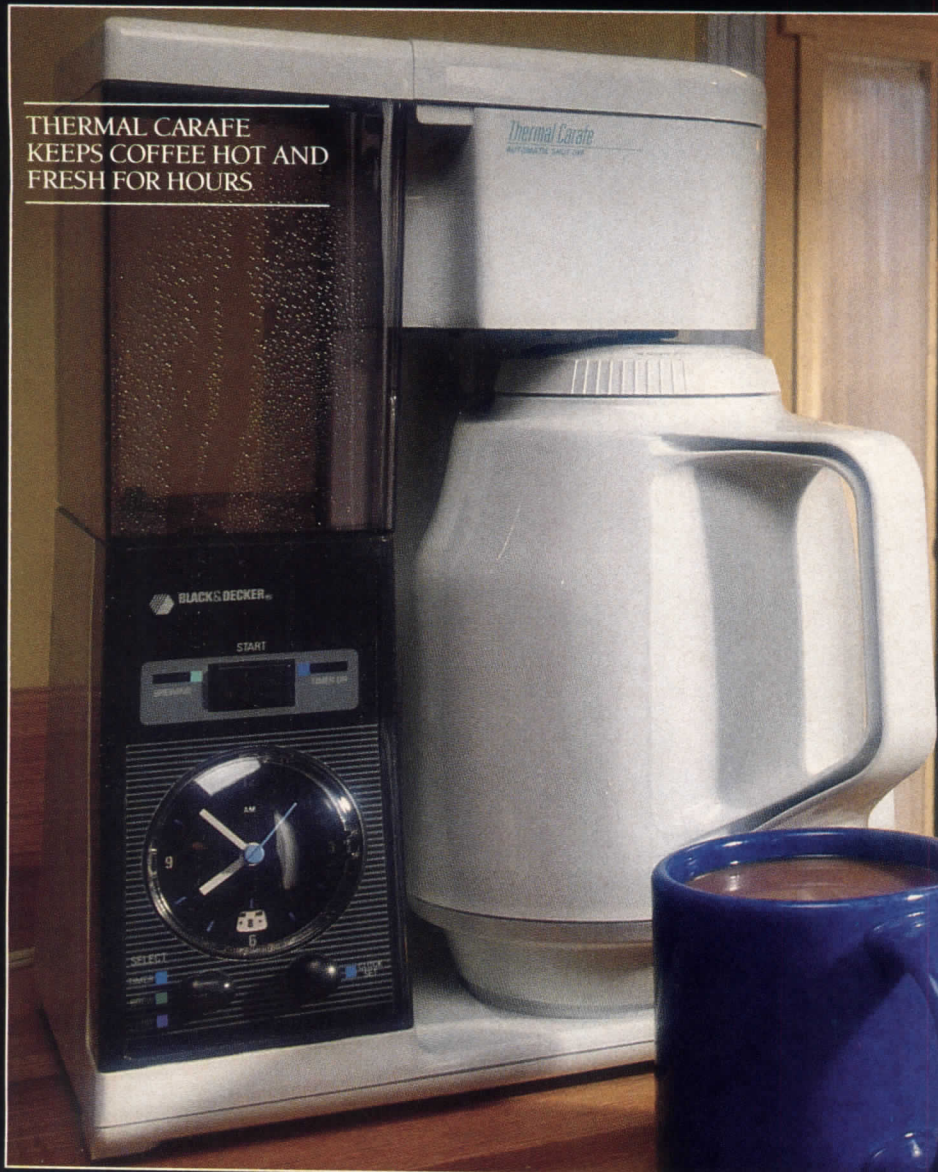


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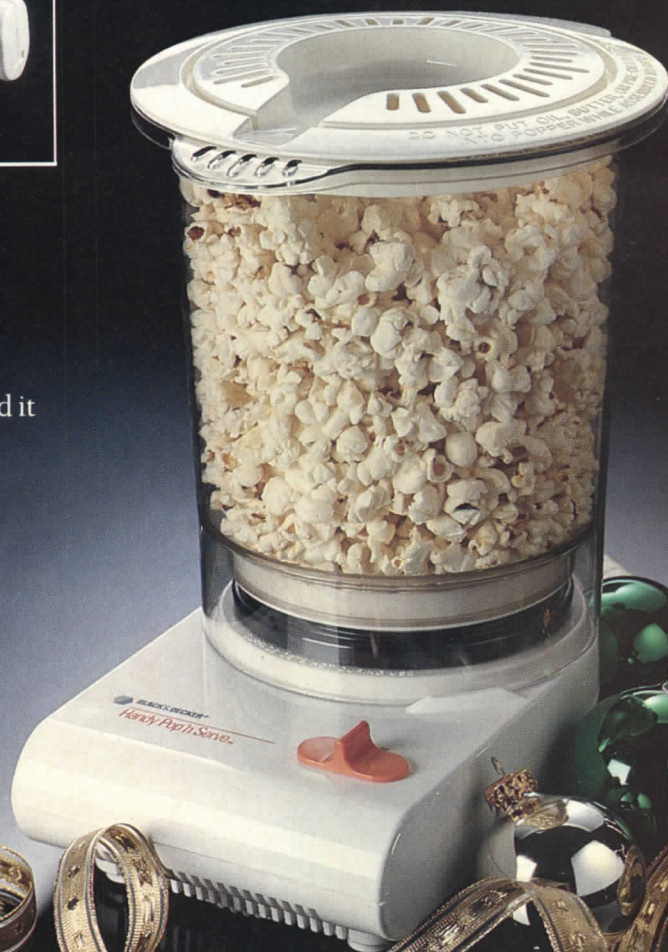
▶ The HANDY SLICE 'n SHRED™ SLICER/SHREDDER (HSS60) is perfect for gourmets on the go. Its unique built-in cutting cone lets them slice or shred at the touch of a button. There are no extra attachments to store and no extra bowls to clean.

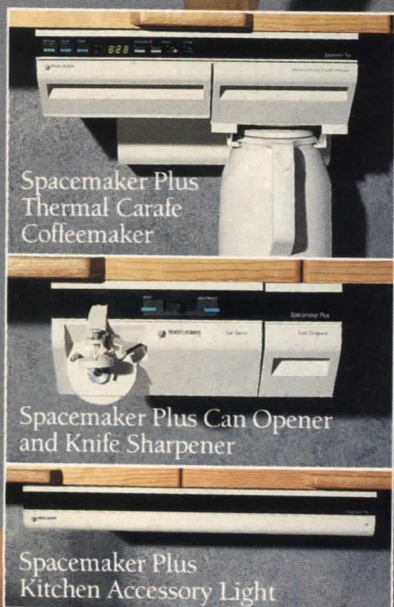
▼ The HANDYOPENER™ CORDLESS CAN OPENER (KEC160) is always ready to go. Just push the button and watch it "walk" around the can for "hands-free" operation.



▶ Here's a great way to make America's favorite healthy snack, popcorn. The HANDY POP 'n SERVE™ CORN POPPER (HP50) is a hot-air popper that uses no oil. And it pops right into its own serving bowl. No mess. No extra bowl to clean. Just lots of great popcorn to eat.

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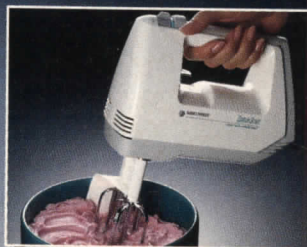


◀ The **HANDY SHORTCUT™ MICRO-PROCESSOR (HMP30)** is a little giant in the kitchen. It's smaller than most food processors, but it can do all their slicing, shredding, mincing, grating and chopping chores in seconds. It does so much, yet takes up so little space.

▶ Here's breakfast fun for the whole family with the **SWEET♥HEARTS™ WAFFLEBAKER (G12)**. Serve heart-shaped waffles from this mistake-proof waffle maker. A signal light and tone announce when the waffles are ready. Plus, it has a nonstick cooking surface for quick cleanup.



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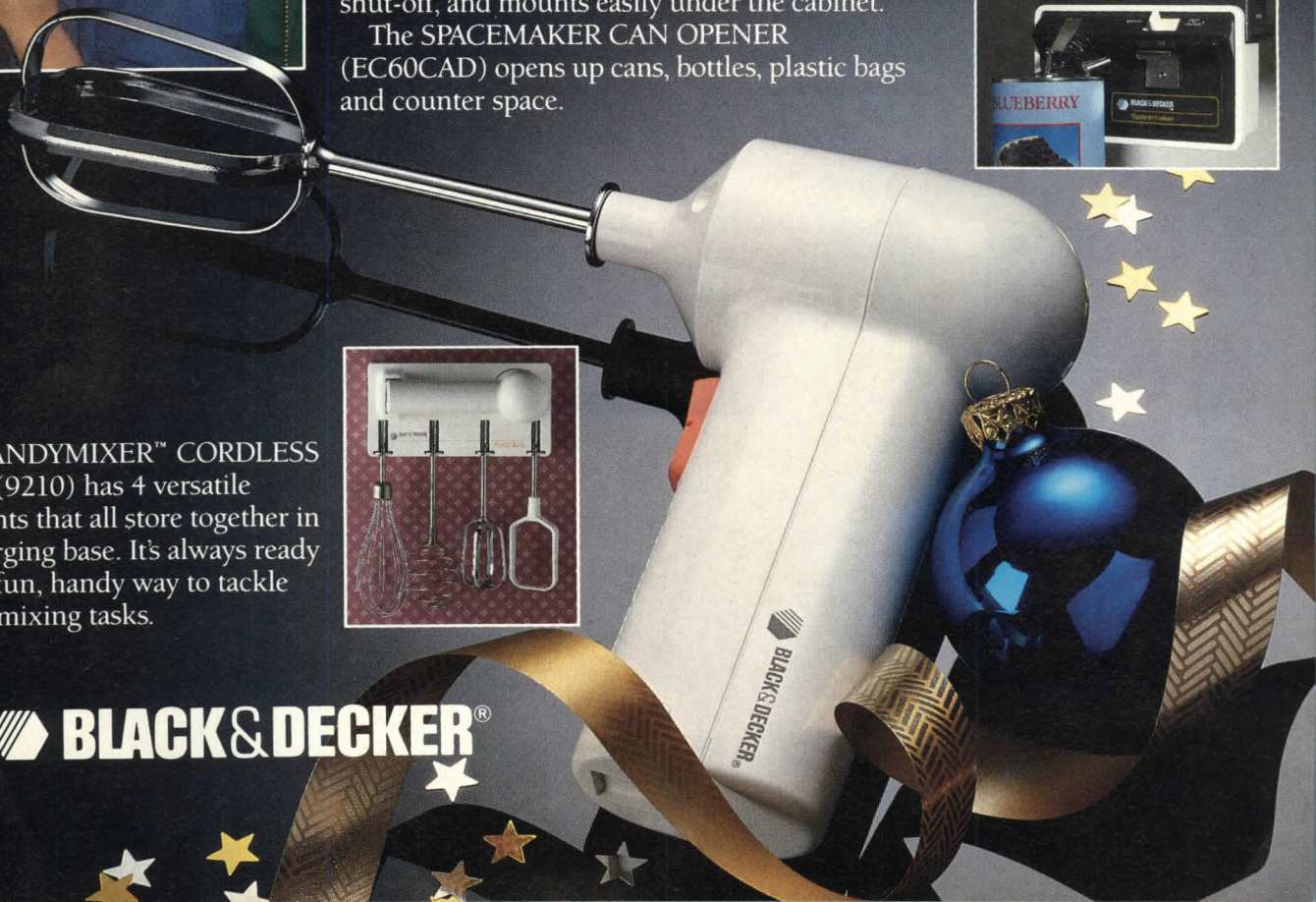
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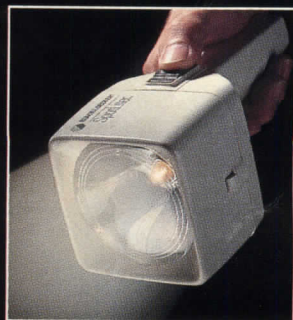




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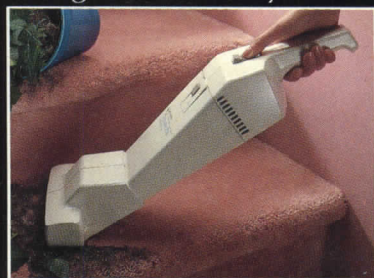


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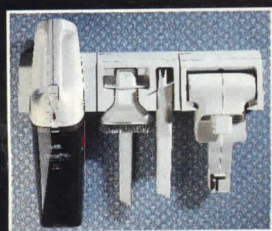


◀ The SLIMLINE™ ESCORT LIGHT™ SMOKE ALARM (SMK400) is a compact smoke detector with a powerful alarm. Its portable escape light turns on automatically when the alarm sounds and provides your family with illumination for the entire escape route.

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nounce it "Charters") at Lucullus, a unique shop where two New Orleans obsessions—food and antiques—combine. The shop looks like a poshly cluttered dining room. Crystal, china and silver cover richly carved tables and sideboards, and culinary still lifes decorate the walls. All it takes is a sincere question to get owner Patrick Dunne to show off a rare silver Georgian corkscrew, a set of exquisite hand-blown Empire Sauternes glasses or a turn-of-the-century filigreed absinthe spoon.

One of Dunne's singular interests is vintage kitchen implements designed for cooking at an open hearth. There's a huge, ratcheted, iron pot hook with a graceful swan's head for decoration, as well as a wrought-iron waffle iron that looks rather like an instrument of torture. Some things, like the nineteenth-century Wedgwood porcelain labels for identifying wine storage bins, will fit into your luggage quite nicely. Some things won't: a massive eighteenth-century leather bellows from Burgundy, which can be operated only if someone stands on one handle and moves the other one with both hands.



TOP: Swiss-trained hotelier Archie Casbarian has restored the legendary Arnaud's to its former splendor. **ABOVE:** Even the streetcars of New Orleans get dressed up for Christmas.

For sheer unadulterated shopping pleasure, Royal Street, a glittering grab bag of shops including the best antiques dealers, takes the prize. Merchants make it a royal experience during the holidays, with street musicians and decorations of pine boughs, red ribbon and twinkling bulbs.

A Royal Street highlight is Hove Parfumeur, one of the last of the great perfumers for which New Orleans was once renowned. Here you can have perfume blended especially for you or choose among luscious scented soaps. Display cases at The Black Butterfly are crowded with thousands of delightfully crafted miniatures, including the dollhouse variety and tiny New Orleans food specialties, like crawfish or Café du Monde's beignets complete with powdered sugar. A Gallery for Fine Photography displays original works by many of the world's greatest photographers; particularly interesting are the photos chronicling New Orleans's notorious Storyville district taken by turn-of-the-century photographer E. J. Bellocq. Diane Genre Oriental Art & Antiques is a gallery of top-quality Chinese and Japanese treasures.

If your feet forsake you or you're weighted down with packages, hire one of the mule-drawn buggies that cruise the Quarter. However, be advised that the buggy drivers are famous for their fertile imaginations. You might earnestly be told that Napoléon Bonaparte came to New Orleans and died at the restaurant now called Napoleon House, or that Vieux Carré translates from French as "view from the carriage." Almost any window could be pointed out as the apartment in which Tennessee Williams wrote *A Streetcar Named Desire*. But my driver was right on the money as we passed Pat O'Brien's, well known for its potent Hurricanes: "If you drink two or three of those," he said, shaking his head, "you'll feel like you was in a *tornado*."

AN OLD-FASHIONED CHRISTMAS

At either of two historic houses in the Quarter you'll feel as if you've paid a Christmastime visit to a nineteenth-century family. In the Hermann-Grima House, built in 1831, the parlor is adorned with wreaths and red velvet bows, and a "kissing ball" of mistletoe hangs over the staircase. Topiary cones

studded with red apples and topped with then-exotic pineapples were common in well-to-do homes. In the dining room, the table is spread with lavish *réveillon* desserts, including *croquem-bouche*, *bûche de Noël*, towers of dried fruits and nuts, nests of candied orange peel, and crystallized rose petals, called "roses in the snow." In the kitchen, docents demonstrate period cooking methods, making use of wood-burning "stew holes" and roasting meat in a "tin kitchen," or reflector oven.

Another impeccably restored home, also beautifully decorated for the holidays, is Gallier House, built in 1857 by James Gallier, Jr., and now the property of Tulane University. The Christmas tree looks strange to our eyes, but guides explain that the wax myrtle was indeed the earliest type of Christmas tree in New Orleans, introduced in the 1850s. Bows of embroidered ribbon, gilded nuts, cornucopias of dragées and candles decorate its branches, and some toys for the children—unwrapped, as was the custom then—are arrayed underneath. Nearby is a mop and a water-filled bucket; a servant always stood by while the tree was lit, to guard against fires. Several charity baskets that prosperous families typically made for the poor during the holiday season are ready in the kitchen.

O COME ALL YE HUNGRY

In a city where tradition is everything, Vieux Carré restaurateurs have revived the old-style *réveillon*, but not just on Christmas Eve. Throughout December, a number of the Quarter restaurants offer, at reasonable fixed prices, sumptuous multicourse creole feasts to show off their specialties.

For a modern *réveillon* in the grand tradition, one option is Arnaud's, a New Orleans institution since its founding in 1918. Arnaud Cazenave, a French immigrant sans noble ancestors but known nevertheless as "Count," built a small café into a world-renowned restaurant, and built himself a reputation for flamboyance—until old age, he began each day with a pint of vintage Champagne. Upon his death in 1948, he left Arnaud's to his darling daughter, Germaine, who took after her father's high style (her eye-popping collection of Mardi Gras gowns is on display at Arnaud's) but who also let the restaurant slide into ignominy. One of her last decisions before her death was to allow Swiss-trained hotelier Ar-

chie Casbarian to take over, but only because his initials were the same as her late beloved father's.

Whatever the reason, Germaine made the right choice. Casbarian has restored the sprawling premises to its former glory—the dining rooms are sparkling again with beveled glass, brass chandeliers and mosaic floors—and the food to its creole roots.

The first two courses of the five-course *réveillon* menu are standouts: a flavorful onion soup served *en croute* under a puffed dome of crisp, flaky pastry, and crawfish sausage Nantua, a delectable poached cylinder of scallops and crawfish with a sauce of crawfish stock, tomatoes and cream. If you're ordering *à la carte*, try shrimp Arnaud with a zingy mustard sauce, considered one of the best appetizers in town.

In contrast, *réveillon* at lively Mr. B's, impeccably run by the brother-and-sister team of Cindy and Ralph Brennan, gives a nod to tradition, then heads straight for modern bistro cooking. Among the entrées, the breast of duckling with *confit* is sauced with a heady reduction of pan juices, and the roast loin of pork is redolent of garlic and rosemary. For dessert, the choice is tough: The poached pear with gingerbread probably wins, but the moist white-chocolate brownie with big, dark chocolate chips is a strong contender.

The Royal Sonesta Hotel on Bourbon Street has a Swiss manager and a French chef; not surprisingly, the *réveillon* tends toward the European style, with velvety crawfish bisque, cranberry sorbet as a palate cleanser and entrées like medallions of beef. The airy pink-and-navy restaurant looks onto the Royal Sonesta's flower-decked courtyard, and the service is attentive to the point of gallantry.

At the other end of the spectrum is the Gumbo Shop, a homey place with ceiling fans, giant-size bottles of Tabasco on every table and some of the Quarter's most reliable inexpensive cooking. As its name suggests, the Gumbo Shop's gumbos do it proud—seafood okra gumbo, made with a rich shellfish stock and full of meaty morsels, and chicken gumbo with a kick of spicy *andouille* sausage. The *réveillon* menu, including delicious specialties such as spinach and crab crepes with hollandaise, and a bittersweet praline sundae, is license for gluttony.

On the top floor of the Jackson Brewery, Seb's belies the warning never



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to eat in a restaurant with a view. The panorama of the wide Mississippi is easily worth the price of admission—low-lying barges, paddle-wheeled tourist steamboats, the twinkling lights of a cantilevered bridge and the river's western shore. Add to that a menu of savory creole fare with modern touches and with emphasis on gulf fish and lavish desserts, and you've got a winner.

The French Quarter's most exciting new restaurant, which opened last April, is Bayona, where chef Susan Spicer continues to win national acclaim. The 38-year-old Spicer began her culinary apprenticeship with a classically trained French chef 11 years ago, and her reputation began to spread beyond New Orleans in 1986, when the owner of the Hotel Maison de Ville, also in the French Quarter, installed her as the first chef in the hotel's cozy Bistrot. It quickly developed a two-week waiting list for reservations.

Bayona, which is in a historic Creole cottage on Dauphine Street (the street was once known as Camino de Bayona, hence the name), is intimate, a series of small rooms with terra-cotta-colored walls, whimsical trompe l'oeil murals and, for fine evenings, a brick patio with a fountain. Though she uses local ingredients, Spicer's cooking owes more to France and California than Louisiana; best bets from the menu include grilled duck breast glazed with sweet-hot pepper jelly, salmon on a bed of choucroute with Gewürztraminer beurre blanc and an ethereal cream of garlic soup. Spicer attributes her success to "making food that's interesting without being intimidating.

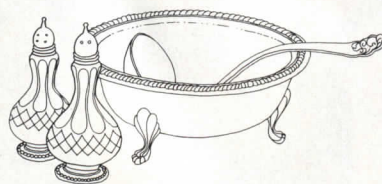
"I was never innovation-crazy," she says. "There are reasons for the classics. If a combination has been good for hundreds of years, why change it?"

SWEET EATS, SWEET DREAMS

Spicer's former restaurant, The Bistrot at Maison de Ville, a small, very French room with etched mirrors and a red velvet banquet, has not suffered any for her leaving. It has a devoted following of locals, a sure sign of quality in restaurant-savvy New Orleans. During the holidays, seasonal riches are exploited, like crabs in crisp cornmeal pancakes with crabmeat, a warming sweet potato-pumpkin soup with nutmeg and *crème fraîche*, and a super gingerbread

upside-down cake topped with Calvados-flavored whipped cream.

The sophistication of The Bistrot is mirrored by its parent hotel next door, the 16-room Maison de Ville, the sort of place where they call you by name and polish your shoes while you sleep. Installed in a brick building dating from 1742, the Maison de Ville feels like an elegant private home. At Christmastime guests enjoy glasses of Sherry by a pine Christmas tree decorated with red velvet bows and popcorn strung by hand, all under the watchful gaze of a portrait of somebody's ancestor. Many of the comfortable rooms look out onto one of the Quarter's loveliest brick patios, where a fountain gently excludes noise from the street. The nearby Audubon Cottages, under the same management, are clustered in a peaceful courtyard around the former home of naturalist John James Audubon. Each of the luxurious historic cottages, most with complete kitchens and comfortable antique furnishings, has its own private patio.



Soniat House, a meticulously restored 1829 home, keeps turning up on lists of "most romantic hotels" for good reason. Take breakfast, for example—you can have your fresh biscuits, homemade strawberry preserves and café au lait served on a silver tray in your canopied four-poster bed, or linger by the lily pond in the heavenly courtyard. Owners Rodney and Frances Smith are antiques buffs (Rodney tends to southern-gentleman white linen suits and bow ties) and have painstakingly decorated each room with authentic period pieces and vintage Oriental rugs, but without sacrificing present-day indulgences, like goose down pillows and whirlpool baths.

On a larger scale, the nearby Omni Royal Orleans, with its wrought-iron balconies, blends in so well with the surroundings that you'd never know from the street that it's a seven-story luxury hotel. Though the present building was completed in 1960, the site is historic; on this block stood the

original St. Louis (Exchange) Hotel, built from 1836 to 1840 for the then-astronomical cost of one million dollars. Slave auctions were held there, and the hotel became famous as a gathering place for the city's elite and for the free lunch—reportedly the nation's first—in its bar.

The original St. Louis Hotel was blown away by a hurricane in 1915, but the Omni Royal Orleans has retained the site's 150-year tradition of hospitality. I loved hearing the low whistles of freighters on the Mississippi and seeing the antiquarian wonders of Royal and Chartres streets just outside a fully equipped, modern hotel.

The Royal Sonesta also offers big-hotel convenience, including a swimming pool, within the Quarter. The Bourbon Street location puts party-hearty types at the center of the action, but those who use nighttime hours to sleep should specify courtyard rooms. And perhaps the Quarter's best value is Le Richelieu, where top-class amenities like a pool, free parking, air-conditioning, in-room refrigerators and complimentary local telephone calls are offered at moderate prices. Le Richelieu's greatest advantage is its knowledgeable, efficient staff.

A CHRISTMAS MEMORY

In 1878, New Orleans writer Lafcadio Hearn described an evocative Christmas Eve that "came in with a blaze of orange glory in the west, and masses of lemon-colored clouds piled up above the sunset." He wrote that walking through markets of "Christmas booths seemed like walking through a natural bower of heavily freighted fruit trees."

The myriad beauties of the French Quarter seem to glow just as brightly today. Nowhere in the United States can you move back in time more easily, strolling dreamily, shopping thoughtfully, tasting with quiet appreciation. The favorite moment of my French Quarter Christmas was at dusk one day as I meandered down Pirate's Alley, a tiny walkway between the cathedral and the Cabildo. I heard the cathedral organ playing an old French carol and, not far away, a Dixieland trumpet squealing out "Santa Claus Is Coming to Town." Somehow, in New Orleans, it all made perfect sense. □

Heidi Yorkshire is a Los Angeles-based food and travel writer who enjoys her share of creole food and Dixieland jazz.

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ELEGANT HOLIDAY COOKIES

BY SARAH TENAGLIA

I look forward to a lot of things in December. Tree trimming, party going, gift wrapping—they're all very important traditions to me. But none are more satisfying than the baking that I do for family and friends. This year I decided to try my hand at that universal favorite, the cookie, but with a glamorous twist.

These are not your standard Christmas cookies. I've dressed them up to create fancy, elegant and sophisticated delights that are—because I'm just as busy as

**Santa's sampler (clockwise from top left):
cranberry and raspberry stars; chewy
chocolate-orange florentines; minty
chocolate-dipped butter cookies; spiced
molasses leaves; mocha macaroon
domes; delicate lemon pirouettes.**

you—neither complicated nor difficult to make. They are great for afternoon tea, as an ending to a festive meal, as part of a dessert buffet or to have when unexpected guests stop by.

An added bonus: Most of the cookies keep fresh for up to two weeks, so you can start your baking early. Then show off these delicious treats in pretty jars, or fill decorative tins with your winning assortment to make special—and very personal—gifts.

LEMON-ANISE PIRQUETTES

Enjoy the crisp, delicate treats on their own or with ice cream or mousse.

Makes about 60

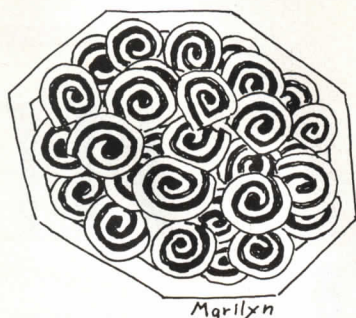
- ½ cup sugar
- ¼ cup powdered sugar
- 2 teaspoons grated lemon peel
- 1 teaspoon aniseed, finely chopped
- ½ teaspoon fennel seeds, finely chopped
- 6 tablespoons (¾ stick) unsalted butter, room temperature
- 3 large egg whites, room temperature
- ½ teaspoon vanilla extract
- ½ cup all purpose flour

Position rack in center of oven and preheat to 350°F. Lightly butter large nonstick cookie sheet. Blend first 5 ingredients in processor 1 minute. Using electric mixer, cream butter in medium bowl until light. Gradually beat in sugar mixture, egg whites and vanilla. Add flour and beat until combined.

Drop 1 teaspoon batter onto prepared cookie sheet. Using back of spoon, spread into 3-inch round. Repeat 5 more times, spacing cookies evenly. Bake until cookies are golden brown on edges, about 5 minutes.

Immediately run tip of small knife under edge of 1 cookie. Using fingertips, pick up cookie at lifted edge and turn over onto work surface. Working quickly, roll cookie around handle of wooden spoon, pressing cookie against handle as you roll. Slide cookie off handle. Repeat rolling with remaining cookies on sheet, returning sheet briefly to oven if cookies begin to harden.

Rinse cookie sheet under cold water. Dry with towel. Lightly butter cookie sheet. Repeat making cookies with remaining batter in batches, rinsing, drying and buttering sheet between each batch. Cool cookies. (*Can be prepared 2 weeks ahead. Transfer to airtight container; store at room temperature.*)



CHOCOLATE MINT MELT-AWAYS

Festive piped cookies spread with minted white chocolate and coated with dark chocolate. Great for after dinner.

Makes about 42

Cookies

- 1 cup (2 sticks) unsalted butter, room temperature
- 2 teaspoons vanilla extract
- ½ teaspoon peppermint extract
- ½ cup plus 2 tablespoons powdered sugar
- 2 cups all purpose flour

Ganache

- ¼ cup plus 2 tablespoons whipping cream
- 2 tablespoons (¼ stick) unsalted butter
- 9 ounces imported white chocolate (such as Lindt), chopped
- ¼ teaspoon peppermint extract

Coating

- 9 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 1 tablespoon solid vegetable shortening

For cookies: Preheat oven to 350°F. Butter 2 heavy large cookie sheets. Using electric mixer, cream butter and extracts in medium bowl until light. Beat in sugar. Beat in half of flour. Stir in remaining flour. Spoon half of dough into pastry bag fitted with no. 4 star tip. Pipe 2½-inch-long ovals with solid

centers on prepared cookie sheet, spacing cookies ½ inch apart. Repeat with remaining dough. Bake until golden brown on edges, about 12 minutes. Transfer to paper towels and cool.

For ganache: Bring cream and butter to simmer in heavy small saucepan over low heat. Add chocolate and stir until smooth. Mix in extract. Refrigerate just until firm enough to spread, stirring occasionally, about 30 minutes.

Line 2 cookie sheets with foil. Using small metal icing spatula, spread 1 teaspoon ganache over flat side of 1 cookie. Arrange ganache side up on prepared cookie sheet. Repeat with remaining cookies. Refrigerate until ganache is firm, about 30 minutes.

For coating: Melt bittersweet chocolate and vegetable shortening in top of double boiler over simmering water, stirring occasionally until smooth. Remove from over water.

Dip 1 end of 1 cookie into bittersweet chocolate. Grasp cookie on sides and dip ganache side into bittersweet chocolate; shake cookie to remove excess chocolate. Place cookie on same sheet, chocolate side down. Repeat with remaining cookies. Chill until chocolate sets, 30 minutes. Remove cookies from foil. (*Can be prepared 2 weeks ahead. Refrigerate in single layers in airtight containers. Let stand 10 minutes at room temperature before serving.*)

MOCHA-HAZELNUT MACAROON DOMES

If you're short on time, you can skip the white chocolate decoration.

Makes about 30

Macaroons

- ½ cup hazelnuts, lightly toasted (about 2½ ounces)
- ½ cup sugar
- 1 tablespoon all purpose flour
- 1 large egg white
- 1 teaspoon vanilla extract

Mocha Ganache

- ¼ cup plus 2 tablespoons whipping cream
- 3 tablespoons unsalted butter
- 1 teaspoon instant coffee granules
- 9 ounces imported milk chocolate (such as Lindt), chopped
- 1 teaspoon vanilla extract

recipe continued on page 130

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Coating

- 9 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped**
- 1 tablespoon solid vegetable shortening**
- 30 (about) small raspberries or hazelnuts**
- 3 ounces imported white chocolate (such as Lindt), chopped**

For macaroons: Preheat oven to 350°F. Line 1 large cookie sheet with parchment. Brush lightly with vegetable oil. Finely grind hazelnuts in processor. Add sugar and flour; blend to powder. With machine running, add egg white and vanilla; blend to paste.

Spoon mixture into pastry bag fitted with no. 4 (3/8-inch-diameter) round tip. Pipe 3/4- to 1-inch-diameter mound onto parchment about 1/2 inch high and spacing 1 inch apart. Dip finger into water and gently press top of cookie to flatten center slightly. Bake until golden brown, about 12 minutes (cookies will spread to about 1 1/2 inches). Turn parchment (cookies will adhere) over onto work surface. Brush parchment with just enough water to moisten. Let stand until parchment can easily be pulled off cookies, about 2 minutes. Peel off parchment.

For ganache: Bring cream and butter to simmer in heavy medium saucepan over medium heat. Add instant coffee granules; stir to dissolve. Reduce heat to low. Add chocolate; stir until melted. Mix in vanilla. Pour into bowl. Chill until firm enough to spread, stirring occasionally, about 45 minutes.

Line cookie sheet with foil. Using icing spatula, spread 1 heaping teaspoon

ganache onto flat side of each cookie, mounding to dome in center. Place ganache side up on prepared cookie sheet. Repeat with remaining cookies. Chill until ganache sets, 20 minutes.

For coating: Line cookie sheet with aluminum foil. Melt bittersweet chocolate with vegetable shortening in top of double boiler over simmering water, stirring until smooth. Remove from over water. Grasp 1 cookie between thumb and index finger. Dip ganache portion into melted chocolate. Shake off excess. Turn chocolate side up and place on foil-lined cookie sheet. Top with raspberry or hazelnut. Repeat with remaining cookies. Refrigerate until chocolate sets, about 30 minutes.

Melt white chocolate in top of double boiler over simmering water, stirring until smooth. Dip spoon into chocolate. Wave from side to side over cookies, forming decorative pattern. Refrigerate until white chocolate sets, about 15 minutes. Place cookies in single layer in airtight containers; chill overnight. (Can be prepared 3 days ahead.) Let stand 10 minutes at room temperature before serving.

MOLASSES SPICE LEAVES

These Christmas cookies are topped with white icing and silver dragées for added elegance. Look for the dragées in the cake decorating section of your supermarket.

Makes about 48

Cookies

- 1/2 cup walnuts (about 2 ounces)**
- 2 cups all purpose flour**
- 1/4 cup sugar**
- 1/2 cup (1 stick) unsalted butter, room temperature**
- 1/2 cup firmly packed golden brown sugar**
- 2 teaspoons vanilla extract**

- 1/4 cup unsulfured molasses**
- 1 egg**
- 1/2 teaspoon ground cardamom**
- 1/2 teaspoon ground ginger**
- 1/2 teaspoon ground allspice**
- 1/2 teaspoon ground cinnamon**
- 1/2 teaspoon baking soda**

Icing

- 3 cups powdered sugar**
- 2 large egg whites**

Silver dragées

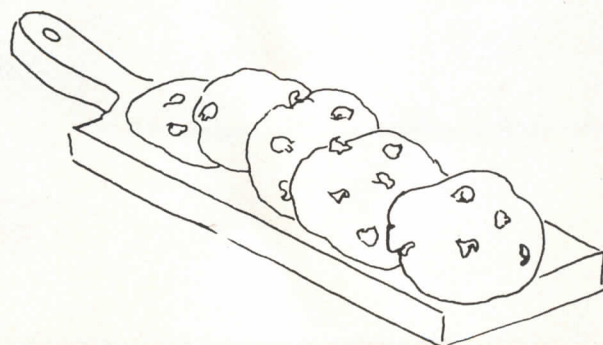
For cookies: Finely grind walnuts in processor. Add 1/4 cup flour and 1/4 cup sugar and blend to powder. Using electric mixer, cream butter with brown sugar and vanilla in large bowl until fluffy. Beat in molasses and egg. Mix remaining 1 3/4 cups flour with nut mixture, spices and baking soda. Stir into butter mixture (dough will be soft). Divide dough into 2 pieces. Flatten each into disk. Wrap each disk tightly in plastic and refrigerate 1 hour.

Preheat oven to 350°F. Butter heavy large cookie sheets. On heavily floured surface, roll 1 dough piece out (keep remainder refrigerated) to thickness of 1/8 to 1/4 inch. Cut out cookies using 3-inch leaf cookie cutter. Transfer to prepared cookie sheets, spacing 1/2 inch apart. Repeat rolling and cutting with second dough piece. Gather scraps and chill 15 minutes. Reroll scraps and cut out more cookies. Bake until golden, about 10 minutes. Cool on racks.

For icing: Using electric mixer, beat sugar and egg whites until smooth.

Spoon icing into pastry bag fitted with 1/16-inch round tip. Pipe icing atop cookies. Decorate with dragées. Let stand until icing sets. (Can be prepared 2 weeks ahead. Store refrigerated between layers of waxed paper in airtight container. Let stand 5 minutes at room temperature before serving.)

continued on page 132



GINGERBREAD PEOPLE

3/4 cup firmly packed Domino® Dark Brown Sugar	2 2/3 cups all-purpose flour
1/2 cup butter or margarine, softened	2 tsp ginger
1 egg	1 tsp baking soda
1/4 cup molasses	1/2 tsp each cinnamon, nutmeg, allspice, salt.

In large bowl, thoroughly mix sugar and butter. Beat in egg and molasses. Stir in flour, ginger, baking soda and remaining spices. Roll dough on well floured board, until 1/8-inch thick. Cut into desired shapes. Place on greased baking sheet. Bake at 350°F. 10 minutes. Cool on rack. Decorate as desired. Makes 18 (5-inch) cookies.

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**CRANBERRY AND RASPBERRY
STAR COOKIES**

Perfect for the holiday season. Cranberries add tang to the filling of these colorful sandwich cookies. You will have some small unsandwiched cookies, too.

Makes about 36 sandwich cookies

Cookies

- ¾ cup (1½ sticks) unsalted butter, room temperature**
- 1 teaspoon vanilla extract**
- ¼ teaspoon grated lemon peel**
- 1 cup sugar**
- 1 large egg**
- 1 egg yolk**
- 2¼ cups all purpose flour**
- ¼ cup cornstarch**
- ¼ teaspoon (generous) ground cloves**

Filling

- 1 cup fresh cranberries**
- ¼ cup sugar**
- ¾ cup raspberry preserves**

Powdered sugar

For cookies: Using electric mixer, cream butter, vanilla and lemon in

bowl until light. Gradually add sugar and beat until blended. Beat in egg and yolk. Combine flour, cornstarch and cloves. Beat half of dry ingredients into butter mixture. Stir in remaining dry ingredients. Gather dough into ball (dough will be soft). Divide dough into 4 pieces; flatten each into disk. Wrap each in plastic and chill 1 hour.

Preheat oven to 350°F. Butter heavy large nonstick cookie sheets. Roll 1 dough piece out (keep remainder refrigerated) on floured surface to thickness of ⅛ inch. Cut out star-shaped cookies using floured 3-inch star cutter. Transfer to prepared cookie sheets, spacing ½ inch apart. Repeat rolling and cutting with second dough piece. Gather scraps and reroll, chilling dough briefly if soft. Cut out more 3-inch star cookies. Transfer to prepared cookie sheets. Chill cookies 10 minutes. Bake until edges are golden, about 10 minutes. Cool on rack.

Roll third dough piece out on lightly floured surface to thickness of ⅛ inch. Cut out star-shaped cookies using floured 3-inch star cutter. Cut smaller star out of center of each 3-inch star using 1¼- to 2-inch star cutter. Trans-

fer star outlines to prepared cookie sheets using floured metal spatula as aid. Repeat rolling and cutting star outlines with fourth dough piece. Gather scraps and star centers and reroll, chilling dough briefly if soft. Cut out 3-inch stars. Cut smaller stars out of each 3-inch star. Transfer star outlines and centers to prepared cookie sheets. Chill cookies 10 minutes. Bake until edges are golden brown, about 9 minutes. Transfer cookies to rack and cool.

For filling: Finely chop cranberries with sugar in processor. Transfer mixture to heavy medium saucepan. Mix in preserves. Cook over medium-high heat until mixture is reduced to scant 1 cup, stirring occasionally, about 8 minutes. Pour into bowl and cool.

Using metal icing spatula, spread 1 teaspoon jam filling in center of each 3-inch cookie, spreading slightly toward points of star. Lightly sift powdered sugar over star outlines. Place star outlines sugar side up over jam-topped cookies. (Can be prepared ahead. Place in single layers in airtight containers. Refrigerate up to 4 days or freeze up to 2 weeks. Let stand 10 minutes at room temperature before serving.)



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CHOCOLATE-DIPPED ORANGE AND GINGER FLORENTINES

Chewy, candylke caramel cookies enhanced with orange and crystallized ginger. The leftover orange sugar syrup is a delicious sweetener for hot tea.

Makes 24

Sugared Orange Peel

- 3 oranges
- $\frac{1}{2}$ cup plus 4 tablespoons sugar
- $\frac{1}{2}$ cup water

Cookies

- $\frac{1}{2}$ cup plus 2 tablespoons whipping cream
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup firmly packed golden brown sugar
- 2 tablespoons ($\frac{1}{4}$ stick) unsalted butter
- $\frac{2}{3}$ cup lightly toasted sliced almonds
- $\frac{1}{4}$ cup all purpose flour
- 2 tablespoons finely chopped crystallized ginger
- 6 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped

For peel: Remove peel from oranges (orange part only) in strips using vege-

table peeler. Finely chop enough peel to measure 2 teaspoons and set aside for cookie batter. Blanch remaining peel in small saucepan of boiling water 2 minutes. Drain. Return blanched orange peel strips to saucepan. Add $\frac{1}{2}$ cup sugar and water and bring to boil, stirring frequently. Boil 5 minutes. Drain; reserve syrup for another use.

Sprinkle 2 tablespoons sugar on plate. Arrange orange peel strips atop sugar. Sprinkle with remaining 2 tablespoons sugar. Let stand 15 minutes. Remove peel from sugar. Finely chop enough peel to measure 2 tablespoons; reserve remainder for another use.

For cookies: Preheat oven to 350°F. Line 2 heavy large cookie sheets with foil. Lightly butter foil. Combine first 4 ingredients in heavy small saucepan. Cook over medium heat just until sugar dissolves, stirring constantly. Add 2 teaspoons minced unsugared peel, 2 tablespoons chopped sugared orange peel, almonds, flour and ginger. Bring mixture to boil, stirring frequently.

Drop 1 level tablespoon mixture (mixture will be runny) onto prepared cookie sheet. Repeat 5 more times,

spacing cookies about 3 inches apart. Repeat procedure with second cookie sheet. Bake cookies until edges are pale golden brown, about 8 minutes (cookies will spread). Remove cookie sheets from oven. Using 3-inch round cookie cutter, push cookie sides in to reshape cookies into 3-inch rounds. Slide foil off sheets. Cool cookies on foil. Turn foil over. Carefully peel off cookies. Line same cookie sheets with new foil. Repeat with remaining batter.

Line 2 cookie sheets with foil. Melt chocolate in top of double boiler over simmering water, stirring occasionally until smooth. Remove from over water. Dip 1 cookie halfway into chocolate; shake off excess chocolate. Place cookie on prepared sheet. Repeat with remaining cookies. Refrigerate until chocolate sets, about 30 minutes. Remove cookies from foil. (Can be prepared 2 weeks ahead. Refrigerate in airtight container between sheets of waxed paper. Let cookies stand 20 minutes at room temperature before serving.) □

Former pastry chef and caterer Sarah Tenaglia is Bon Appétit's associate food editor and resident dessert expert.



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GOLDEN CHOCOLATE TREASURE™ COOKIES

- | | |
|--|--|
| 1½ cups all-purpose flour | $\frac{1}{2}$ teaspoon vanilla extract |
| $\frac{1}{4}$ teaspoon baking soda | One 10-oz. package |
| $\frac{1}{2}$ teaspoon salt | (1½ cups) NESTLÉ® |
| $\frac{3}{4}$ cup (1½ sticks) butter, softened | TOLL HOUSE® |
| $\frac{1}{2}$ cup sugar | Treasures™ Semi- |
| $\frac{1}{2}$ cup firmly packed brown sugar | Sweet Chocolate |
| 1 egg | Deluxe Baking Pieces |
| | 1 cup coarsely chopped pecans or walnuts |

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large mixer bowl, beat butter, sugar and brown sugar until creamy, 3-5 minutes. Beat in egg and vanilla extract. Gradually blend in flour mixture. Stir in Nestlé® TOLL HOUSE® Treasures™ Semi-Sweet Chocolate Baking Pieces and nuts. Drop by rounded measuring tablespoonfuls onto ungreased cookie sheets. Bake 8-10 minutes. Let stand 2 minutes before removing from cookie sheets; cool completely. Makes about 1½ dozen 2½-inch cookies.



STOCKHOLM'S BEST OPERAKÄLLAREN

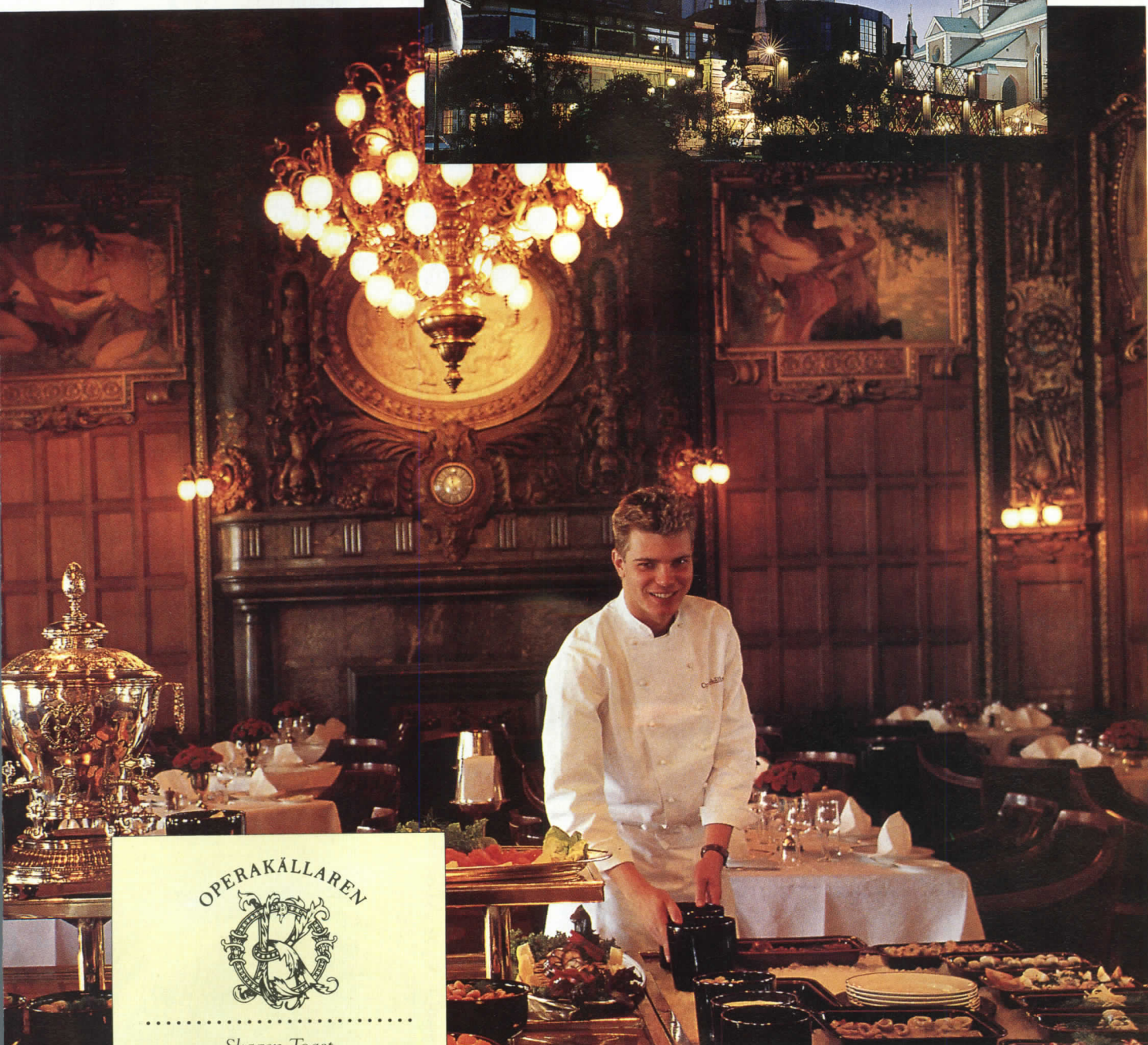
Jan Morris, the noted travel journalist, once wrote an article in which she identified "the best meal in the world." It wasn't dinner at any of the predictable, big-name establishments in France or Italy. It was lunch—and a buffet lunch at that—in a centuries-old restaurant in Scandinavia, a locale better known for the beauty of its men and women than for the quality of its food and restaurants.

"Having enjoyed over the years a succession of meals which I wrongly thought were the best imaginable, I tracked it down definitely to Stockholm, Sweden, on a Sunday lunchtime shortly before Christmas. Along the waterfront I went . . . until I stood in the lee of the Stockholm Royal Opera House. . . . Operakällaren, on its ground floor, has been the most celebrated restaurant in Sweden, and for years it has served the most famous of all the world's smorgasbords.



ABOVE: A smorgasbord without peer in Operakällaren's opulent belle époque dining room.
LEFT: More tempting Scandinavian specialties.

Stockholm's most famous restaurant is located on the ground floor of the Royal Opera House, seen here at right.



OPERAKÄLLAREN



Skagen Toast

Savoy Cabbage Timbales

Operakällaren Blini

Roast Duck with Blackberry Sauce

Frozen Raspberry Soufflés



ABOVE: The art nouveau Opera Bar—a watering hole for the city's literary set.



LEFT: Chef Werner Vögeli in the bar.
RIGHT: A rich and luscious wild strawberry tart.



"They serve it every day . . . a Sunday shortly before Christmas is best, for under the blessing of St. Lucia one may then share the pleasures of the Swedes at their most genial, their most generous . . . their least ungluttonous."

But Operakällaren is more than just a smorgasbord. It is, in fact, more than just a restaurant. It is a Stockholm tradition and a way of life, the Nordic city's heart and soul and its society's pulse and mirror. And it has been so for more than two hundred years.

continued on page 138

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COCKBURN'S SPECIAL RESERVE
THE GRAND FINALE





ABOVE: Swedish cracker bread and cheese are typical smorgasbord offerings. RIGHT: Oscar Björck's pastoral, romantic—and once controversial—murals grace Operakällaren's walls.

In 1787, Georg Christian Förster and Petter Hellström invited Stockholmers to try Operakällaren, their restaurant situated in the cellar of the newly built Opera House. In spite—or perhaps because—of the rustic, almost rowdy, ambience, it quickly became a popular meeting place for artists, entertainers, writers and philosophers. The regulars collectively called themselves *Nobis*, Greek for “hell,” a reference to the tavern’s underground location.

The original opera house was torn down in 1892, and a replacement went up in 1895. The new Operakällaren was a far cry from its predecessor. What had been an informal cellar eatery with pine tables and juniper-strewn floors was now a formal street-level restaurant with crystal chandeliers, red velour upholstery, lush carpeting, oak paneling, windows overlooking the harbor and the Royal Palace, and controversial murals by Oscar Björck.

The bucolic, bacchanalian, mythological paintings were proclaimed obscene by members of the Swedish Parliament and transcendental by some members of the artistic community. The ultimate arbiter in the debate was King Oscar II, who labeled the panels naughty, but not lewd. Nonetheless, Björck was commanded to retouch them in the appropriate places.

Operakällaren, in all its *belle époque* splendor, was the place to see and be seen—from the turn of the century until 1955. That’s when it closed for a



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OPERAKÄLLAREN

continued from page 138

government-funded renovation and expansion. It reopened in 1961 as a modern, first-class restaurant complex.

A variety of exciting establishments make up today's Operakällaren, each one an individual entity, yet an integral part of the whole. There's the opulent main dining room, spruced up but basically unchanged since the late 1890s. By day it presents one of the world's most lavish and authentic smorgasbords. By night it offers refined dining—on traditional Swedish fare as well as haute French cuisine made with the finest Scandinavian ingredients.

Stylish Café Opera is the exclusive home to Stockholm's beautiful people and revolving in-crowd. They book way in advance for lunch, line up for dinner (no reservations are accepted—headwaiters allocate tables) and crowd in for late-night coffee and repartee and for very late-night drinks and dancing.

There's also Bafickan, a cozy, luncheonette-type restaurant serving reasonably priced Swedish home cooking, and Butiken, a delicatessen offering prepared dishes and baked goods. At the art nouveau Opera Bar, little has changed since it first opened its doors in 1904. It's still the informal watering hole for Stockholm's intellectual, literary and artistic elite. And then, as if to come full circle, there's the members-only wine club, Nobis, the latter-day nexus to Operakällaren's roots. The candlelit cellar houses Sweden's most impressive collection of wine.

The man in charge of the food preparation in this enormous empire—which also includes the Swedish state opera's staff cafeteria—is Werner Vögel. He came to Sweden from Emmen-thal, Switzerland, in 1951 and worked at Stockholm's Grand Hôtel before joining Operakällaren in 1955. During the renovation, he apprenticed at various top restaurants in Europe.

When he finally got behind the range, Vögel was the first Operakällaren chef to pay as much attention to pea soup, Swedish meatballs and Jansson's Temptation (a traditional potato and anchovy casserole) as he did to consommé, *feuilleté* and *pâté*. His talents for classic Swedish and French cuisine didn't go unnoticed. Operakällaren was voted into *Traditions et Qualité*, an association of the world's most exclusive restaurants. And Vögel

was appointed chef de cuisine to the king of Sweden. He thereby became a member of the *Club des Chefs de Chefs*, an organization whose members cook for royalty and heads of state.

Although Vögeli is not a Swede, he loves Swedish cuisine above all others. He says that the world's finest natural larder is to be found in the northern reaches of Scandinavia. Whenever he can, he journeys there to hike, hunt and fish and to experience one of the last great wilderness lands of Europe. It is there that he finds inspiration for some of his choicest recipes.

Many a travel guide will tell you that no international capital has a more obvious number-one choice in restaurants than Stockholm: Operakällaren. Jan Morris had the best meal in the world there. You may, too.

SKAGEN TOAST

In these delicious canapés, golden croutons are topped with a chopped shrimp, mayonnaise and chive mixture.

6 servings

Mayonnaise

- 1 egg yolk
- 2 teaspoons white wine vinegar
- 1 teaspoon Dijon mustard
- Pinch of cayenne pepper
- $\frac{3}{4}$ cup plus 2 tablespoons vegetable oil
- Salt and pepper
- 2 cups water
- $\frac{1}{4}$ pound uncooked shrimp, peeled, deveined
- 3 tablespoons minced fresh chives

Croutons

- 6 slices white sandwich bread
- 2 tablespoons ($\frac{1}{4}$ stick) unsalted butter
- 6 small inner leaves Boston lettuce
- Golden caviar (optional)

For mayonnaise: Combine egg yolk, vinegar, mustard and cayenne pepper in work bowl of processor. Process until blended. With machine running, gradually add oil in thin steady stream. Continue processing until mixture is thick. Season with salt and pepper. (Mayonnaise can be prepared 1 day ahead. Cover and refrigerate.)

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Bring 2 cups water to boil in heavy medium saucepan. Add shrimp and cook until opaque, about 2 minutes. Drain. Cool completely. Finely chop shrimp. Combine $\frac{1}{4}$ cup mayonnaise (reserve remainder for another use), shrimp and chives in small bowl.

For croutons: Using 2½-inch-diameter cookie cutter, cut 6 rounds from bread slices. Melt butter in heavy medium skillet over medium heat. Add rounds and cook until golden brown, about 2 minutes per side. Cool.

Top each crouton with lettuce leaf. Place 1 tablespoon shrimp mixture in each leaf. Garnish with dollop of caviar if desired and serve immediately.

SAVOY CABBAGE TIMBALES

A cream sauce is served with this starter.

4 servings

- 1 teaspoon salt
- 4 cups thinly sliced savoy cabbage (about $\frac{1}{2}$ small head)
- $1\frac{1}{4}$ cups plus 2 tablespoons whipping cream
- $\frac{3}{4}$ cup plus 2 tablespoons milk

- 2 egg yolks
- 1 egg
- Pepper
- 2 tablespoons minced fresh parsley
- Minced fresh chives

Bring large pot of water to boil. Add $\frac{1}{2}$ teaspoon salt and sliced cabbage. Boil until crisp-tender, about 4 minutes. Drain. (Can be prepared 1 day ahead. Cover and refrigerate.)

Preheat oven to 300°F. Butter four $\frac{1}{2}$ -cup custard cups or ramekins. Combine $\frac{3}{4}$ cup plus 2 tablespoons cream and milk in heavy medium saucepan. Place $\frac{1}{2}$ cup cabbage in heavy small saucepan and set aside. Add remaining cabbage and $\frac{1}{2}$ teaspoon salt to cream mixture and bring to boil. Reduce heat and simmer until cabbage is very tender, about 10 minutes.

Transfer cream mixture to processor and puree until smooth. Mix in egg yolks and egg. Season with pepper. Divide mixture among prepared custard cups. Place custard cups in large baking pan. Pour enough hot water into pan to come halfway up sides of custard cups.

recipe continued on page 142

Bake until custards are set, about 35 minutes. Remove from water.

Meanwhile, add remaining $\frac{1}{2}$ cup cream to reserved cabbage in saucepan. Bring to boil. Reduce heat to medium-low and simmer 5 minutes. Stir in parsley. Season with salt and pepper.

Unmold custards onto plates. Spoon creamed cabbage around each. Garnish with chives and serve.

OPERA KÄLLAREN BLINI

Beer and sour cream add a distinctive tartness to these classic pancakes. Top with sour cream and caviar.

Makes about 18

1 cup lukewarm milk (110°F to 115°F)

1 envelope dry yeast

$\frac{1}{4}$ cup sour cream, room temperature

$\frac{1}{4}$ cup beer, room temperature

2 eggs, separated
1 teaspoon salt
1 cup plus 1 tablespoon buckwheat flour*

$\frac{1}{2}$ cup all purpose flour

3 tablespoons (about) unsalted butter

1 cup sour cream
2 ounces golden caviar
3 green onions, chopped

Place lukewarm milk in large bowl. Sprinkle yeast over; stir to dissolve yeast. Let stand for 10 minutes.

Whisk sour cream, beer, egg yolks and salt into yeast mixture. Stir in flours. Cover and let stand in warm draft-free area until very foamy and doubled in volume, about $2\frac{1}{2}$ hours.

Using electric mixer, beat egg whites in medium bowl until stiff but not dry. Carefully fold whites into batter.

Melt 2 tablespoons butter in heavy large griddle or skillet over medium heat. Drop batter by 2 tablespoonfuls onto griddle, spacing evenly. Cook until blini are deep golden brown on bottom, about 3 minutes. Turn and cook until second sides are brown, about 2 minutes. Transfer to plate. Repeat with

remaining batter, adding more butter to griddle as necessary. Keep warm.

Top each blini with dollops of sour cream and caviar. Sprinkle with green onions and serve immediately.

**Available at natural foods stores and at some specialty foods stores.*

ROAST DUCK WITH BLACKBERRY SAUCE

An impressive, flavorful main course.

4 servings

Sauce

2 pounds chicken necks or backs

1 large onion, coarsely chopped

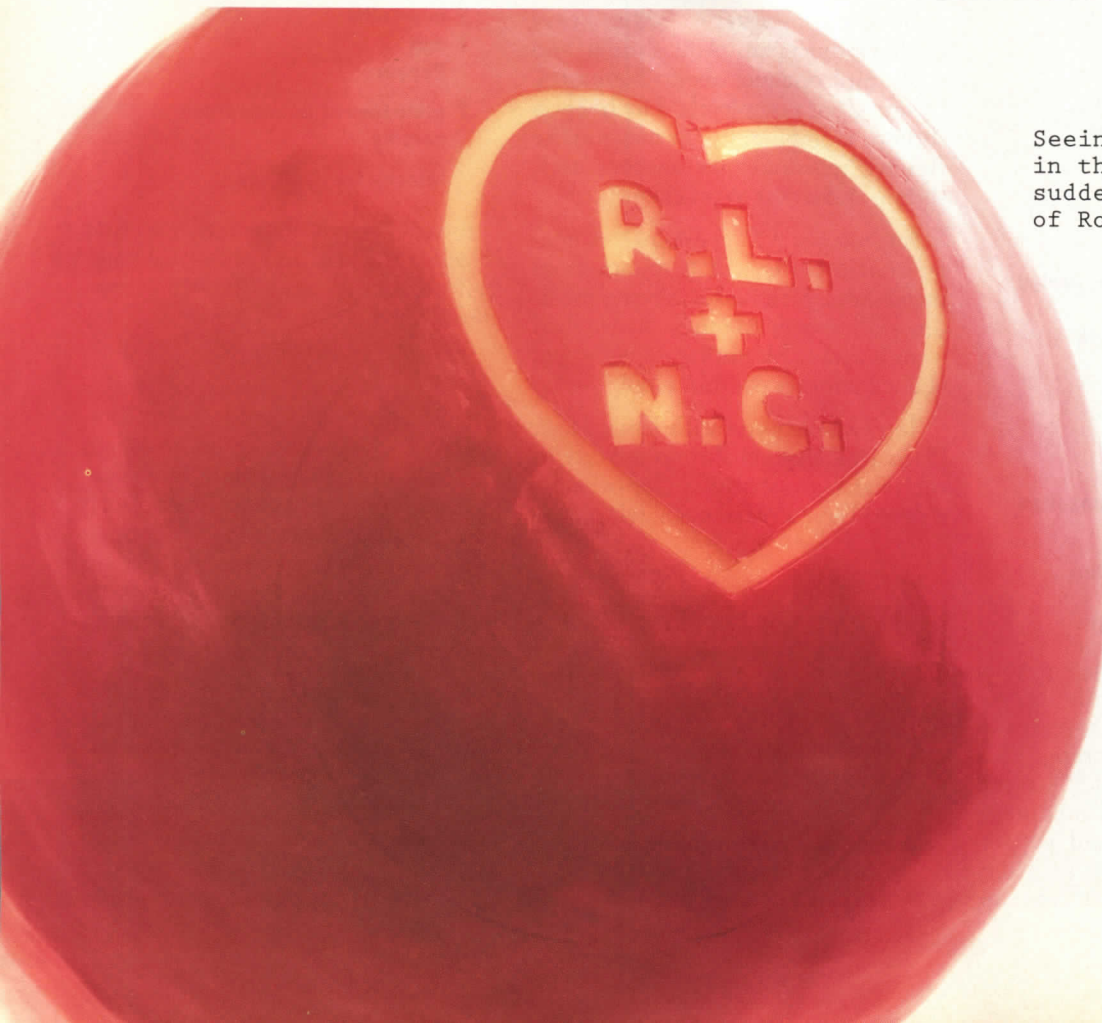
4 shallots (unpeeled), halved
 $\frac{1}{2}$ teaspoon whole black peppercorns

$\frac{1}{4}$ teaspoon dried thyme, crumbled

1 cup dry red wine

2 tablespoons raspberry vinegar or red wine vinegar

4 cups chicken stock or canned low-salt broth



Seeing her initials carved in the Dutch Edam, Nancy suddenly understood the depth of Robert's passion for her.

2¼ cups frozen unsweetened blackberries or boysenberries, thawed

Duck

1 4- to 5-pound duck

Salt and pepper

¼ cup plus 1 tablespoon unsalted butter, room temperature

1 tablespoon vegetable oil

For sauce: Preheat oven to 400°F. Place chicken necks, onion and shallots in heavy large ovenproof saucepan. Roast in oven until bones are brown, about 30 minutes. Remove from oven. Sprinkle with peppercorns and thyme.

Place pan over medium-high heat. Add wine and vinegar. Boil until liquid is thick and syrupy, scraping up any browned bits in pan, about 10 minutes. Add stock and 2 cups berries. Bring to boil. Reduce heat to medium and simmer until liquid is reduced to 2 cups, about 1 hour. Strain into heavy medium saucepan, pressing on solids to extract as much liquid as possible. Refrigerate sauce until well chilled. (Can be prepared up to 4 days ahead.)

Remove fat from sauce. Bring sauce to boil. Reduce heat to medium and simmer until reduced to ¾ cup, about 20 minutes. Set aside.

For duck: Preheat oven to 500°F. Pat duck dry and season with salt and pepper. Place 1 tablespoon butter and vegetable oil in roasting pan. Place in oven to melt butter. Add duck to roasting pan, breast side down. Roast 25 minutes. Reduce oven temperature to 400°F. Turn duck breast side up and continue roasting until juices run pale pink when duck is pierced in thickest part of thigh, about 45 minutes for medium-rare. Transfer to platter and cover loosely with foil to keep warm.

Return sauce to simmer. Whisk in remaining ¼ cup butter. Remove from heat and stir in remaining ¼ cup berries. Season with salt and pepper. Carve duck and serve with sauce.

FROZEN RASPBERRY SOUFFLES

Almond macaroons add crunch to a luscious frozen dessert.

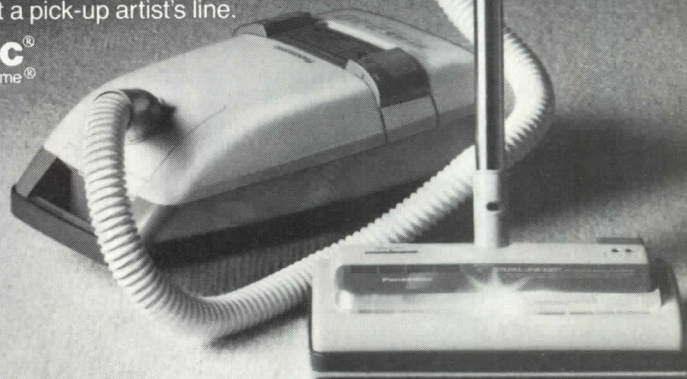
6 servings

1 12-ounce package frozen unsweetened raspberries, thawed

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1 cup sugar
¼ cup water
3 large egg yolks
¾ cup chilled whipping cream
¼ cup raspberry liqueur
6 Almond Macaroons*

Puree raspberries in processor until smooth. Strain to remove seeds.

Cook sugar and water in heavy small saucepan over low heat, stirring until sugar dissolves. Increase heat and boil, without stirring, until mixture registers 238°F on candy thermometer, tilting pan slightly to submerge thermometer tip completely, about 8 minutes.

Meanwhile, using electric mixer, beat egg yolks in medium bowl until pale yellow and slowly dissolving ribbon forms when beaters are lifted, about 5 minutes. Gradually beat in hot syrup. Continue beating until cool. Carefully fold in raspberry puree.

Whip cream in large bowl until stiff peaks form. Fold cream into berry mixture. Spoon ⅓ cup into each of six ½-cup soufflé dishes or custard cups.

Pour liqueur into small bowl. Dip macaroons into liqueur. Place 1 macaroon atop berry mixture in each dish. Divide remaining berry mixture among dishes, covering macaroons completely. Freeze until firm, about 5 hours. (Can be prepared 3 days ahead.)

*** Almond Macaroons**

Makes about 14

½ cup almond paste (about 3 ounces), broken into pieces
1 large egg white
1 tablespoon plus 1 teaspoon sugar
1 tablespoon all purpose flour

Preheat oven to 350°F. Line cookie sheet with parchment. Stir all ingredients in medium bowl until smooth. Drop batter by rounded teaspoonfuls onto prepared sheet, spacing 3 inches apart. Using wet fingers, flatten each into 2-inch-diameter round. Bake until golden brown on edges, about 15 minutes. Cool completely on rack. Peel off parchment. (Can be prepared 3 days ahead. Store in airtight container.) □

—By Karen Kaplan

GIFTS FROM THE KITCHEN

Quick and creative—sweets and savories
for everyone on your list

BY JEANNE THIEL KELLEY

The way I see it, if you can't buy your friends something they really want (houses, cars, vacations), you may as well give them something they can eat. Food makes everyone happy. And during the holidays, which have become so retail oriented and commercialized, the simplicity of a gift from your own kitchen is really appreciated—because it's from the heart.

The only problem with homemade presents is that, since holiday schedules are so hectic, few people can actually find the time to cook. But with good recipes and a little organization, it's possible to pol-

Go ahead—tie ribbons around these spectacular treats, but don't expect them to stay under wraps for long. CLOCKWISE FROM LOWER RIGHT: Crisp onion-fennel breadsticks; Grand Marnier-laced cranberry-orange marmalade; jars of creamy chocolate and butterscotch-pecan sauces; dense chocolate-hazelnut panforte; three flavors of marinated goat cheese with fresh herbs; bottle of Kentucky eggnog spike; tin of rich chocolate peanut butter cups; and pretty cruet of tangy pine nut vinaigrette.







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GIFTS FROM THE KITCHEN

continued from page 144

ish off your entire "Christmas Gifts to Get" list in a couple of evenings. Also, turning your kitchen into a version of Santa's workshop, complete with music, a warm stove, good smells and great tastes, is really a much more enjoyable and creative alternative to facing the crowds at the local shopping mall.

Holiday giving should be a pleasure. And these eight recipes were designed with that in mind. They are easy to prepare and a joy to receive. One or several of them nestled into a pretty basket will make a delightful gift that will be remembered with a smile all year long.

ONION-FENNEL BREADSTICKS

A fast version of an old favorite. Wine-bottle gift bags make perfect packaging.

Makes about 4 dozen

- 1 tablespoon fennel seeds
- ¼ cup (½ stick) unsalted butter
- 1 large onion, minced
- 3¾ cups (about) unbleached all purpose flour
- 1 package fast-rising dry yeast
- 1 tablespoon sugar
- 1½ teaspoons salt
- 1¼ cups hot water (125°F-130°F)

Coarse salt

Heat heavy medium skillet over high heat. Add fennel seeds and stir until just golden brown and aromatic, about 1 minute. Transfer fennel seeds to large bowl. Reduce heat to medium. Add butter and minced onion to same skillet. Sauté until onion is golden brown, about 20 minutes. Cool slightly.

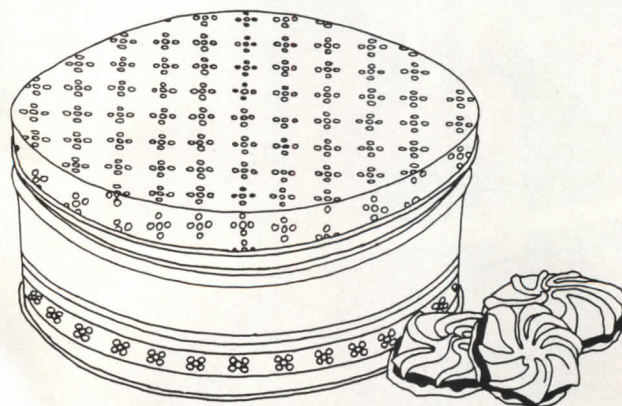
Preheat oven to 400°F. Add 2 cups flour, yeast, sugar and salt to fennel seeds in large bowl. Stir in hot water and onion mixture. Mix in enough of remaining flour, ¼ cup at a time, to form soft dough. Knead dough on lightly floured surface until smooth and elastic, adding more flour if dough is sticky, about 8 minutes.

Form dough into ball. Place on lightly floured surface. Cover with towel. Let dough stand 10 minutes.

Dust 4 cookie sheets with flour. Divide dough in half. Roll each half out on floured surface to 12-inch square. Dust well with flour. Fold each square in thirds and cut crosswise into ½-inch-wide strips. Unfold strips. Let dough rest 5 minutes. Stretch each strip to 14 inches. Place strips ½ inch apart on prepared cookie sheets. Let breadsticks rest 10 minutes.

Brush breadsticks lightly with water. Sprinkle lightly with coarse salt. Bake breadsticks until golden brown, about 20 minutes. Cool 15 minutes.

Reduce oven temperature to 300°F. Return breadsticks to oven and bake



JEANNE

For accessories information, see page 185.

until crisp, about 12 minutes. Cool completely. (Can be prepared 2 days ahead. Store in airtight container.)

PINE NUT VINAIGRETTE

A quick-to-make vinaigrette that's great tossed with greens or poured over steamed vegetables or orange slices. Present it in an antique glass cruet.

Makes about 1 1/3 cups

- 1/4 cup pine nuts
- 2/3 cup olive oil
- 1/4 cup balsamic vinegar or 2 tablespoons red wine vinegar
- 1/4 cup fresh lemon juice
- 3 tablespoons minced shallots (about 2)
- 1/2 teaspoon grated orange peel
- Salt and pepper

Preheat oven to 350°F. Place pine nuts on small cookie sheet. Toast until golden brown, stirring occasionally, about 12 minutes. Cool completely.

Combine oil, vinegar, lemon juice, shallots and orange peel in bowl. Season with salt and pepper. Stir in pine nuts. Transfer to cruet and seal. (Can be prepared up to 4 days ahead; refrigerate.) Serve at room temperature.

KENTUCKY EGGNOG SPIKE

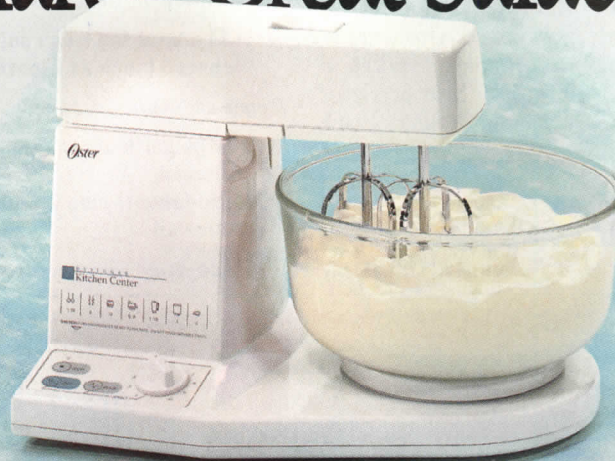
Here is the perfect present for those who indulge in holiday eggnog—a mixture of spirit and spice to blend into the Christmas beverage. To make the gift complete, pour it into a beautiful bottle and tie a small nutmeg grater and some whole nutmegs around the neck with a festive ribbon. You can also attach a recipe—For eggnog: Using electric mixer, beat six egg yolks and 1/2 cup sugar until pale yellow and slowly dissolving ribbon forms when beaters are lifted. Mix in two cups chilled whipping cream. Add 3/4 cup Kentucky Eggnog Spike. (Serves six.)

Makes about 4 cups

- 2 cups bourbon
- 1 cup dark rum
- 1 cup brandy
- 1 vanilla bean, halved lengthwise
- 1 whole nutmeg

recipe continued on page 148

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2 large cinnamon sticks
7 whole cloves

Pour bourbon, rum and brandy into 1-quart bottle. Scrape seeds from vanilla bean into bourbon mixture; add pod to bottle. Using mortar and pestle or bottom of heavy small skillet, crack whole nutmeg into 4 or 5 pieces. Add nutmeg pieces, cinnamon sticks and cloves to mixture. Cork bottle tightly. Let stand in cool, dark place for 1 week. (Can be prepared 3 months ahead.)

TRIO OF MARINATED GOAT CHEESES

Delicious served with bread or crackers, these cheeses are also a wonderful addition to pizzas, pastas and salads.

Makes three 8-ounce jars

1 11-ounce log fresh soft goat cheese (such as Montrachet)

Tomato and Garlic Goat Cheese

5 large garlic cloves (unpeeled), pierced

½ cup (about) plus 2 tablespoons olive oil

5 sun-dried tomatoes

5 small sprigs fresh rosemary
5 small sprigs fresh thyme

Porcini Mushroom Goat Cheese

⅞ to 1 ounce dried porcini mushrooms*

½ cup (about) plus 2 tablespoons olive oil

1 large garlic clove, minced

1 tablespoon minced fresh parsley

Salt and pepper

Walnut Goat Cheese

¼ cup plus 2 tablespoons walnuts (about 1½ ounces)

½ cup (about) walnut oil
Pepper

Cut goat cheese into twelve ½-inch-thick rounds. Set rounds aside.

For tomato and garlic goat cheese: Preheat oven to 350°F. Place garlic in heavy small pan. Drizzle with 2 tablespoons oil. Bake until garlic is tender when pierced with small sharp knife, about 20 minutes. Cool slightly; peel garlic cloves. Reserve oil in pan.

Place sun-dried tomatoes in small bowl. Add enough boiling water to cover. Let tomatoes stand until softened, about 15 minutes. Drain; pat dry.

Put 1 tomato, 1 garlic clove and 1 sprig each rosemary and thyme in bottom of 8-ounce jar. Drizzle with 1½ teaspoons oil reserved from garlic. Place 1 cheese round atop herbs. Drizzle with more reserved olive oil. Repeat layering, using remaining tomatoes, garlic, herbs, garlic oil and 3 more cheese rounds. Pour in enough olive oil to fill jar completely. Seal tightly. (Can be prepared 1 week ahead; refrigerate.)

For porcini mushroom goat cheese: Rinse mushrooms briefly with cold water; drain. Place mushrooms in small bowl. Add enough boiling water to cover and let stand until softened, about 30 minutes. Drain mushrooms.

Heat 2 tablespoons olive oil in heavy small skillet. Add garlic and sauté until just golden, about 3 minutes. Add mushrooms and cook until just heated through, stirring occasionally, about 1 minute. Mix in parsley. Season with salt and pepper. Cool completely.

Layer mushrooms, olive oil and 4 goat cheese rounds in 8-ounce jar, beginning and ending with mushrooms. Pour in enough oil to fill jar completely.



Baked Beans.

Jelly Belly beans, the frosting on the cake for special entertaining. They're no ordinary jelly beans. Find them in up to 40 colorful, mouth-watering, "true-to-life" flavors at major department stores, gourmet, gift and



candy shops. □ For free recipes and the store nearest you call 800-JB BEANS (800-522-3267). Monday-Friday 9 a.m. to 5 p.m., PST.

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It's America's Favorite Jelly Bean.®

Seal tightly. (Can be prepared up to 1 week ahead; refrigerate.)

For walnut goat cheese: Preheat oven to 350°F. Place walnuts on small cookie sheet. Toast until golden brown and fragrant, stirring occasionally, about 12 minutes. Cool completely.

Finely chop walnuts. Layer walnuts, walnut oil and remaining 4 goat cheese rounds in 8-ounce jar, seasoning each layer generously with pepper. Pour in enough walnut oil to fill jar completely. Seal tightly. (Can be prepared up to 1 week ahead; refrigerate.)

*Dried porcini are available at Italian markets and specialty foods stores.

BLACK AND TAN SAUCES

Years ago, whenever I visited my brother at school in Berkeley, he would always take me to Fentons ice cream parlor where we would devour black and tan sundaes. The black (chocolate) and tan (butterscotch) sauces turn vanilla ice cream into something really special. Try my renditions (embellished a bit) for a memorable Christmas gift. Be sure to include heating directions on the gift tag: Rewarm sauces in saucepans over low heat until just heated through, stirring constantly. Serve over vanilla ice cream and top with whipped cream.

Bittersweet Chocolate Sauce

Makes about 2 cups

- ½ cup plus 2 tablespoons water
- ½ cup plus 2 tablespoons sugar
- 1 tablespoon instant coffee granules
- 10 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- ¼ cup whipping cream
- 1¼ teaspoons vanilla extract
- Pinch of salt

Butterscotch-Pecan Sauce

Makes about 2 cups

- 1 cup pecan halves
- 1¼ cups sugar
- ¼ cup plus 2 tablespoons Scotch whisky
- ¾ cup whipping cream
- 3 tablespoons unsalted butter, room temperature
- ¼ teaspoon salt

Makes Great Shakes.



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CRANBERRY-ORANGE MARMALADE

Cranberries make a traditional breakfast spread festive and seasonal.

Makes four 8-ounce jars

- 1 cup sugar
- ½ cup water
- ⅛ teaspoon ground cloves
- 1 cup cranberries
- 3 cups good-quality orange marmalade (about 2½ pounds)
- ⅓ cup Grand Marnier (or other orange liqueur) or orange juice
- 3 tablespoons grated orange peel
- 2 tablespoons brandy (optional)

Cook sugar, water and cloves in heavy small saucepan over low heat, stirring until sugar dissolves. Increase heat and bring to boil. Add cranberries. Simmer until cranberries are soft but still retain shape, stirring occasionally, about 4 minutes. Cool slightly.

Bring marmalade, Grand Marnier, orange peel and brandy to boil in heavy medium saucepan. Boil until mixture

For chocolate sauce: Stir water and sugar in heavy medium saucepan over medium heat until sugar dissolves. Bring to boil; boil 1 minute. Remove from heat. Mix in instant coffee granules. Add chocolate and whisk until melted and smooth. Stir in cream, vanilla and salt. Cool slightly. Transfer to 2-cup jar. Seal tightly. (Can be prepared 1 week ahead; refrigerate.)

For butterscotch sauce: Preheat oven to 375°F. Place pecans on cookie sheet. Toast until fragrant and just beginning to brown, stirring occasionally, about 12 minutes. Cool completely.

Stir sugar and Scotch whisky in heavy medium saucepan over low heat until sugar dissolves. Increase heat to medium-high and bring to boil. Boil without stirring until mixture is deep amber color, brushing down sides of pan with wet pastry brush and swirling pan occasionally, about 4 minutes. Remove from heat and whisk in cream (mixture will bubble up). Return to boil, whisking constantly. Remove from heat and whisk in butter, salt and pecans. Cool sauce slightly. Transfer to 2-cup jar. Seal tightly. (Can be prepared 1 week ahead; refrigerate.)

GIFTS FROM THE KITCHEN

continued from page 149

registers 220°F (jelly stage) on candy thermometer, stirring occasionally, about 20 minutes. Cool slightly.

Using slotted spoon, transfer cranberries from cooking liquid to marmalade (discard liquid). Mix gently. Spoon into four 1-cup jelly jars. Seal tightly. Cool completely. (Can be prepared 4 weeks ahead. Refrigerate.)

DELUXE PEANUT BUTTER CUPS

For presentation, fill decorative tins and canisters with this delightful confection.

Makes 36

- ¼ cup plus 2 tablespoons powdered sugar**
- ¼ cup sour cream**
- 2 tablespoons whipping cream**
- ¼ teaspoon vanilla extract**
- ¾ cup chunky peanut butter (do not use fresh ground or old-fashioned style)**

1¼ pounds bittersweet (not unsweetened) or semisweet chocolate, chopped

¾ cup roasted unsalted peanuts, separated into halves

Mix first 4 ingredients in medium bowl. Stir in chunky peanut butter. Cover and refrigerate until well chilled. (Can be prepared 1 day ahead.)

Place 36 foil mini muffin cups (measuring 2 inches in diameter at widest point) on 2 cookie sheets. Melt chocolate in top of double boiler over simmering water, stirring until smooth. Remove from over water. Drop 1 teaspoon chocolate into each mini muffin cup. Rotating each cup, spread chocolate ¾ inch up insides of cups with small palette knife. Refrigerate until chocolate is set, about 20 minutes.

Drop 1 rounded teaspoon peanut butter mixture into each cup. Flatten slightly with back of spoon. Remelt chocolate in top of double boiler over simmering water. Spoon enough chocolate (about 1 teaspoon) into each cup to cover filling completely. Sprinkle

each peanut butter cup with several peanut halves. Dip fork into remaining melted chocolate. Carefully wave from side to side over peanuts to create decorative pattern. Refrigerate until chocolate is set, about 20 minutes.

Divide peanut butter cups among airtight tins. (Can be prepared up to 4 days ahead and refrigerated.)

CHOCOLATE-HAZELNUT PANFORTE

This Italian version of fruitcake is dense, chewy and candylake. Wrap it in brightly colored cellophane for giving.

Makes 2

- ¼ cup (½ stick) unsalted butter, melted**
- 1½ cups hazelnuts (about 7½ ounces)**
- 1 cup whole unblanched almonds (about 5 ounces)**
- 1½ cups lightly packed chopped dried Calimyrna figs (about 9 ounces)**
- 1½ cups lightly packed chopped dried apricots (about 9 ounces)**



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- 1 cup diced candied citron (about 5 ounces)
- 2 tablespoons grated orange peel
- 1 tablespoon grated lemon peel
- $\frac{3}{4}$ cup unbleached all purpose flour
- $\frac{3}{4}$ cup unsweetened cocoa powder (preferably Dutch-process)
- $1\frac{1}{2}$ teaspoons ground cinnamon
- 1 scant teaspoon ground nutmeg
- 1 scant teaspoon ground coriander
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{4}$ teaspoon ground cloves
- 1 cup plus 2 tablespoons sugar
- 1 cup plus 2 tablespoons honey
- 6 ounces bittersweet (not unsweetened) or semisweet chocolate, melted
- Additional unsweetened cocoa powder**

Position rack in center of oven and preheat to 400°F. Brush two 8-inch-diameter cake pans with melted butter. Line bottoms with parchment paper. Brush parchment generously with butter. Reserve remaining butter.

Place hazelnuts on small cookie sheet; place almonds on another small cookie sheet. Toast in oven until nuts are brown and fragrant, stirring occasionally, about 10 minutes for almonds and 14 minutes for hazelnuts. Cool. Gather hazelnuts in dish towel. Rub in towel to remove husks. Transfer hazelnuts and almonds to large bowl. Reduce oven temperature to 300°F.

Add figs, apricots, citron, orange and lemon peels to nuts in large bowl. Combine flour, $\frac{3}{4}$ cup cocoa powder and spices in small bowl. Add to nuts.

Combine sugar, honey and remaining melted butter in heavy medium saucepan. Stir over medium heat until mixture is smooth and sugar is mostly dissolved, about 5 minutes. Bring to boil. Continue cooking until candy thermometer registers 248°F (firm-ball stage). Immediately pour over nut mixture. Stir to combine thoroughly.

Divide batter between prepared pans, using back of buttered spoon to spread evenly. Bake until tops and edges just begin to brown and tops feel dry, about $1\frac{1}{4}$ hours. Cool slightly on wire rack. Run small sharp knife around edges of pans to loosen cakes.

Makes Great Sense.



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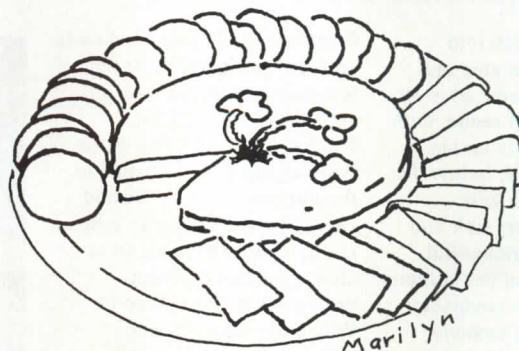
Turn cakes out onto work surface; peel off parchment. Cool cakes completely.

Arrange cakes top sides up on 8-inch cardboard rounds. Spread half of chocolate over each. Refrigerate until chocolate is set, about 1 hour.

Brush tops of cakes with cocoa powder. Wrap tightly in plastic wrap, then

wrap decoratively with colored cellophane. Tie ribbon with gift tag around cellophane to secure. (*Panforte can be prepared up to 1 month ahead. Store at cool room temperature.*) □

Jeanne Thiel Kelley is a staff recipe tester for Bon Appétit and co-editor of the "Too Busy to Cook?" column.





ABOVE: View from den into kitchen cuts across stepped, polished-granite countertop by Bay Marble to Wolf range, with grill and gas burners on top and oven and broiler below. At left is cleanup area with stainless steel Elkay sink and faucet. Below is KitchenAid dishwasher. Around the corner is KitchenAid trash compactor. Oak cabinets were custom-built and then bleached and stained by owner Gerardo Sorrentino. At right of range is antique door fitted with new glass to allow extra light and openness to room. NEAR RIGHT:

On other side of antique door is Traulsen refrigerator. At right is Litton microwave (behind cupboard doors). Mobile butcher block provides extra work space where needed in the kitchen. OPPOSITE: Domed skylight gives drama as well as plenty of light to room. Over sink is antique "window" converted to showplace for Wilma Sorrentino's mug collection. Stonelike arch above counter is made from concrete; walls, ceiling and range hood were custom-designed and created from plaster by Gerardo Sorrentino.



EUROPEAN INSPIRATION

Old-world craftsmanship in a modern kitchen

When Wilma and Gerardo Sorrentino bought their 1925 Tudor home in San Francisco nine years ago, Gerardo, a plasterer and craftsman from Naples, signed on for one of the biggest jobs of his career.

He had done a great deal of renovation work, and was just beginning to specialize in "making things that are new look old." So The Sorrentinos decided that they would apply Gerardo's craft to the remodel-

ing of their home. It would provide them with the old-world look they like so much and give the interior a unique Gothic charm.

But first Gerardo had to redesign the kitchen. Wilma wanted a space open to connecting rooms, so she wouldn't be cut off from the rest of the house and so guests would feel welcome.

She also wanted more room. A hall closet and a breakfast nook were converted into extra work space

and a pantry. A second sink was added, custom oak cabinets were built and a large skylight was installed.

Then Gerardo began his plaster work. Once it was finished, he stippled the surfaces in a warm sepia tone. As a final touch, he gave the doorways and arch a stone finish in cement.

It all adds up to one great room—and a home that one man can, with confidence, call his castle. □

—By Tricia Callas



“WHEN THEY TOLD
us we were adopted

WE FELT

TEN

feet

TALL.”

NORTH HIGH BASKETBALL TEAM, *Torrance, CA*



"THE BOYS PLAYED THEIR HEARTS OUT," said a disappointed coach Nielsen after the big game. The Saxons, in a tight, nail-biting finish were eliminated from the area tournament finals. "It was a gutsy effort, we're all real proud," said the coach.

In the locker room the boys weren't in the mood to do much talking. "Well I'm glad you took that photograph *before* the game," joked Darren Sato, the captain. "Right now we look more like a bunch of undertakers!" He was full of praise for the coach. "He's super-dedicated. He not only

whipped us into shape, he also organized the whole event." Needless to say, it ran like clockwork.

We have to admit that all of us at Toyota were rooting for North High. Even though we had sponsored the tournament,



we couldn't help but be biased. Because North High happens to be our adopted school.

While we're happy to provide the kind of support

that puts balls into baskets, it's only a small part of our commitment.

Among other things, we have donated summer school scholarships and provided transport for the wrestling team. (Go team!) This year, Toyota employees will also tutor pupils and give career guidance.

We're also participating in meetings with parents and teachers to discuss new ideas.

Including how we can help North High win the championship next year. And the year after. And the year after that. And the year...

TOYOTA

INVESTING IN THE INDIVIDUAL



Sparkling Service

Perfect accessories for your favorite bottle of Champagne

BY JONNA VEITCH CARLS



LEFT TO RIGHT: Christofle coaster set; Victorian cake pedestal and tray;
Dresden plates with Kirk-Stieff cake server;
antique oval tray with "Galaxie" flutes by Ceská; silver wine coaster; antique
wine cooler; Christofle bottle opener and cork; Sferra
cocktail napkins; Champagne bottle opener; Champagne stopper;
and lovely antique vase.

PHOTOGRAPHED AT PHYLLIS LAPHAM ANTIQUES BY KATHLENE PERSOFF

Chocolate Ruffle Cake

This showcase holiday dessert is the inspiration of Patricia Murray, proprietor of Patticakes, a bakery in Altadena, California. The beautiful ruffles of white and dark chocolate that crown the delicious torte may look like too big a challenge for the home cook, but they're not. Just follow the step-by-step instructions and you too will be able to present a showstopper for any December celebration.



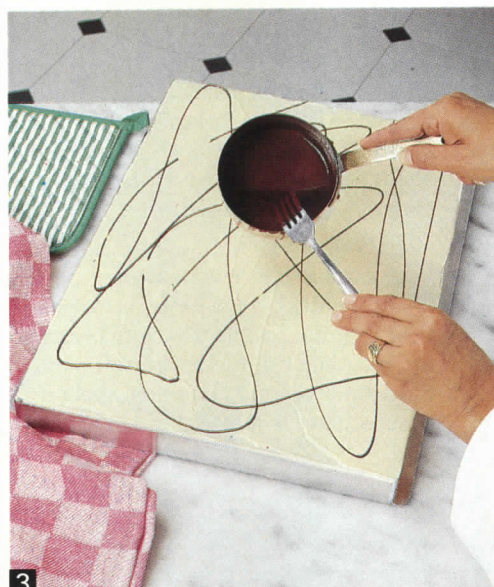
B O N A P P E T I T C O O K I N G C L A S S



1



2



3



4



5



6

1 To begin ruffle preparation, Patricia uses a large metal icing spatula to spread melted bittersweet chocolate over back of cookie sheet. Chocolate is chilled until just set.

2 To form wide ruffles, a 4 1/3-inch-wide spatula is positioned at one edge of cookie sheet with its tip just under the chocolate. Spatula is pushed down length of sheet to form ruffle. For the best results, chocolate should be at the proper temperature—chilled until no longer shiny. If too cold, the ruffle breaks; if warm, it sticks.

3 Melted white chocolate is spread over another cookie sheet. A fork, dipped into melted bittersweet chocolate, is then waved quickly from side to side over white chocolate to make decorative lines.

4 Using same technique for creating wide ruffles, Patricia forms narrow white chocolate ruffles with a 2 1/2-inch-wide spatula.

5 To make chocolate band, melted bittersweet chocolate is spread over a waxed-paper strip. It's put in cool area until chocolate is slightly firm but not set.

6 Patricia picks up the band at ends and wraps it around the cake. It's important to press ends together so they meet and adhere.

7 Waxed paper is peeled back from band. A warm knife is used to trim the chocolate where ends meet and to close the seam.

8 Patricia wears thin cotton gloves to prevent the ruffles from melting while she arranges them, slightly overlapped, on the cake.



CHOCOLATE RUFFLE CAKE

This holiday dessert is challenging, but well worth the effort. Be sure to use imported bittersweet and white chocolates for the band and ruffles, because their higher fat content imparts the flexibility needed for such decorations. It's important to wear cotton gloves when shaping the ruffles, as the chocolate would melt too quickly against bare hands.

10 servings

Dark Chocolate Ruffles

12 ounces imported bittersweet (not unsweetened) chocolate (such as Lindt), chopped

Cotton gloves*

Melt chocolate in top of double boiler over simmering water, stirring occasionally until smooth. Remove from over water. Using kitchen towel, dry bottom of pan containing melted chocolate. Turn two 12x17-inch cookie sheets over. Pour all but 2 tablespoons chocolate evenly over back of sheets (reserve 2 tablespoons chocolate in top of double boiler). Using metal icing spatula, spread chocolate over entire surface of sheets. Shake each sheet from side to side to even chocolate. Refrigerate 1 sheet (let second sheet stand at room temperature) until chocolate is just set and no longer shiny, about 3 minutes.

To form narrow ruffles: Line another large cookie sheet with waxed paper.

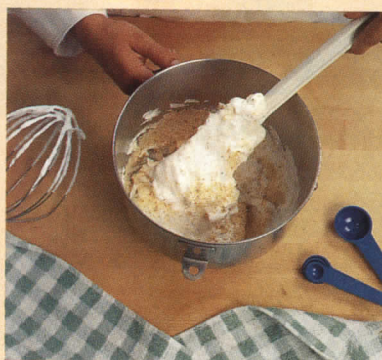
Remove first chocolate sheet from refrigerator. Let stand 1 minute. Arrange sheet so 1 short side faces you. Place 2½-inch-wide spatula at left edge of short side of sheet with tip under chocolate. Pressing firmly, push spatula down full length of cookie sheet, creating ruffle. (If chocolate cracks or breaks, it is too cold and should stand briefly at room temperature. If chocolate sticks to spatula, it is too soft and should be refrigerated briefly.) Put on cotton gloves. Transfer ruffle to waxed

paper-lined cookie sheet. Gently lift and arch ruffle into fan shape. Chill. Repeat process until ¾ of chocolate on sheet has been used (forming and shaping about 2 more ruffles).

To form wide ruffles: Line another large cookie sheet with waxed paper. Using 4⅓-inch-wide pastry scraper, repeat forming 1 ruffle with remaining ¼ of chocolate on first sheet; refrigerate. Refrigerate second chocolate sheet until chocolate is just set and no longer

recipe continued on page 162

Making Meringue Disks



A ground nut, sugar and flour mixture is folded by hand into the meringue.



The meringue mixture is spread to cover circles traced on parchment.

For accessories information, see page 185.

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COOKING CLASS

continued from page 160

shiny, about 3 minutes. Remove sheet from refrigerator. Let stand 1 minute. Repeat forming and shaping more wide ruffles with remaining chocolate on cookie sheet; refrigerate ruffles.

**Thin, disposable cotton gloves are available at camera shops.*

White Chocolate Ruffles

6 ounces imported white chocolate (such as Lindt), chopped

Place white chocolate in small bowl. Set over small saucepan of simmering water and stir until smooth. Remove from over water. Wipe bottom of bowl dry with kitchen towel. Turn 12x17-inch cookie sheet over. Immediately pour white chocolate over back of cookie sheet. Using metal icing spatula, spread white chocolate over cookie sheet, covering completely.

Rewarm reserved 2 tablespoons bittersweet chocolate in top of double

boiler over simmering water. Dip fork into chocolate (or fill parchment cone with chocolate and cut small opening at tip). Move fork quickly from side to side over white chocolate on sheet, creating freeform lines (or pipe through parchment cone). Chill until just set and no longer shiny, about 3 minutes.

Line another large cookie sheet with waxed paper. Repeat process for forming and shaping ruffles using 2½-inch-wide metal spatula. (Dark and white chocolate ruffles can be prepared 2 days ahead. Cover loosely and refrigerate.)

Meringues

**¾ cup blanched slivered almonds (about 3 ounces)
½ cup hazelnuts (about 2 ounces)
¾ cup plus 2 tablespoons sugar
1 tablespoon all purpose flour
4 large egg whites, room temperature
Pinch of salt**

Preheat oven to 400°F. Place almonds on 1 cookie sheet and hazelnuts

on another. Toast almonds 5 minutes and hazelnuts 12 minutes. Cool almonds. Wrap warm hazelnuts in kitchen towel and rub vigorously to loosen skins. Unwrap and cool. Place all nuts, ¼ cup plus 2 tablespoons sugar and flour in processor and grind finely. Reduce oven temperature to 300°F.

Line 2 cookie sheets with parchment. Draw 9-inch circle on each parchment sheet using 9-inch round cake pan bottom as aid. Turn parchment over. Using electric mixer, beat egg whites with salt in large bowl to soft peaks. Gradually beat in remaining ½ cup sugar. Continue beating until stiff and shiny. Fold nut mixture into meringue. Spoon half of meringue onto center of each traced circle. Spread just to traced edges, filling in circles completely. Bake until golden brown and firm to touch, about 30 minutes (meringues may expand during baking).

Cool meringues. Using serrated knife, trim each to 9-inch round if necessary. Turn meringues over. Gently peel off parchment. (Meringues can be prepared 1 day ahead. Store in airtight container at room temperature.)



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Mousse

- 1 1/4 pounds bittersweet (not unsweetened) or semisweet chocolate, chopped
- 1/2 cup sugar
- 2 tablespoons water
- 4 large egg whites, room temperature
- 7 large egg yolks
- 2 cups chilled whipping cream

Melt chocolate in top of double boiler over simmering water, stirring until smooth. Boil sugar and 2 tablespoons water in saucepan 1 minute. Meanwhile, beat whites in large bowl to soft peaks. Gradually add hot sugar syrup; beat until stiff. Using electric mixer, beat yolks in medium bowl over pan of simmering water until slowly dissolving ribbon forms when beaters are lifted. Remove from over water. Fold 1/3 of whites into yolks. Fold in chocolate (mixture will stiffen). Fold in remaining whites. Beat cream to stiff peaks. Fold into chocolate in 2 additions.

Assembly

Place 1 meringue round in bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides. Transfer 1 1/2 cups mousse to small bowl. Cover and refrigerate. Spread remaining mousse over meringue; smooth top. Top with second meringue. Cover and refrigerate cake until mousse sets firmly, about 4 hours. (Can be prepared 1 day ahead.)

Bring reserved 1 1/2 cups mousse to room temperature. Using rubber spatula, stir mousse until spreadable. Run small knife around pan sides to loosen cake. Release pan sides. Spread 1 cup mousse over top of cake. Spread remaining 1/2 cup mousse over sides. Chill while preparing chocolate band.

Chocolate Band

- 4 ounces imported bittersweet chocolate (such as Lindt), chopped

Fold 32-inch-long piece of waxed paper or parchment lengthwise to form 32x2 1/2-inch-wide strip. Place on larger piece of waxed paper. Melt chocolate in top of double boiler over barely sim-



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mering water, stirring occasionally until smooth. Remove from over water. Using kitchen towel, dry bottom of pan containing chocolate. Pour chocolate down length of waxed paper strip to within 1 inch of each end. Using metal icing spatula, spread chocolate to cover strip, leaving 1-inch border at each end. Pick up band by ends and place on work surface. Let stand in cool place until slightly firm but not set, about 15 minutes. (If necessary, use an electric fan to help firm chocolate.)

Pick up chocolate band by ends. Wrap band around cake with chocolate side facing cake. Press gently to secure band to sides of cake. Press ends together so chocolate meets (ends may buckle slightly). Refrigerate until band is firm, about 25 minutes. Gently peel back waxed paper ends. Using warm knife, trim ends of band so it lies flat against cake. Gently peel off paper.

Final Assembly

Wearing cotton gloves, carefully pick up wide dark chocolate ruffles and

arrange around top edge of cake, extending 1 1/2 inches over edge. Arrange white chocolate ruffles within dark chocolate ruffles, overlapping slightly. Arrange narrow dark chocolate ruffles within white chocolate ruffles, overlapping slightly. Fill center with enough remaining narrow dark chocolate ruffles to cover. Cover and refrigerate until ready to serve. (Can be prepared up to 4 hours ahead. Let stand 10 minutes at room temperature before serving.) Cut into wedges using serrated knife. □



TOO BUSY TO COOK?

Would you like to share your timesaving, previously unpublished recipes, and any special microwave tips or techniques, with Bon Appétit? Send at least three recipes (please tell us where they came from) with your telephone number to Too Busy to Cook?, Bon Appétit, 5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes our property and will not be returned.

Jacqueline Lauby, Marietta, Georgia. "People think that because schoolteachers get all the holidays off, they have plenty of time to prepare for and enjoy the traditional celebrations. Well, they'd be surprised by my schedule. Labor Day picnics are almost entirely sacrificed for back-to-school lesson planning. Thanksgiving takes major juggling to allow for evaluating essays. Christmastime offers a little reprieve, but then I'm either grading end-of-term research projects or getting set for spring semester. Since I do believe that special foods for a gathering of friends are what make the holidays, I've had to become super-organized. Two weeks before a holiday party, I'll decide on the menu and make the shopping list and a do-ahead schedule. Then on the day of the party, I'm ready to enjoy my guests and I've had time to finish my school projects."

STUFFED GAME HENS WITH RASPBERRY SAUCE

An elegant main course that's ready in 40 minutes.

4 servings

- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder
- 2 1 1/2-pound Cornish game hens



A fast and festive dinner—stuffed Cornish game hen.

- 2 cups cooked packaged long-grain and wild rice mix (half of uncooked 6.25-ounce package)
- 1/4 cup plus 2 tablespoons butter
- 1/4 cup honey
- 1 10-ounce package frozen whole unsweetened raspberries, thawed
- 1/4 cup water
- 2 tablespoons sugar
- 1 tablespoon grated lemon peel

Preheat oven to 450°F. Combine pepper and garlic powder in bowl. Pat hens dry inside and out. Season cavities with half of pepper mixture. Fill cavities with rice. Close cavities using skewers. Tuck wing tips under. Place hens in roasting pan. Melt butter with honey in small saucepan. Brush over hens. Sprinkle with remaining pepper mixture. Bake hens until juices run clear when thighs are pierced in thickest part, turning and basting fre-

quently with honey-butter mixture, 35 to 40 minutes.

Meanwhile, combine remaining 4 ingredients in heavy medium saucepan over medium-high heat. Cook until sauce thickens, stirring frequently, about 10 minutes. Sieve sauce to remove seeds if desired.

Transfer hens to cutting board. Cut each in half. Transfer hens with stuffing to plates. Spoon sauce over.

RUSSIAN TEA CAKES

Jacqueline's version of that classic butter cookie.

Makes about 3 1/2 dozen

- 2 1/4 cups all purpose flour
- 1/4 teaspoon salt
- 1 cup (2 sticks) butter, room temperature
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 3/4 cup finely chopped husked hazelnuts, toasted
- Powdered sugar

Sift flour and salt together. Using electric mixer, cream butter in large bowl until light. Gradually add 1/2 cup sugar and beat until fluffy. Add vanilla. Mix in dry ingredients in 3 batches. Mix in hazelnuts. Refrigerate at least 1 hour or up to 12 hours.

Preheat oven to 400°F. Form dough into 1-inch balls. Space 1 inch apart on ungreased cookie sheet. Bake until just firm to touch, about 15 minutes. Transfer to rack and cool slightly. Roll in powdered sugar. Cool completely. Roll cookies in powdered sugar again. Store in airtight container.

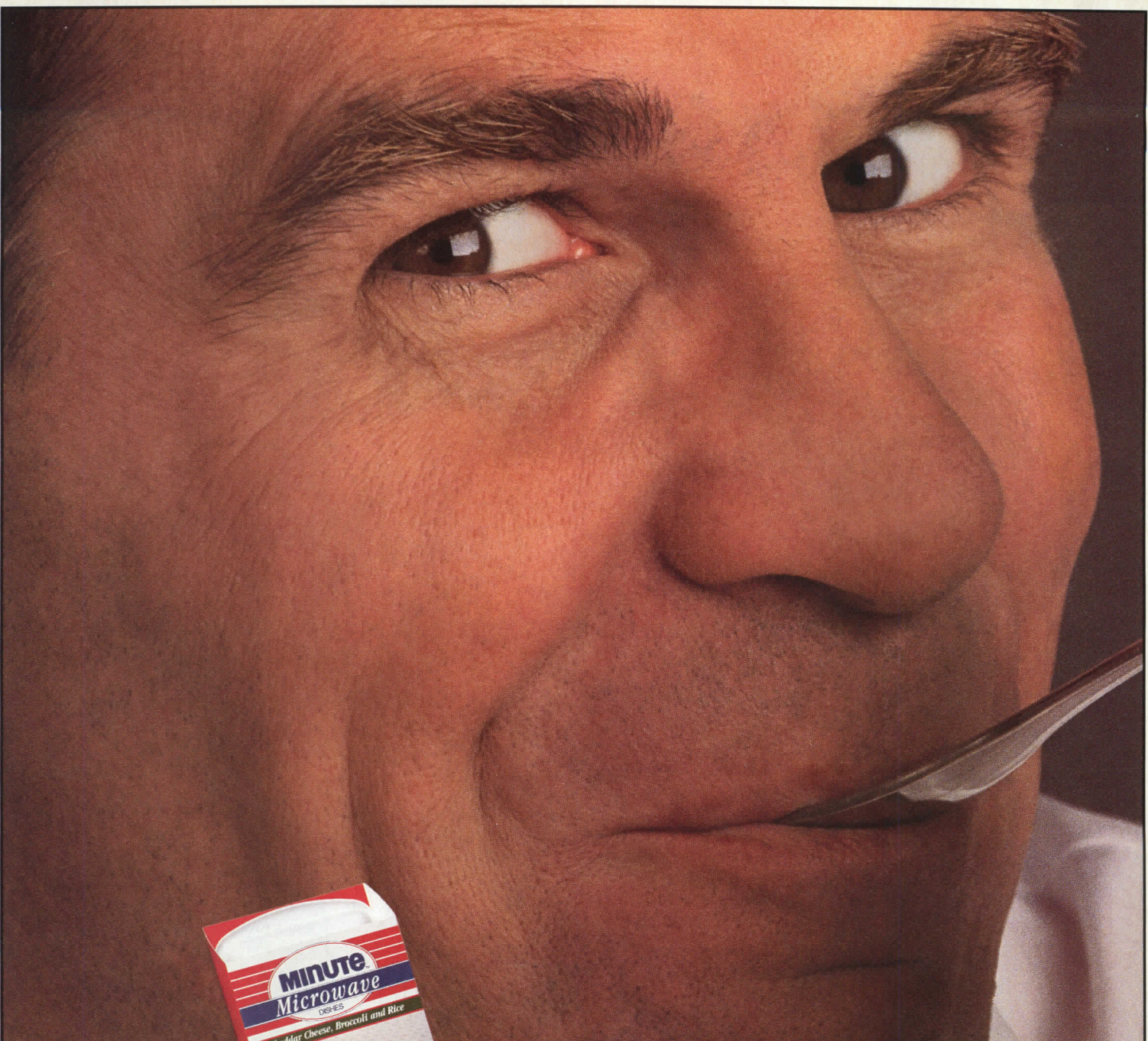
PEAR ZINGER

4 servings

- 1/4 cup pear brandy
- 2 teaspoons lemon juice
- Ice cubes
- 1 cup ginger ale

Mix brandy and lemon juice in small pitcher. Fill 4 glasses with ice. Divide brandy mixture among glasses. Add ginger ale and stir to combine.

Pam Rupp, Phoenix, Arizona. "Sunday's cooking day for my daughter, Kelly, and me. I go shopping on Saturday night, when the supermarket's not crowded, and take a list of preplanned meals with me. Then I wake up early Sunday morning, go to the kitchen and get started. You'd be surprised at how much Kelly and I can get done. We make whatever's easy and try to stick



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TOO BUSY TO COOK?

with recipes without too many steps: casseroles, pasta dishes, zucchini bread, desserts and cookies. Then I stuff it all in the fridge so Kelly—she's ten—has something to take to school every day and so I have my lunches, too. That's why I also like cold dishes and all kinds of fresh salads. I guess I'm just your everyday kind of mom, but I try to do different things."



CRUNCHY CHICKEN SALAD

4 servings

- 3 cups coarsely chopped cooked chicken (about 1 pound)
- 1 cup chopped celery
- 1 cup toasted slivered almonds
- ½ cup mayonnaise
- 2 tablespoons lemon juice
- 2 tablespoons chopped fresh parsley
- Salt and pepper

Combine first 6 ingredients in large bowl. Season with salt and pepper. Toss to blend thoroughly.



CHILI RELLENO CASSEROLE

This makes a great dish for brunch or lunch.

8 servings

- 4 eggs
- 1½ cups milk
- 2 tablespoons all purpose flour
- ½ teaspoon pepper
- ¼ teaspoon salt
- 3 7-ounce cans whole green chilies, split open
- 4 cups shredded cheddar (about 1 pound)
- 4 cups shredded Monterey Jack (about 1 pound)

Lightly grease 9x13-inch glass baking dish. Beat first 5 ingredients in medium bowl to blend. Arrange chilies from 1 can in prepared dish, covering bottom completely. Sprinkle with ⅓ of each cheese. Repeat layering twice. Pour egg mixture over cheese. Let stand 30 minutes. (*Can be prepared 1 day ahead. Cover and refrigerate.*)

Preheat oven to 350°F. Bake until casserole is slightly puffed in center and golden brown on edges, about 45 minutes. Cool 20 minutes and serve.



TURTLE CAKE

A chocolate-caramel cake is perfect for a child's birthday party. Serve with scoops of vanilla ice cream.

12 servings

- 1 14-ounce bag caramels
- ½ cup (1 stick) butter
- ½ cup evaporated milk
- 1 18¼-ounce package German chocolate cake mix
- 2 cups chopped pecans
- 1 cup chocolate chips

Preheat oven to 350°F. Grease 9x13x2-inch cake pan. Combine caramels, butter and milk in heavy medium saucepan. Stir over medium-low heat until caramels melt and mixture is smooth, about 6 minutes.

Prepare cake mix according to package directions. Pour half of batter into prepared pan. Bake until top appears dry and cake is almost done, about 15 minutes. Pour caramel mixture evenly over cake. Sprinkle 1 cup pecans and chocolate chips over caramel. Pour re-

maining batter over filling. Sprinkle with remaining pecans. Bake until toothpick inserted into top half of cake comes out clean, about 30 minutes. Cool cake completely.



Barbara A. Tadeo, Chicopee, Massachusetts. "I started cooking when I was 13 because my mother went to work full-time and I was the only one in my family who was around to make supper. Believe me, cooking for five people was a real adventure back then. Now I'm 26, married and still love to cook—and I've learned how. My husband, Tim, is great at grilling, but I do everything else. We try to eat healthy foods—a lot of seafood, chicken and vegetables. We also have stir-fry dishes at least once a week. Often, before I leave for work in the morning I start marinating the fish or meat. That way, when I come home I don't have to wait around. Sometimes, though, no matter how busy you are, it's nice to take the time to do something special. One of my favorite dishes is sole with asparagus and crabmeat in a dill sauce. The first time I made it I told Tim to be home at a certain time—

which I never do—and I had it all laid out on the table, with candles and everything, and he was thrilled. But the recipe I'm proudest of is my New England clam chowder. I'd read so many versions of it and never liked any of them, so I just started doing it my own way. Now I think I've perfected it."



BARBARA'S NEW ENGLAND CLAM CHOWDER

Makes about 6 cups

- 2 pounds boiling potatoes, peeled, diced
- 4 bacon slices, chopped
- ½ cup chopped onion
- 3 tablespoons all purpose flour
- 1 10-ounce can baby clams, drained, juices reserved
- 1 8-ounce bottle clam juice
- 1 cup whipping cream
- 1 cup milk

Place potatoes in medium saucepan. Add enough cold water to cover. Bring to boil. Simmer until tender, 20 minutes. Drain.

Cook bacon and onion in heavy 2-quart saucepan over medium-high heat until onion is tender, stirring occasionally, about 8 minutes. Mix in flour and cook 2 minutes. Add juices from clams, bottled clam juice, cream and milk. Bring to boil. Stir in clams and potatoes and heat through.



SWORDFISH KEBABS

3 servings

- ½ cup dry white wine
- ¼ cup olive oil
- ¼ cup lemon juice

recipe continued on page 168

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TOO BUSY TO COOK?

- ¼ cup Worcestershire sauce
- 2 garlic cloves, minced
- ¼ teaspoon pepper
- 1 pound swordfish, cut into 1-inch cubes
- 12 bamboo skewers
- 6 small boiling onions, peeled
- 1 green bell pepper, cut into 1-inch pieces
- 1 red bell pepper, cut into 1-inch pieces
- 12 mushrooms

Whisk first 6 ingredients in medium bowl to blend. Add fish and refrigerate at least 1 and up to 4 hours.

Prepare barbecue (medium heat) or preheat broiler. Drain fish, reserving marinade. Thread fish on skewers alternately with onions, green and red bell peppers and mushrooms. Arrange skewers on grill. Grill until swordfish is just cooked through, brushing skewers frequently with marinade, about 5 minutes.

CHICKEN WITH BLACK BEAN SAUCE

You can find the black bean sauce in the oriental section of your supermarket.

4 servings

- 2 tablespoons teriyaki sauce
- 2 garlic cloves, minced
- 1 pound boneless skinless chicken breasts, cut into ½-inch strips
- Pepper
- 1 tablespoon vegetable oil
- 1 red bell pepper, chopped
- 1 large onion, chopped
- 2 tablespoons purchased oriental black bean sauce
- Steamed rice

Combine teriyaki sauce and garlic in medium bowl.

Add chicken and season generously with pepper. Refrigerate 30 minutes.

Heat oil in wok or heavy large skillet over high heat. Add bell pepper and onion and cook until onion is almost tender, stirring constantly, about 4 minutes. Add chicken with marinade and black bean sauce. Stir until chicken is cooked through, about 4 minutes. Serve over steamed rice.



Lisa Catizone Heslop, Stafford, Virginia.

"When my husband and I entertain we pull out all the stops. Out come the involved recipes with long ingredient lists, the ones that often include expensive, hard-to-find items. And we'll spend the whole day in preparation. But when it comes to cooking for ourselves after work, it's back to basics. I'm lucky because my husband enjoys cooking just as much as I do, so making dinner is a group effort. One day he will make the main course and I'll prepare the side dish, and the next day we'll switch. When we go shopping, on Saturdays to avoid the weeknight rush, we buy what looks good—five different vegetables and five different meats. We restock the cupboards, too. Then throughout the week we have the basic ingredients needed to create simple and satisfying meals."

SEAFOOD CATIZONE

A shrimp and scallop pasta dish with basil and fennel.

4 first- or 2 main-course servings

- 2 tablespoons (¼ stick) butter
- 4 tablespoons olive oil
- 1 tablespoon minced garlic
- 1 teaspoon dried basil, crumbled
- 1 teaspoon fennel seeds, crushed
- ½ pound medium uncooked shrimp, peeled, deveined
- ½ pound scallops
- 8 ounces linguine, freshly cooked
- ⅓ cup grated Parmesan
- Additional grated Parmesan

Melt butter with 2 tablespoons oil in heavy large skillet over medium heat. Add garlic, basil and fennel and sauté 1 minute. Add shrimp and scallops and sauté until both are just opaque, about 4 minutes.

Place linguine in bowl. Toss with remaining 2 tablespoons oil. Pour sauce over linguine and toss. Add ⅓ cup Parmesan and toss again. Pass additional Parmesan separately.

CHICKEN POUQUI

An easy herbed cream sauce accents sautéed chicken breasts. Pouqui, by the way, is Lisa's nickname.

4 servings

- 2½ tablespoons butter
- 1 tablespoon olive oil
- ½ cup chopped onion
- ½ tablespoon dried thyme, crumbled
- 3 tablespoons dry white wine

- ⅓ cup canned cream of chicken soup
- ⅓ cup half and half
- 4 boneless chicken breast halves, skinned
- Salt and pepper

Melt 1 tablespoon butter with oil in heavy medium saucepan over medium heat. Add onion and thyme and sauté until soft, about 4 minutes. Add wine and cook until reduced by half. Add soup and half and half and stir until heated.

Meanwhile, melt remaining 1½ tablespoons butter in heavy large skillet over medium-high heat. Pat chicken dry. Season with salt and pepper. Add chicken to skillet and cook until springy to touch, turning occasionally, about 7 minutes. Transfer to plates. Spoon sauce over.

COFFEE CREAM

This is a fabulous puddinglike dessert that's very easy to make. Lisa's mother gets the credit here.

6 servings

- 2 pounds whole milk ricotta cheese
- ¾ cup powdered sugar
- 2 tablespoons instant coffee granules
- 1 cup chilled whipping cream
- 3 tablespoons brandy

Blend ricotta, sugar and coffee granules in processor. Add cream and brandy and process until smooth and slightly thickened. Divide mixture into six 8-ounce custard cups. Cover with plastic and refrigerate until well chilled. □

—By Jeanne Thiel Kelley and Scott Smith

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THE WEEKDAY COOK



Baked red snapper is an easy entrée for a wonderfully hectic season.

MENU I

*Baked Red Snapper with
Fennel-scented Tomato Sauce**

*Rice Pilaf with Basil
and Pine Nuts**

Apple Tart

MENU II

*Cabbage-Caraway Quiche**
Tossed Green Salad with Beets

*Dried Fruit Stewed with
Brown Sugar and Vanilla**

**Recipe included*

BY KAREN KAPLAN
AND KRISTINE KIDD

As we said in the same place at the same time last year, we're relieved that the very nature of this column means that we do not have to help you figure out what you're going to serve for your big holiday dinner. Besides, we figure either that you pretty much know what you're going to prepare from one year to the next or that you'll turn to your favorite cookbooks or, better yet, to the pages of *Bon Appétit* for something new.

Actually, we consider it an honor and a privilege to be able to provide you with fast and fresh menus for those evenings when you race home from the office, throw dinner together, then settle in for an evening of flipping, clipping and thumbing in order to organize your fabulous familial feast.

When planning these meals, we like to come up with dishes that are quite distinct from what would be considered the usual holiday fare. In Menu I

we turn to fish, a welcome diversion from all that ham, turkey, duck, goose and roast beef you'll be devouring this time of year. We take red snapper (but any firm-fleshed white fish would do) and bake it in a tomato, onion and white wine sauce scented with fennel and orange and spiced up with red pepper flakes. The perfect accompaniment is a pilaf made with long-grain rice, basil and pine nuts. A purchased apple tart makes a lovely dessert.

In Menu II we turn to quiche, one of our favorite French culinary offerings. It's easy (especially when you use a prepared pie crust, as we do), it's comforting and versatile, and it's back in style. Ours has a base of cabbage sautéed with bacon and onion and a custard flavored with Gruyère cheese and caraway seeds. We like to serve it with a beet salad, then follow with our scrumptious dried fruit cooked with brown sugar, vanilla, orange and cinnamon.

You can make either one of these dinners and still have plenty of time to track down where you filed that fancy gingerbread house recipe.

BAKED RED SNAPPER WITH FENNEL-SCENTED TOMATO SAUCE

Buy an apple tart for dessert.

2 servings; can be doubled or tripled

- 2** tablespoons olive oil
- ½** large onion, sliced
- 1** 28-ounce can Italian plum tomatoes, drained
- ¼** cup dry white wine
- 2** 2½x1-inch pieces orange peel (orange part only)
- ¼** teaspoon fennel seeds
- ½** teaspoon dried crushed red pepper
- Salt and pepper**
- 2** ¾-inch-thick red snapper or other firm white fish fillets

Preheat oven to 400°F. Heat 1 tablespoon oil in heavy medium skillet over medium heat. Add onion and sauté until tender, about 8 minutes. Add tomatoes, wine, orange peel, fennel seeds and crushed red pepper. Boil gently until reduced to chunky sauce, breaking up tomatoes with spoon, about 12 minutes. Season with salt and pepper. *(Can be prepared 1 day ahead. Cover and chill. Rewarm before continuing.)*

Pour remaining 1 tablespoon oil into small baking dish. Add fish and turn to

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THE WEEKDAY COOK

coat with oil. Sprinkle with salt and pepper. Spoon warm sauce over fish. Bake until just cooked through, about 20 minutes. Serve immediately.

RICE PILAF WITH BASIL AND PINE NUTS

2 servings; can be doubled or tripled

- 1 14½-ounce can chicken broth
- 1½ tablespoons olive oil
- ½ large onion, chopped
- 1 cup long-grain rice
- ⅓ cup chopped fresh basil or 1½ teaspoons dried, crumbled
- ¼ cup toasted pine nuts
- Salt and pepper

Bring broth to simmer in small saucepan. Reduce heat to low and keep

warm. Meanwhile, heat oil in another heavy small saucepan over medium heat. Add onion and sauté until translucent, about 6 minutes. Add rice and stir 1 minute. Add broth and bring to boil. Reduce heat to low. Cover and cook until broth is absorbed and rice is tender, about 20 minutes. Stir basil and toasted pine nuts into rice. Season with salt and pepper and serve hot.

CABBAGE-CARAWAY QUICHE

Beet salad is delicious alongside. Re-warm leftovers for lunch the next day.

4 servings

- 4 bacon slices, chopped
- ½ large onion, chopped

- 3½ cups chopped cabbage
- 1 cup half and half
- 3 eggs
- 1 cup grated Gruyère cheese
- 1 teaspoon salt
- ¾ teaspoon caraway seeds
- Pepper
- 1 9-inch frozen deep-dish pie crust, baked according to package directions

Preheat oven to 375°F. Cook bacon in heavy large skillet over medium heat 5 minutes. Add onion and sauté until tender, about 5 minutes. Add cabbage and cook until all liquid evaporates and cabbage is golden brown, stirring frequently, about 16 minutes.

Combine half and half, eggs, cheese, salt and caraway; season generously with pepper. Stir in cabbage mixture. Pour into crust. Bake until filling puffs and starts to brown, about 40 minutes. Serve warm or at room temperature.

THE COOK'S GLOSSARY

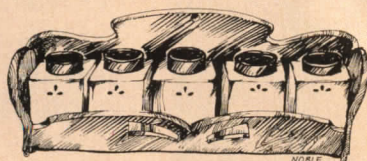
Here is some information we thought you would find interesting about a few of the items we mention in this month's column.

CINNAMON: Mentioned in the Bible and by Herodotus, this dried bark of an evergreen laurel tree is native to Sri Lanka (Ceylon). Used in stick and powder form, it's a nice flavoring for baking, desserts and coffees. Often used in Asian cuisine.

FENNEL SEEDS: The dried seeds of the fennel plant, native to the Mediterranean area. Aromatic and with a slight anise or licorice taste, they can be used in fish dishes, baked goods, sweets, sausages and curries.

PILAF: The European name for *pilâv*, a national dish of Turkey and generally the staple diet of the peasants. Made with rice (or bulgar), oil, stock or water, to which meat, fish, poultry, vegetables, game or nuts are added. It's seasoned with herbs, then covered and simmered without stirring until the liquid is absorbed.

QUICHE: A flat custard tart of ancient origin from the Alsace and Lorraine regions of France. In the past it was made with bread dough, but in modern times it has been replaced with short or puff pastry. The most famous one is quiche Lorraine, made with bacon and sometimes Gruyère cheese. Most other quiches take their name from the main ingredient in the filling.



DRIED FRUIT STEWED WITH BROWN SUGAR AND VANILLA

This fruit keeps for several days in the refrigerator and is delicious for breakfast, too. Any dried fruit works well.

4 servings; can be doubled or tripled

- 4 cups water
- ½ cup firmly packed brown sugar
- 1 8-ounce package mixed dried fruit
- 4 orange slices
- 1 cinnamon stick
- 1 1½-inch piece vanilla bean, split lengthwise
- Plain yogurt or sour cream
- Ground cinnamon

Combine all ingredients except yogurt and ground cinnamon in heavy medium saucepan. Bring to boil, stirring until sugar dissolves. Reduce heat and simmer until fruit softens, stirring occasionally, about 20 minutes. Transfer fruit only to glass bowl, using slotted spoon. Boil liquid until reduced to 1 cup, returning liquid exuded from fruit to saucepan, about 10 minutes. Pour liquid over fruit, discarding orange slices. Serve warm, room temperature or chilled, topping with dollop of yogurt and dusting of cinnamon. □

Over 100 years ago, great-grandfather Milo created a recipe for all natural sausage. It was so good, our family has followed it ever since.

Use only choice cuts of pork. Then season them with sage, black pepper, ginger and salt.

But what's equally important is what we don't add. No artificial additives or preservatives. Milo didn't need them. And neither do you.

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To our way of thinking, an additive is a negative.

EATING RIGHT FOR THE HOLIDAYS



Easy appetizers that take the work—and the calories—out of party giving.

RECIPES

Pickled Shrimp with Bell Peppers
Roasted Eggplant Dip
Southwest Chicken Salad
in Lettuce Cups
Potato Crostini

BY RICHARD SAX
AND MARIE SIMMONS

We love the holidays as much as anyone. But, unfortunately, it's a time of year when it becomes difficult to stay on the healthful food track. Not to worry, though. Whether you're a host or a guest at festive occasions this month, we've come up with a few "tricks" you can use to avoid going haywire when temptations abound.

■ Pace yourself. Rather than piling it on all at once, have a small plate or two of food with a few varied bites on each. And make sure your selection includes not just meats, pâtés and cheese, but a variety of nutritious fare as well. If you're cooking, one colorful alternative is the pickled shrimp recipe featured here, a tangy hors d'oeuvre that's as rich in protein as it is in flavor.

■ Dips don't have to be lethal with fat and calories. For instance, our roasted eggplant dip has only two tablespoons

of olive oil in eight servings. We also like to combine lowfat yogurt with reduced-calorie mayonnaise, flavoring the dip with coarse-grained Dijon mustard, citrus juices or fresh herbs.

■ Not all crackers and breads are created equal. Avoid bagel chips with added fat, as well as commercially made pita chips and over-salted, fat-laden crackers. A sliced sourdough baguette is very wholesome, especially if it contains whole wheat flour. Or try *crostini*, sliced rounds of French or Italian bread, toasted in the oven with a smidgen of oil. Remember, it's the butter, not the bread, that you should watch out for.

■ Less is more. Who says party appetizers always need a cracker "platform"? One tempting—and very tasty—change of pace: lettuce boats stuffed with chicken salad and accented with southwestern flavors. Eat them just as you would a taco. Another simple yet sensational finger food is the potato crostini—roasted potato slices topped with light sour cream and thyme.

■ Too much alcohol can weaken your resolve to eat sensibly. After a holiday glass of bubbly, reach for a nonalcoholic drink, such as mineral water, high-quality fruit juice or seltzer. And party hosts can never go wrong with nonalcoholic punches, such as the tangy, easy-to-make cranberry punch featured in last month's column.

■ Don't deprive yourself. Enjoy a taste of something rich, rather than forgoing it entirely (and then thinking about it—and overindulging—the next day). Since you've been eating healthfully all year, nobody's going to begrudge you a nibble of *pâté de foie gras*—especially when it's surrounded by slices of fresh vegetables and an assortment of fruit.

Of course, the best holiday tip of all is to use the recipes this month to create a healthful, guilt-free appetizer party. The flavors are complementary, the look festive and colorful.

So happy holidays, everyone. And most important, we once again wish you good health in the New Year.

PICKLED SHRIMP WITH BELL PEPPERS

10 servings

- 1 small onion, halved
- 1 teaspoon salt
- 3 whole allspice berries

recipe continued on page 176

PHOTOGRAPH BY ALISON DUKE

The perfect gift for 65% of you.

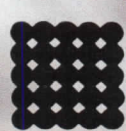


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11. I certify that the statements made by me above are correct and complete: William J. Garry, Editor-in-Chief.

COOKING HEALTHY

continued from page 174

- 1 bay leaf
- 1½ pounds uncooked medium shrimp, peeled, deveined
- ½ cup olive oil
- ½ cup white wine vinegar
- ½ red bell pepper, cut into matchstick-size strips
- ½ yellow bell pepper, cut into matchstick-size strips
- ½ cup thinly sliced green onions (about 3)

- ½ cup chopped fresh dill
- 1 garlic clove, bruised with side of large knife
- 1 1x3-inch piece orange peel (orange part only), cut into matchstick-size strips
- Pepper

Fill heavy 3-quart saucepan with water. Add onion, salt, allspice and bay leaf. Bring to boil. Add shrimp and boil until shrimp are opaque and cooked through, about 2 minutes. Drain and rinse under cold water to cool.

recipe continued on page 178

READING HEALTHY

Sure, it's better to give than to receive, but after browsing through some of these new books for the health-conscious, you just might end up giving one to yourself.

Catch of the Day (Consumer Reports Books, 1990, \$12.95, paperback) by Carol Cutler. Fish is always one of the wisest choices for healthful eating, and the author's recipes are particularly appealing.

The Chicken for Every Occasion Cookbook (Consumers Union, 1990, \$11, paperback) by Helen Studley. An internationally flavored collection by the urbane owner of one of New York City's finest restaurants, La Colombe d'Or.

La Cucina di Lidia (Doubleday, 1990, \$24.95) by Lidia Bastianich and Jay Jacobs. Felidia Ristorante in New York features the cooking of northeast Italy, with Austrian and Slavic influences. Here, restaurant co-owner Lidia Bastianich and food writer Jay Jacobs present meals that are unusual, nourishing and incredibly tasty. A handsome new book.

Cucina Rustica (Morrow, 1990, \$20.95) by Viana La Place & Evan Kleiman. More Italian-inspired dishes, such as polenta, risotto, pasta and salads, that are high in carbohydrates, low in fat and cholesterol. Utterly pleasing "peasant" food.

The Dooky Chase Cookbook (Pelican, 1990, \$16.95) by Leah Chase. The Dooky Chase restaurant is a New Orleans institution. Leah Chase, wife and partner of the chef, shares with us authentic creole food in a book spiced up by recollections of The Big Easy. Particularly

noteworthy: low-cholesterol and low-sodium versions of shrimp jambalaya, red beans and rice and many other classic creole recipes.

The Fannie Farmer Cookbook (Knopf, 1990, \$24.95) by Marion Cunningham. An old favorite gets an update for the nineties, with increased attention to nutritious and ethnic fare as well as new sections on microwave, outdoor cooking and vegetarian dishes. A comprehensive book, with good, reliable recipes.

Fish: The Basics (Simon and Schuster, 1990, \$24.95) by Shirley King. This New York chef and author shares her secrets for cooking fresh fish. The instructions are clear and concise. Recipes cover soups, stews and microwave dishes.

New Spa Food (Clarkson Potter, 1990, \$27.50) by Edward J. Safdie. A beautifully photographed exploration of spa-style cuisine. Dan Kucharski, former chef at the Norwich Inn & Spa in eastern Connecticut, contributed some excellent material to this winning new volume on nutritious gourmet dining.

The Restaurant Companion (Surrey Books, 1990, \$11.95, paperback) by Hope S. Warshaw. A handy pocket-size guide to enjoying healthful eating away from home. Chock-full of sensible and upbeat tips, from dining well at Thai and Indian restaurants to surviving fast-food forays and airline meals.

The Turkey Cookbook (HarperCollins, 1990, \$10.95, paperback) by Rick Rodgers. The author talks turkey about inventive and flavorful cooking with this native bird.



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Glazed Raspberry Orange Turkey

1 pkg. (about 2 lb.) **TURKEY STORE™**
Fresh Turkey Breast Roast

1 tsp. ground sage

½ tsp. thyme leaves

½ tsp. pepper

½ tsp. salt (optional)

1 tsp. grated orange peel

1 c. orange juice

2 c. fresh or frozen raspberries or
cranberries (unthawed)

⅓ c. sugar

Heat oven to 350°F. In 9x9-inch or 11x7-inch shallow baking pan, place turkey breast roast. Pour orange juice over turkey; sprinkle with sage, thyme, pepper, salt and orange peel. Bake, basting occasionally, for 1 hour and 20 minutes. Combine raspberries and sugar. Place around turkey breast. Continue baking for 10 to 15 minutes or until thermometer pops up. Let stand 10 minutes before slicing. 8 servings.

Nutrition Information Per Serving
(1/8 of recipe)—Calories 177, Protein
26 g, Carbohydrate 15 g, Fat .88 g,
Cholesterol 71 mg, Sodium 178 mg.

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COOKING HEALTHY

continued from page 176

Combine oil, vinegar, bell peppers, green onions, dill, garlic and orange peel in large bowl. Add shrimp. Season generously with pepper. Cover and refrigerate 4 hours, stirring occasionally. (Can be prepared 1 day ahead.) Serve shrimp mixture with toothpicks.

ROASTED EGGPLANT DIP

8 servings

- 1½ pounds eggplant (about 1 large), halved lengthwise
- 2 plum tomatoes, halved
- 1 small onion, quartered
- 4 large unpeeled garlic cloves
- 1 fresh thyme sprig or 1 pinch dried, crumbled
- 2 tablespoons olive oil

Salt and pepper
Minced fresh parsley
Toasted pita bread triangles

Preheat oven to 400°F. Place eggplant, skin side up, in large roasting pan. Add tomatoes, onion, garlic and thyme. Drizzle oil evenly over vegetables. Bake until eggplant is very tender when pierced with knife, about 50 minutes. Cool vegetables slightly.

Peel eggplant and garlic. Transfer eggplant pulp, garlic, tomatoes, onion and any liquid in bottom of pan to work bowl of food processor. Add thyme leaves; discard stem. Puree until smooth. Transfer to bowl and season with salt and pepper. (Can be prepared 1 day ahead; refrigerate.) Garnish with parsley and serve dip at room temperature with pita bread triangles.

SOUTHWEST CHICKEN SALAD IN LETTUCE CUPS

Makes about 20

- 1½ cups diced cooked skinless chicken
- 1 plum tomato, peeled, seeded, diced
- ¼ cup peeled, seeded, diced cucumber
- ¼ cup shredded peeled jicama or carrot
- 1 green onion, chopped
- 2 tablespoons fresh lime juice
- 1 tablespoon olive oil
- 1 tablespoon minced fresh cilantro

- 1 jalapeño chili, seeded, minced
Salt and pepper
- 1 small avocado, peeled, diced
- 20 small inner leaves of butter or
Boston lettuce (about 3 heads)
Lime wedges
Cilantro sprigs

Combine first 9 ingredients in medium bowl. Season with salt and pepper; mix thoroughly. (Can be prepared up to 1 day ahead. Cover and refrigerate.)

Gently stir avocado into salad. Fill lettuce leaves with salad. Place on large plate. Garnish with lime wedges and cilantro sprigs. Serve immediately.

POTATO CROSTINI

Makes about 24

- ½ cup light sour cream
- 1 green onion, minced
- 2 teaspoons Dijon mustard
- 1 teaspoon minced fresh thyme or
¼ teaspoon dried, crumbled
- 3 tablespoons olive oil
- 2 pounds small russet potatoes,
cut into ½-inch-thick slices
- 1 teaspoon dried thyme, crumbled
- Salt and pepper
- Fresh thyme sprigs

Combine first 4 ingredients in small bowl. (Can be prepared up to 1 day ahead. Cover and refrigerate.)

Preheat oven to 400°F. Drizzle bottom of large cookie sheet with oil. Arrange potatoes in single layer in oil. Turn slices to coat. Sprinkle potatoes with dried thyme, salt and pepper. Bake until potatoes are brown and tender, about 35 minutes. Cool slightly. Pipe or spoon 1 teaspoon sour cream mixture atop each slice. Garnish crostini with thyme sprig and serve. □



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WINE PRESS

BY HANK RUBIN

BRINGING THE BEST HOME

Three years ago my husband's work brought us to the Netherlands. We will be returning to the United States soon and would like to bring home some cases of French wines, which are very reasonably priced here. Could you please recommend some nice reds and whites that we can plan on enjoying for a few years after we get back?

Liz van den Abeelen
Bladel, the Netherlands

Before buying, you should consider the cost of declaring the wines with U.S. Customs. Its regulations allow you to bring one liter into the country duty-free. After that, the tariff will be slightly less than one dollar per bottle for table wine.

Since you want to enjoy your selections within the next few years, I assume you are not looking for wines to cellar. Considering this, I suggest that for whites you choose Alsatian Rieslings and white Burgundies (from Chardonnay and/or Pinot Blanc grapes); of the reds, buy 1983 and 1985 Bordeaux from St.-Emilion or Pomerol; and to those bottlings, you might add some Côtes du Rhône or Châteauneuf-du-Pape from the Rhône Valley.

SALUTE TO THE BAY AREA

I have some 1984 Cabernet Sauvignon from M. Marion & Company in California. The bottle is marked "Golden Gate Bridge—50 Golden Years." Do you know if this is a collectible? Please pass along any information you might have on the wine and its value.

Kathryn Desmond
Cathedral City, California

There were two 1984 Cabernets from M. Marion & Company. One was a reserve wine made from grapes from the Arroyo Seco region of Monterey. The second was a nonreserve blend of North Coast and Monterey County grapes.

The reserve wine won a gold medal at a Cabernet tasting in Hawaii in 1987 and sold for about \$12. The logo, which

is etched directly on the glass bottle rather than printed on a label, is the same image that was used throughout the city to promote the bridge. It was created by Primo Angeli, a San Francisco design firm.

The nonreserve wine came in a bottle with a standard label. It pictures a reproduction of a George Sumner painting, commissioned by the city, which shows the sun setting over the famous landmark. The blend was mass-produced and sold for about seven dollars.

Both wines are drinkable now. The reserve will be good for another two to three years. I advise you to open the blend soon, as it will not keep much longer.

The value of these two wines has not changed greatly. The reserve may have increased about five dollars; the other may have gone up about one dollar.

DEFENDING BULLY HILL

My wife and I often stay at a cottage in Hammondsport, New York, near Bully Hill Vineyards. We enjoy its wines very much, but some of our friends question their quality. Could you please give me an unbiased opinion?

Stephen Smith
Rapid City, South Dakota

The negative response to Bully Hill wines may be due to the fact that they are not made from the traditional wine grapes of Europe, such as Chardonnay or Riesling but, rather, from French-American hybrid grapes such as Vidal Blanc and Baco Noir, which have a different taste. That difference alone may be enough to turn some people off.

Outside of that, I think that owner Walter Stephen Taylor, grandson of the founder of the giant Taylor Wine Company, and winemaker Gregg Learned are quite competent. Their wines vary in quality, as do those of other wineries.

I particularly like their Vidal Blanc—which is dry, crisp and similar to a Chenin Blanc—as well as the Baco Noir—a somewhat heavy, full-flavored red. But remember, the only true test of a wine is whether or not you like it.

WORTHWHILE PORT-STYLE

I recently received a heart-shaped bottle of Port that was cellared and bottled by Paul Masson Vineyards, Saratoga, California. The label reads, "Rare Souzao Port." Can you please tell me a little about this wine?

Mrs. G. Slotnick
Fort Myers, Florida

The Masson Souzao Port has long been a favorite of mine. Although it is known primarily for table wines, Paul Masson produces this fine fortified wine, which has been called one of the best American Port-style wines. (True Port comes from the Douro region of northern Portugal and is labeled Porto or Vinho do Porto.) The fruit that Masson uses is Souzao—one of the classic Portuguese Port vines.

This medium-sweet wine has a high alcohol content and 10 percent residual sugar, so it is a good keeper. It does not change much once it has been bottled.

To me, this wine is lovely for sipping after dinner by itself, or with something simple, such as plain cookies. A favorite among the English, Port traditionally is served at room temperature accompanied by walnuts and Stilton cheese.

There is no significance to the heart-shaped bottle as far as the product is concerned. The company chose the shape back in the 1950s to commemorate the fact that its founder, Paul Masson, was born on Valentine's Day.

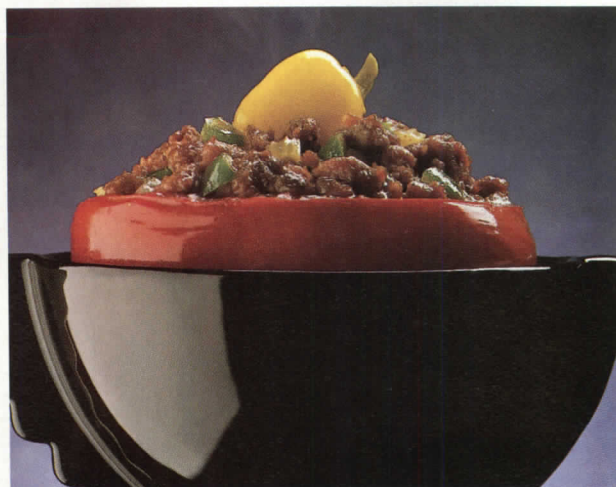
BIRTHDAY BOTTLE

My oldest daughter is expecting her first child this year. Her Italian-American husband is a wine enthusiast, so I thought an Italian wine bottled in 1990 would make a nice gift. Can you offer some recommendations?

Jean Sommers
Baltimore, Maryland

It's a nice gesture to buy some wine from the year of your grandchild's birth, but it's too early to purchase vintage 1990 wines. The higher-quality wines are aged

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WINE PRESS

in barrels for at least a couple of years. In addition, 1990 grapes—from which this year's harvest and vintage will eventually be bottled—are still growing. So plan on waiting for a few years.

Once you've bought the wine, I suggest that you wrap each bottle in newspaper to a thickness of one inch, seal it tightly with tape and label it clearly. That will keep it safe from light and breakage and

provide insulation. If you have a wine cellar, store the bottles there. If not, store them in an interior closet where they will not be disturbed. (The accepted wisdom is that a constant 58 degrees is the best temperature for wine aging.)

I would suggest buying a Barolo, a reserve Chianti or a Montepulciano. When the time comes, you might also ask your wine merchant for advice on what to pur-

chase. And remember, the best way to learn about wines is by drinking them.

SPARKLER FROM GERMANY

I have a bottle of Henkell Trocken, an extra-dry German wine, stored in my cellar. The phrase "Anno 1856" is written at the bottom of the label. Does this refer to the vintage? I would appreciate any information you can give me on the wine and its value.

Rosemary LaBrutte
Trenton, New Jersey

Your sparkler is the German equivalent of brut, the dry type of Champagne. (The direct translation of trocken is "dry.") Anno 1856 refers to the date that Henkell started to make sparkling wine (anno means "year"), not the age of the bottle's contents, as you might expect.

Your wine is a nonvintage one, which means it is a blend of wines from different years. It was ready to drink when it was released to market. This is true of almost all sparkling wines. Few improve with further bottle aging. With that in mind, I recommend popping the cork. The wine's current value is about nine dollars.

WINE-TASTING CLUB

My husband and I live in Sonoma County, which is great for us, since wine tasting is one of our favorite hobbies. We usually pack a picnic basket and a few bottles and make a day out of sipping our selections. I know about gourmet clubs where one can develop cooking talents and share sumptuous meals with others, but do you know of something similar for wine tasting?

Sharon Lynn Bunker
Rohnert Park, California

There is something similar, and you can find it in your own backyard. Try contacting the Sonoma County branch of Wine Investigations for Novices and Oenophiles (W.I.N.O.). According to its founder and national director, Jerry Mead, the club offers members a chance to educate themselves and sample wines in a relaxed atmosphere. You'll get to enjoy fine cuisine as well, since the group's belief is that wine is meant to be partnered with food. This meal may be a food-and-wine-matching session or a more elaborate affair, but dining is almost always associated with their events.

Winemakers are also regularly fea-

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tured as guests at these meetings, so you'll have a chance to go to the source for answers to your wine questions.

The organization is now 22 years old and has two thousand members across the country. Meetings are held monthly or bimonthly, depending on the chapter you belong to. (Most are located on the West Coast.) Annual membership is \$24 and includes subscriptions to their two publications, *The W.I.N.O. Newsletter* and *The Wine Trader*, their larger magazine. Both are published six times a year and are available to nonmembers for \$20 annually. For more details on subscriptions or membership, contact W.I.N.O., P.O. Box 7244, San Francisco, CA 94120; 415-344-4913.

HOLLANDS GIN

I have a bottle of liquor that I have not been able to identify. The bottle reads, "pure Hollands Freebooter Geneva." It's manufactured by the Nethsteam distillery, C.Y.L./Rotterdam near Schiedam. What exactly do I have?

Janet Louise Hill
The Bronx, New York

What you have is a bottle of Dutch gin, known in English-speaking countries as Hollands. The spirit is produced in the Netherlands and is fuller in flavor than basic English and American gins—which are called London dry gins.

Hollands is also known as genever or Schiedam. Genever is a corruption of *genièvre*, the French word for juniper. Schiedam refers to the city near Rotterdam that has become known as the manufacturing center for Dutch gin.

Hollands's flavors come from the juniper berry and from a large proportion of barley malt, which gives it a slightly whiskeylike character. Unlike London dry gins, which are distilled to very high proofs in large column stills, Hollands is distilled to relatively low proofs in pot stills. This allows the original taste factors to filter through to the final product. This flavor difference may explain why the Dutch usually prefer their Hollands served iced and "neat."

CLASSIFIED CAMPARI

I have been trying to determine the ingredients used in the Italian aperitif Campari. After reading several wine and spirits books, I learned that it is a type of bitters flavored with herbs and

orange peel, made in Milan by Fratelli Campari. What I want to know is exactly which herbs are used. Also, does Campari have any nutritional value? And how many calories does it have?

Linda Quinlivan
Dunedin, Florida

Unfortunately for your investigation, the precise ingredients and the proportions used in making Campari are kept confidential by the producer.

The calorie question, however, is quite easy to answer. One ounce of Campari contains 62 calories. The spirit's other nutritional values are negligible.

SECOND LABEL FROM PAUILLAC

My wife and I had been looking for a special wine—one that we could put away until 2006, when our oldest child turns 21. We made our purchase during a recent stay in Zurich, where a local merchant steered us away from many expensive wines and toward a less pricey 1985 Pauillac wine called Lacoste-Borie. So far I have not been able to find any information on it. Could *Bon Appétit* help me?

Chris Ellerbroek
Des Moines, Iowa

Lacoste-Borie is the second label of the famous Château Grand-Puy-Lacoste in the Médoc region of Bordeaux. The château's long history (dating back to the fifteenth century, with M. de Guirard its first recorded owner) is quite well documented and makes interesting reading, should you decide to investigate further.

Puy, which means hilltop, refers to the estate's lofty location in the Pauillac district. The area is also home to renowned châteaux Lafite-Rothschild, Latour and Mouton-Rothschild. Many factors, including gravelly soil and the elevated location on the Bages plateau, contribute to the success of the wines.

The making of Grand-Puy-Lacoste is carefully monitored by cellar master Philippe Gouze, along with director François-Xavier Borie, whose father bought the estate in 1978. The wine is made from 75 percent Cabernet Sauvignon and 25 percent Merlot grapes.

Borie and Gouze are vigilant in their pursuit of quality wines. Gouze tastes the wine daily, Borie supervises the hand-picking of the 111 acres of vines. Together they select which batches of the final product will bear the Grand-Puy-Lacoste label. Not all the wine achieves this

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5-Piece Place Settings

An illustration of a 5-piece place setting. It includes a large plate with a decorative floral pattern around the rim, a tall glass with a flared top, a cup with a matching floral pattern, and a saucer. The items are arranged in a cluster, with the plate at the top left, the glass in the center, and the cup and saucer at the bottom.

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status. Anything less than perfect goes under the Lacoste-Borie label.

Although your wine is bottled under the second label, it is still of outstanding quality. And, as you already know, it is quite reasonably priced.

Your vintage is drinkable now (I'm hoping you have at least two bottles) and may even improve over the next year or so. In 2006 it will be fully mature and nearing the end of its best drinking period, if it has not already passed it. Either way, this wine will still be drinkable.

You should store the wine in an area that has no vibration or sudden temperature fluctuation. If you do not have a proper cellar, I recommend that you wrap the bottle in a one-inch-thick layer of newspaper, seal it well and lay the bottle on its side on the floor of an interior closet where it will not be disturbed.

SWEET CHARITY FIND

At a recent charity auction, I purchased a very attractive bottle of Port packaged in a wooden box. The seal has the following branded on it: Porto Colheita 1937, Niepoort & Ca. Lda., Porto—Portugal. Could you tell me what I purchased, its value and the best time for opening and drinking?

Gary Hamrah
South Plainfield, New Jersey

I hope you are always this lucky when you buy things you don't know about. You have a vintage Port—sweet, red wine at about 20 percent alcohol—that is very mature and ready now to sip and enjoy. Its retail value is about \$200.

One note of caution, however. It probably has some sediment in it, which is natural for vintage Ports, so you will have to decant the wine before drinking it.

Before decanting, leave the bottle upright several days, if possible, so all the sediment will have a chance to settle.

It would be best to decant your vintage Port just before drinking to get the full effect of its lovely bouquet.

The tools you will need include a clean bottle or decanter, a long corkscrew (vintage Port corks are longer than ordinary ones), a filter, funnel and good light.

Pour the liquid through the funnel into the decanter in a slow, steady stream, leaving the sediment undisturbed. The

wine being poured should always be clear. If you see bits of cork or sediment rising, set the bottle down gently and allow the pieces to settle. As you get to the end of the bottle, filter the remainder of the wine. There are a variety of filters and decanting machines available, but coffee filters will do the job just as well.

With vintage Ports, it is necessary to let the wine breathe for only a few minutes after decanting. After that—enjoy.

POCKET GUIDE TO BORDEAUX WINES

Can you recommend any publications for serious Bordeaux collectors?

John Cannon
Detroit, Michigan

Grand Cru 90 (Gottmer Publishers, 1990) is a handy reference book for information on the great wines of Bordeaux. It describes the Grand Crus Classés—those wines classified as Great Growths from the Médoc region—with comments about the châteaux. Author Hans Walraven answers questions about when to drink and how long to cellar, reports on tasting results and lists current market value. Labels are shown for easy identification of each of the 90 châteaux listed.

The guide, which is published in The Netherlands, has only recently become available in the United States. The text is updated every two years. The current edition costs \$39 and can be ordered from The Wine Exchange, a group of wine writers and importers who specialize in French wines. Aside from distributing Grand Cru 90, they publish a bimonthly consumer guide, Wine Direct, that reports on their findings from blind tastings.

For more information, contact The Wine Exchange, P.O. Box 103, Farmington, CT 06034; 203-675-8009.

LONG-LIVED WHITE

We have bottles of 1933 and 1959 Moulin Touchais Anjou Doué-la-Fontaine. Can you tell us about this white wine from France and these vintages?

Joyce and Ed Calvitti
Harleysville, Pennsylvania

The Moulin Touchais is a sweet wine that has a good reputation for lasting. It comes from the province of Anjou in the

Loire Valley, one of France's four major white wine-producing regions. White wines from this area, such as Moulin Touchais, are called white Anjou.

Joseph Touchais, grower and merchant based in the village of Doué-la-Fontaine, sells his wines only when they have had a minimum of 10 years' aging. He would prefer to wait until they have had 20, his philosophy being that a good white Anjou does not taste quite right until it has reached the two-decade mark. Touchais believes that they continue improving until they hit 50. If your bottles are in good condition and have had decent storage, they should be magnificent.

I recommend that you drink this wine on its own. If you should choose to serve it with dessert, a plain pound cake or simple cookies would probably be best.

The retail value of the 1959 could be between \$35 and \$50. It is more difficult to estimate the 1933, since there are so few sales of it, but it is most likely within the range of \$75 to \$90.

BEYOND GRAPPA

In the March 1989 issue of *Bon Appétit*, Anthony Dias Blue talked about grappa in his "Wine & Spirits" column. He mentioned that it was a pomace brandy. Do you know any other kinds of pomace brandy?

Elizabeth Markham-Nakamura
Wahiawa, Hawaii

Grappa is made in many parts of Italy from the pomace of many different kinds of grapes. (Pomace is the mass of grape skins, pulp, seeds, stems and leaves left behind after grapes are pressed.) Long ago grappa was drunk primarily by farmers. Since it was unaged, it provided a rough and powerful jolt to wake them up before they went to their morning chores.

In later years, commercial techniques improved quality, and grappas went through brief barrel aging to smooth them. Today, many of the best grappas are made from the pomace of an individual grape variety. Some are even vinified. The larger producers use continuous stills that have an extra column to remove the methyl alcohol that is all too often a by-product of grappa production.

Although there are many grape-growing countries that make at least a small amount of pomace brandy, only France's production is as significant as Italy's. In France it is known as marc and is made in several regions. The best known of these is marc de Bourgogne. □

ACCESSORIES IN THIS ISSUE

Cover: Metallic fabric available at **International Silks and Woolens**, 8347 Beverly Blvd., Los Angeles, CA 90048. Sterling tray by **Buccellati** available from **Buccellati**, 9500 Wilshire Blvd., Beverly Hills, CA 90212. Silver and gold pine cones imported by **Bronson** available at **Bronner's Christmas Wonderland**, P.O. Box 176, Frankenmuth, MI 48734.

Page 22: Green ceramic platter by **Pichion**, "Moustiers" plates, hand-blown punch bowl and cups by **Biot** and cotton napkins all available at **Pierre Deux**, 428 N. Rodeo Dr., Beverly Hills, CA 90210. Red muffler available at **Sports Chalet**, 920 Foothill Blvd., La Canada, CA 91011. Runner imported from Sweden available at **Scandia House**, 14029 Ventura Blvd., Sherman Oaks, CA 91423. Pewter lantern by **Les Etains de Paris** available at **Oak Grove Gifts**, 842 Foothill Blvd., La Canada, CA 91011. Violin of cherry wood by **Jim Marvin** available from **Vincent Lippe** at **Paper Doll**, Fashion Valley Mall, San Diego, CA 92108.

Page 34: "Classic Laurel" glasses by **Lenox** and gold mat available at **Geary's**, 351 N. Beverly Dr., Beverly Hills, CA 90210. Gift wrap, large box, ribbon, doll, glass and grape ornaments, garland, white box ornaments and angel hair available at **Chez Monché**, 925 Boston Ct., Pasadena, CA 91106.

Page 40: Antique staghorn-handle carving set and walnut craftsman table both available at **Paulette's Treasures**, 995 E. Green St., Pasadena, CA 91106. Pewter candlesticks available at **Umbrello**, 8607 Melrose Ave., Los Angeles, CA 90069. Aluminum basketweave bowl by **Camellia C. Designs** available at **N. Theobald**, 8702 Keystone Crossing, Indianapolis, IN 46240. Imported wooden angels available at **Flower View Gardens**, 1801 N. Western Ave., Los Angeles, CA 90027. Tapestry bellpull available at **Neiman Marcus**, 1618 Main St., Dallas, TX 75201. "Montgolfiere" tapestry (surface) available at **Geary's** (see address above). **Wilton Armetale** platter available at **Oak Grove Gifts** (see address above). Fruit and flower arrangement created by **Jacob Maarse**, 655 E. Green St., Pasadena, CA 91101.

Pages 56/57: "Manhattan" wine goblets by **Union Street Glass** and carving set by **S. Zani America** available at **Tesoro Collection**, 319 S. Robertson Blvd., Los Angeles, CA 90048.

"Renaissance" black and gold bowl (with sweet potatoes) by **Fitz and Floyd** and "Hancock" gravy boat from the **Lenox Presidential Collection** available at **Geary's** (see address above). Pewter serving platters by **Oria Lee** available at **Gump's**, 9560 Wilshire Blvd., Beverly Hills, CA 90212. Flowers courtesy of **Lauren Landress Design**, 213-462-3039.

Page 59: Murano glass decanter and bowl imported from Italy available at **Geary's** (see address above). Brass serving spoon by **Joe Spoon** available at **Tesoro Collection** (see address above). Glass balls available at **Hanford's**, 1111 Hawthorne Lane, Charlotte, NC 28205 or telephone 800-447-4040.

Pages 70/71: "La Rotonda" buffet plates from **Heinrich** by **Villeroy & Boch** available at **Geary's** (see address above) and **Villeroy & Boch Creation**, 338 Rodeo Dr., Beverly Hills, CA 90210. "Athlone Blue" dinner and salad plates by **Coalport**, "Triomphe" stemware by **Christian Dior** and "Aria Gold" flatware by **Christoffe** all available at **Geary's** (see address above). Gold salt and pepper shakers by **Dutch Pro** and white napkins available at **Tesoro Collection** (see address above). "Platano" decanter by **Villeroy & Boch** available at **Villeroy & Boch Creation** (see address above). Flowers courtesy of **Lauren Landress Design** (see telephone number above).

Page 73: Blue dish by **Viking Glass** available at **Geary's** (see address above). Glass by **Luna** available at **Lucy Zahran**, Beverly Center, 8500 Beverly Blvd., Los Angeles, CA 90048. Flatware imported from France available at **Tesoro Collection** (see address above).

Pages 78/79: "Carre D'Or" plates by **Fitz and Floyd** and "Krystalllos Gold" cake server by **Yamazaki** available at **Geary's** (see address above). For availability of **Kugel** Christmas ornaments contact **Jackie Chamberlain Antiques**, P.O. Box 594, La Canada, CA 91012.

Pages 80/81: Gold charger by **Pickard**, sterling tree ornament by **Buccellati** and **Limoges** boxes all available at **The Prince's Table**, 257 N. Robertson Blvd., Beverly Hills, CA 90211.

Page 90: Wine courtesy of **Bonny Doon Vineyard**, P.O. Box 8376, Santa Cruz, CA 95061 and **Martin Wine Cellar**, 3827 Baronne St., New Orleans, LA 70115. Flowers courtesy of **C. Y. Originals**, 1601 Government St., Ocean

Springs, MS 39564. Fresh herbs courtesy of **Mary Jo Sternberg**, 601-432-0903. Shellfish courtesy of **Desporte and Sons Seafood, Inc.**, 1342 Caillavet St., Biloxi, MS 39530.

Page 92: Green lusters (on dining table) available at **Marion's Antique House**, 124 Rue Magnolia, Biloxi, MS 39530.

Pages 126/127: Red glass buffet plate by **Viking Glass** available at **Gump's** (see address above). "Monticello" dinner plate by **Pickard** available at **Geary's** (see address above). Cream fabric and red and gold metallic fabric from India available at **International Silks and Woolens** (see address above).

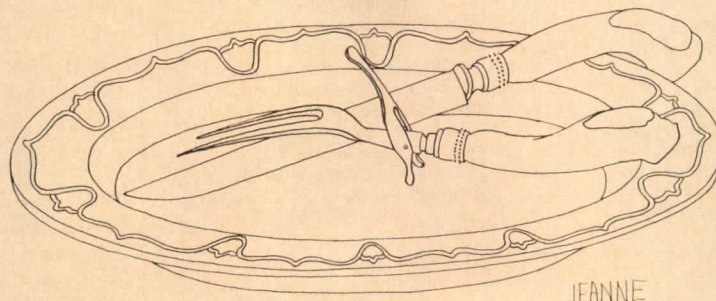
Pages 144/145: Pine table available at **The Antique Guild**, 8800 Venice Blvd., Los Angeles, CA 90034. Canning jars, cruet, boxes and green-check napkin all available at **Bed Bath & Beyond** stores nationwide. Glass bottle available from **Williams-Sonoma** stores nationwide; to order by mail, contact P.O. Box 7456, San Francisco, CA 94120 or telephone 415-421-4242. Nutmeg grater available from **Crate and Barrel** stores nationwide.

Page 158: Red tablecloth and "Gold Rope" tablecloth both from **Bebe's Home** and cake server by **Altalena** available at **Tesoro Collection** (see address above). Gold square plates and gold cake plate by **Lyn Evans** available at **Steve/Beverly Hills**, 9503 Santa Monica Blvd., Beverly Hills, CA 90210. Wired French ribbon imported from **Paulette C. Knight** available at **The Olde Lace Store**, 12134 Ventura Blvd., Studio City, CA 91604.

Page 170: White dinner plate by **Daniel Levy** and red and black charger by **Charles Roberts** available at **Art Options**, 2507 Main St., Santa Monica, CA 90405. Maple table available at **Civilization**, 8921 Venice Blvd., Los Angeles, CA 90034. Flatware from France available at **Tesoro Collection** (see address above).

Page 174: Glass plate (with lettuce cups) and sandblasted glass table both by **Baron Bernstein** available at **Gallery of Functional Art**, 2429 Main St., Santa Monica, CA 90405. Glass platter (with potatoes) by **Jane Skeeter** available at **Acropolis Now**, 2510 Main St., Santa Monica, CA 90405. Fused glass plate (with shrimp) by **Michael Murphy** available at **Art Options** (see address above).

All other accessories privately owned.



SETTING THE SEASON: SOURCES AND PRICES

Pages 102/103: For availability of "Cordoba" dinnerware and serving pieces, contact **Royal Doulton**, 700 Cottontail Lane, Somerset, NJ 08873; \$150 for five-piece place setting; \$68 for creamer; \$108 for sugar; \$161 for oval platter. "Ivory Damask" tablecloth by **Bebe Winkler** for **Bebe's Home** available at **Terra Cotta**, 11925 Montana Ave., Los Angeles, CA 90049; \$500. Narrow red and gold French ribbon imported from **Paulette C. Knight** available at **The Olde Lace Store**, 12134 Ventura Blvd., Studio City, CA 91604; ribbons range from \$2 to \$8.50 a yard. Holly and dried pomegranates courtesy of Joy Myerscough from **Flourish & Garlande, Ltd.**, 9040 Burton Way, Beverly Hills, CA 90211.

Page 104: "Fiore Fondo Rosso" dinner plate, saucer, oval serving platter and mug all available at **Cottura**, 7215 Melrose Ave., Los Angeles, CA 90046; \$78 for plate; \$75 for set of cup and saucer; \$36 for mug; \$150 for platter. Wreath, cinnamon sticks, dried pomegranates and decorative greens courtesy of Joy Myerscough of **Flourish & Garlande, Ltd.** (See address above.)

Page 105: "Holly" dinnerware and serving pieces available at all **Villeroy & Boch**

Creation stores; \$92.50 for five-piece place setting; \$90 for large oval platter; \$90 for teapot. White tablecloth available at **Terra Cotta** (see address above); \$175. Gold-trimmed wired French ribbon imported from **Paulette C. Knight** available at **The Olde Lace Store** (see address and information about ribbons above). Ivy and berry hoop wreath designed by Joy Myerscough of **Flourish & Garlande, Ltd.** (See address above.)

Page 106: For information and availability of "Blue Pheasant" dinnerware and decorative pieces, contact **Royal Copenhagen** at 800-431-1992; \$60 for dinner plate with bird; \$33.50 for set of cup and saucer; \$55 for vase; \$255 for fruit bowl. Basket, branches and dried fruits courtesy of Joy Myerscough of **Flourish & Garlande, Ltd.** (See address above.)

Page 107: "Firmament" footed bowl, plate, sake cup and small bowl available at **Bergdorf Goodman**, 754 Fifth Ave., New York, NY 10019; \$1,990 for footed compote; \$1,150 for plate; \$106 for sake cup; \$514 for small bowl. Crystals from Joy Myerscough of **Flourish & Garlande, Ltd.** (See address above.)

Listed prices are approximate.

KITCHEN SOURCES: EUROPEAN INSPIRATION

Pages 152/153:

For information on **range**, contact **Wolf Range Co.**, 19600 S. Alameda, Compton, CA 90224; or telephone 800-366-9653.

For availability of **refrigerator**, contact **Traulsen & Co., Inc.**, 114-02 15th Ave., College Point, NY 11356; 800-542-4022.

For information on **sinks and faucets**, contact **Elkay Manufacturing Co.**, 2222 Camden Ct.,

Oak Brook, IL 60521; 800-635-7500.

KitchenAid dishwasher and trash compactor available from **KitchenAid**, 701 Main St., St. Joseph, MI 49085; 800-422-1230.

For information on **Litton microwave**, contact **Litton Industries** at 201-558-0997.

Marble available from **Bay Marble Importing & Manufacturing**, 39 Maxwell Ct., Santa Rosa, CA 95403; or telephone 707-578-0291.

SPARKLING SERVICE: SOURCES AND PRICES

Pages 156/157

Silver coaster set available at **Pavillon Christofle**, 9515 Brighton Way, Beverly Hills, CA 90210; \$150 for set of four.

English Victorian silver pedestal and tray circa 1880 available at **Foster-Ingersoll**, 805 N. La Cienega Blvd., Los Angeles, CA 90069; \$1,000; \$800.

Cake courtesy of **Sweet Lady Jane**, 8360 Melrose Ave., Los Angeles, CA 90069.

Dresden plates by **Oscar de la Renta** available at **Foster-Ingersoll** (see address above); \$29 each or \$150 for five-piece place setting.

Kirk-Stieff cake server available at **Lucy Zahran**, Beverly Center, 8500 Beverly Blvd., Los Angeles, CA 90048; \$85.

English tray circa 1890 and **Ceská Cham-**

pagne flutes available at **Foster-Ingersoll** (see address above); \$1,050; \$60 each.

Antique coaster and wine cooler at **Lucy Zahran** (see address above); \$225; \$2,900.

"Siena" opener and cork available at **Pavillon Christofle** (see address above); \$160; \$160.

Sferra cocktail napkins available at **Lucy Zahran** (see address above); \$30 for set of six.

Silver-plate Champagne opener available at **Foster-Ingersoll** (see address above); \$40.

Silver-plate Champagne stopper available at **Lucy Zahran** (see address above); \$95.

Paris vase circa 1840 and location courtesy of **Phyllis Lapham Ltd. Antiques**, 8442 Melrose Pl., Los Angeles, CA 90069; \$3,250.

Listed prices are approximate.

COOKING FOR FRIENDS

continued from page 24

Filling

- 1½ cups chilled whipping cream
- ⅓ cup powdered sugar
- ¼ cup minced crystallized ginger

Sugared Grapes

- 2 cups sugar
- 2 egg whites
- 1 bunch grapes, cut into clusters
- Light unsulfured molasses

For cake: Preheat oven to 350°F. Line bottom of 15x10x1-inch cookie sheet with parchment or waxed paper. Lightly grease and flour parchment and sides of cookie sheet. Lightly dust kitchen towel with powdered sugar.

Combine flour, baking powder, baking soda, cinnamon, cloves, ginger and salt in medium bowl. Beat egg yolks in large bowl until thick and pale, about 10 minutes. Whisk in molasses and melted butter. Place whites in another large bowl. Using clean, dry beaters, beat to soft peaks while gradually adding sugar. Fold dry ingredients into yolk mixture. Gently fold whites into batter in two additions.

Spread batter evenly into prepared pan. Bake until tester inserted in center of cake comes out clean, about 10 minutes. Cut around sides of pan and invert cake onto prepared towel. Peel off parchment. Starting at one narrow end, roll up cake in towel. Place seam side down on rack. Cool.

For filling: Beat cream in large bowl until foamy. Gradually add sugar and beat to stiff peaks. Fold in ginger.

Unroll cake and spread half of cream filling over, leaving 1-inch border. Re-roll cake using towel as aid. Transfer to platter seam side down. Spread remaining cream over top and sides of cake. To decorate, draw fork down length of topping on all sides. Refrigerate at least 1 hour. (Cake can be prepared up to 8 hours ahead.)

For grapes: Place sugar in medium bowl. Beat whites in another medium bowl until just foamy. Dip grape clusters into whites. Shake off excess. Toss grape clusters in sugar, coating completely. Transfer to rack. Let dry.

Garnish platter with sugared grapes. Drizzle roll with molasses and serve. □

- $\frac{3}{4}$ cup milk (do not use lowfat or nonfat)
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) unsalted butter, melted
- 4 teaspoons baking powder
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon salt
- $1\frac{3}{4}$ cups (about) all purpose flour

Preheat oven to 350°F. Pierce yams with fork. Cook yams on rack in oven until tender, about 45 minutes. Cool, then peel. Puree in processor. Transfer $\frac{3}{4}$ cup puree to large bowl; reserve remainder for another use. (Puree can be prepared 1 day ahead. Cover with plastic and refrigerate. Bring to room temperature before continuing.)

Position rack in upper third of oven and preheat to 400°F. Grease heavy large cookie sheets. Mix milk and butter into yam puree. Stir in baking powder, sugar and salt. Mix in enough flour to form soft, slightly sticky dough. Turn dough out onto lightly floured surface and pat to thickness of $\frac{1}{4}$ to $\frac{3}{8}$ inch. Cut out rounds using $1\frac{1}{2}$ -inch-diameter cookie cutter. Transfer to prepared cookie sheets, spacing 1 inch apart. Bake biscuits until puffed and golden brown, about 15 minutes. Transfer to rack; cool slightly. Serve biscuits warm or at room temperature.

FROZEN ARMAGNAC CREAM PIE WITH FRESH FRUIT

Armagnac, Lee's favorite brandy, adds an elegant finish to the dessert. This recipe makes two pies, enough to serve a crowd of 16. If fresh berries are unavailable, use any seasonal fruit.

Makes 2 pies

Crust

- 2 cups graham cracker crumbs
- $\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) unsalted butter, melted
- 2 tablespoons sugar
- 2 teaspoons Armagnac or other brandy

Filling

- 1 envelope unflavored gelatin
- $\frac{1}{4}$ cup Armagnac or other brandy
- 2 tablespoons water
- 6 large egg yolks
- $\frac{3}{4}$ cup sugar

- 2 cups chilled whipping cream
- 8 kiwis, peeled, cut into $\frac{1}{2}$ -inch pieces
- 2 1-pint baskets strawberries, hulled
- 2 $\frac{1}{2}$ -pint baskets fresh raspberries
- 2 tablespoons sugar

For crust: Mix all ingredients in bowl to blend. Divide mixture between two 9-inch-diameter glass pie dishes. Press crumbs on bottom and up sides of dishes. Freeze while preparing filling.

For filling: Sprinkle gelatin over Armagnac and water in small bowl. Let stand 10 minutes to soften. Set bowl in saucepan of simmering water and stir until gelatin dissolves. Remove bowl from saucepan. Using electric mixer, beat yolks with $\frac{2}{3}$ cup sugar in large bowl until pale yellow and slowly dissolving ribbon forms when beaters are lifted, about 3 minutes. Set bowl with egg mixture over saucepan of simmering water and whisk until heated through. Add gelatin mixture and stir to combine. Remove bowl from over water. Let mixture stand until cool but not set, whisking occasionally.

Using electric mixer fitted with clean, dry beaters, whip cream in medium bowl to soft peaks. Fold into egg mixture. Divide mixture between crusts; smooth top. Freeze until firm, about 2 hours. (Can be prepared 2 days ahead. Cover tightly and freeze.)

Gently toss fruit with 2 tablespoons sugar in large bowl. Spoon over pies, mounding slightly. Serve immediately.

GRANDMOTHER LEE DICKS'S PRALINES

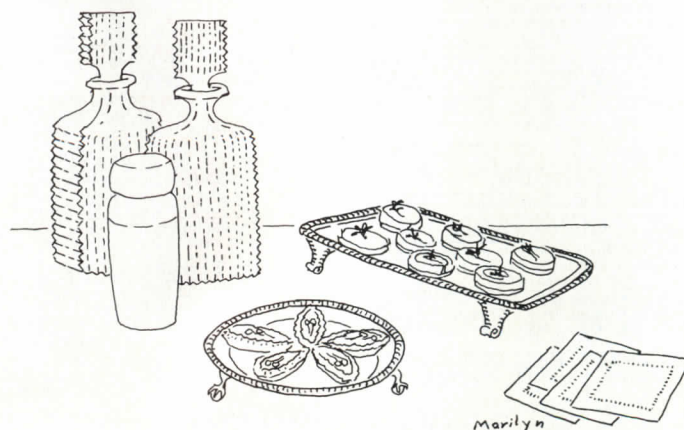
Lee salvaged this recipe from her grandparents' property after Hurricane Camille. It's important to work quickly when forming the pralines, as the mixture stiffens in the pan in a very short time. If you are making these on a humid day, set up an electric fan to blow on the pralines so that they firm up properly.

Makes about 2 $\frac{1}{2}$ dozen

- 2 cups sugar
- 1 cup firmly packed golden brown sugar
- $\frac{1}{2}$ cup whipping cream
- $\frac{1}{2}$ cup evaporated milk
- 2 tablespoons ($\frac{1}{4}$ stick) unsalted butter
- $\frac{1}{4}$ teaspoon salt
- 3 cups pecans (about 14 ounces)

Line 2 large cookie sheets with waxed paper. Combine all ingredients except pecans in heavy large saucepan. Stir over medium heat until mixture boils. Add pecans. Cook until candy thermometer registers 234°F, stirring frequently, about 10 minutes. Remove mixture from heat. Stir slowly for 10 seconds only. Working very quickly, drop mixture by generous spoonfuls onto prepared cookie sheets. Let pralines stand until set, about 2 hours. Peel pralines off paper. (Can be prepared 1 week ahead. Store in airtight container at room temperature.) □

Bon Appétit senior associate editor Tri-cia Callas and senior editor Randi Danforth are frequent collaborators.



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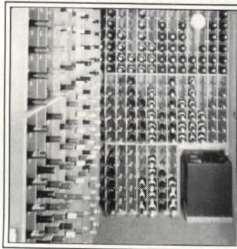
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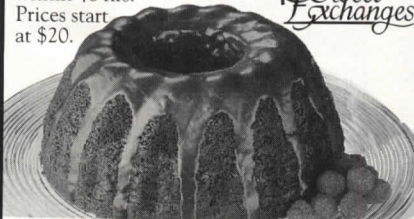
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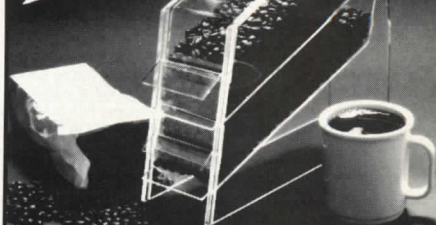
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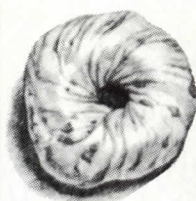
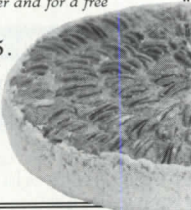
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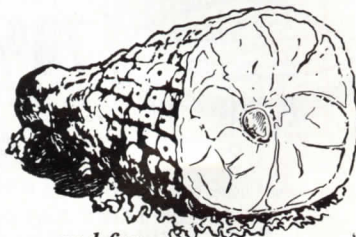
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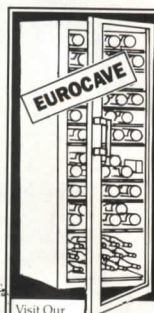
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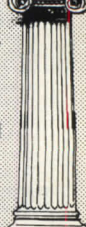
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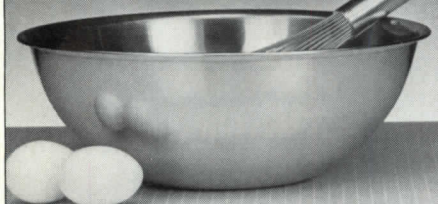
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NATION PREPARES FOR LEANER TIMES

The Skinniest Six

					
ROUND TIP 157 calories 5.9 gms total fat* (2.1 gms sat. fat)	TOP LOIN 176 calories 8.0 gms total fat* (3.1 gms sat. fat)	TOP ROUND 153 calories 4.2 gms total fat* (1.4 gms sat. fat)	EYE OF ROUND 143 calories 4.2 gms total fat* (1.5 gms sat. fat)	TENDERLOIN 179 calories 8.5 gms total fat* (3.2 gms sat. fat)	TOP SIRLOIN 165 calories 6.1 gms total fat* (2.4 gms sat. fat)

BEEF AND TODAY'S HEALTH STAMPEDE.

These are leaner times. Conspicuous consumption is out. The basics are back. People are eating lighter, leaner foods. And here's the whole story.

Calories: the inside account.

The Skinniest Six cuts of beef are surprisingly lean and low in calories. In fact, three ounces of lean, trimmed beef average a mere 180 calories*. Makes you stop and think. About beef



fajitas and Japanese steak salad.

Cholesterol: perception vs. reality.

This should make headlines: lean, trimmed beef has no more cholesterol than chicken —without the skin.

While chicken does have less fat, moderate servings of beef fit easily within leading dietary guidelines.

Nutritional facts rounded-up.

Lean beef has a high ratio of nutrients to calories. Number crunchers take note. Three ounces supply 38%

of the U.S. RDA for vitamin B-12 and zinc. Plus a generous 56% of U.S. RDA for protein. Not to mention 14% of the recommendation for iron. That's quite a mouthful.

Wisdom to steer by.

Nutritionists recommend a balanced, varied diet and leaner cuts of meat. Training gurus push aerobic exercise. Stress management types suggest a month in the Baha-

mas. Grilling steaks on the beach, no doubt.

Dinnertime in no time.

Beef is perhaps the ultimate fast food. From quick steaks and fajitas to blazing stir fries. No time left? Time for juicy leftovers.

Beef.

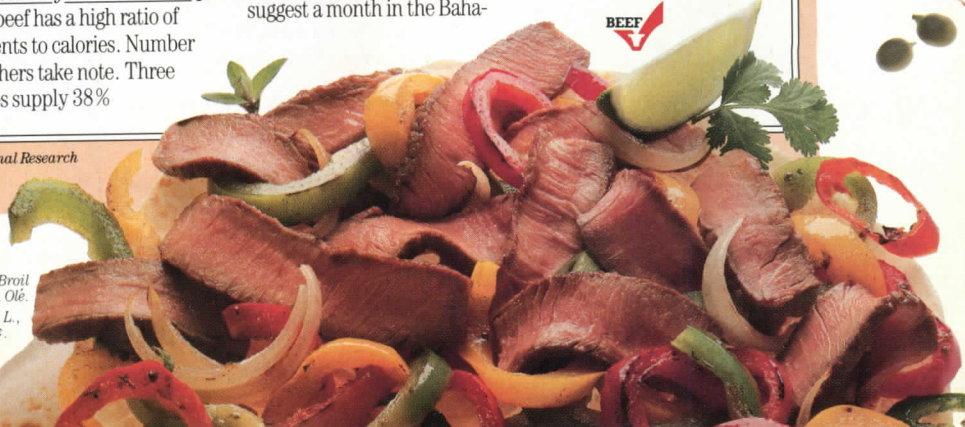
Real food for real people.

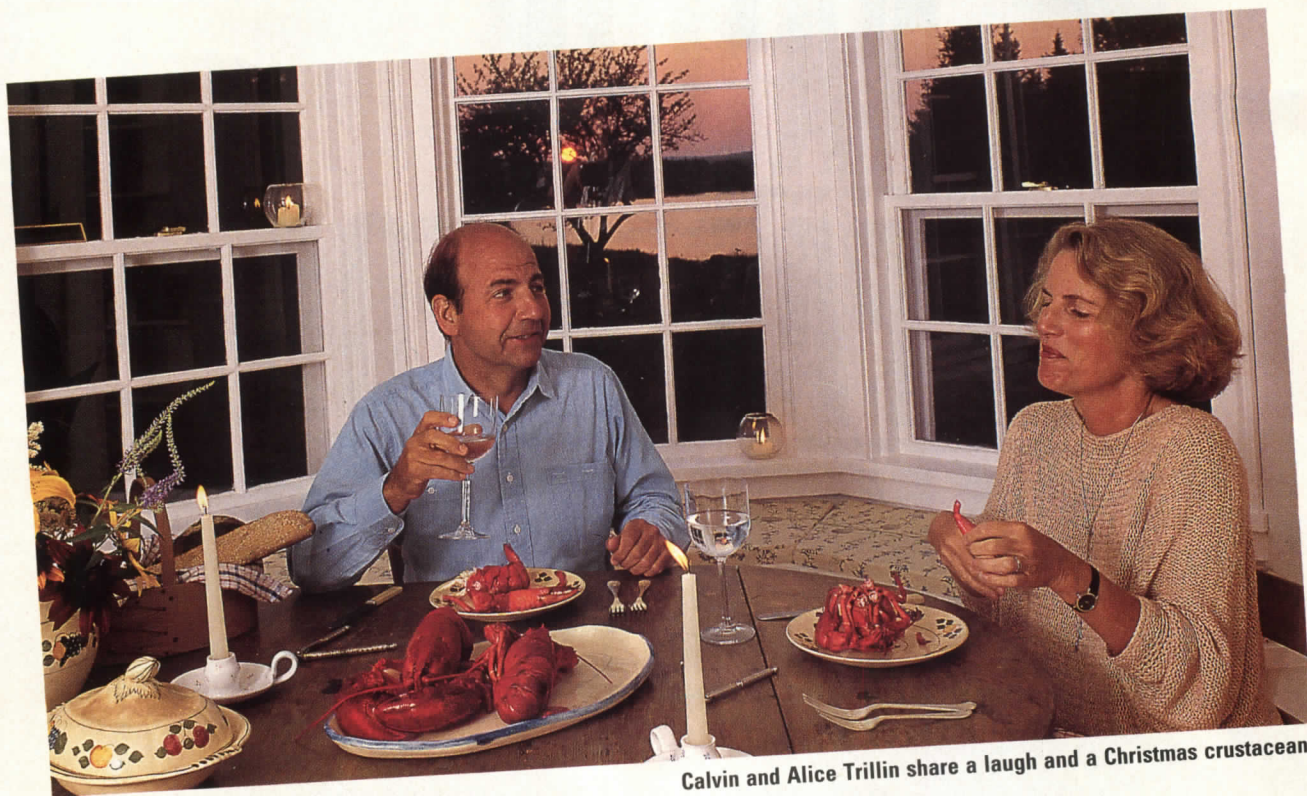
*Sources: USDA Handbook 8-13 1990 Rev., U.S. RDA National Research Council 1989, 10th Edition. Figures are for a cooked and trimmed 3 oz. serving. 4 oz. uncooked yield 3 oz. cooked. © 1990 Beef Industry Council and Beef Board.

QUICK BEEF FAJITAS

Stir fry peppers and onions with cumin, oregano and minced garlic. Broil top round or sirloin. Top tortilla with vegetables and sliced beef. Olé.

For a beef recipe booklet, write the B.I.C., Dept. L., 444 N. Michigan Ave., Chicago, IL 60611. Please enclose 50¢.





Calvin and Alice Trillin share a laugh and a Christmas crustacean.

Calvin Trillin

Do you cook?

I used to be able to cook one dish—scrambled eggs—which I made for my daughters every morning. Then, one day they informed me that they would never eat my scrambled eggs again—sort of a selective hunger strike.

What kind of dinner parties do you give?

Small. We have a small number of people. And, if possible, we try to have small people.

If you could invite three people in all of history to dinner, who would they be?

My wife and my two daughters. I would serve scrambled eggs. After the meal, my daughters would say, "Daddy, those eggs were terrific."

What is a typical Trillin family Christmas celebration?

Large. We have a couple dozen people. My wife makes a big thing out of Christmas. I make a big thing out of Halloween. You might call it a mixed marriage.

How about the most memorable one?

It's always the one at which at least one of the guests ignores the traditional warning about how those Brandy Alexanders can sneak up on you.

Was your mom a good cook?

For 30 years my mother served her family nothing but leftovers. It wasn't until I was out of college that I started asking myself, "Left over from what?"

Name three things always in your refrigerator.

Three cartons of leftover Chinese food.

What's your idea of a perfect meal?

Standing up with the refrigerator open, eating the leftover Chinese food.

Does food figure in your new book, *Enough's Enough (And Other Rules of Life)*?

I deal with the U.S. Army's response to discovering that the cocaine they said they found in Manuel Noriega's headquarters turned out to be tamale flour. □

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'Tis the season to be jolly.



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