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DEPARTMENTS

- 4 tips & timesavers: from our readers
- 6 cuisine notes: q&a
 - 8 cuisine tonight: holiday eve soups
 With creamy squash, chicken & wild rice and
 a classic seafood stew, get your soup bowls read-
 - 14 seasonal kitchen: kringle
 Thanks to its flaky texture and gooey filling, this pastry will make the chattiest of eaters speechless.
 - 16 favorites: holiday cookies
 In keeping with the season, our staff shares four
 of their favorite holiday cookie recipes with you.
 - 20 cuisine for two: king crab Celebrate in true royal fashion with this Champagne-inspired menu fit for two.
 - 32 **gatherings:** holiday party
 Be stress-free and soirée-ready with these
 simple make-ahead appetizers and cocktails.
 - 38 cuisine class: spatchcocked turkey Roast a beautiful, juicy turkey in half the time when you learn the technique of spatchcocking.
 - 44 faster with fewer: turkey leftovers
 Let's talk turkey. Make the most of your leftovers with
 these four, fast recipes you'll gobble them right up.

46 grand finale: salted caramel cream pie Flood a pretzel crust with fidge, salted caramel custant, and a fluffy meringue for dessert perfection.

FEATURE

24 Mexican Menu

Wanna warm your soul? Turn to this bold-flavored Mexican fare during these cold-weather months.

28 Baked Pastas

Whip up a couple of classic mother sauces and eat twice with these two comforting pasta recipes.

40 Thanksgiving Sides

When the side dishes are this simple and delicious, you may overlook the turkey altogether.

EXCLUSIVE MEMBERS EDITION

51 Holiday Classics

Get your sweet tooth in the holiday spirit with these classic confections that define the season.

Cuisine Visual Index



9 Creamy Butternut Squash Soup with fricos



11 Cream of Chicken & Wild Rice Chowder



13 Cioppino with fennel



21 King Crab Legs with beurre blanc



25 Flank Steak Roulade with chorizo stuffing



29 Three-Cheese & Spinach Cannelloni



31 Pork Stuffed Shells



39 Roasted Spatchcocked Turkey



44 Turkey & Avocado Quesadillas



44 Creamy Turkey & Noodles



45 Green Turkey Chill



45 Mu Shu Turkey Cabbage Wraps



9 Spinach, Arugula & Apple Salad



11 Cranberry-Orange Mini Muffins



13 Lemon-Basil Sourdough Garlic Bread



21 Pear & Curly Endive Salad with fennel



22 Mini Herbed Potato Soufflés



26 Mashed Sweet Potatoes with lime



27 Black Beans with chipotle, lime & orange



27 Wilted Kale with kale-cilantro pesto



33 Prosciutto-Wrapped Dates with goat cheese



35 Crab Puffs & Grapefruit Spritzer



36 Brandy Mule Punch with lemon simple syrup



36 Pomegranate Tonic



37 Cheesy Baked Pumpkin Dip



40 Turkey Stock & Gravy



41 Sausage & Apple Dressing with chestnuts



42 Winter Vegetable Gratin



43 Brussels Sprouts Salad



43 Cran-Grape Sauce with rosemary



15 Apricot & Almond



17 Linzer Cookies & Chocolate & Mint Cookies



18 Pfeffernüsse



19 Rosemary & Orange Shortbread Cookies



23 Champagne-Poached Pears



46 Salted Caramel Cream Pie

EXCLUSIVE MEMBER RECIPES







57 French Macarons



61 Sour Cream Sugar Cookies

'tis the season for holiday bakers to go all out, and to share and swap cookies and recipes alike. Here you'll find a cozy, playful, ginger-spiced cottage that includes downloadable blueprints, as well as clever decorating tips. There's also a lighter-than-air French sandwich cookie with flavorful filling options. And last but not least - the quintessential sugar cookie, decorated just for the yuletide season. There's no doubt these beauties will stand out on the dessert table. So grab a cup o' cheer and roll up your sleeves - it's baking season.

Members can get more recipes, tips & techniques delivered to them by email each week!

Great recipes \$ tips on ____ any device!

