

## OCTOBER - NOVEMBER 2009

### Fall Harvest



The October /November *Fine Cooking*, on newsstands now, is filled with new things to try—persimmons (in season now), mackerel, and the wines of Spain's Montsant region, just to name a few. And it's packed with culinary challenges, including how to make the flakiest piecrust ever, or how to tackle the Thanksgiving feast.

#### **Marketplace/Shop Smarter, Eat Better** (page 15)

This month, *Marketplace* highlights an unfamiliar fruit: **Persimmons**. Easily mistaken for underripe tomatoes, these round orangy-red fruits are popular the world over. Eat them out of hand, sauté them as a side dish, or add them to sweet dishes, savory salsas, or salads. *Fine Cooking's* editors also share nine delicious ways to use three of their favorite seasonal ingredients: **Pecans, Eggplant and Sweet Potatoes**. In *Preserving the Season*, you'll learn how to extend the life of apples or pears by turning them into sweet **Fruit Butter**. In *Big Buy Cooking*, you'll find new ideas—a hearty salad, a new take on fish & chips, and a luscious braise—to make the most of a big bag of **Fingerling Potatoes**.

#### **The Science of Ingredient Temperatures** (page 26)

Brian Geiger, aka The Food Geek, explains why it matters whether you cook with butter and eggs that are at room temperature or right out of the fridge.

#### **Repertoire – How to Make Thanksgiving Dinner** (page 29)

Your holiday meal just got a lot easier with this five page special section: a complete guide to making a delicious, stress-free dinner on the big day. Everything you need to know is right here – simple recipes for all the classics (think juicy roast turkey with pan gravy, bread stuffing, mashed potatoes, and cranberry sauce), plus a cook's toolbox, a handy timeline and plenty of tips so you can pull it off like a pro.

#### **The Good Life – The Soup Solution** (page 34)

Nutritionist Ellie Krieger knows that starting a meal with a bowl of soup can help you stay healthy and eat less. She explains how to get the biggest fill-factor and the best nutrition with the lowest caloric impact, and tops off her advice with a satisfying *Autumn vegetable soup* recipe.

#### **Test Drive – Remote Probe Thermometers** (page 36)

*Fine Cooking's* editors evaluate 14 of these handy kitchen tools for design, construction, functionality, and extra features in a side-by-side comparison.

#### **Drinks – Montsant Rising** (page 38)

Red wines from the Montsant region are the next big thing from Spain (watch out Priorat). So get drinking now, while the prices are still low and the quality just keeps getting better.





### **Grape Crush** (page 40)

The grapes you'll find in farmer's markets now bear almost no resemblance to the bland fruits we've gotten used to seeing in grocery stores all year. We've got six unexpected recipes (think sweet *and* savory) for this season's harvest: *Braised chicken with gewürztraminer and grapes*, *Bulgur and grape salad with walnuts and currants*, *Duck breast with saba and grapes*, *Frisée and grape salad with verjus and blue cheese*, *Moroccan-spiced seared scallops with green grape and lemon relish*, or *Custard tart with wine-poached grapes*.

### **Flip Sides** (page 48)

We've taken six traditional Thanksgiving sides and given them modern makeovers. Make room for: *Green beans with crispy pancetta, mushrooms and shallots*, *Pomegranate-balsamic-glazed carrots*, *Brussels sprouts with toasted hazelnut butter* or *Bourbon sweet potato and apple casserole with a pecan crust*.

### **Pie Dreams** (page 56)

A good pie is all about the crust. Learn the secrets to flaky, buttery perfection, and then choose from four delicious fillings that are just right for the season: *Jamaican-spiced pumpkin pie*, *Fresh pear pie with dried cherries and brown sugar streusel*, *Coffee-toffee pecan pie*, and *Ginger-spiced cranberry-apple streusel*.

### **French Onion Soup – Classic / Classic Update** (page 64)

The bistro classic squares off against a modern upstart: The grande dame of French cuisine, Anne Willan, shares her traditional recipe, while Chris Santos offers up his modern version, straight from his menu at The Stanton Social on New York's Lower East Side.

### **Good Catch** (page 68)

Here are five great-tasting sustainable fish that you can always buy (and eat) with peace of mind, plus delicious things to do with them. Recipes include *Pan-seared arctic char with olives and potatoes*, *Steamed black cod with scallions and rice wine*, *Miso-roasted atlantic mackerel*, *Braised pacific halibut with leeks, mushrooms and clams*, and *Crisp striped bass with preserved lemon, chickpeas and couscous*.

### **The Wine Life** (page 76)

We drop in on Paul Speck (proprietor of Henry of Pelham Family Estate Winery in St. Catharines, Ontario) and his family for an amazing harvest supper: *Tuscan-style roast pork with rosemary, sage, and garlic*, *Sautéed broccoli raab with balsamic vinegar*, *Beet salad with oregano, pecans, and goat cheese*, and *Lentil salad with sherry vinaigrette*.

### **Make It Tonight** (page 88)

*Smoked salmon hash with chive sour cream*, *Broiled chicken thighs with chipotle sauce*, *Beef ragu over spaghetti squash with garlic bread*, and more –all in just 30 minutes, start to finish.

For even more recipes ideas, tips and techniques visit [www.finecooking.com](http://www.finecooking.com). You'll also find web-only exclusive features, more help and ideas for Thanksgiving meals, and multi-lesson video courses at the Fine Cooking Online Culinary School.

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