

DECEMBER 2009 - JANUARY 2010 Classics for the Holidays

The December 2009 – January 2010 issue of *Fine Cooking*, on newsstands now, is a celebration of the season's many classic foods, from chestnuts, to cookies (some of our reader's favorites), to creamy smooth fudge, impossibly delicious cakes, and tamales (a holiday tradition in many Latin American homes).

Marketplace/Shop Smarter, Eat Better (page 17)

This month, Marketplace highlights **chestnuts**. Popular the world over in both sweet and savory dishes, chestnuts can be cooked until tender, peeled, and eaten as is, or used in soups, salads, stuffings, and side dishes. Their sweet flavor is great in cookies, cakes, puddings, tarts, and ice cream. *Fine Cooking's* editors also share nine delicious ways to use three seasonal ingredients that they can't get enough of: **dates, Belgian endive, and pomegranates**. In Preserving the Season, you'll learn how to preserve sweet, juicy **clementines** in honey. Plus, the holidays are a perfect time to splurge on a little bit of edible luxury, and in Big Buy Cooking, you'll find great ways to enjoy **cold-smoked salmon**—in a hearty lentil salad, rich deviled eggs, and open-face sandwiches.

The Science of: Baking Soda and Baking Powder (page 36)

Brian Geiger, aka The Food Geek, talks about why both of these leaveners help baked goods rise, and explains their differences.

Repertoire: Pancakes (page 38)

Here's an easy to make *buttermilk pancake* recipe—it's a breakfast favorite that's far superior to any pancake that comes from a mix.

The Good Life: The New Geometry of the Plate (page 40)

Nutritionist Ellie Krieger talks about how to rethink the American dinner plate. That means more vegetables, less meat, and more whole grains. Recipes include *brown rice with walnuts and golden raisins*, *coriander-crust pork tenderloin*, and *sweet and spicy roasted vegetables*.

Test Drive: Wine Openers (page 42)

With so many options on the market, it's hard to know which kind of wine opener to buy. *Fine Cooking's* editors have done the research for you, picking the best styles and their favorite brands.

Drinks: Warm as a Toast (page 44)

Cold outside? Then stay by the fire and sip a cozy cocktail. Gray skies and shorter days call for rich, warming drinks like a *sparkling sidecar*, *bourbon hot toddy*, or *sweet ruby*.

Dressed Up: Dressed Down (page 46)

Here's an all-occasion party you can tailor to your taste. A dressed up menu from California chef Nancy Oakes, and a dressed down approach by her husband, chef and





cookbook author Bruce Aidells. The choice is yours, starting with a *standing rib roast* or *rib-eye steaks*. Starters and sides include *crushed potato and watercress cakes*; *rainbow chard with lemon, fennel, and parmigiano*; *cauliflower soup with marcona almond and piquillo pepper relish*; *iceberg wedges with blue cheese buttermilk dressing*; *twice-baked potatoes with sour cream*; or *broccoli with olives and capers*. There's even a choice for dressing your dessert up or down: a *gingerbread cake with root-beer-poached pears* or *chocolate souffles with brown sugar and rum whipped cream*.

Duck, Duck Goose! (and Hens) (page 58)

Turkey is so Thanksgiving. Set your holiday table with a bird of a different feather. The rich, all-dark, almost beefy taste of *roasted goose with brandied prune stuffing and red wine gravy* makes it perfect holiday fare. Whole *roasted ducks* are delicious brushed with a flavorful *tangerine-hoisin glaze* during the last minutes of roasting. And halved *roasted cornish game hens with cranberry-port sauce* are ideal individual servings for an elegant meal.



Parsnips, Uprooted (page 66)

Sweet and earthy, with a touch of spice, the parsnip may well be winter's most exciting root vegetable. Try it in six tasty dishes: *parsnip buttermilk pie*; *parsnip, potato, and scallion pancakes*; *parsnip and leek soup with cumin and mustard seeds*; *mashed parsnips with lemon and herbs*; *parsnip risotto with pancetta and sage*; or *lamb stew with parsnips, prunes and chickpeas*.

True Tamales (page 72)

Making tamales is a holiday tradition in Latin American homes. But eating tamales is only half the fun—making them is a celebration in and of itself, bringing family and friends together in the kitchen. Try your hand at this festive food with our step-by-step guide and recipe for *pork tamales with double-chile sauce*.

Fine Cooking's Holiday Baking Guide: Cake Fancy (page 80)

Three impossibly delicious cakes: *outrageous coconut-cream meringue cake*; *white chocolate macadamia nut cake with raspberries and white chocolate butter cream*; or *hot chocolate layer cake with homemade marshmallows*. Try one or all, and we'll show you the secrets to their good looks, too.



Oh Fudge! (page 88)

Learn how to make the smoothest, creamiest *chocolate fudge ever*—plus four flavor variations for everyone on your gift list.

Cookie Swap (page 92)

Four of the best holiday cookie recipes from our readers: *bow tie cookies with apricot preserves*; *chocolate-covered sandwich cookies with dulce de leche*; *coconut chocolate almond biscotti*; and *gingersnap snowflakes*. Each is unique, but all are treasured family cookies.



Make It Tonight (page 106)

Honey-lemon-glazed cauliflower; quick veal cacciatore; chicken adobo with rice; sweet potato, ham, and goat cheese salad; orecchiette with brussels sprouts, gorgonzola, and brown-butter pecans; and chopped steak sandwiches – all in just 30 minutes, start to finish.

For even more recipes ideas, tips and techniques, visit www.finecooking.com. There, you'll also find web-only features, more ideas for Thanksgiving meals, and multi-lesson video courses in CooksClub.

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