

FEBRUARY - MARCH 2010

We Bring Out the Cook in You



The February/March issue of *Fine Cooking*, on newsstands now, celebrates the magazine's commitment to good food—whether that means dishes that are surprisingly easy, or adventurous recipes that take your cooking to the next level. Take, for example, the two macaroni and cheese recipes in this issue. Quick Skillet Mac and Cheese (p. 90) is fast, simple, and perfect for a busy weeknight, while Pulled Pork Macaroni and Cheese with Caramelized Onions and Four Cheeses (our cover recipe, p. 8) is indulgent, impossibly good, and worth the extra time and effort. Both of these—the simple and the sublime—get equal billing in our pages.

Marketplace/Shop Smarter, Eat Better (page 15)

This month, Marketplace highlights **sunchokes**. Knobby and tannish-brown, they may look like ginger root, but their intriguing, subtly sweet, nutty flavor is more reminiscent of potato and jicama, with a hint of artichoke. They can be cooked many ways: as a hearty side dish for meat, poultry, and fish, or sliced raw into salads and crudite platters. *Fine Cooking*'s editors also share nine delicious ways to use three seasonal ingredients that they can't get enough of: **broccoli, grapefruit, and sweet onions**. In Preserving the Season, you'll learn how to spice up your cooking with homemade **pickled ginger**. In Big Buy Cooking, you'll find delicious ways to enjoy an essential pantry staple—**olives**—in a hearty pan roast, a savory tart, and a tangy salsa.

Repertoire: Scalloped Potatoes (page 24)

Creamy, rich scalloped potatoes are truly simple to make—here's a classic recipe for this indulgent cold-weather comfort food.

The Good Life: Dream Muffins (page 30)

With just a few simple tweaks to a standard muffin recipe, nutritionist Ellie Krieger has created a tender, moist, healthier, utterly scrumptious muffin that's light and chock full of wholesomeness.

Test Drive: Electric Skillets (page 32)

This handy countertop appliance is making a comeback, with many new models on the market boasting innovations in performance, design and safety. *Fine Cooking*'s editors have done the research and testing for you, picking the top performers and best brands.

Drinks: Wines - Hidden Gems (page 34)

Wine expert Gary Vaynerchuk talks about six underappreciated and underpriced wines you should be drinking. Now.

Cooking Without Recipes: Braised Short Ribs (page 36)

Short ribs are beefy and bony and, well, manly, yet they have the comforting, rich flavor and meltingly tender texture of the best beef stew. Learn the slow-cooking method, plus how to vary the ingredients for a different dish every time.





Green Goddess – Avocados (page 44)

A killer guacamole isn't the only thing you can make with these luscious green fruits. They're rich, buttery, and surprisingly versatile; try them in *roasted quinoa and avocado salad with dried fruit, toasted almonds, and lemon-cumin vinaigrette*; *avocado frozen yogurt*; *cold avocado soup with chile-lime pepitas*; *chicken paillards with avocado and pomegranate salsa*; *guacamole with roasted chile, cumin and feta*; or *avocado, mango, and pineapple salad with pistachios and pickled shallots*.

Party of Two (page 52)

This Valentine's Day, celebrate with a breakfast menu that's as quick and easy as it is special: Recipes include *baked eggs with chives and cream*; *candied bacon*; and *sour cream coffee cake with brown sugar streusel*.

The Classic Cassoulet (page 56)

At its most basic, cassoulet is a hearty casserole of creamy white beans layered with meats, sausage, and (usually) duck confit, slowly baked until brown and bubbling. Not only is it the best pork and beans you can imagine, but it's also a definitive dish of French country cooking. Try our step-by-step guide to mastering this legendary dish.

Flex Your Meals (page 62)

You married a vegetarian, your teenage daughter announces she no longer eats red meat, or your vegan friend is coming to dinner. What are you going to cook to satisfy everyone? The strategy is simple: prepare a vegetarian main dish that's delicious on its own, set some aside for the non-meat-eater, and then add meat or seafood to the rest of the meal. Hearty main courses include *vegetable red Thai curry + chicken*; *cannelloni bean and kale soup + Italian sausage*; *spicy red lentil dal with winter vegetables + lamb*; and *penne alla puttanesca + shrimp*.

Cooking Class: Chinese Dumplings (page 70)

Forget any dumplings you've had before. Cooking teacher, chef and food writer Thy Tran shows how to make classic Chinese dumplings and pot stickers, plus a choice of fillings and dipping sauces.

Classic / Classic Update: Devil's Food Cake (page 76)

Native New Orleans pastry guru David Guas gives us the best-ever classic, while San Francisco pastry chef Elizabeth Falkner takes the classic apart and puts it back together in an unexpected way: a decadent parfait-like treat of chocolate cake, mousse, and sauce topped with crunchy cocoa-nib streusel.

Make It Tonight (page 88)

Smokey rib-eye steaks with loaded mashed potatoes; *marmalade soufflés*; *orange and soy glazed chicken thighs*; *crispy catfish po' boys*; *stir-fried Brussels sprouts with red pepper*, and more – 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 and multi-lesson video courses in CooksClub.

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