


PARTIES **from the Editors of *FINE COOKING***


85 Delicious Recipes & 100+ Party Menus

Holiday Open House • Christmas Breakfast • Hanukkah • New Year's & More



November 2009, Newtown, CT – On sale now, *Parties* starts with more than 80 of *Fine Cooking*'s best, triple-tested recipes, and then organizes them in a mix-and-match approach to the season's most popular parties. Each chapter features two or three ideal main courses; from there, it's up to you to choose the starters, sides, and desserts that make up your idea of the perfect party menu. Along the way, you'll find tips, step-by-step techniques, and more, to help with the cooking and planning. And since no party is complete without a well-stocked bar, we've included a special guide to creating one.


Features



In **The Ultimate Cocktail Party** (page 17), you'll find a complete guide to stocking your bar, as well as recipes for classic cocktails, cocktails with modern twists, and winter cocktails. And don't forget something to eat—we've included recipes for salty, savory treats that will keep guests mingling.

For **Thanksgiving** (page 36), choose your main course based on who's expected: a crowd, just a few, or vegetarians. Add our suggested sides and desserts, some of which might prove so popular that they become next year's most requested dish. Menus include Classic Thanksgiving for a Crowd (a hearty, traditional menu); Thanksgiving for Four (a small-scale dinner with a wide range of flavors); and a Vegetarian Thanksgiving.

Throw an all-purpose holiday party with an **Open House** (page 50) menu. Stock the buffet with dishes that require little attention—lasagne, mac and cheese, or a bean and sausage gratin. Then fill out the table with any of our make-ahead recipes (like gingery sautéed carrots or braised winter vegetables); they'll help keep you out of the kitchen come party time.



Kick things off (and fuel everyone for a day of decorating, shopping, or visiting) with a **Holiday Brunch** (page 60). Start with a rich leek and morel strata that can be made ahead, or a hearty turkey hash. Muffins, waffles, and fruity sides, plus a couple of cocktails, add to the festivities.

Hanukkah (page 68) offers two takes on brisket, a traditional main dish: Mediterranean-style brisket or red-wine-braised brisket with cremini, carrots, and thyme. Plus, you'll find fresh and fruity sides to cut through the richness of the classic meal's fried dishes.



Stick with tradition or start a new one by serving glazed ham or a roast goose as your **Christmas Dinner** (page 76) centerpiece. Then fill the table with plenty of bright, seasonal side dishes and greens. End the feast with vanilla cream-filled eclairs or a chilled Champagne sabayon.

New Year's Eve (page 88) is all about elegance—choose roast beef tenderloin with caramelized shallots and red wine or sear-roasted halibut with blood orange salsa as your main course. Indulgent and traditional sides (like green beans with Meyer lemon vinaigrette and parmesan breadcrumbs or individual savory horseradish bread puddings) pair with both, and you can finish things off with jazzed-up fruit or a spectacular tart.

One of the easiest parties to host is a dessert buffet. Fill **The Sweet Table** (page 100) with treats like orange poppyseed cookies, peppermint brownies, New York-style cheesecake with cranberry-Cointreau sauce, or Bourbon pumpkin tart with walnut streusel. From simple to striking, you'll find something to satisfy every guest's sweet tooth.



Departments

Party Food opens with seasonal finds like blood oranges, cranberries, oysters, and caviar for holiday entertaining; **Serve It Up** lays out the best serving pieces for parties; **Choose Your Cheeses** shows how a selection of cheeses makes an instant appetizer (or even an easy dessert); **Champagne: The New Food Wine** explains why the bottle of bubbly pairs so well with all types of food. And don't miss all of the great tips and techniques in **Test Kitchen** (page 108), including how to roast and peel fresh chestnuts, design a pretty piecrust, make great gravy, trim Brussels sprouts, skin hazelnuts, and peel garlic.

If the ideas and recipes on the pages of *Parties* inspire you to entertain friends and family, visit us on the web at www.finecooking.com for more tips, techniques and party-planning strategies. There, you'll find helpful Create Your Own Menu and Create Your Own Recipe features that can do a lot of the work for you.



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