

***FINE COOKING*, October-November 2010**

Fall Market Cooking

The October/November issue of *Fine Cooking*, on newsstands now, features delicious new ideas for the season's favorite fruits and vegetables – broccoli, sweet potatoes, apples, pears, pumpkin, and more. Turkey also gets star billing, from elegant roasts to inspired leftovers– plus a mix-and-match Thanksgiving menu planner.

Marketplace/Shop Smarter, Eat Better (page 17)

This month, Marketplace highlights the fresh **horseradish** root. Peeled and grated, it adds a spicy bite to sauces, relishes, and savory dishes, or add it to twice-baked potatoes. *Fine Cooking's* editors also share delicious ways to use in-season ingredients that they can't get enough of: **apples, broccoli rabe, Brussels sprouts, parsnips, pears, tangerines, and sweet potatoes.** Preserving the Season, talks about **fresh nuts** – fall's harvest of almonds, pecans, and hazelnuts – plus how to make delicious nut butters. In Great Finds, (page 30) you'll find our latest buys for the kitchen and table.

Make It Tonight (page 22)

Five-spice-glazed salmon with sesame green beans; seared lamb shoulder chops with mustard-dill pan sauce; roasted red grapes with mascarpone and rum; acorn squash with rosemary and brown sugar; slow cooker pulled-pork sandwiches; black bean soup with sherry; turkey and corn quesadillas with guacamole; and more – all in just 30 minutes, start to finish.

The Good Life: Spice of Life (page 32)

To make your cooking ever more flavorful – and healthful – just look to your spice cabinet. From nutritionist and contributing editor Ellie Krieger, who also includes a delicious recipe for *South-Indian-style vegetable curry*.

Drinks: Sherry Baby (page 34)

For a wonderfully versatile wine that pairs with nearly every type of food, pour a glass of sherry.

Repertoire: Cornbread (page 36)

A classic quick bread that should be in every cook's recipe collection.

Test Drive: Digital Kitchen Scales (page 38)

How you measure can make or break a recipe. Fortunately, digital scales leave nothing to chance. Our experts put 12 electronic scales to the test to come up with 3 top picks.

Fall for Vegetables (page 42)

Take four familiar autumn vegetables – broccoli, sweet potatoes, Brussels sprouts, and cauliflower – and prepare them in delicious *unfamiliar* ways. Try *roasted Brussels sprouts with wild mushrooms and cream; cauliflower sformato; sweet potato pie; and roasted broccoli and farro salad with feta.*





Cook Once/Eat Twice: The Ultimate Roast Turkey (page 50)

A simple herb and salt rub makes for the most succulent Thanksgiving bird ever – plus leftovers that take you way beyond sandwiches. Recipes include: *fresh herb and salt-rubbed roasted turkey*; *turkey soup with dill, parsley, and chive dumplings*; *turkey noodle casserole*; and *turkey Bolognese*.

Fowl Play (page 56)

Who said turkey always has to be roasted whole? Instead, buy it in parts – breast, thighs, and drumsticks – and try these delicious new ways to cook the classic bird: *roasted turkey breast, porchetta style*; *Mexican turkey drumstick mole*; *turkey thighs stuffed with porcini, sausage, and artichoke hearts*.

Cooking Class: Pan de Muerto (page 62)

Mexican-food expert and pastry chef Fany Gerson shows us how to make an authentic Day of the Dead celebration bread. This traditional bread is sweet, buttery and easy to make.

Cooking by the Calendar (page 68)

As the season changes from late summer to fall's end, so too will the way you cook. And while the produce will change with the weather, beef can remain a constant, since it takes well to these different techniques. Recipes include *grilled flat-iron steaks with charred tomato butter and grilled succotash*; *seared rib-eye cutlets with romesco sauce and wilted spinach with olives*; *Moroccan-spiced roasted hanger steak with carrots and warm lentil salad*; and *beef, barley, and butternut squash stew with blue cheese croutons*.

Classic / Classic Update: Tarte Tatin (page 74)

The classic upside-down apple tart from cookbook author, baking guru and French culinary expert Dorie Greenspan faces off against a modern makeover by French pastry master Francois Payard. Sweet or savory? It's your call.

The Great Pumpkin (page 78)

With edible seeds, creamy flesh, and a shell that doubles as a serving vessel, pumpkin may be fall's most versatile ingredient. Recipes include *brown butter pumpkin layer cake*; *scallops with pumpkin and herb orzo*; *pasta with pumpkin, sausage, and cavolo nero*; *pumpkin soup with sage and gruyere croutons*; *pumpkin enchilada casserole with red chili sauce and poblano-pepita salsa*; *pumpkin and sweet potato puree with orange and thyme*; and *roasted pepitas*.

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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