

allrecipes®

# Secret Family HOLIDAY RECIPES™

97  
BEST-  
LOVED  
FAVES

Nostalgia  
*in a Dish*

Grandmas'  
Sweet  
Treats

Retro  
Throwback  
Dishes

Foolproof  
Roasts

Timeless  
Holiday  
Classics

“I am  
requested  
to bring this  
pie to every  
family  
function!”  
—Sharen



bringing cheer



for all funkind



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Oliebollen  
(Dutch Donuts)  
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on the  
cover

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# sharing is caring

**EVERY FAMILY** seems to have that one recipe that must be included at the table or it's just not the holidays without it. For some, that recipe is closely guarded and rarely shared. But, thankfully, plenty of people are kind enough to share their "secret" family recipe with the rest of us. And we've compiled them here, in this special edition of *Allrecipes*.

While creating this issue, I sifted through hundreds of recipes and reviews. And maybe I'm just a big ol' softy, but reading the stories behind these recipes gave me all the feel-good warm fuzzies. A few of my favorites are collected here, but more merry memories are sprinkled throughout this issue.

Which of these recipes will become part of your holiday traditions? Have a five-star recipe you'd like to share with millions of others? Head over to [Allrecipes.com](https://www.allrecipes.com) to upload it.

Happy  
Holidays!



**CAITLYN DIIMIG, RD**  
Senior Food Editor

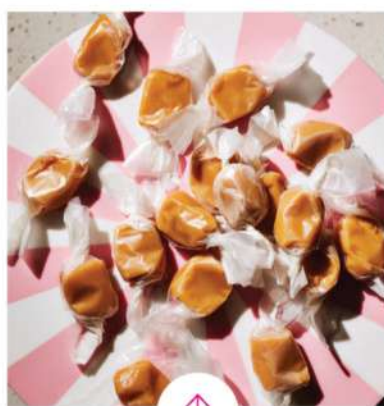


Editor's Letter

"This is the best pecan pie recipe I have ever made. It's not too sweet and my entire family fights over it. I've become famous for my pecan pie since using this recipe."  
—MoniLG on [Southern Pecan Pie](#) (page 94)



"This is the exact family recipe my gran shared with my mom. I'm so, so very grateful because she lost the only handwritten version we had. This is just perfect."  
—krudavid on [Milk Tart](#) (page 92)



"This caramel recipe has been used for more than 40 years. I have yet to have any bad batches. My grandson loves them!"  
—Barbara on [Caramels](#) (page 64)



"I have made this every year since 2002. The family won't let me get by without making it. All I can say is try it—you won't be disappointed."  
—noeladelle on [Ma Lipo's Apricot-Glazed Turkey](#) (page 36)



"I'm guessing this recipe is from the mid-1800s and probably dates much earlier. Delicious and simple, but be warned, Granny liked a kick!"  
—Don on [Don's Friend Tonja's Cousin Toni's Boyfriend's Grandmother's Eggnog](#) (page 22)

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# a trip down memory lane



My great-uncle always made spritz cookies for all the family members. When he was 90 years old, he gave me his vintage metal spritz cookie press. I have since started a Christmas cookie-making tradition with my son, niece, and now great-niece. We make all different cookies. We then decorate them and share the cookies. Great memories all around!”

—MAURA RAWLETTE  
(@CHEF MO)



When I used to go visit my aunt for the weekend, we would make homemade apple pies together in the afternoon or evening while we talked or watched TV, and we would enjoy a big piece of pie along with a mug of tea for breakfast the next morning. I remember rolling out pie crusts and the sweet spicy smell of cinnamon in the air. I always think of my aunt when I make an apple pie!”

—REBEKAH HILLS  
(@REBEKAH ROSE HILLS)



I have a cookbook from the 1960s that was my mom’s first cookbook. She circled all her favorite recipes and added notes to them. I love that it has recipes that I grew up with. I would make gingerbread cookies every year with my little sister. I remember laughing over how the cookies turned out. Now I use the same recipe to make gingerbread cookies with my daughter.”

—SUNNY RASH  
(@STORMYBEACH)



My mom, my sister, my daughter, and my two nieces get together on a Saturday in early December for Family Baking Day. Everyone brings a recipe and ingredients for six batches of holiday treats. My mom got us all personalized aprons and spatulas. She also created recipe boxes for each of us and makes recipe cards for everyone’s recipe and includes printed photos of the day.”

—VICKI LANZENDORF  
(@VICKI LANZENDORF)



I’ve been making Thanksgiving dressing with my dad since I was a baby! I was tearing bread apart at 16 months old. I look forward to it every year.”

—ASHLEY ELIZABETH  
(@ASHLEY ELIZABETH)



My grandmother and I made snickerdoodles every year. She let me eat them warm, straight from the oven. The smell and taste of snickerdoodles gives me such warm, fond memories of my grandparents. I now make them with my grandchildren.”

—PAULA ROTEN (@PAULA)





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We hope you enjoyed reading this issue much as we enjoyed creating it! We'd love to hear your thoughts about what you read and saw in this issue.

As a special thank you for your time (3 to 5 minutes), we are offering a chance to win a \$10,000 cash prize in our annual sweepstakes!

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Manage morning mayhem during the holidays with one of these recipes. These minimal-prep or make-ahead meals help you spend less time in the kitchen and more time partaking in the holiday fun.

# A.M. Traditions

Christmas  
Breakfast  
Sausage  
Casserole  
p. 10







## Mom's Baked Egg Muffins

HANDS-ON 15 MIN TOTAL 45 MIN SERVES 6 SUBMITTED BY JACKRUSSELLLOVER

★★★★☆ 143 REVIEWS

**3 slices bacon**  
**1½ Tbsp. butter, melted**  
**1½ Tbsp. pure maple syrup**  
**6 slices bread, crusts removed**  
**6 eggs**  
**¼ tsp. salt**  
**¼ tsp. black pepper**  
**6 Tbsp. whipping cream**  
**6 Tbsp. shredded cheddar cheese**  
**Fresh snipped chives, for garnish**

**1.** Preheat oven to 375°F. Grease 6 jumbo muffin cups or 6 (6-oz.) ramekins.  
**2.** Put bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Transfer bacon to a paper towel-lined plate to drain; crumble when cool enough to handle.  
**3.** Stir together melted butter and maple syrup in a small bowl. Flatten bread slices with a rolling pin and brush tops with

butter mixture. Line muffin cups with flattened bread. Bake until bread crisps, 8 to 10 minutes.

**4.** Sprinkle crumbled bacon into the bottoms of the toast cups. Crack an egg into each cup. Season with salt and pepper. Top each cup with 1 Tbsp. each cream and cheese. Bake until egg whites are just set, 10 to 14 minutes. Garnish with chives.

PER 1 MUFFIN: 274 CAL; 18G FAT (9G SAT); 12G PRO; 17G CARB (1G FIBER, 5G SUGARS); 431MG SODIUM



## family ties



This secret family recipe for homemade pancakes was passed down from my grandfather. He fed a family of seven on these breakfast treats, and refused to give anyone the recipe until he finally relinquished it to my mother (his daughter-in-law) before he passed away. It is a long-standing family favorite."

—ERIN MACINNIS



## baking sheet pancakes

If you like, bake one big batch of pancakes on a baking sheet instead of on a griddle. Preheat oven to 425°F. Line a 10x15-inch rimmed baking sheet with foil or parchment paper. Coat with cooking spray. Prepare recipe through Step 1. Pour batter onto prepared baking sheet (batter may not reach the edges). Bake until lightly browned, 8 to 10 minutes. Cut into 8 pieces.





hot & ready

Sprinkle a few drops of water onto the griddle. If the droplets bounce and dance, the griddle is ready.

## GrandDad's Pancakes

HANDS-ON 20 MIN TOTAL 20 MIN  
SERVES 8  
SUBMITTED BY ERIN MACINNIS

★★★★☆ 756 REVIEWS

**1 cup flour**  
**¼ cup sugar**  
**1 Tbsp. baking powder**  
**¼ tsp. salt**  
**1 cup whole milk**  
**1 egg**  
**1 Tbsp. plus 1 to 2 tsp. vegetable oil**  
**Butter, maple syrup, mini chocolate chips, jam, and/or sweetened whipped cream, for serving**

**1.** Stir together flour, sugar, baking powder, and salt in a medium bowl. Make a well in center of flour mixture. Pour milk, egg, and 1 Tbsp. oil into well. Stir until combined.

**2.** Preheat a griddle over medium-high heat (see “Hot & Ready,” above). Heat 1 tsp. oil on griddle. Spoon batter, using ¼-cup measure, onto griddle. Cook until bubbles form and edges are dry, 3 to 5 minutes. Flip and cook until browned, 3 to 5 minutes more. Repeat with remaining batter, adding more oil to the griddle as needed. Serve with butter, maple syrup, chocolate chips, jam, and/or sweetened whipped cream.

🍴 **HEALTHY** ⚡ **QUICK** 🌱 **VEGETARIAN**

PER 1 PANCAKE: 129 CAL; 4G FAT (1G SAT); 3G PRO; 20G CARB (0G FIBER, 8G SUGARS); 275MG SODIUM



photo  
on page  
6

## Christmas Breakfast Sausage Casserole

HANDS-ON 25 MIN  
TOTAL 1 HR, 30 MIN  
SERVES 8  
SUBMITTED BY M.K. MEREDITH

★★★★☆ 1,638 REVIEWS

- 1 lb. ground pork sausage
- 4 eggs, lightly beaten
- 2 cups whole milk
- 1 tsp. mustard powder
- 6 slices Italian or sourdough bread, toasted and cut into cubes
- 8 oz. mild or sharp cheddar cheese, shredded (2 cups)
- Chopped fresh parsley, for garnish
- Black pepper, for garnish

1. Preheat oven to 350°F. Grease a 9x13-inch baking dish. Cook sausage in a large skillet over medium heat, stirring to break up lumps, until browned, about 10 minutes; drain.
2. Whisk together eggs, milk, and mustard powder in a large bowl. Stir in sausage, bread cubes, and cheese until evenly coated. Pour into prepared dish; cover with foil. (Chill up to 24 hours. Let stand at room temperature about 30 minutes before baking.)
3. Bake, covered, 45 minutes. Uncover, reduce oven temperature to 325°F, and bake about 10 minutes more or until an instant-read thermometer inserted in center registers 160°F. Let stand 5 minutes before serving. Garnish with parsley and/or pepper.

PER 1 CUP: 412 CAL; 30G FAT (12G SAT); 23G PRO; 13G CARB (1G FIBER, 4G SUGARS); 755MG SODIUM



Use sharp cheddar cheese for the best flavor. I have so many requests for this recipe."

-AWALTERS

## Mom's Zucchini Bread

HANDS-ON 20 MIN TOTAL 1 HR, 40 MIN MAKES 2 LOAVES SUBMITTED BY V MONTE

★★★★★ 8,370 REVIEWS

- 3 cups flour
- 1 Tbsp. cinnamon
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2¼ cups sugar
- 1 cup vegetable oil
- 3 eggs
- 1 Tbsp. vanilla extract
- 2 cups grated zucchini (about 1 medium zucchini)
- 1 cup chopped walnuts

1. Preheat oven to 325°F. Grease and flour 2 (4x8-inch or 5x9-inch) loaf pans. Whisk together flour, cinnamon, salt, baking powder, and baking soda in a medium bowl.

2. Beat together sugar, oil, eggs, and vanilla in a large bowl. Add flour mixture to egg mixture; stir to combine. Stir in zucchini and walnuts. Pour batter into prepared pans.
3. Bake until a toothpick inserted into centers comes out clean, about 60 minutes for 4x8-inch pans or about 50 minutes for 5x9-inch pans. Cool in pans on a wire rack, about 20 minutes. Remove bread from pans and cool completely on wire rack. (Wrap loaves in plastic wrap and chill up to 1 week or freeze up to 2 months.)

HEALTHY VEGETARIAN

PER 1 (1½-INCH) SLICE: 193 CAL; 10G FAT (1G SAT); 2G PRO; 24G CARB (1G FIBER, 15G SUGARS); 135MG SODIUM







## Dutch Baby

HANDS-ON 10 MIN TOTAL 25 MIN  
SERVES 4 SUBMITTED BY BARBARA\_HENGELS

★★★★☆ 602 REVIEWS

**2 eggs, at room temperature**  
**½ cup whole milk, at room temperature**  
**½ cup sifted flour**  
**Pinch of nutmeg**  
**Pinch of salt**  
**2 Tbsp. butter**  
**Fresh berries and/or powdered sugar, for serving**

1. Put a 10-inch cast-iron skillet in oven. Preheat oven to 450°F.
2. Whisk eggs in a medium bowl until lightly beaten. Whisk in milk, then gradually whisk in flour, nutmeg, and salt.
3. Carefully remove skillet from oven. Reduce oven temperature to 425°F. Put butter into hot skillet and carefully swirl to coat bottom and sides. Pour batter into skillet and return to oven.
4. Bake until puffed and lightly browned, about 12 minutes. Serve immediately with berries and/or powdered sugar.

🕒 QUICK 🌱 VEGETARIAN

PER ¼ DUTCH BABY: 176 CAL; 10G FAT (5G SAT); 6G PRO; 18G CARB (0G FIBER, 6G SUGARS); 130MG SODIUM



A crepe and a pancake got together and had a Dutch Baby. This is so good.”

—MOSELEYMLC



Every region around the world has a version of bread—some sweet, some hearty, some fluffy, but all delicious. Bake up these generational mainstays to keep the bread basket brimming all season.

# Breadwinners



Lussekatter  
(Swedish  
Saffron Buns)  
p. 19





Very easy. The rolls were fluffy and delicious. A big hit at our house!"

—LORETTA

## Angie's Perfect Dinner Rolls

HANDS-ON 25 MIN TOTAL 5 HR, 45 MIN MAKES 20 ROLLS SUBMITTED BY CRISTY H.

★★★★☆ 564 REVIEWS

- 3½ cups flour**
- 1 (0.25-oz.) pkg. active dry yeast**
- 1¼ cups whole milk**
- ¼ cup butter, plus ¼ cup melted butter**
- ¼ cup sugar**
- 1½ tsp. salt**
- 1 egg**

**1.** Combine flour and yeast in a large mixing bowl. Stir together milk, ¼ cup butter, sugar, and salt in a small saucepan

over medium heat until just warm and butter nearly melts (120°F to 130°F). Pour milk mixture into flour mixture, along with egg. Stir to make a soft dough. (You can cover and chill dough overnight at this point and skip ahead to Step 3 in the morning.) Cover and set in a warm place (about 75°F to 80°F) until doubled in size, about 1 hour.

**2.** Punch down dough, cover, and let rise again, about 1 hour. Repeat twice.

**3.** Lightly grease a 9-inch square baking pan. With floured hands, pinch off twenty

2-inch pieces of dough. Roll into balls on a floured surface and arrange in prepared pan, edges touching. Cover and let rise until doubled in size, about 1 hour.

**4.** Meanwhile, preheat oven to 400°F. Bake rolls 20 to 25 minutes or until tops are golden brown and an instant-read thermometer inserted in the center registers 200°F. Drizzle warm rolls with remaining ¼ cup melted butter. Serve warm.

PER 1 ROLL: 144 CAL; 6G FAT (3G SAT); 3G PRO; 20G CARB (1G FIBER, 3G SUGARS); 222MG SODIUM





family tree



My mom bugged Grandpa for this recipe, but he told her he didn't have one. So, when he made the bread one day she captured each ingredient in a bowl and measured it and put it in the bowl he planned to mix it in!"

—NANCY

## Grandpa McAndrew's Irish Soda Bread

HANDS-ON 10 MIN TOTAL 55 MIN MAKES 1 LOAF SUBMITTED BY NANCY

★★★★☆ 98 REVIEWS

**3 cups flour**  
**2 Tbsp. sugar**  
 **$\frac{3}{4}$  tsp. salt**  
 **$\frac{1}{2}$  tsp. baking soda**  
 **$\frac{1}{2}$  cup raisins**  
**1 cup buttermilk**  
**1 egg, lightly beaten**  
**2 Tbsp. butter, melted**

**1.** Preheat oven to 350°F. Grease a large cast-iron skillet.  
**2.** Stir together flour, sugar, salt, and baking soda in a medium bowl. Toss raisins with flour mixture until coated. Make a well in center of flour mixture. Add buttermilk, egg, and melted butter. Stir until combined. Turn dough out onto a floured surface and knead for a few quick turns just to even out dough. (Handle

dough as little as possible.) Pat into a lightly flattened 6-inch circle and put in prepared skillet; if you like, score top of circle.  
**3.** Bake until edges are golden, about 45 minutes. Remove bread from skillet and transfer to a wire rack to cool completely.

PER 1 (1-INCH) SLICE: 257 CAL; 4G FAT (2G SAT); 7G PRO; 48G CARB (2G FIBER, 10G SUGARS); 389MG SODIUM



## Bolo Bao

**HANDS-ON** 45 MIN **TOTAL** 3 HR, 40 MIN  
**MAKES** 18 BUNS **SUBMITTED BY** HELEN  
**NEW RECIPE** GO ONLINE TO RATE & REVIEW

### For Dough

- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup lukewarm water (105°F)
- $\frac{1}{2}$  cup lukewarm whole milk (105°F)
- 1 (0.25-oz.) pkg. active dry yeast
- $\frac{1}{3}$  cup butter, melted
- 1 egg
- $\frac{3}{2}$  cups bread flour, or more as needed

### For Topping

- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  cup butter, softened
- 1 egg yolk
- 2 Tbsp. whole milk
- $\frac{1}{2}$  tsp. baking soda
- 1 cup flour
- $\frac{1}{2}$  tsp. baking powder

### For Filling

- $\frac{3}{4}$  cup canned red bean paste, or as needed (optional)

### Prepare Dough

1. Combine sugar, lukewarm water, and milk in the work bowl of a stand mixer fitted with a dough hook. Add yeast and let stand until yeast softens and begins to form a creamy foam, about 10 minutes.
2. Mix melted butter and egg into the yeast mixture. Mix in bread flour, 1 cup at a time. When dough comes together, knead with dough hook 10 minutes or until dough starts to pull away from the sides of the bowl. Cover bowl and let rise 1 hour in a warm place (about 75°F to 80°F).
3. Divide dough into 18 (2-inch) balls. Cover and let buns rise until light and puffy, 1 hour more.

### Make Topping

4. Meanwhile, for topping, beat sugar and butter together in a medium bowl. Add egg yolk, milk, and baking soda. In another medium bowl, stir together flour and baking powder. Add to sugar mixture. Chill, covered, until ready to use.

### Fill and Bake Buns

5. Flatten 1 bun. Spoon 2 tsp. red bean paste inside (if using). Pinch edges together to cover filling and roll bun back into a ball. Let filled buns rise until puffy and soft, 30 minutes.

6. Preheat oven to 350°F. Divide topping into 18 ( $\frac{1}{2}$ -Tbsp.) balls. Flatten balls with your palm between 2 pieces of plastic wrap. Use a knife or bench scraper to make shallow diagonal hash mark lines resembling pineapple skin on each (press knife straight down, do not drag through dough). Put 1 topping on each bun and arrange buns in an even layer on a cookie sheet. Bake until golden, 15 to 20 minutes.

### HIDDEN GEM

PER 1 BUN: 242 CAL; 7G FAT (4G SAT); 5G PRO;  
 39G CARB (1G FIBER, 15G SUGARS); 131MG SODIUM

*family ties*



I love making these Chinese pineapple buns (bolo bao). They're my favorite treat. I'm Chinese, and my parents would always go to the Chinese bakery during the weekend and buy these to eat for breakfast or for a snack."

—HELEN







### editor's tip

Put bowl of dough in a cold oven to rise. Put another bowl filled with boiling water on the bottom oven rack. Close oven door. This makes the temperature ideal for the dough to rise.



# Challah

HANDS-ON 30 MIN TOTAL 4 HR, 30 MIN  
MAKES 2 LOAVES  
SUBMITTED BY JOAN CALLAWAY

★★★★☆ 649 REVIEWS

**2½ cups warm water (110°F)**

**1 Tbsp. active dry yeast**

**½ cup honey**

**¼ cup vegetable oil**

**3 eggs**

**1 Tbsp. salt**

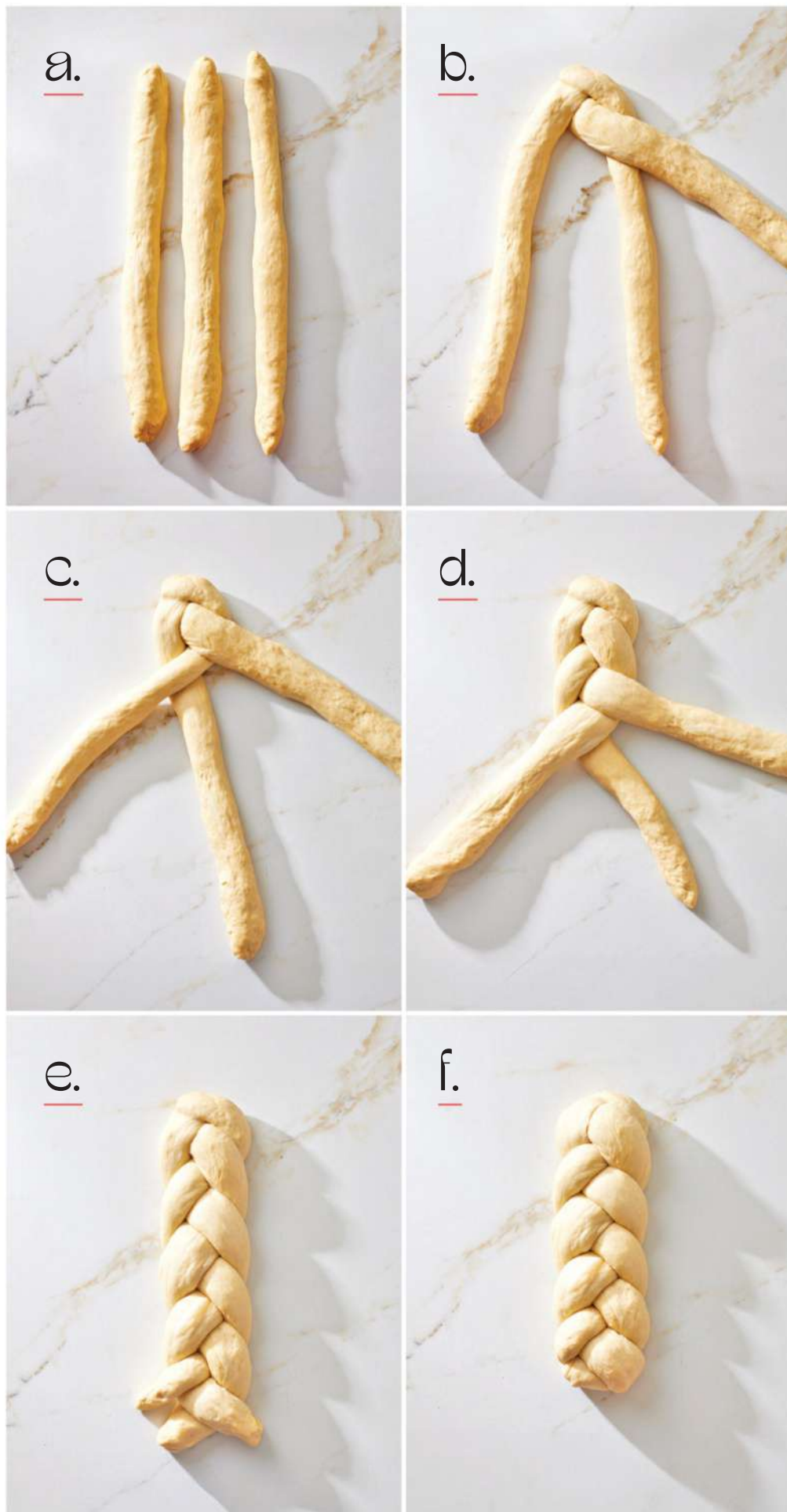
**8½ to 9½ cups flour**

**1 Tbsp. poppy seeds (optional)**

1. Pour warm water into a large bowl; sprinkle yeast over water. Let stand until yeast softens and begins to form a creamy foam, about 5 minutes.
2. Beat honey, oil, 2 eggs, and the salt into yeast mixture (see “Extra Rich,” below right). Add flour, 1 cup at a time, beating after each addition, until dough comes together. Turn dough out onto a lightly floured surface. Knead dough until smooth, elastic, and slightly tacky, about 15 minutes, adding flour as needed (the dough will be quite soft).
3. Put dough in a large, lightly oiled bowl and turn to coat. Cover with a kitchen towel and let rise in a warm place until doubled in size, about 1½ hours (see “Editor’s Tip,” opposite).
4. Punch down dough and turn out onto a lightly floured surface. Divide in half and knead each half for 5 minutes or so, adding flour as needed to keep it from getting sticky. (If dough is springy, let it rest, covered, until it no longer bounces back when you’re working with it.)
5. Divide each dough half into thirds and roll each piece into a strand about 14 to 16 inches in length. Lay strands parallel to each other (image a); braid (images b through e). Pinch ends of strands together at each end and tuck under loaf (image f).
6. Grease 2 baking sheets. Arrange finished braids on baking sheets. Cover with a kitchen towel and let rise about 1 hour. Preheat oven to 375°F.
7. Beat remaining egg and brush a generous amount over each braid. If using, sprinkle with poppy seeds.
8. Bake until golden brown (190°F internal temperature), about 25 to 30 minutes. Cover with foil for last 10 minutes of bake time, if browning too much. Transfer to a wire rack and cool at least 1 hour before slicing. (Wrap in plastic wrap. Store at room temperature up to 2 days.)

 **HEALTHY**

PER 1 (¾-INCH) SLICE: 170 CAL; 3G FAT (0G SAT);  
4G PRO; 32G CARB (1G FIBER, 5G SUGARS);  
241MG SODIUM



## strand significance

Challah is a staple of the Jewish table on the Sabbath and for many holidays. Braiding challah with 3 strands symbolizes truth, peace, and justice in Judaism.



## extra rich

For a richer dough, add an egg yolk to the 2 eggs in Step 2.





## Aunt Jane's Brown Bread

**HANDS-ON** 15 MIN **TOTAL** 1 HR, 25 MIN  
**SERVES** 16 **SUBMITTED BY** BECKE

★★★★☆ 29 REVIEWS

*This mildly sweet and tender loaf can be enjoyed plain, or try it with butter, honey, lemon curd, and/or peach jam.*

**2 cups whole milk**

**½ cup sugar**

**½ cup molasses**

**1½ cups whole-wheat flour**

**1½ cups all-purpose flour**

**1 Tbsp. baking powder**

**1 tsp. baking soda**

**½ tsp. salt**

**1.** Preheat oven to 350°F. Grease and flour a 5x9-inch loaf pan.

**2.** Stir together milk, sugar, and molasses in a large bowl. Whisk together whole-wheat flour, all-purpose flour, baking powder, baking soda, and salt in a medium bowl. Add flour mixture to milk mixture in two additions, whisking until well combined and no lumps of dry ingredients remain. Batter will be thin.

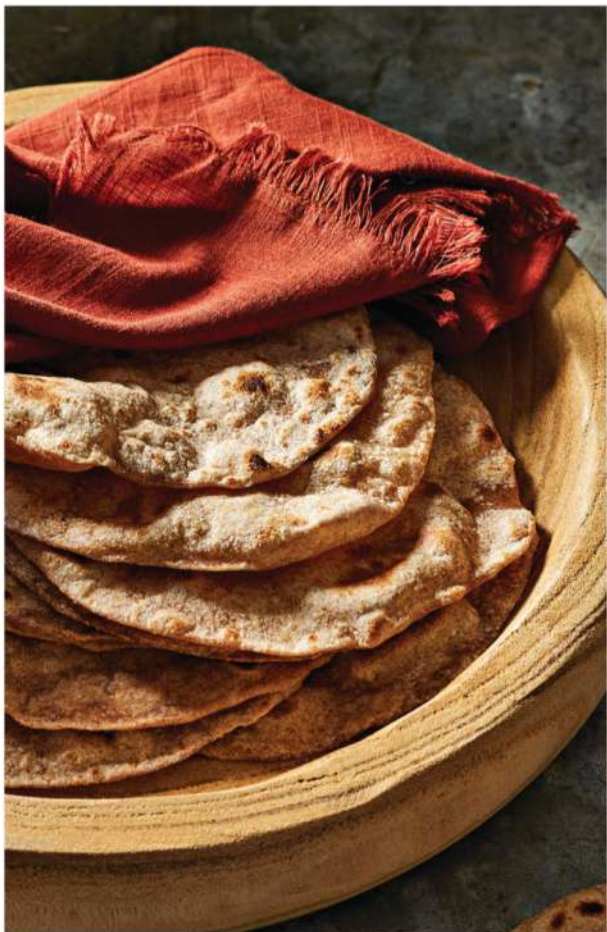
**3.** Pour batter into prepared loaf pan. Bake until a knife inserted in center comes out clean, about 1 hour. Let bread cool in pan 10 minutes, then turn out onto a wire rack to cool completely. (Chill, covered, up to 3 days.)



**HEALTHY**

PER 1 (½-INCH) SLICE: 153 CAL; 1G FAT (1G SAT); 4G PRO; 32G CARB (2G FIBER, 15G SUGARS); 259MG SODIUM





## Chapatis

HANDS-ON 15 MIN TOTAL 35 MIN  
SERVES 10 SUBMITTED BY INSHA87

★★★★☆ 164 REVIEWS

- 1 cup whole-wheat flour
- 1 cup all-purpose flour
- 1 tsp. salt
- ¾ cup hot water (150°F to 190°F), or as needed
- 2 Tbsp. olive oil or vegetable oil

1. Preheat oven to 180°F. Stir together whole-wheat flour, all-purpose flour, and salt in a large bowl. Use a wooden spoon to stir in water and oil. Stir until a soft, elastic dough forms, adding up to 2 Tbsp. more water, if needed. Knead dough on a lightly floured surface until smooth.
2. Divide dough into 10 equal portions. Roll each piece into a ball. Let rest 5 minutes.
3. Use a rolling pin to roll dough balls on a lightly floured surface until ⅛ inch thick (6-inch diameter). Heat a large skillet over medium heat. Working in batches, cook 1 chapati until bottom has brown spots, about 30 to 60 seconds, then flip and cook until lightly puffed, 30 to 60 seconds more. (Chapatis will deflate while standing.) Transfer to oven to keep warm. Repeat with remaining chapatis. (Chill in an airtight container up to 5 days or freeze up to 3 months; thaw before using. If you like, heat in a skillet over medium-high heat, turning halfway through, until warm, about 1 minute.)

🌱 HEALTHY 🌱 VEGAN

PER 1 CHAPATI: 110 CAL; 3G FAT (0G SAT); 3G PRO; 18G CARB (2G FIBER, 0G SUGARS); 233MG SODIUM

photo  
on page  
12

## Lussekatter (Swedish Saffron Buns)

HANDS-ON 40 MIN TOTAL 2 HR, 12 MIN  
MAKES 35 ROLLS SUBMITTED BY CAMILLAAA

★★★★★ 14 REVIEWS

- ¼ cup raisins (optional)
- 1¾ cups whole milk
- ½ cup butter
- ⅔ cup sugar
- ½ tsp. saffron threads, crushed to powder
- 2 (0.25-oz.) pkg. active dry yeast
- 7 to 7½ cups flour
- ⅓ cup quark or sour cream
- ½ tsp. salt
- 1 egg
- 1 Tbsp. water

1. Steep raisins (if using) in boiling water in a small bowl 30 minutes; drain.
2. Meanwhile, warm milk, butter, 2 Tbsp. sugar, and the saffron in a small saucepan over medium heat until butter nearly melts and temperature has reached 100°F. Remove from heat; stir in yeast until dissolved. Let stand until foamy, 5 to 10 minutes.
3. Put 7 cups flour in the work bowl of a stand mixer fitted with a dough hook. Add milk mixture, quark, salt, and remaining sugar. Mix at medium speed until dough is shiny and silky, adding up to ½ cup more flour as needed, until dough begins to pull away from the sides of the bowl, about 5 minutes. (Alternatively, stir together mixture in a large bowl using a wooden spoon until dough comes together, then knead until dough is shiny and smooth, about 5 minutes.) Transfer to a lightly greased bowl, cover, and let rise until doubled in size, about 40 minutes.

4. Line 3 baking sheets with parchment paper. Punch down dough, cover, and let rest 10 minutes.
5. Divide dough into 35 (1½-oz.) pieces. On a lightly floured work surface, roll each piece into a 9-inch-long rope. Then roll the ends of each rope in opposite directions toward the center to create curled, S-shape buns. Arrange on prepared baking sheets 2 inches apart. Set raisins (if using) in the coils of each.
6. Cover buns with a towel and let rise 30 minutes. Preheat oven to 375°F.
7. Beat together egg and water in a small bowl. Gently brush each bun with egg mixture. Bake until puffed and golden, 12 to 14 minutes. Cool on wire racks. (Store in an airtight container at room temperature up to 2 days or freeze in a zip-top plastic bag up to 2 months. Thaw at room temperature.)

💎 HIDDEN GEM 🌱 HEALTHY

PER 1 ROLL: 154 CAL; 4G FAT (2G SAT); 4G PRO; 26G CARB (1G FIBER, 5G SUGARS); 63MG SODIUM



Lining the baking pans with Reynolds Kitchens® Parchment Paper ensures buns won't stick to the pan and post-baking cleanup is a breeze.



# Make & Take

With all the parties  
and gatherings, 'tis the  
season to bring a dish  
to share. These favorites  
guarantee an empty  
dish for the ride home.







# Beef Tamales

HANDS-ON 1 HR, 30 MIN TOTAL 5 HR SERVES 8 SUBMITTED BY JENN

★★★★☆ 150 REVIEWS

- 1 lb. boneless beef chuck roast
- 4 cloves garlic
- 4 dried ancho chile peppers
- 2 Tbsp. vegetable oil
- 2 Tbsp. flour
- 1 cup low-sodium beef broth
- 2 cloves garlic, minced
- 2 tsp. chopped fresh oregano
- 1 tsp. white vinegar
- 1 tsp. cumin seeds
- 1 tsp. ground cumin
- 1 tsp. crushed red pepper
- 1 tsp. salt
- 24 dried corn husks (4 oz.)
- 1 cup lard (6.5 oz.)
- 3 cups masa harina (corn flour)
- Queso fresco, salsa, lime wedges, and/or cilantro, for serving

1. Put beef and 4 garlic cloves in a 4-qt. pot. Add enough water to cover. Bring to a boil over high heat. Reduce heat and simmer, covered, until beef easily shreds, about 2 hours. Transfer beef to a cutting board, reserving 1½ cups cooking liquid and discarding garlic. Cool beef slightly, then shred using 2 forks.
2. Remove stems and seeds from chile peppers. Grind peppers into a powder using a coffee grinder or mortar and pestle, or by putting them in a zip-top plastic bag and crushing with a rolling pin.
3. Heat oil in a large skillet over medium heat. Stir in flour; brown slightly, about 30 seconds. Add broth; stir until smooth. Stir in ground chile peppers, minced garlic, oregano, vinegar, cumin seeds, ground cumin, crushed red pepper and ½ tsp. salt. Stir in shredded beef; simmer, covered, 45 minutes.
4. Meanwhile, put corn husks in a very large container. Cover with boiling water, weighting them down with a plate to keep submerged. Let soak until husks are soft and pliable, about 45 minutes. Drain well; pat dry with paper towels.
5. Beat lard and remaining ½ tsp. salt in a large bowl with an electric mixer until fluffy. Add masa harina; beat until combined. Stir in enough reserved cooking liquid to make mixture the consistency of soft cookie dough.

6. Spoon a generous 2 Tbsp. dough onto a corn husk; pat with wet fingers into a 3x4-inch rectangle so that long sides of dough align with long sides of husk. Spoon a generous 1 Tbsp. beef filling in center of dough. Fold long edge of husk over filling to bring edges of dough together, enclosing filling. Overlap long ends of husk and fold bottom up; secure with kitchen twine. Put tamale, fold side down, on a platter. Repeat with remaining husks (see "Freezer Pleaser," below).

7. Set a steamer basket in an 8-qt. pot and add water to just below basket. Stand tamales upright in basket, filling but not packing too tightly. Bring to a boil. Reduce heat to medium-low and steam, covered, until dough easily pulls away from corn husks and is spongy and cooked through, 45 minutes to 1 hour.

8. Serve immediately with queso fresco, salsa, lime wedges, and/or cilantro. (To store, leave tamales wrapped in husks. Overwrap with foil. Chill in an airtight container up to 3 days or freeze up to 3 months. To reheat refrigerated tamales, remove from foil and steam, wrapped in husks, until heated through, 8 to 10 minutes. To reheat frozen tamales, steam until heated through, 12 to 15 minutes.)

PER 3 TAMALES: 533 CAL; 34G FAT (12G SAT); 14G PRO; 42G CARB (4G FIBER, 2G SUGARS); 515MG SODIUM



freezer  
pleaser

**To freeze tamales before steaming, prepare as directed through Step 6. Place tamales in a freezer container(s) and freeze up to 3 months. To serve, steam frozen tamales as directed in Step 7, adding 10 minutes to the steaming time.**





## Uncle Howie’s Favorite Artichoke Dip

HANDS-ON 15 MIN TOTAL 15 MIN SERVES 16 SUBMITTED BY BARB WILSON

★★★★☆ 16 REVIEWS

- 1 (8-oz.) pkg. cream cheese, softened
- 2 (6- to 6.5-oz.) jars marinated artichoke hearts, drained and chopped
- 1 medium red bell pepper, chopped (1 cup)
- ½ cup mayonnaise
- 2 oz. Swiss cheese, shredded (½ cup)
- ⅓ cup sliced green onions
- 2 medium cloves garlic, minced (2 tsp.)
- Toasted French bread slices, crackers, and/or mini bell pepper halves, for serving

Stir together cream cheese, artichoke hearts, bell pepper, mayonnaise, Swiss cheese, green onions, and garlic in a serving bowl. (Chill, covered, up to 3 days.) Serve with French bread, crackers, and/or mini bell pepper halves.

HIDDEN GEM QUICK VEGETARIAN  
PER 3 TBSP.: 129 CAL; 12G FAT (4G SAT); 2G PRO;  
3G CARB (1G FIBER, 1G SUGARS); 192MG SODIUM



To serve the dip hot, preheat oven to 375°F. Prepare as directed, except transfer dip to a 1-qt. baking dish and bake until bubbling and lightly golden, about 20 minutes.

## Don’s Friend Tonja’s Cousin Toni’s Boyfriend’s Grandmother’s Eggnog

HANDS-ON 15 MIN  
TOTAL 8 HR, 15 MIN  
SERVES 20  
SUBMITTED BY DON

★★★★☆ 12 REVIEWS

- 3 pasteurized eggs (see tip, below)
- ⅔ cup sugar
- 1 quart half-and-half
- 1 cup bourbon
- ½ cup rum
- 1 tsp. freshly grated nutmeg, plus more for garnish
- 1 cup whipping cream

1. Beat eggs and sugar in a large bowl with an electric mixer at medium-high speed until thick, about 5 minutes. Gradually stir in half-and-half, bourbon, rum, and nutmeg.
2. In a separate chilled large bowl, beat cream with clean beaters at high speed until stiff peaks form. Fold whipped cream into egg mixture. Chill eggnog, covered, in a large pitcher or container overnight and up to 3 days. Stir before serving and garnish with nutmeg.

HIDDEN GEM GLUTEN-FREE

PER ½ CUP: 176 CAL; 10G FAT (6G SAT);  
3G PRO; 9G CARB (0G FIBER, 9G SUGARS);  
43MG SODIUM

### pasteurized eggs

To pasteurize eggs, put whole eggs in a saucepan filled with water and fitted with a digital thermometer. Turn on the heat and bring the water up to 140°F. Keep the water temperature at 140°F for 3 minutes (and no higher than 142°F), reducing the heat on the burner if necessary. Remove eggs from hot water and rinse thoroughly with cold water. (Chill up to 7 days.)





family tip

Tonja was born in the 1940s and this is her cousin Toni's boyfriend's grandmother's eggnog, so I'm guessing this is from the mid-1800s and probably dates much earlier. Delicious and simple, but be warned, Granny apparently liked a kick!" -DON









# Hazel's Meatballs

HANDS-ON 20 MIN TOTAL 1 HR, 5 MIN  
MAKES 40 MEATBALLS  
SUBMITTED BY BAKIN' MACHINE

★★★★☆ 214 REVIEWS

- 2 lb. ground beef
- 1 small onion, minced (½ cup)
- 2 eggs, lightly beaten
- ½ cup whole milk
- 1 tsp. salt
- 1 cup cracker crumbs (We used saltines.)
- 1½ cups ketchup
- ¾ cup packed brown sugar
- ½ cup white vinegar
- ¼ cup yellow mustard
- Very finely chopped parsley, for garnish

1. Preheat oven to 350°F. Stir together ground beef, onion, eggs, milk, and salt in a medium bowl. Stir in cracker crumbs until evenly combined. Shape mixture into 40 (1½-inch) meatballs. Arrange meatballs in an even layer in a 9x13-inch baking dish. (Meatballs will be tightly packed; they will shrink as they cook.) Bake 30 minutes.

2. Meanwhile, in a small bowl, whisk together ketchup, brown sugar, vinegar, and mustard.

3. Drain meatballs. Pour sauce over meatballs and bake about 15 minutes or until sauce is bubbling around the edges of dish and an instant-read thermometer inserted into centers of meatballs registers 160°F. Garnish with parsley.

PER 1 MEATBALL: 89 CAL; 4G FAT (1G SAT); 5G PRO; 9G CARB (0G FIBER, 6G SUGARS); 205MG SODIUM

  
editor's tip

This is a meatloaf-style meatball with a very sweet sauce. If you prefer a less sweet sauce, use 1½ cups ketchup, 6 Tbsp. brown sugar, ¼ cup white vinegar, and 2 Tbsp. yellow mustard.



# Colleen's Slow Cooker Jambalaya

HANDS-ON 25 MIN TOTAL 3 HR, 40 MIN SERVES 8 SUBMITTED BY COLLEEN MURTAUGH

★★★★☆ 2,960 REVIEWS

*In traditional jambalaya, the rice is added to the pot and cooked with the stew. This version is more in the tradition of seafood étouffée, where the stew is served over cooked rice. It helps to keep the rice from getting mushy.*

- 1 lb. boneless, skinless chicken thighs, cut into 1-inch pieces
- 1 (13.5-oz.) pkg. andouille sausage, cut into ½-inch slices
- 1 (28-oz.) can diced tomatoes
- 1 large onion, chopped (1½ cups)
- 1 green bell pepper, chopped (1 cup)
- 3 stalks celery, chopped (1 cup)
- 1½ cups low-sodium chicken broth
- 2 tsp. dried oregano
- 2 tsp. dried parsley
- 2 tsp. Cajun seasoning
- ½ tsp. cayenne pepper
- ½ tsp. dried thyme
- 1 lb. frozen cooked peeled extra-large shrimp (26-30/lb.)
- 4 cups hot cooked rice
- Chopped fresh parsley, for garnish

1. Combine chicken, andouille, tomatoes, onion, bell pepper, celery, broth, oregano, parsley, Cajun seasoning, cayenne, and thyme in a 5- to 6-qt. slow cooker. Cook on Low 3 hours or until an instant-read thermometer inserted into thickest pieces of chicken registers 165°F.

2. Turn slow cooker to High. Stir in shrimp and cook until shrimp are heated through, about 15 minutes. (It's important to wait to add the frozen shrimp, as they bring down the temperature of the stew. Adding them at the beginning will keep the chicken from cooking through, and will make the shrimp tough and overdone.) Serve over rice and garnish with parsley.

PER 1½ CUPS STEW AND ½ CUP RICE: 419 CAL; 16G FAT (5G SAT); 34G PRO; 32G CARB (4G FIBER, 5G SUGARS); 1,297MG SODIUM







# Annie's Fruit Salsa and Cinnamon Chips

HANDS-ON 30 MIN TOTAL 55 MIN  
SERVES 10 SUBMITTED BY ANN PAGE

★★★★★ 3,312 REVIEWS

- 3 Tbsp. fruit preserves (any flavor)
- 2 Tbsp. white sugar
- 1 Tbsp. packed brown sugar
- 2 large Golden Delicious apples, peeled, cored, and diced
- 2 kiwis, peeled and diced
- 1 lb. strawberries, hulled and diced
- 1 (6-oz.) pkg. raspberries
- 10 (10-inch) flour tortillas
- Butter-flavor cooking spray
- 3 Tbsp. cinnamon-sugar (or 2½ Tbsp. white sugar plus ½ tsp. cinnamon)

1. Preheat oven to 350°F. Line 2 large baking sheets with parchment paper.
2. For salsa, microwave preserves in a large bowl on High until melted, about 10 seconds. Stir in white and brown sugars. Add apples, kiwis, strawberries, and raspberries; toss gently to combine. Chill, covered, 15 minutes and up to 2 hours.
3. Cut each tortilla into 8 wedges and arrange in an even layer on prepared pans. Lightly coat tortillas with butter-flavor cooking spray and sprinkle with cinnamon-sugar. Lightly coat tortillas once more with cooking spray.
4. Bake until crisp, about 10 minutes. Cool on a wire rack 15 minutes. Serve with salsa.

🌱 VEGAN

PER ABOUT 1 CUP FRUIT AND 8 CHIPS:  
312 CAL; 6G FAT (1G SAT); 7G PRO;  
59G CARB (6G FIBER, 16G SUGARS);  
462MG SODIUM



How do I love this? Let me count the ways: I've made it three times in the past week. I've been using frozen berry mix with various other fruits. I also add some light Cool Whip to the salsa, which brings it to a new high."

-TARMAQ



# Judy's Strawberry Pretzel Salad

HANDS-ON 20 MIN TOTAL 2 HR SERVES 16 SUBMITTED BY TOM QUINLIN

★★★★★ 1,860 REVIEWS

- 1½ cups crushed pretzels
- 1¼ cups sugar
- ¾ cup butter, melted
- 2 (8-oz.) pkg. cream cheese
- 1 (8-oz.) container frozen whipped topping, thawed
- 1 (16-oz.) pkg. frozen whole strawberries
- 1 (6-oz.) pkg. strawberry gelatin
- 2 cups boiling water

1. Preheat oven to 350°F. Stir together pretzels, ¼ cup sugar, and the melted butter in a bowl. Press mixture into bottom of a 9x13-inch baking pan. Bake until lightly toasted, about 10 minutes. Let cool completely.

2. Meanwhile, beat together remaining 1 cup sugar and the cream cheese in a bowl with an electric mixer at medium speed until smooth. Fold in whipped topping. Spread evenly over cooled crust. Chill until set, about 30 minutes.
3. Meanwhile, let strawberries stand at room temperature 10 minutes to thaw partially, then cut berries in half. Stir together gelatin mix and boiling water in a bowl. Stir in strawberries until completely thawed and gelatin has cooled and is beginning to thicken. Pour over cream cheese mixture in pan. Chill, covered, at least 1 hour and up to 2 days.

PER 1 (2X3-INCH) PIECE: 353 CAL; 21G FAT (14G SAT);  
4G PRO; 39G CARB (1G FIBER, 31G SUGARS);  
270MG SODIUM



# big-batch Bewvies

Cheers to the holidays  
with one of these  
crowd-pleasing cocktail  
and punch recipes.  
Make one or more ahead  
of time to keep your  
bartending duties to  
a minimum.

## 1. Mezcal Hot Toddy

HANDS-ON 5 MIN TOTAL 10 MIN  
SERVES 8 SUBMITTED BY JULIANA HALE  
NEW RECIPE GO ONLINE TO RATE & REVIEW

Heat 6 cups **water**, 1½ cups **orange juice**, and 1 cup **pure maple syrup** just to a boil in a Dutch oven. Remove from heat. Add 8 **hibiscus tea bags** (or 3 Tbsp. dried hibiscus flowers). Cover and steep 5 to 7 minutes. Remove tea bags (or strain to remove tea leaves). Add 1 cup **mezcal** and ½ cup **Ancho Reyes chile liqueur**. Keep warm over very low heat or transfer to a slow cooker set to Keep Warm. Serve in mugs; garnish with **orange slices** studded with **cloves**.

Ⓢ QUICK Ⓢ GLUTEN-FREE Ⓢ VEGAN

PER 1¼ CUPS: 258 CAL; 0G FAT; 0G PRO; 40G CARB (0G FIBER, 36G SUGARS); 13MG SODIUM

## 2. Salted Grapefruit Fizz

HANDS-ON 5 MIN TOTAL 24 HR  
SERVES 8 SUBMITTED BY JULIANA HALE  
NEW RECIPE GO ONLINE TO RATE & REVIEW

Combine 1 recipe **Salted Grapefruit Cordial** (below), 1 cup chilled **ruby grapefruit juice**, and ½ cup fresh **lime juice** in a punch bowl. Chill until ready to serve; add 4 cups chilled **club soda** and **Citrus Ice Ring** (opposite) just before serving.

Ⓢ HIDDEN GEM Ⓢ GLUTEN-FREE Ⓢ VEGAN

PER ABOUT ¾ CUP: 120 CAL; 0G FAT; 0G PRO; 31G CARB (0G FIBER, 29G SUGARS); 236MG SODIUM

### *Salted Grapefruit Cordial*

Remove strips of zest from 1 **ruby grapefruit** with a vegetable peeler, avoiding white pith. Stir zest and 1 cup **sugar** in a jar. Chill, covered, 24 hours. Squeeze juice from grapefruit. Add ½ cup **grapefruit juice**, ¼ cup each fresh **lime juice** and **water**, and 1½ tsp. **kosher salt** to sugar mixture in jar. Stir or shake to dissolve sugar. Strain zest. (Chill cordial, covered, up to 3 days.)

## 3. Honey- Chamomile Prosecco Cocktail

HANDS-ON 10 MIN TOTAL 1 HR 15 MIN  
SERVES 6 SUBMITTED BY JULIANA HALE  
NEW RECIPE GO ONLINE TO RATE & REVIEW

Combine ¾ cup **Amaro Nonino** (or apple brandy) and 1 recipe **Honey-Chamomile Syrup** (below) in a pitcher. Chill 1 hour to allow flavors to meld. Add 1 **apple**, finely chopped; 1 (750-ml) chilled bottle **prosecco**; and ¾ cup chilled **sparkling water** to pitcher just before serving.

Ⓢ HIDDEN GEM Ⓢ VEGETARIAN Ⓢ GLUTEN-FREE

PER ¾ CUP: 169 CAL; 0G FAT; 0G PRO; 7G CARB (0G FIBER, 6G SUGARS); 2MG SODIUM

### *Honey-Chamomile Syrup*

Steep 2 **chamomile tea bags** in ½ cup **boiling water** about 5 minutes. Remove and discard tea bags. Stir in 2 Tbsp. **honey** until dissolved. Chill, covered, until ready to use.

## 4. Apple Cider Punch

HANDS-ON 15 MIN TOTAL 20 MIN  
SERVES 8 SUBMITTED BY JULIANA HALE  
NEW RECIPE GO ONLINE TO RATE & REVIEW

Steep 1 **cinnamon tea bag** and 1 **cinnamon stick** in 1 cup **boiling water** 5 minutes or according to package directions. Discard tea bag and cinnamon stick. Let cool. Combine tea, 4 cups **unfiltered apple cider**, ½ cup fresh **lemon juice**, and ½ cup **pure maple syrup** in a pitcher. Serve immediately (or chill up to 2 days). To serve, spread additional maple syrup on a small plate and **Demerara sugar** (or turbinado sugar) on another small plate. Dip rim of glass into maple syrup to coat and then into Demerara to coat. Fill glass with ice (see “Everything’s Rosy,” right) and add punch. Serve with **lemon wedges** and additional cinnamon sticks.

Ⓢ QUICK Ⓢ GLUTEN-FREE Ⓢ VEGAN

PER ¾ CUP: 102 CAL; 1G FAT (0G SAT); 0G PRO; 26G CARB (0G FIBER, 23G SUGARS); 2MG SODIUM

## 5. Swedish Christmas Glogg

HANDS-ON 10 MIN TOTAL 20 MIN  
SERVES 24 SUBMITTED BY MYLEEN S.

★★★★★ 17 REVIEWS

Remove zest from 1 **orange** with a vegetable peeler, avoiding white pith. Juice the orange (you should have ½ cup). Add orange zest and juice, 2 (750-ml) bottles **fruity red wine**, 1 (750-ml) bottle **ruby port**, ¾ cup **sugar**, ¾ cup **gold rum**, ¼ cup **brandy**, 3 (3-inch) **cinnamon sticks**, and 14 **whole cloves** to a 5-qt. pot. Cook over medium-low heat, stirring frequently, until sugar is dissolved and mixture is steaming but not boiling, about 8 minutes. Cover and keep warm over very low heat until ready to serve. Transfer glogg to a punch bowl and add **orange slices** studded with **cloves**.

Ⓢ QUICK Ⓢ VEGETARIAN Ⓢ GLUTEN-FREE

PER ½ CUP: 193 CAL; 2G FAT (0G SAT); 1G PRO; 15G CARB (1G FIBER, 11G SUGARS); 1MG SODIUM



### EVERYTHING’S ROSY

Tuck apple roses into ice cube molds. Core and thinly slice a red-skin apple (preferably on a mandoline).

Dip apple slices in a bowl filled with 4 cups water and 1 Tbsp. lemon juice to prevent browning; drain. Microwave apple slices until pliable, 20 to 30 seconds. Shingle a horizontal row of about 5 apple slices, curved side up, then loosely roll them up and arrange in a 2-inch silicone ice cube mold. Fill with water. Repeat to make additional roses. Freeze until firm.





### citrus ice ring

Fill an ice ring mold with very thin half slices of grapefruit and very thin slices of lime. Fill ring halfway with water; freeze until firm, about 30 minutes. Add more water to fill mold, freeze until firm, about 2 hours.

1.

2.

3.

4.

5.



# Roasts with the Most

What a bunch of show-offs! Turkey, ham, pork loin, prime rib—these big, beautiful roasts meet the expectation for holiday extravagance. These tried-and-true recipes (including one vegan option) will set you up for success.



Ma Lipo's  
Apricot-  
Glazed Turkey  
p. 34



## Roasted Acorn Squash with Farro Stuffing

HANDS-ON 25 MIN TOTAL 1 HR, 15 MIN  
SERVES 6 SUBMITTED BY NICHOLIO

★★★★★ 5 REVIEWS

*Vegan diners won't feel excluded from the holiday dinner table with these hearty stuffing-filled acorn squash.*

- 3 acorn squash (1 lb. each)**
- 3 Tbsp. olive oil**
- $\frac{3}{4}$  tsp. salt**
- $\frac{1}{2}$  tsp. black pepper**
- $\frac{3}{4}$  cup pearled farro**
- $2\frac{1}{4}$  cups low-sodium vegetable broth**
- 4 oz. maitake mushrooms, chopped ( $1\frac{1}{2}$  cups) (see “Max the Umami,” below right)**
- 1 cup chopped onion**
- 2 Tbsp. vegan Riesling or other white wine (optional)**
- $\frac{1}{2}$  cup dried cranberries**
- 1 sprig fresh thyme**
- $\frac{1}{4}$  cup chopped toasted pecans**
- 2 Tbsp. chopped fresh parsley**
- 1 tsp. good-quality balsamic vinegar**
- Balsamic glaze, for serving**

**1.** Preheat oven to 350°F. Line a 10x15-inch baking sheet with foil. Cut each squash in half, slicing through stem and blossom ends. Remove seeds. Prick skin with a paring knife. Brush 1 Tbsp. oil on cut sides and sprinkle with  $\frac{1}{4}$  tsp. each salt and pepper. Arrange squash halves, cut sides down, on prepared pan. Roast until tender, 45 to 50 minutes. Reduce oven temperature to 300°F.

**2.** Meanwhile, rinse and drain farro, then transfer to a saucepan. Stir in broth and  $\frac{1}{4}$  tsp. salt. Bring to a boil over high heat. Reduce heat to medium-low and simmer, covered, until tender, about 20 minutes. Drain any excess broth.

**3.** Heat remaining 2 Tbsp. oil in a large skillet over medium heat. Add mushrooms and onion. Cook until mushrooms have softened and onion is translucent, 8 to 10 minutes. Add wine (if using); cook, stirring, until reduced by half, about 30 seconds. Add dried cranberries and thyme. Cook, stirring, until cranberries have plumped,

about 4 minutes more. Remove thyme. Stir in cooked farro, pecans, and parsley. Heat through. Season with remaining  $\frac{1}{4}$  tsp. each salt and pepper. Stir in balsamic vinegar. Spoon farro mixture into squash halves. Serve with balsamic glaze.

 **HIDDEN GEM**  **HEALTHY**  **VEGAN**

PER 1 SQUASH HALF AND  $\frac{1}{2}$  CUP FILLING: 307 CAL; 11G FAT (1G SAT); 5G PRO; 53G CARB (6G FIBER, 17G SUGARS); 349MG SODIUM



**Maitake mushrooms make this vegan dish extra special. They're meaty, crisp, and rich but not overpowering. They're typically sold in a grapefruit-size cluster.**



# Lamb Braised in Pomegranate

HANDS-ON 15 MIN

TOTAL 2 HR, 55 MIN

SERVES 6 SUBMITTED BY CHEF JOHN

★★★★★ 37 REVIEWS

*All you need is a little patience for this delicious dish, which becomes tangy, sweet, and fall-off-the-bone tender in the oven—all by itself.*

**6 (1-inch-thick) lamb shoulder blade chops (3 lb.)**

**¾ tsp. plus a pinch of salt**

**½ tsp. black pepper**

**1 Tbsp. vegetable oil**

**1½ cups sliced onion**

**4 cloves garlic, sliced**

**2 cups pomegranate juice**

**⅓ cup aged balsamic vinegar**

**¼ tsp. dried rosemary**

**8 leaves fresh mint, plus more for garnish**

**¼ tsp. crushed red pepper**

**1 Tbsp. honey**

**Pomegranate arils and/or pepitas (pumpkin seeds), for garnish**

1. Preheat oven to 300°F. Sprinkle lamb chops on both sides with ½ tsp. salt and ¼ tsp. black pepper.
2. Heat oil in a Dutch oven or very large oven-safe skillet over high heat. Working in 2 batches if needed, brown chops on all sides, about 4 minutes per side. Transfer to a plate. Reduce heat to medium.
3. Add onion and the pinch of salt to pot; cook, stirring frequently, until onion is slightly golden, about 3 minutes. Stir in garlic; cook 30 seconds.
4. Pour pomegranate juice into pan and scrape any browned bits from the pan bottom. Add balsamic vinegar, increase heat to high, and bring to a boil. Stir in rosemary, mint leaves, and crushed red pepper. Boil until liquid is reduced by half, about 10 minutes. Return lamb and any accumulated juices to pot. Spoon pomegranate mixture over lamb.
5. Cover pot and transfer to oven; bake until meat is fork-tender and falling off the bone, about 2 hours. Transfer lamb to a plate. Set pot on stovetop over high heat and skim off any accumulated fat. Bring pomegranate mixture to a boil; cook until liquid is reduced by one-third, about 5 minutes.
6. Stir in honey and remaining ¼ tsp. each salt and black pepper. Return lamb to pot; spoon pomegranate mixture over meat. Garnish with pomegranate seeds, pepitas, and additional mint.

© **GLUTEN-FREE**

PER 1 CHOP: 414 CAL; 20G FAT (7G SAT); 36G PRO; 22G CARB (1G FIBER, 18G SUGARS); 432MG SODIUM



pick a  
side

Serve with  
couscous, farro,  
or roasted  
butternut  
squash slices.



## Tangy Honey-Glazed Ham

HANDS-ON 15 MIN TOTAL 2 HR  
SERVES 24 SUBMITTED BY SUE S.

★★★★★ 672 REVIEWS

**1 (8- to 10-lb.) fully cooked, bone-in ham (Choose a regular ham, not a honey ham, which may overbrown in this recipe.)**

**1¼ cups packed dark brown sugar**

**⅓ cup pineapple juice**

**⅓ cup honey**

**½ tsp. orange zest**

**2 Tbsp. orange juice**

**2 Tbsp. Dijon mustard**

**¼ tsp. ground cloves**

**1.** Preheat oven to 325°F. Pour 1 cup water into a shallow roasting pan. Set ham on a rack over the water in the pan. Roast, uncovered, 1½ hours.

**2.** Meanwhile, stir together remaining ingredients in a small saucepan. Bring to a boil; reduce heat and simmer, uncovered, until slightly thickened, 5 to 10 minutes.

**3.** Brush ham with glaze and roast for an additional 15 to 30 minutes, or until an instant-read thermometer inserted into the thickest portion, away from bone, registers 140°F. Glaze ham once or twice more during this additional roasting, tenting with foil if it starts to overbrown. Serve ham with remaining glaze.

© **GLUTEN-FREE**

PER 4 OZ. HAM AND ½ TSP. GLAZE: 341 CAL;  
19G FAT (6G SAT); 21G PRO; 18G CARB (0G FIBER,  
18G SUGARS); 827MG SODIUM

get the  
look

Tuck edible  
flowers, such  
as lavender,  
around the  
ham.



## Ma Lipo's Apricot-Glazed Turkey with Roasted Onion and Shallot Gravy

HANDS-ON 30 MIN TOTAL 5 HR SERVES 10 (PLUS LEFTOVERS) SUBMITTED BY BOB CODY

★★★★☆ 72 REVIEWS

- ⅔ cup butter, softened**
- 3 Tbsp. chopped fresh sage**
- 1 tsp. black pepper, plus more for cavity and seasoning to taste**
- 1 (12- to 14-lb.) turkey, thawed if frozen, neck and giblets removed**
- Salt, for cavity and seasoning to taste**
- ½ cup apricot nectar**
- ½ cup apricot preserves**
- 1 Tbsp. minced fresh ginger**
- 2 tsp. honey**
- 3 onions, thinly sliced (4 cups)**
- 2 shallots, thinly sliced**
- 1½ to 2 cups low-sodium chicken broth**

**1.** For herb butter, stir together butter, sage, and 1 tsp. pepper in a small bowl. (To make ahead, chill, covered, up to 2 days. Bring to room temperature before using in Steps 2 and 6.)

**2.** Let turkey stand at room temperature 30 minutes before roasting. Position rack in lowest third of oven. Preheat oven to 400°F. Season turkey cavity with salt and pepper. Put turkey, breast side up, on a rack in a large roasting pan. Slip fingers beneath skin of turkey breast to loosen skin. Spread half of herb butter over breast meat beneath skin; reserve remaining herb butter. Fold wing tips back and tuck under turkey. Tie legs together with kitchen twine.

**3.** Roast turkey 30 minutes. Reduce oven temperature to 325°F; roast 2½ hours.

**4.** Meanwhile, for apricot glaze, stir together apricot nectar, apricot preserves, ginger, and honey in a small saucepan. Bring to a boil. Reduce heat to medium-low. Simmer, uncovered, until thickened and reduced to ⅔ cup, about 15 minutes. (To make ahead, let cool slightly; transfer to an airtight container and chill up to 2 days. Bring to room temperature before using in Step 5.)

**5.** Brush ⅓ cup apricot glaze over turkey. Roast turkey, uncovered, brushing occasionally with more glaze, about 40 minutes more or until an instant-read thermometer inserted into thickest part of thighs registers 170°F. Transfer turkey to a platter. Loosely tent with foil. Let stand 30 minutes. Reserve drippings in pan for gravy.

**6.** Meanwhile, melt remaining herb butter in a large heavy skillet over medium heat. Add onions and shallots; cook, stirring occasionally, until tender and golden, about 25 minutes. (To make ahead, transfer to an airtight container and chill up to 2 days.)

**7.** Meanwhile, for gravy, pour drippings from roasting pan into a liquid measuring cup; skim fat. Add broth as needed to reach 1 cup. Combine drippings and onion mixture in a blender; purée until smooth. Add 1½ cups chicken broth and blend to mix. Transfer to a large saucepan. Bring to a boil over medium heat; cook until heated through. Season with salt and pepper to taste.

© **GLUTEN-FREE**

PER 4 OZ. TURKEY + ⅓ CUP GRAVY: 389 CAL; 18G FAT (9G SAT); 34G PRO; 21G CARB (1G FIBER, 16G SUGARS); 269MG SODIUM



### make ahead

The herb butter in Step 1, the apricot glaze in Step 4, and the onion mixture in Step 6 can all be made ahead of time.

### get the look

Tuck fresh sage leaves, halved kumquats, and a mix of orange slices—Valencia, Cara Cara, and blood oranges—around the turkey to serve.







## Cranberry-Glazed Pork Loin

HANDS-ON 15 MIN TOTAL 1 HR  
SERVES 6 SUBMITTED BY  
GOODFOOD4URSOUL

★★★★☆ 210 REVIEWS

*If you like, serve this glazed pork with roasted onions, apples, and cranberries.*

**½ cup whole-berry cranberry sauce (half of a 14-oz. can)**

**½ cup apple jelly**

**1 Tbsp. chopped fresh thyme, plus more for garnish**

**2 tsp. chicken bouillon granules**

**1½ tsp. Dijon mustard**

**1 tsp. garlic powder**

**½ tsp. prepared horseradish**

**1 (2-lb.) boneless pork loin roast**

**½ tsp. salt**

**½ tsp. black pepper**

**1.** Stir together cranberry sauce, apple jelly, thyme, bouillon, mustard, garlic powder, and horseradish in a small saucepan; bring to a boil. Remove from heat and reserve half of glaze.

**2.** Preheat oven to 425°F. Put pork, fat side up, in a foil-lined 10x15-inch baking pan. Sprinkle with salt and pepper. Use a pastry brush to completely coat pork with glaze from the saucepan.

**3.** Roast pork 45 minutes, basting every 10 minutes with glaze from saucepan or until an instant-read thermometer inserted into thickest part registers 135°F.

**4.** Let meat stand 10 minutes, loosely covered with foil, before slicing. (Internal temperature will rise to 145°F as it stands.) Serve with reserved glaze and garnish with fresh thyme.

 **HEALTHY**

PER 5 OZ.: 301 CAL; 3G FAT (1G SAT); 32G PRO; 34G CARB (1G FIBER, 14G SUGARS); 580MG SODIUM





## Pistachio-Crusted Salmon

HANDS-ON 15 MIN TOTAL 35 MIN  
SERVES 4 SUBMITTED BY FRANCE C

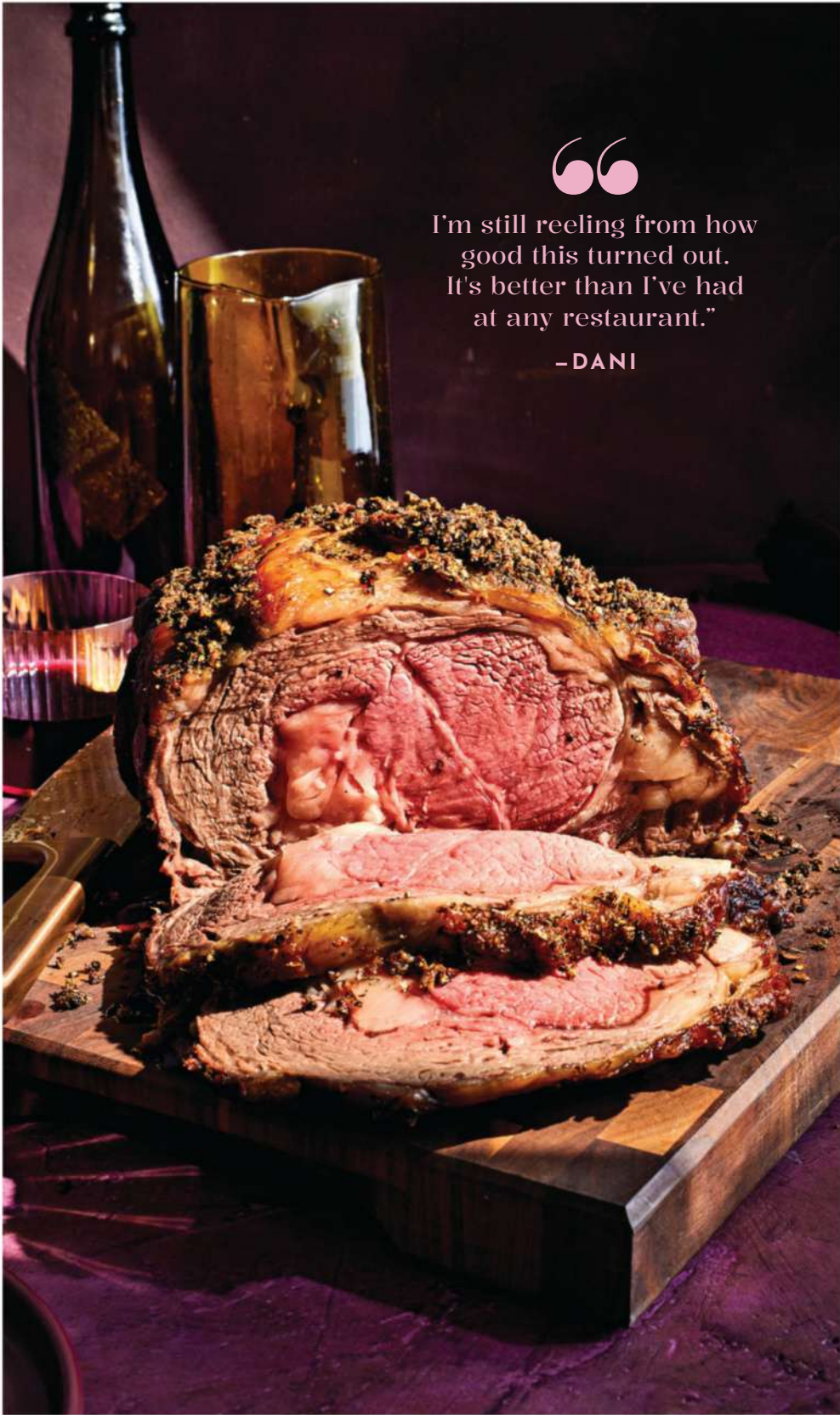
★★★★★ 56 REVIEWS

- 1/4 cup finely chopped pistachios
- 2 Tbsp. panko bread crumbs
- 1 Tbsp. grated Parmesan cheese
- 1 Tbsp. butter, melted
- 1 (1½-lb.) center-cut, skin-on salmon fillet (You may need to special order.)
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 2 Tbsp. olive oil
- 1 Tbsp. Dijon mustard
- 2 lemons, halved crosswise
- Kale and/or frisée, for serving

1. Preheat oven to 375°F. Stir together pistachios, panko, Parmesan, and butter in a small bowl until combined. Season salmon with salt and pepper.
2. Heat oil in a very large oven-safe skillet over medium heat. Add salmon, flesh side down, and cook until golden brown, 2 to 3 minutes. Turn off heat; turn salmon skin-side down. Brush seared side with mustard and top evenly with pistachio mixture.
3. Roast until salmon flakes easily with a fork, 10 to 12 minutes.
4. Preheat broiler. Put lemon halves, cut sides up, on a baking sheet. Broil 5 inches from heat until browned, about 5 minutes. Carefully transfer salmon to a platter lined with kale. Serve with lemon halves.

HEALTHY

PER 6 OZ.: 387 CAL; 24G FAT (5G SAT); 36G PRO; 7G CARB (2G FIBER, 1G SUGARS); 324MG SODIUM



“

I'm still reeling from how good this turned out. It's better than I've had at any restaurant.”

–DANI

## Garlic Prime Rib

HANDS-ON 10 MIN TOTAL 2 HR, 45 MIN SERVES 12 SUBMITTED BY CHEF MIKE

★★★★★ 1,707 REVIEWS

- 2 Tbsp. olive oil
- 10 cloves garlic, minced (5 tsp.)
- 2 tsp. black pepper
- 2 tsp. dried thyme
- 1 tsp. salt
- 1 6-lb. boneless beef prime rib roast (or a 9- to 10-lb. bone-in roast, add 20 minutes cooking time)

1. Stir together oil, garlic, pepper, thyme, and salt in a small bowl. Put roast, fatty side up, in a rack set in a roasting pan; spread fat cap with garlic mixture. (For the best flavor, we recommend chilling the roast overnight once it's rubbed with

the garlic mixture, to let the flavors penetrate the meat.) Let roast sit on counter until room temperature, about 1 hour before roasting.

2. Meanwhile, preheat oven to 500°F. Roast prime rib 20 minutes. Reduce oven temperature to 325°F. Continue roasting 1 to 1½ hours or until an instant-read thermometer inserted into thickest part registers 120°F.
3. Let meat stand 15 minutes, loosely covered with foil, before carving. (Internal temperature will rise to 135°F as it stands.)

GLUTEN-FREE

PER 6 OZ.: 785 CAL; 68G FAT (28G SAT); 38G PRO; 1G CARB (0G FIBER, 0G SUGARS); 315MG SODIUM





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# Pick Sides

The main dish may get all the glory, but these sides deserve a spot at the table. All the classics are here: glazed carrots, sausage-apple stuffing, green bean casserole, and more.



Festive  
Holiday  
Pomegranate  
Salad  
p. 41





## Bourbon-Glazed Carrots

HANDS-ON 15 MIN TOTAL 30 MIN SERVES 6 SUBMITTED BY CHEF JOHN

★★★★★ 132 REVIEWS

**4 Tbsp. butter**

**2 lb. multicolor carrots  
(about 9 medium), peeled  
and sliced lengthwise**

**$\frac{3}{4}$  tsp. salt**

**$\frac{1}{2}$  cup bourbon**

**$\frac{1}{3}$  cup packed brown sugar**

**$\frac{1}{4}$  tsp. black pepper**

**Pinch of cayenne pepper,  
or to taste**

**Fresh thyme leaves, for garnish**

**1.** Melt butter in a medium heavy skillet over medium-high heat until foamy. Add carrots; sprinkle with salt and cook, covered, turning occasionally, 4 minutes. Uncover skillet and continue to cook, turning occasionally, until carrots are browned, 2 to 3 minutes.

**2.** Reduce heat to medium-low and carefully pour in bourbon. (Bourbon may ignite; cover pan with lid to extinguish.) Cook, stirring frequently, until bourbon is almost evaporated, about 2 minutes. Add brown sugar and cook, stirring frequently,

until carrots are tender and glossy, about 5 minutes. Increase heat to medium-high to thicken glaze slightly, about 15 seconds. Sprinkle with black pepper and cayenne.

**3.** Transfer to a serving dish and garnish with thyme. (Chill carrots in an airtight container. Reheat in a microwave or in a skillet over medium-low heat.)

🕒 **QUICK** 🌱 **VEGETARIAN** 🍷 **GLUTEN-FREE**

PER  $\frac{1}{2}$  CUP: 196 CAL; 8G FAT (5G SAT); 1G PRO;  
21G CARB (4G FIBER, 0G SUGARS); 447MG SODIUM



# Awesome Sausage, Apple, and Cranberry Stuffing

HANDS-ON 30 MIN TOTAL 1 HR  
SERVES 10

SUBMITTED BY STACY M. POLCYN

★★★★★ 2,332 REVIEWS

- 1½ cups cubed whole-wheat bread**
- 3¾ cups cubed white bread**
- 6 Tbsp. unsalted butter**
- 1 lb. ground turkey sausage**
- 1 cup chopped onion**
- ¾ cup chopped celery**
- 2½ tsp. dried sage**
- 1 tsp. dried rosemary**
- ½ tsp. dried thyme**
- 1 Golden Delicious apple, cored and chopped**
- ¾ cup dried cranberries, plus finely chopped for garnish**
- ⅓ cup chopped fresh parsley, plus more for garnish**
- 1 cooked turkey liver, finely chopped (optional)**
- 1 cup turkey or chicken broth**

- 1.** Preheat oven to 350°F. Spread bread cubes in an even layer on 2 large baking sheets. Bake until evenly toasted, 5 to 7 minutes. Transfer to a large bowl.
- 2.** Meanwhile, melt 2 Tbsp. butter in a large skillet over medium heat. Add sausage and onion; cook, stirring and breaking up clumps, until sausage is evenly browned and onion is translucent, 8 to 10 minutes. Add celery, sage, rosemary, and thyme; cook, stirring occasionally, until celery has softened, about 2 minutes.
- 3.** Spoon sausage mixture over bread. Mix in apple, cranberries, parsley, and (if using) liver. Melt remaining 4 Tbsp. butter. Drizzle melted butter and broth over bread and toss lightly.
- 4.** Transfer stuffing to a 9x13-inch baking dish. Bake until golden and heated through, about 30 minutes. Garnish with additional parsley and finely chopped cranberries.

PER ¾ CUP: 242 CAL; 12G FAT (6G SAT); 13G PRO; 21G CARB (2G FIBER, 10G SUGARS); 438MG SODIUM





photo  
on page  
38



## Roasted Garlic Cauliflower

HANDS-ON 15 MIN TOTAL 50 MIN  
SERVES 6 SUBMITTED BY SHELLERY

★★★★☆ 2,323 REVIEWS

- 3 Tbsp. olive oil
- 4 cloves garlic, minced
- 1 large head cauliflower (about 2¾ lb.), cut into florets
- ¼ tsp. salt
- ¼ tsp. black pepper
- ⅓ cup grated Parmesan cheese
- Fresh parsley leaves, for garnish

1. Preheat oven to 450°F. Grease a 10x15-inch rimmed baking sheet.
2. Stir together oil and garlic in a large bowl; add cauliflower and toss to coat. Spread on prepared baking sheet; sprinkle with salt and pepper.
3. Roast cauliflower, stirring once halfway through, until tender, about 25 minutes. Turn on broiler. Top cauliflower with cheese; broil until golden brown, 3 to 5 minutes. Sprinkle with parsley.

🌱 HEALTHY 🥬 VEGETARIAN 🌾 GLUTEN-FREE

PER 1 CUP: 102 CAL; 8G FAT (2G SAT); 3G PRO; 5G CARB (2G FIBER, 2G SUGARS); 201MG SODIUM



## Green Bean Artichoke Casserole

HANDS-ON 25 MIN TOTAL 1 HR 5 MIN  
SERVES 8 SUBMITTED BY BONNIE LANG  
TURNAGE-MORTGAGE O

★★★★☆ 89 REVIEWS

- 2 (12-oz.) pkg. trimmed fresh green beans
- 1 (14- to 14.5-oz.) jar marinated artichoke hearts
- ⅓ cup plus ¼ cup Italian-seasoned panko bread crumbs
- 4 oz. Parmesan cheese, grated (1 cup)
- 4 oz. mozzarella cheese, shredded (1 cup)
- 2 Tbsp. garlic powder
- ⅓ tsp. black pepper
- 3 Tbsp. olive oil

1. Preheat oven to 400°F. Grease a 2-qt. baking dish. Steam beans according to package directions until crisp-tender. Cool slightly and transfer to a large bowl.
2. Drain artichokes, reserving ½ cup liquid, and quarter if whole. Stir artichokes and reserved liquid into beans, along with ⅓ cup panko, the Parmesan, mozzarella, garlic powder, and pepper. Spoon into prepared baking dish. Sprinkle with remaining ¼ cup panko and drizzle with oil.
3. Bake, covered, 20 minutes. Uncover; bake until crumbs are lightly browned, 10 to 15 minutes more. Let stand 10 minutes before serving.

🥬 VEGETARIAN

PER 1 CUP: 251 CAL; 16G FAT (5G SAT); 11G PRO; 19G CARB (4G FIBER, 3G SUGARS); 533MG SODIUM

## Festive Holiday Pomegranate Salad

HANDS-ON 20 MIN TOTAL 20 MIN  
SERVES 8  
SUBMITTED BY KARYN ULRIKSEN

★★★★★ 6 REVIEWS

*If not all your guests love blue cheese, serve it on the side rather than tossed into the salad.*

- 8 cups mixed greens
- 1 cup orange segments (from 2 medium oranges)
- ⅔ cup crumbled blue cheese (3 oz.)
- ½ cup pomegranate arils
- ½ cup lightly toasted, coarsely chopped or broken pecans
- Pomegranate Vinaigrette (recipe, below)

Put greens, orange segments, blue cheese, pomegranate arils, and pecans in a large salad bowl. Toss gently with Pomegranate Vinaigrette just before serving.

🕒 QUICK 🥬 VEGETARIAN 🌾 GLUTEN-FREE

PER 1 CUP: 114 CAL; 13G FAT (3G SAT); 4G PRO; 10G CARB (2G FIBER, 6G SUGARS); 200MG SODIUM

### Pomegranate Vinaigrette

Whisk together ¼ cup pomegranate juice, 3 Tbsp. extra-virgin olive oil, 1 Tbsp. red wine vinegar, 2 tsp. honey, ¼ tsp. fine sea salt, and ¼ tsp. black pepper in a small bowl. Makes ½ cup.



A typical pomegranate contains hundreds of tiny red berries—called arils—tucked into firm white pith. That's the equivalent of 1 cup. Arils can be eaten fresh, cooked, or crushed for their juices.



# Greater Taters

The humble spud is the base for countless classic sides. Scalloped, mashed, or fried, add one of these recipes to your holiday lineup.



Jen's  
Creamy Mashed  
Potatoes  
p. 47



# Pierogi

HANDS-ON 1 HR TOTAL 2 HR  
SERVES 8 SUBMITTED BY GCLARK

★★★★☆ 60 REVIEWS

- 3 eggs
- 1 (8-oz.) container sour cream
- 3¼ cups flour
- 1 tsp. salt
- 1 lb. russet potatoes, peeled and cut into 2-inch pieces
- 3 Tbsp. half-and-half
- 8 Tbsp. butter
- ¼ tsp. black pepper
- 2 large sweet onions, chopped (3 cups)
- Chopped fresh chives, for garnish

1. Whisk together eggs and sour cream in a large bowl until smooth. Add flour and ½ tsp. salt; mix until dough comes together. Knead dough on a lightly floured surface until smooth. Divide dough in half. Wrap portions in plastic wrap; chill 1 hour or up to overnight.
2. Meanwhile, for filling, put potatoes in a medium saucepan; add enough salted water to cover. Bring to a boil. Reduce heat and simmer, uncovered, until tender, about 20 minutes; drain. Add half-and-half, 1 Tbsp. butter, the pepper, and remaining ½ tsp. salt. Mash with a potato masher until smooth. (Or use 2 cups cold leftover mashed potatoes and skip this step.)
3. Heat 1 Tbsp. butter in a large skillet over medium-low heat. Add onions. Cook, covered, until onions are tender, stirring occasionally, 13 to 15 minutes. Uncover; cook, stirring frequently, over medium-high heat until onions are golden, 3 to 5 minutes more. Remove from skillet. Add half the caramelized onions to the potatoes. Let filling cool.
4. Roll out one portion of the dough on a well-floured surface to ⅛ inch thick. Cut out 20 (3-inch) rounds using a biscuit cutter. Repeat with remaining dough.
5. Spoon about 2 tsp. of potato filling in the center of each dough round, fold over into a half-moon shape, and use a fork to press edges to seal. (You can freeze the pierogi at this point up to 3 months. Cook as directed.) Set pierogi on a floured baking sheet under a kitchen towel to prevent drying.
6. Fill a large saucepan with water and bring to a boil. Drop pierogi, about 8 at a time, into boiling water. Once they float, continue boiling gently about 4 minutes. Using a slotted spoon, transfer to a paper towel-lined plate.
7. Preheat oven to 200°F. Melt 1 Tbsp. butter in the same skillet over medium

heat. Working in batches, brown pierogi in an even layer, turning once and adding butter as needed, about 3 minutes. Transfer to a baking dish and keep warm in the oven while you brown remaining pierogi. Reheat remaining caramelized onions in skillet. Top browned pierogi with caramelized onions and garnish with chives.

 **VEGETARIAN**

PER 5 PIEROGI: 422 CAL; 20G FAT (11G SAT); 10G PRO; 51G CARB (2G FIBER, 3G SUGARS); 427MG SODIUM



  
This is my great-grandmother's recipe. A little bit of work, but well worth it. We make about 200 every Christmas Eve, and everyone can't wait."  
—GCLARK





## Yummy Sweet Potato Casserole

HANDS-ON 30 MIN TOTAL 2 HR SERVES 12 SUBMITTED BY TINA B

★★★★★ 2,956 REVIEWS

*This sweet potato mash gets a pecan-studded streusel topping that gives the ideal contrast between smooth filling and crisp crust.*

- 4 lb. sweet potatoes (6 to 7 large), peeled and cut into 1-inch cubes**
- 1 cup milk**
- ¾ cup white sugar**
- 4 eggs, beaten**
- ¼ cup butter, melted**
- 1½ tsp. salt**
- 1 tsp. vanilla extract**
- ½ cup packed brown sugar**
- ⅓ cup flour**
- ¼ cup butter, chilled**
- 1 cup chopped pecans**

**1.** Put sweet potatoes in a 6-qt. pot with enough water to cover. Cook over medium-high heat until fork-tender, about 25 minutes; drain and mash with a potato masher.

- 2.** Preheat oven to 350°F. Stir together potatoes, milk, sugar, eggs, melted butter, salt, and vanilla in a large bowl until smooth. Transfer to a 3-qt. baking dish.
- 3.** Stir together brown sugar and flour in a small bowl. Add chilled butter and cut in using a pastry blender or 2 forks until mixture looks like coarse sand. Stir in pecans. Sprinkle over sweet potato mixture.
- 4.** Bake until mixture is heated through and topping is lightly browned, 45 to 50 minutes. Cool slightly before serving.

 **VEGETARIAN**

PER ¾ CUP: 358 CAL; 17G FAT (6G SAT); 6G PRO; 49G CARB (4G FIBER, 28G SUGARS); 447MG SODIUM

## Mom's Potato Latkes

HANDS-ON 20 MIN TOTAL 35 MIN  
SERVES 4 SUBMITTED BY LINDSAY

★★★★☆ 128 REVIEWS

- 3 cups peeled and shredded russet potatoes (about 1 lb.)**
- ¼ cup grated onion**
- 2 eggs, lightly beaten**
- 6 saltine crackers, crushed**
- 1 tsp. salt**
- ¼ tsp. black pepper**
- 1½ cups vegetable oil, or as needed**
- Applesauce and/or sour cream, for serving**
- Snipped fresh chives, for garnish**

- 1.** Preheat oven to 200°F. Put a wire rack in a shallow baking sheet. Put handfuls of potatoes and onion in paper towels and squeeze to remove excess moisture. Stir together potatoes, onion, eggs, cracker crumbs, salt, and pepper in a large bowl.
- 2.** Pour oil to a depth of about ½ inch in a large heavy skillet. Heat over medium-high heat until shimmering.
- 3.** Working in batches, drop batter by 3-Tbsp. portions into hot oil, using the back of a spoon to flatten latkes slightly to a uniform thickness, about ¾ inch. Cook, turning halfway through, until browned and crisp, 6 to 7 minutes. Transfer latkes to a paper towel-lined plate to drain. Transfer to a rack in a shallow baking pan to keep warm in oven while frying remaining latkes. Serve with applesauce and/or sour cream. Garnish with chives.

 **VEGETARIAN**

PER 2 TO 3 LATKES: 302 CAL; 21G FAT (3G SAT); 5G PRO; 23G CARB (2G FIBER, 2G SUGARS); 664MG SODIUM

make ahead 

**Latkes taste best when freshly made, but they can be fried and chilled in an airtight container up to 1 day. To reheat, arrange latkes in an even layer on a cookie sheet. Bake in a 350°F oven about 10 minutes.**









This is how  
my grandmother  
used to make  
them. Yum!”

—AGDILLO

## Camotes al Horno (Baked Yams)

HANDS-ON 10 MIN TOTAL 20 MIN  
SERVES 6 SUBMITTED BY ALENITA

★★★★☆ 19 REVIEWS

**6 (5-oz.) sweet potatoes**  
**6 Tbsp. butter**  
**6 tsp. honey**  
**3 tsp. sugar**

**1.** Preheat oven to 250°F. Put sweet potatoes in a large pot of lightly salted boiling water and cook until tender, 30 to 40 minutes; drain and let cool slightly.

**2.** Arrange sweet potatoes in a lightly greased 9x13-inch baking dish. Make a lengthwise slit down each sweet potato, being careful not to cut through to other side; put 1 Tbsp. butter into each slit.

**3.** Bake until butter has melted, 5 to 10 minutes. Drizzle 1 tsp. honey into each sweet potato; sprinkle each with sugar.

🕒 QUICK 🌱 VEGETARIAN 🌾 GLUTEN-FREE

PER 1 SWEET POTATO: 253 CAL; 12G FAT (7G SAT); 2G PRO; 36G CARB (4G FIBER, 14G SUGARS); 170MG SODIUM





## Mama Moe's Scalloped Potatoes

HANDS-ON 15 MIN TOTAL 2 HR, 25 MIN SERVES 16 SUBMITTED BY STEPHANIE

★★★★☆ 22 REVIEWS

- 1 (10.5-oz.) can condensed cream of potato soup
- 1 (10.5-oz.) can condensed cream of mushroom soup
- ¼ cup chopped white onion
- 1 Tbsp. Dijon mustard
- ½ tsp. black pepper, plus more for garnish
- 3 lb. Yukon Gold potatoes, thinly sliced
- 12 oz. cheddar cheese, shredded (3 cups)

1. Preheat oven to 350°F. Grease a 9x13-inch baking dish.
2. Stir together soups, onion, mustard, and pepper in a bowl. Microwave until hot, about 2 minutes.
3. Put one-third of potato slices in prepared baking dish. Cover with one-third of soup mixture and one-third of cheese. Repeat layers twice.
4. Bake, covered, 1 hour and 40 minutes. Uncover and bake until potatoes are fork-tender and cheese is browned on top, 15 to 20 minutes more. Let stand 10 minutes before serving. Garnish with additional pepper.

🌱 **VEGETARIAN**

PER ¾ CUP: 173 CAL; 8G FAT (4G SAT); 7G PRO; 20G CARB (2G FIBER, 2G SUGARS); 362MG SODIUM

photo  
on page  
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## Jen's Creamy Mashed Potatoes

HANDS-ON 15 MIN  
TOTAL 1 HR, 30 MIN  
SERVES 10  
SUBMITTED BY JENMANNAZ

★★★★★ 45 REVIEWS

- 1 whole bulb garlic, top third sliced off and discarded
- 1 Tbsp. olive oil
- 2½ lb. Yukon Gold potatoes, peeled and quartered (about 7 medium)
- ½ cup sour cream
- ½ cup butter, softened
- 2 oz. cream cheese, softened (¼ cup)
- ½ tsp. salt
- ¼ tsp. black pepper, plus more for garnish
- Chopped fresh parsley, for garnish

1. Preheat oven to 350°F. Put garlic bulb in a 6-oz. custard cup or small baking dish and drizzle with olive oil. Bake, uncovered, until garlic is soft and brown, about 40 minutes. When cool enough to handle, squeeze garlic from cloves and mash with a fork. (You can cover and chill roasted garlic up to 3 days.)
2. Meanwhile, bring a large pot of salted water to a boil. Add potatoes; reduce heat to medium-low and simmer until tender, about 30 minutes. Drain; return potatoes to pot.
3. Add sour cream, butter, cream cheese, roasted garlic, salt, and pepper to potatoes in pot. Let stand, covered, 5 minutes.
4. Mash potatoes using a potato masher until smooth, creamy, and thoroughly combined. Garnish with parsley and additional pepper.

🌱 **VEGETARIAN** 🌾 **GLUTEN-FREE**

PER ½ CUP: 226 CAL; 15G FAT (8G SAT); 3G PRO; 22G CARB (2G FIBER, 2G SUGARS); 215MG SODIUM



Oh my goodness. This is seriously like the Holy Grail of potatoes. My whole family inhaled these, then asked for seconds. So very delicious."

—SARAH JO



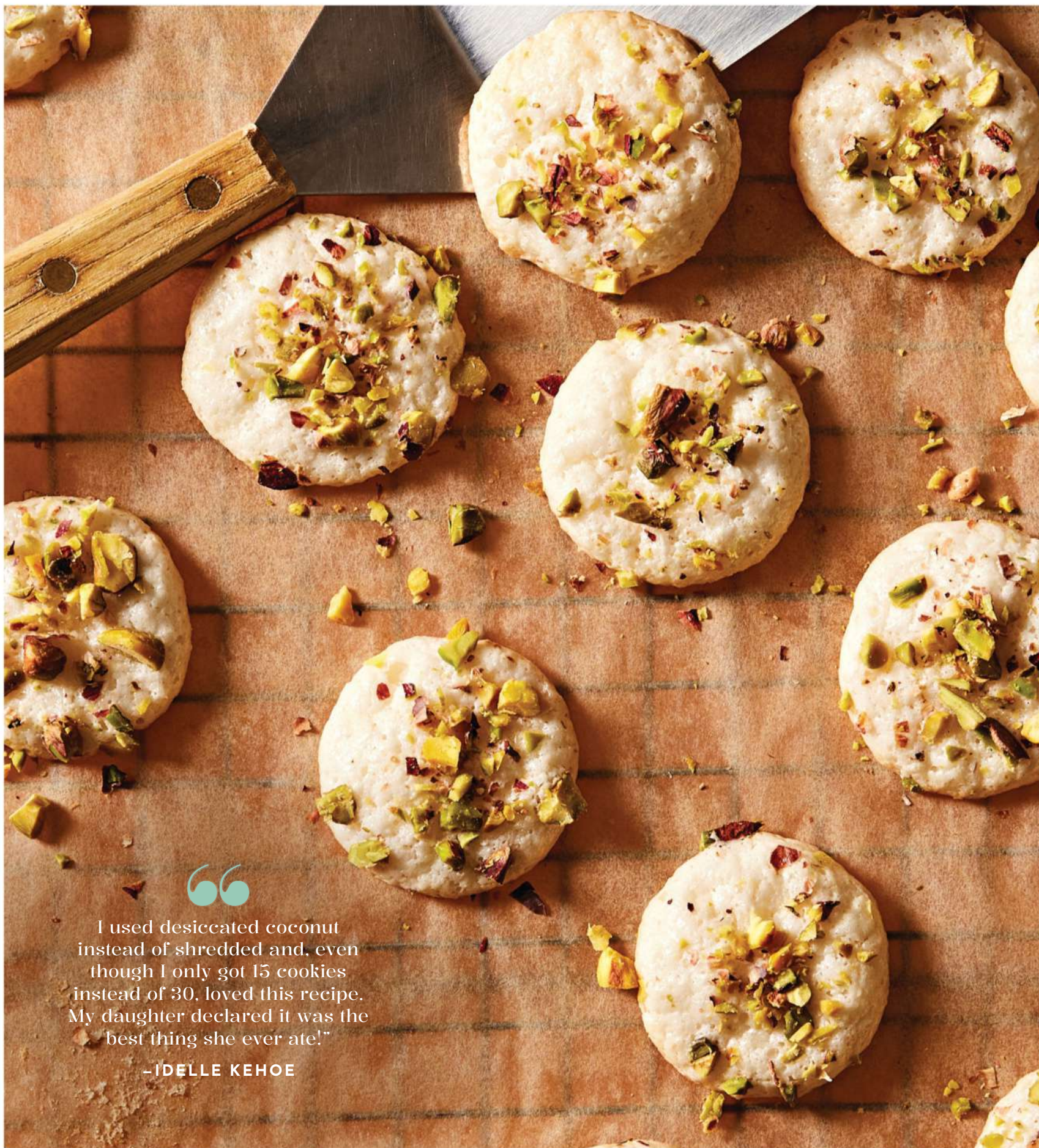
# A New Cookie Plate

We've been crazy about cookies for a long time—Allrecipes started as a cookie-recipe sharing site, after all. Add these top-rated and reviewed recipes to your holiday cookie exchange.

Alfajores  
(Dulce de  
Leche Sandwich  
Cookies)  
p. 54







I used desiccated coconut instead of shredded and, even though I only got 15 cookies instead of 30, loved this recipe. My daughter declared it was the best thing she ever ate!"

—IDELLE KEHOE

## Shirini Nargili

HANDS-ON 20 MIN TOTAL 2 HR

MAKES 30 COOKIES

SUBMITTED BY SHADI HASANZADENEMATI

★★★★★ 2 REVIEWS

- 1 cup plus 2 Tbsp. unsweetened finely shredded coconut**
- $\frac{3}{4}$  cup sugar**
- 3 egg whites**
- $\frac{1}{4}$  cup vegetable oil**
- $\frac{1}{2}$  tsp. lemon juice**
- $\frac{1}{2}$  tsp. vanilla extract**
- Roughly chopped pistachios (optional)**

- 1.** Process coconut and sugar in a food processor until blended, about 10 seconds. Add egg whites and oil; process until well combined, about 10 seconds. Scrape down sides of processor bowl; blend 10 seconds more. Transfer coconut mixture to a saucepan. Heat over medium-low heat, stirring constantly, until mixture thickens into a paste, about 15 minutes. (Do not let mixture simmer or boil.)
- 2.** Remove saucepan from heat. Stir in lemon juice and vanilla. Let cool to room temperature, about 1 hour. (Batter will thicken as it cools.)
- 3.** Preheat oven to 325°F. Line a baking

sheet with parchment paper. Transfer cooled batter to a pastry bag fitted with a small round tip. Pipe 1½-inch circles on parchment paper, spacing about 2 inches apart. Lightly oil the tip of your index finger and smooth the tops of the cookies. Sprinkle with pistachios (if using). Bake until bottoms and edges are golden, about 20 minutes. Cool completely on baking sheet. (Store in an airtight container up to 3 days at room temperature or freeze up to 3 months.)

 **HIDDEN GEM**  **GLUTEN-FREE**

PER 1 COOKIE: 61 CAL; 4G FAT (2G SAT); 1G PRO; 6G CARB (0G FIBER, 5G SUGARS); 7MG SODIUM





## Cardamom-Espresso Chocolate Chip Cookies

HANDS-ON 20 MIN TOTAL 1 HR MAKES 48 COOKIES SUBMITTED BY KIM

★★★★☆ 21 REVIEWS

**3¼ cups flour**  
**1 tsp. baking powder**  
**1 tsp. baking soda**  
**1 tsp. ground cardamom**  
**½ tsp. cinnamon**  
**½ tsp. salt**  
**1 cup unsalted butter, softened**  
**1½ cups packed brown sugar**  
**½ cup white sugar**  
**2 eggs**  
**2 Tbsp. espresso powder**  
**1 Tbsp. vanilla extract**  
**1 (12-oz.) pkg. semisweet chocolate chunks**

**1.** Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Whisk together flour, baking powder, baking soda, cardamom, cinnamon, and salt in a bowl.  
**2.** Beat butter in a large bowl with an electric mixer at medium speed 30 seconds. Add brown sugar and white sugar. Beat at medium speed until fluffy, about 2 minutes. Beat in eggs, one at a time, until thoroughly combined. Beat in espresso powder and vanilla.  
**3.** Add flour mixture to butter mixture; mix until just combined.

(Do not overmix.) Fold in chocolate chunks. Chill, covered, until dough is easy to handle, 30 to 60 minutes.  
**4.** Scoop dough by heaping tablespoons onto prepared baking sheets, spacing about 2 inches apart.  
**5.** Bake until edges of cookies are set, about 12 minutes. Cool cookies on baking sheets 2 to 3 minutes. Transfer to a wire rack to cool completely. (Store in an airtight container up to 3 days at room temperature or freeze up to 3 months.)

PER 1 COOKIE: 138 CAL; 6G FAT (4G SAT);  
2G PRO; 20G CARB (1G FIBER, 13G SUGARS);  
67MG SODIUM



# Ma'amoul (Lebanese Date Cookies)

HANDS-ON 45 MIN TOTAL 9 HR, 30 MIN  
MAKES 30 COOKIES SUBMITTED BY LAURAF

★★★★★ 3 REVIEWS

- 2 cups semolina flour**
- 1 cup all-purpose flour**
- ½ tsp. ground mahlab (tip, right)**
- ½ tsp. salt**
- 1 cup ghee (clarified butter), at room temperature**
- 5 Tbsp. whole milk, plus more as needed**
- 2 Tbsp. white sugar**
- 1 tsp. active dry yeast**
- 4 Tbsp. orange blossom water, plus more as needed**
- 1¼ cups date paste (such as Ziyad)**
- 2 Tbsp. powdered sugar, or to taste**

**1.** Stir together semolina flour, all-purpose flour, mahlab, and salt in a large bowl. Work ghee into dry ingredients with your fingertips until incorporated. (Mixture will resemble damp sand.) Let rest, covered, at room temperature, 8 hours and up to overnight.

**2.** Microwave milk in a small bowl until just warm, about 15 seconds. Stir in white sugar and yeast until dissolved. Let stand until foamy, 5 to 10 minutes.

**3.** Pour yeast mixture and orange blossom water over flour mixture; stir until evenly moistened and a dough forms. (To test if dough is ready, pinch off a piece of dough and roll into a ball. It should hold its shape without cracking.) Add more milk or orange blossom water if needed. Let dough rest, covered, about 15 minutes.

**4.** Meanwhile, preheat oven to 350°F. Line 2 baking sheets with parchment paper.

**5.** Dust flour over a 2-inch ma'amoul mold and tap out excess. Pinch off a walnut-size piece of dough and roll into a ball. Press your thumb into the ball to create space for the filling. Work the edges with your fingers so the sides are even and fairly thin. Put 1 tsp. date paste into indentation and pinch dough over it to seal.

**6.** Put dough into mold seam side up. Press down so top is flush with edges of mold. Trim any excess dough. Invert mold and tap it against work surface to release dough. (If you don't have a ma'amoul mold, after sealing dough around filling, place on baking sheet. Flatten slightly and bake as directed.) Repeat with remaining dough and date paste, flouring mold between each pressing. Arrange portions 1 inch apart on prepared baking sheets.

**7.** Bake, 1 baking sheet at a time, until cookie edges and bottoms are golden but tops remain mostly pale, about 15 minutes.

**8.** Sift powdered sugar over cookies while still slightly warm. Let cool completely. (Store in an airtight container at room temperature up to 3 days or freeze up to 3 months.)

PER 1 COOKIE: 174 CAL; 8G FAT (5G SAT); 2G PRO;  
21G CARB (1G FIBER, 8G SUGARS); 40MG SODIUM



mahlab

Mahlab is a powder made from the seeds of the St. Lucie cherry.

Mahlab tastes a bit like cherries, with floral and almond flavor notes.

If you can't find mahlab, stir ¼ tsp.

crushed fennel seeds and

¼ tsp. ground cardamom

into the flour mixture in

Step 1. Stir

⅛ tsp. almond extract into

the milk

mixture after the yeast has

become foamy in Step 2.

editor's tip

You can find wooden molds (and any of the specialized ingredients) online or in Middle Eastern markets.



# Cuccidati (Italian Fig Cookies)

HANDS-ON 1 HR TOTAL 10 HR, 30 MIN MAKES 32 COOKIES SUBMITTED BY NICOLE MCLAUGHLIN

★★★★★ 3 REVIEWS

- 3¾ cups flour
- ½ cup white sugar
- 4 tsp. baking powder
- ½ tsp. kosher salt
- ½ cup unsalted butter
- ¼ cup vegetable shortening
- ¾ cup whole milk
- 1 egg
- 1 tsp. vanilla extract
- ½ tsp. almond extract
- Cuccidati Filling (recipe, below right)**
- 2 cups powdered sugar
- Nonpareils**

1. Put flour, white sugar, baking powder, and salt in a food processor; process until combined, about 5 seconds. Add butter and shortening; pulse until crumbly. Add ½ cup milk, the egg, vanilla, and almond extract. Process until a dough forms, 10 to 20 seconds. Turn dough out onto a well-floured surface and knead just until smooth. Wrap dough in plastic wrap and chill 1 to 2 hours (or up to 1 day).
2. Preheat oven to 375°F. Turn dough out onto a floured surface. Divide into 4 equal pieces. Roll each piece into a 4x12-inch rectangle (about ⅛ inch thick). Trim to create straight edges.

3. Divide Cuccidati Filling into 4 equal portions. Shape each into a 12-inch log (about 1-inch diameter). Put one log on a dough rectangle, about 1 inch from a long edge. Dampen dough edges with water. Fold dough over, rolling gently to envelop filling. Gently roll log back and forth to seal the dough seam. Repeat with remaining dough and filling. Cut each portion diagonally into 2½- to 3-inch pieces. With seam sides down, cut 4 slits (2 on each side) into cookies.
4. Put cookies, seam sides down, on a parchment-lined baking sheet, about 2 inches apart. Bake until bottoms are golden, 12 to 14 minutes. Cool completely.
5. Whisk together powdered sugar and remaining ¼ cup milk in a bowl until smooth. Dip each cooled cookie into icing; transfer to a wire rack with parchment underneath and allow excess to drip off. Decorate with nonpareils while icing is still wet. Let icing set at least 20 minutes before serving. (Store iced cookies in an airtight container up to 2 weeks or freeze up to 3 months.)

## HIDDEN GEM

PER 1 COOKIE: 231 CAL; 8G FAT (3G SAT); 3G PRO; 39G CARB (2G FIBER, 25G SUGARS); 71MG SODIUM

## Cuccidati Filling

Cut 2 cups **dried figs** into quarters. Cut 1 cup **pitted dates** into halves. Working in batches as needed, pulse figs and dates in a food processor until finely chopped; transfer to a bowl. Put zest and juice of 1 **orange**, 1 cup **raisins**, 1 cup toasted **pecan halves**, ¼ cup **honey**, 2 Tbsp. **brandy**, 1 tsp. **cinnamon**, ¼ tsp. each **allspice** and **ground cloves**, and ⅛ tsp. **nutmeg** in a food processor. Process until finely chopped and mixed. Add fig mixture and process, adding water 1 Tbsp. at a time, until mixture is well combined and a paste-like consistency. (Chill filling 8 hours.)



“Thought they would be harder than they were. The dough is easy to work with.”

—MOMOFMULLI



customize it

**Dried Mission figs or kalamata figs work well for this recipe. Feel free to sub or add different dried fruits such as golden raisins or dried cranberries. You can also use water instead of brandy, and walnuts or almonds instead of pecans.**





## combos we love

### Chocolate-Mint

Use crème de menthe chocolate mint baking bits in the chocolate-chocolate chip dough.

### Chocolate-Ginger

Use ½ cup chopped candied ginger and ½ cup chopped cashews or hazelnuts in the chocolate-chocolate chip dough.

### White Chocolate-Cherry

Use white chocolate chips in the chocolate chip dough, and dried cherries in the chocolate-chocolate chip dough.

## Half-and-Halfs

HANDS-ON 20 MIN TOTAL 35 MIN  
MAKES 20 COOKIES SUBMITTED BY LINDSEY

★★★★☆ 106 REVIEWS

**3 cups flour**  
**½ tsp. baking soda**  
**⅛ tsp. salt**  
**1 cup butter, softened**  
**1 cup packed brown sugar**  
**¾ cup white sugar**  
**2 eggs**  
**2 tsp. vanilla extract**  
**¼ cup unsweetened cocoa powder**  
**2 cups milk chocolate chips**

1. Preheat oven to 350°F. Stir together flour, baking soda, and salt in a small bowl.
2. Beat butter, brown sugar, and ½ cup white sugar in a bowl with an electric mixer at medium speed until smooth, 1 to 2 minutes. Beat in eggs, one at a time, and vanilla. Stir in flour mixture.
3. Divide dough equally among 2 bowls. To one dough add cocoa powder and remaining ¼ cup sugar; stir to combine. To each dough, fold in 1 cup chocolate chips (see “Combos We Love,” left).
4. Scoop 1½-Tbsp. portions of each dough. Cut each portion in half, then press one plain half together with one chocolate half. Arrange on ungreased baking sheets, spacing about 2 inches apart.
5. Bake until lightly browned around the edges, 8 to 10 minutes. Cool cookies on baking sheets 5 minutes. Transfer to a wire rack to cool completely. (Store in an airtight container up to 3 days at room temperature or freeze up to 3 months.)

PER 1 COOKIE: 344 CAL; 17G FAT (11G SAT); 5G PRO;  
48G CARB (2G FIBER, 31G SUGARS); 146MG SODIUM



photo  
on page  
48

## Alfajores (Dulce de Leche Sandwich Cookies)

HANDS-ON 30 MIN TOTAL 3 HR  
MAKES 24 SANDWICH COOKIES  
SUBMITTED BY VECHEF

★★★★☆ 7 REVIEWS

- 2 cups flour
- ½ cup powdered sugar,  
plus more for dusting
- ¼ cup cornstarch
- ¼ tsp. salt
- 1 cup butter, softened
- ¼ cup white sugar
- 1 tsp. vanilla extract
- 1 cup dulce de leche (see “DIY  
Dulce de Leche,” below)

1. Sift flour, powdered sugar, cornstarch, and salt into a medium bowl. Beat butter in a large bowl with an electric mixer at high speed until light and fluffy. Add white sugar and vanilla; mix until combined.
2. Add flour mixture to butter mixture, a third at a time, mixing well after each addition, until a dough forms. Divide dough in half; roll each half into an 8-inch-long log. Wrap logs in plastic wrap and chill until firm, at least 2 hours.
3. Preheat oven to 350°F. Line 2 baking sheets with parchment paper.
4. Cut logs crosswise into ¼-inch slices using a sharp, thin-blade knife. Arrange cookies 1½ inches apart on prepared baking sheets.
5. Bake until edges are firm and just beginning to brown, 8 to 10 minutes. Let cookies cool on baking sheets about 1 minute. Transfer to wire racks to cool completely, about 30 minutes.
6. Spread dulce de leche on the bottoms of half of the cookies, using about 2 tsp. each. Top with remaining cookies, bottom sides down. Lightly dust with additional powdered sugar. (Chill cookies between layers of wax paper in an airtight container up to 3 days.)

### HIDDEN GEM

PER 1 SANDWICH COOKIE: 172 CAL; 9G FAT (5G SAT); 2G PRO; 22G CARB (0G FIBER, 12G SUGARS); 102MG SODIUM



### DIY Dulce de Leche

Prepared dulce de leche can be found in the Latin section of many grocery stores, but it's also easy to make at home. Divide 2 (14-oz.) cans **sweetened condensed milk** among 4 half-pint canning jars. Apply new lids and screw on rings finger-tight. Arrange in a 4-qt. round slow cooker with straight sides. Add water to cover jars by 1 inch. Cover and cook on Low 10 to 11 hours. Using canning tongs, transfer jars to a wire rack to cool. Chill jars up to 1 month. Warm before using.

## Ghorayebah (Butter Biscuits for Eid)

HANDS-ON 15 MIN TOTAL 45 MIN  
MAKES 30 COOKIES SUBMITTED BY SHIARA

★★★★★ 1 REVIEW

*In the Middle East, ghee is called “samna.” In English, it is known as “clarified butter.”*

- 1 cup powdered sugar
- 1 cup ghee (clarified butter)
- 1 tsp. vanilla extract
- 2 cups flour
- 1 tsp. baking powder
- ¼ tsp. salt
- 30 whole cloves or whole  
blanched almonds

1. Preheat oven to 300°F. Beat together powdered sugar, ghee, and vanilla in a bowl with an electric mixer at medium speed until smooth and creamy. Add flour, baking powder, and salt; stir until dough holds together.
2. Roll dough into 30 (1-inch) balls (about 1 Tbsp. each) and arrange 2 inches apart on ungreased baking sheets. (For uniform balls, we patted the dough into a 5x6-inch rectangle on a lightly floured surface, then cut evenly into 30 squares before rolling each into a ball.) Flatten slightly and press a clove or almond into top of each cookie.
3. Bake until bottoms are lightly browned, about 15 minutes. Let cool on baking sheet 10 minutes. Transfer to a wire rack to cool completely. Remove cloves before eating. (Store cookies between sheets of wax paper in an airtight container at room temperature up to 5 days or freeze up to 3 months.)

### HIDDEN GEM

PER 1 COOKIE: 108 CAL; 7G FAT (4G SAT); 1G PRO; 10G CARB (0G FIBER, 4G SUGARS); 32MG SODIUM







ghorayebah  
(goh-ree-bah)

Sometimes spelled ghoriba, ghriba, or ghryba, these cookies are popular in North African and Middle Eastern countries. Styles vary, but this particular version is similar to a shortbread and studded with almonds or cloves.





# All

Food gifts are an excellent way to give during the holiday season. They're easy to make and appeal to almost everyone, and once they are polished off, they don't require space.

# Wrapped Up

Grandpa's  
Popcorn Balls  
p. 61







My family has used this recipe for years. Pour the brittle on warm cookie sheets to help it spread.”

—SJMAR

## Mom’s Best Peanut Brittle

HANDS-ON 10 MIN TOTAL 55 MIN  
SERVES 16 SUBMITTED BY AMANDA

★★★★★ 1,093 REVIEWS

*Have all the ingredients measured out and ready. This recipe moves along pretty quickly.*

- 1 cup sugar**
- ½ cup light corn syrup**
- ¼ cup water**
- ¼ tsp. salt**
- 1 cup lightly salted roasted peanuts**
- 2 Tbsp. butter, softened**
- 1 tsp. baking soda**

- 1.** Lightly coat a large baking sheet with cooking spray.
- 2.** Stir together sugar, corn syrup, the water, and salt in a heavy 2-qt. saucepan. Bring to a boil over medium heat, stirring continuously until sugar is dissolved, about 3 minutes. Stir in peanuts. Clip a candy thermometer to the side of pan. Continue boiling at a moderate rate, stirring frequently, 15 to 20 minutes more, until thermometer registers 300°F (hard-crack stage) or until a small amount of mixture dropped into very cold water separates into hard and brittle threads.
- 3.** Remove from heat and remove thermometer. Immediately stir in butter and baking soda; pour at once onto prepared baking sheet. Using 2 forks, lift and pull mixture into about a 12x14-inch rectangle. Let cool completely, then break into pieces. (Store in an airtight container at room temperature up to 1 month.)

PER 1 (3X3-INCH) PIECE: 144 CAL; 6G FAT (1G SAT); 2G PRO; 23G CARB (1G FIBER, 21G SUGARS); 135MG SODIUM

## Sweet, Salty, Spicy Party Nuts

HANDS-ON 10 MIN TOTAL 25 MIN SERVES 16 SUBMITTED BY CHEF JOHN

★★★★★ 377 REVIEWS

*This technique is easier than a stovetop method. You’ll get candied nuts that are evenly roasted, with no burned spots.*

- 1 cup walnut halves**
- 1 cup pecan halves**
- 1 cup unsalted dry-roasted almonds**
- 1 cup unsalted dry-roasted cashews**
- ½ cup sugar**
- ¼ cup water**
- 1 Tbsp. butter**
- 1 tsp. salt**
- ½ tsp. black pepper**
- ¼ tsp. cumin**
- ¼ tsp. cayenne pepper**

- 1.** Preheat oven to 350°F. Line a 10x15-inch rimmed baking sheet with parchment paper or foil coated with cooking spray.

- 2.** Mix together walnuts, pecans, almonds, and cashews in a large bowl. Heat sugar, water, butter, salt, black pepper, cumin, and cayenne in a small saucepan over medium heat until butter is melted. Cook 1 minute, then remove from heat. Slowly pour butter mixture over nuts; stir to coat. Arrange nuts in an even layer on prepared baking sheet.
- 3.** Bake 10 minutes. Stir well; spread into an even layer. Continue baking until nuts are sticky and toasted, 6 to 8 minutes more. Stir once more; spread into an even layer. Let cool completely, then break apart any clusters. (Store nuts in an airtight container at room temperature up to 1 week or freeze up to 3 months.)

🍏 **HEALTHY** 🕒 **QUICK** 🌾 **GLUTEN-FREE**

PER ¼ CUP: 215 CAL; 18G FAT (2G SAT); 5G PRO; 13G CARB (2G FIBER, 8G SUGARS); 153MG SODIUM



## Papa's Seasoning Salt

HANDS-ON 10 MIN TOTAL 10 MIN  
MAKES 16 (4-OZ.) JARS SUBMITTED BY PAPA CRAIG

★★★★☆ 23 REVIEWS

**1 (26-oz.) pkg. salt**  
**(2¾ cups)**  
**1 cup black pepper**  
**6 Tbsp. onion powder**  
**¼ cup garlic powder**  
**1 Tbsp. cayenne pepper**  
**1 tsp. ground ginger**

Stir together salt, pepper, onion powder, garlic powder, cayenne, and ginger in a large bowl. Divide seasoning salt among 16 (4-oz.) jars. Secure lids. (Store up to 1 year.)

Ⓟ QUICK Ⓢ GLUTEN-FREE Ⓡ VEGAN  
PER ¼ TSP.: 1 CAL; 0G FAT; 0G PRO;  
0G CARB; 372MG SODIUM

### gift it

Fill 4-oz. glass spice jars with shaker lids. Seal with airtight caps and tie colorful string or ribbon around jars.

### half batch

Use 1⅓ cups salt, ½ cup black pepper, 3 Tbsp. onion powder, 2 Tbsp. garlic powder, 1½ tsp. cayenne pepper, and ½ tsp. ground ginger. Makes 2 cups seasoning salt or 8 (4-oz.) jars.



One of my two or three favorite seasonings. It is magic on beef, pork, poultry, and vegetables. It works well as a rub with olive oil, a shaker seasoning for the table, and a grill seasoning. It's better than any commercial seasoning."

—FLYINGSCOT4





## Friendship Soup Mix in a Jar

HANDS-ON 15 MIN TOTAL 15 MIN  
MAKES 1 SOUP JAR MIX  
SUBMITTED BY BEA GASSMAN

★★★★☆ 155 REVIEWS

- ⅓ cup beef bouillon granules
- ½ cup dry lentils
- ¼ cup pearled barley
- ½ cup dry split peas
- ¼ cup dried minced onion
- 2 tsp. Italian seasoning
- ½ cup long-grain white rice
- 2 bay leaves
- ½ cup dry alphabet pasta (or pearl couscous, orzo, stelline, or any tiny pasta)

Layer beef bouillon, lentils, barley, split peas, dried onion, Italian seasoning, rice, and bay leaves in a 1½-pint jar. Put pasta in a small cellophane bag wrapped with ribbon, or a zip-top plastic bag; add to jar. Seal tightly. (Store up to the soonest expiration date on the dried goods packages. To serve mix, see “Friendship Soup,” below.)

### QUICK

PER 1½ CUPS COMPLETED SOUP: 235 CAL; 5G FAT (2G SAT); 17G PRO; 31G CARB (5G FIBER, 5G SUGARS); 1,203MG SODIUM

### Friendship Soup

Remove pasta from jar. Cook 1 lb. **ground beef** and ½ tsp. each **black pepper** and **garlic powder**, stirring occasionally, in an 8-qt. pot over medium heat until beef is browned; pour off grease. Add 1 (28-oz.) can undrained **no-salt-added diced tomatoes**, 1 (6-oz.) can **tomato paste**, 3 qt. water, and the soup mix. Bring to a boil over high heat; reduce heat to low. Simmer, covered, 45 minutes. Stir in pasta; simmer, covered, until pasta, peas, lentils, and barley are tender, 15 to 20 minutes. Remove bay leaves before serving. Makes 18 cups soup.

### gift it

Write or print the “Friendship Soup” instructions on a piece of cardstock; punch a hole in the corner and secure card with decorative ribbon or twine to the jar.





Wrap jars with  
ribbon and  
include a reusable  
spreader knife.

## Autumn Apple-Pear Chutney

HANDS-ON 1 HR, 30 MIN TOTAL 2 HR MAKES 3 PINTS SUBMITTED BY MARISA MCCLELLAN

★★★★★ 3 REVIEWS

*Spread this chunky chutney over ham on English muffins, top cheese on crackers, or add to the filling of a grilled cheese sandwich.*

- 1½ lb. apples, peeled, cored, and diced**
- 1½ lb. pears, cored and diced**
- 1 large yellow onion, minced (about 1½ cups)**
- 2 cups cider vinegar**
- 1½ cups sugar**
- 1½ cups dried cherries**
- 1 lemon, scrubbed and diced (seeds removed)**
- 2 Tbsp. mustard seeds**
- 2 tsp. salt**
- 1 tsp. cinnamon**
- 1 tsp. ground ginger**
- 1 tsp. ground allspice**
- ½ tsp. ground cloves**

1. Submerge 3 pint jars on a rack in a large pot of water. Cover and bring to a rolling boil; reduce heat to low to keep jars warm until ready to fill.
2. Stir together all ingredients in a wide, nonreactive 4-qt. pot over high heat and bring to a boil. Reduce heat to medium and simmer gently, stirring frequently, until mixture is thickened and a spoon dragged through leaves a trail that doesn't fill in immediately, about 1 hour. (Toward the end of cooking, make sure to stir every minute or so to prevent scorching.) Remove from heat.
3. Working with 1 jar at a time, remove empty jars from canning pot. Using a wide-mouth funnel, carefully ladle jam into jars, leaving ½ inch for headspace. Use a clean wooden chopstick to work air bubbles

out of jars. Check headspace again and add more chutney, if needed, to bring to ½ inch from top.

4. Wipe jar rims, apply lids and rings (not too tightly), and return jars to canning pot. Cover pot and return water to a rolling boil. Process 10 minutes. Turn off heat and uncover pot. Let jars rest 5 minutes to ensure a good seal.

5. Transfer jars to a folded kitchen towel or wooden cutting board to cool completely before checking seals. Any unsealed jars should be chilled and chutney eaten promptly. Store sealed jars in a cool, dark place. Sealed jars are shelf-stable for 1 year.

🌱 **HEALTHY** 🌾 **GLUTEN-FREE** 🌿 **VEGAN**

PER 1 TBSP.: 31 CAL; 0G FAT; 0G PRO; 8G CARB (1G FIBER, 6G SUGARS); 49MG SODIUM



photo  
on page  
56

## gift it

Put granola in a square-bottom resealable paper bag. Seal bag and punch 2 holes at the top. Insert ribbon through holes and tie a knot or bow.



## Megan's Granola

HANDS-ON 20 MIN TOTAL 1 HR SERVES 14 SUBMITTED BY ANNIE9

★★★★★ 985 REVIEWS

- 4 cups regular rolled oats**
- ½ cup sunflower seeds**
- ½ cup finely chopped almonds**
- ½ cup finely chopped pecans**
- ½ cup finely chopped walnuts**
- ½ cup vegetable oil**
- ½ cup honey or pure maple syrup**
- ¼ cup packed brown sugar**
- 2 to 3 tsp. cinnamon**
- 2 tsp. vanilla extract**
- ¾ tsp. salt**
- 1 cup raisins and/or dried cranberries**

- 1.** Preheat oven to 325°F. Line 2 large baking sheets with parchment paper or foil.
- 2.** Combine oats, sunflower seeds, almonds, pecans, and walnuts in a large bowl.

- 3.** Stir oil, honey, brown sugar, cinnamon, vanilla, and salt together in a saucepan over medium heat. Bring to a boil, then pour over dry ingredients and stir to coat. Transfer to prepared baking sheets and spread out evenly.
- 4.** Bake until crispy and toasted, about 25 minutes, stirring once halfway through. Let cool 15 to 20 minutes, then stir in raisins. Cool completely before storing in an airtight container. (Store in an airtight container at room temperature up to 5 days or freeze up to 2 months.)

PER ½ CUP: 345 CAL; 19G FAT (2G SAT); 6G PRO; 41G CARB (5G FIBER, 22G SUGARS); 129MG SODIUM

## Grandpa's Popcorn Balls

HANDS-ON 25 MIN TOTAL 25 MIN  
SERVES 10 SUBMITTED BY 3KIDSS

★★★★☆ 163 REVIEWS

- 10 cups plain popped popcorn**
- ¼ cup plus 2 tsp. butter**
- 1 cup sugar**
- ½ cup light corn syrup**
- 2 Tbsp. water**
- ¼ tsp. salt**
- 1 tsp. vanilla extract**
- 1 tsp. white vinegar**
- White Chocolate Drizzle (optional) (recipe, below)**
- Desired toppers, such as Red Hots, sprinkles, or mini chocolate chips (optional)**

- 1.** Remove all unpopped kernels from popped popcorn. Butter a 9x13-inch baking pan with 2 tsp. butter. Add popcorn to pan. Keep popcorn warm in a 200°F oven while preparing marshmallow mixture.
- 2.** Attach a candy thermometer to a small saucepan. Add ¼ cup butter, the sugar, corn syrup, water, and salt to saucepan. Cook over medium heat, stirring frequently, until thermometer registers 300°F (hard-crack stage), about 20 minutes. Remove from heat. Stir in vanilla and vinegar.
- 3.** Pour candy mixture over the popcorn; stir gently to coat the popcorn. Cool until the popcorn mixture can be handled easily, 3 to 5 minutes. Using a large buttered spoon and buttered hands, shape the mixture into 3-inch-diameter balls. If you like, drizzle balls with White Chocolate Drizzle and sprinkle with toppers; let stand until set. (Note toppers won't stick to popcorn balls without the White Chocolate Drizzle.) Wrap each popcorn ball in cellophane and tie with a ribbon. (Store at room temperature up to 1 week.)

Ⓢ QUICK Ⓢ GLUTEN-FREE

PER 1 BALL: 125 CAL; 6G FAT (3G SAT); 1G PRO; 19G CARB (1G FIBER, 12G SUGARS); 111MG SODIUM

### White Chocolate Drizzle

Microwave 4 oz. **white chocolate** in 30-second intervals, stirring each time until melted. If you like, use colored melting wafers or tint the chocolate with 3 to 4 drops of food coloring.



Maybe it's an extra knob of butter, a secret ingredient, an added pinch of cinnamon, or maybe, just maybe, it's the years of experience and a heaping cup of love, but grandmothers' desserts always seem to taste better.

Fortunately for us, lots of Allrecipes.com users share recipes from Grandma (or Granny or Meemaw or Nana) so we can all reap the sweet benefits.

# Sweet on Grandma



Nana's  
Cranberry  
Kuchen  
p. 68





This cake is sweet, moist, rises beautifully, and is absolutely delicious.”

—JILLIAN

## Jewish Apple Cake from Bubba’s Recipe Box

HANDS-ON 30 MIN TOTAL 1 HR, 55 MIN SERVES 12 SUBMITTED BY JANYCE

★★★★☆ 97 REVIEWS

**5 cups peeled and chopped Rome Beauty, Fuji, Gala, and/or Pink Lady apples (about 5 apples)**

**2¾ cups sugar**

**1 tsp. cinnamon**

**3 cups flour**

**1 Tbsp. baking powder**

**1 tsp. salt**

**4 eggs**

**1 cup vegetable oil**

**¼ cup orange juice**

**1 Tbsp. vanilla extract**

**1.** Preheat oven to 350°F. Grease the bottom of a 10-inch springform pan; line bottom of pan with parchment paper. Grease and flour top of parchment and entire pan.

**2.** Stir together apples, ¾ cup sugar, and cinnamon in a medium bowl. Stir together flour, baking powder, and salt in another medium bowl. In a large bowl, beat eggs and remaining 2 cups sugar with an electric mixer at medium-high speed until fluffy, 5 to 8 minutes. Add flour mixture alternately with the oil, mixing until incorporated before adding more. Beat in orange juice and vanilla until smooth and thoroughly mixed. Pour half the

batter into prepared pan. Layer half the apple mixture on top. Repeat layers with remaining batter and apple mixture.

**3.** Set springform pan on a baking sheet; bake, uncovered, 1 hour. Tent with foil and bake 10 to 15 minutes more or until an instant-read thermometer registers 200°F (see “Temp It Right,” right). Cool in pan on a wire rack 15 minutes. Remove sides of pan. Cool completely on a wire rack.

 **HIDDEN GEM**

PER 1 SLICE: 518 CAL; 20G FAT (3G SAT); 6G PRO; 80G CARB (2G FIBER, 54G SUGARS); 339MG SODIUM

  
temp  
it right

Using a toothpick to determine doneness does not work with the consistency of this cake. For best results, use an instant-read thermometer to determine doneness.





## Caramels

HANDS-ON 45 MIN TOTAL 1 HR, 15 MIN MAKES 150 CARAMELS SUBMITTED BY BARBARA

★★★★☆ 767 REVIEWS

**2 cups whipping cream**  
**2 cups white sugar**  
**1 cup packed brown sugar**  
**1 cup butter**  
**1 cup corn syrup**  
**1 cup evaporated milk**  
**1¼ tsp. vanilla extract**

**1.** Line a 10x15-inch pan with parchment paper. Coat with cooking spray.  
**2.** Put cream, white sugar, brown sugar, butter, corn syrup, and evaporated milk in a 4- to 6-qt. Dutch oven. Bring to a boil, stirring to dissolve sugars. Reduce heat to medium. Attach a candy thermometer to the side of the Dutch oven. Boil, without stirring, until thermometer registers 250°F, 30 to 35 minutes. Remove pot from heat.

**3.** Stir in vanilla. Pour mixture into prepared pan. Let cool completely. Cut caramel into 1-inch squares. Wrap in wax paper. (Store at room temperature up to 2 weeks.)

Ⓢ GLUTEN-FREE

PER 1 CARAMEL: 47 CAL; 3G FAT (2G SAT);  
0G PRO; 6G CARB (0G FIBER, 6G SUGARS);  
14MG SODIUM



**This caramel recipe has been  
used for more than 40 years.  
I have yet to have any bad batches.  
My grandson loves them!"**

**—BARBARA**

## Grandma's Banana Pudding

HANDS-ON 25 MIN  
TOTAL 1 HR SERVES 8  
SUBMITTED BY TIGRBTREFLY

★★★★☆ 6 REVIEWS

*This vintage dessert is  
best made and served on  
the same day.*

**1 cup plus 5 Tbsp. sugar**  
**⅓ cup flour**  
**½ tsp. salt**  
**4 eggs, yolks and whites  
separated**  
**2½ tsp. vanilla extract  
or vanilla bean paste**  
**3 cups whole milk**  
**2 Tbsp. butter**  
**6 oz. vanilla wafers  
(about 48 wafers)**  
**4 medium bananas, sliced**  
**¼ tsp. cream of tartar**

**1.** Stir together 1 cup sugar, the flour, and salt in a bowl. Whisk egg yolks in a heavy saucepan. Whisk in 2 tsp. vanilla. Whisk in sugar mixture alternately with milk. Bring to a simmer over medium heat and cook until slightly thickened, whisking constantly, 5 to 10 minutes. Add butter; continue whisking until thickened to a pudding consistency, 1 to 2 minutes. Remove from heat and let cool 15 minutes.

**2.** Preheat oven to 375°F. Line the bottom of a 2-qt. baking dish with half of the wafers. Layer half of the banana slices over the wafers; top with half of the pudding. Repeat with remaining wafers, bananas, and pudding.

**3.** Beat egg whites with an electric mixer at medium speed in a large metal or ceramic bowl, gradually adding cream of tartar and remaining ½ tsp. vanilla, until soft peaks form. Gradually add remaining 5 Tbsp. sugar while beating at high speed until stiff peaks form. Spoon over pudding and swirl with the back of a spoon. Bake until meringue is golden brown, 15 to 20 minutes. Cool slightly before serving.

Ⓢ HIDDEN GEM

PER ½ CUP PUDDING PLUS MERINGUE  
TOPPER: 419 CAL; 12G FAT (6G SAT);  
8G PRO; 71G CARB (2G FIBER, 52G SUGARS);  
326MG SODIUM





This is exactly the recipe that my grandmother and my mama and my aunts taught all of the girls to make. Don't know how long this has been in the family, but I am 20 and learned to make this as a kid about 60 years ago."

—NORMA





# Grandmother Stougaard's Caramel Pecan Sweet Rolls

HANDS-ON 30 MIN TOTAL 2 HR, 35 MIN  
SERVES 12 SUBMITTED BY SNUFFLES

★★★★☆ 70 REVIEWS

- ½ cup whole milk
- 9 Tbsp. butter, softened
- ½ tsp. salt
- 2 Tbsp. warm water (105°F to 115°F)
- ¼ cup plus ½ tsp. white sugar
- 1 (0.25-oz.) pkg. active dry yeast
- 1 egg
- 2½ cups flour, plus more as needed
- ¾ cup packed brown sugar
- 2 Tbsp. light corn syrup
- 1½ Tbsp. water
- ½ cup pecan halves
- 1 tsp. cinnamon

1. Heat milk in a small saucepan over medium heat just until a film starts to form on top. Stir in 4 Tbsp. butter and the salt. Let cool to lukewarm.

2. Stir together warm water and ½ tsp. white sugar in a small bowl. Sprinkle yeast over surface. Let stand until foamy, 5 to 10 minutes.

3. Beat milk mixture and yeast mixture in a large bowl with an electric mixer at medium speed about 2 minutes. Beat in egg. Stir in flour until a dough forms. Turn out onto a floured surface. Knead until dough is smooth and elastic, adding more flour as needed, about 8 minutes. Transfer dough to a large, lightly greased bowl; turn to coat. Let rise, covered, in a warm place (80°F to 95°F) until doubled in size, 1 to 2 hours.

4. Punch down dough. Transfer to a lightly floured work surface; let stand 10 minutes.

5. Meanwhile, whisk together brown sugar, 3 Tbsp. butter, the corn syrup, and 1½ Tbsp. water in a medium bowl until smooth. Spread in bottom of a 2-qt. rectangular baking dish. Arrange pecan halves evenly over sugar mixture.

6. Roll dough into a 9x12-inch rectangle. Spread with remaining 2 Tbsp. butter. Stir together ¼ cup white sugar and the cinnamon; sprinkle over butter. Starting on a long end, roll up dough to form a log; pinch seam to seal. Cut into 12 equal portions. Arrange in prepared dish. Let rise, covered, in a warm place until doubled in size, about 30 minutes. Meanwhile, preheat oven to 350°F.

7. Bake rolls until golden brown, 20 to 25 minutes. Immediately invert onto a cutting board, serving platter, or wire rack. Spoon any remaining caramel and pecans from baking dish over rolls. Serve warm. (Store in an airtight container at room temperature up to 1 day.)

PER 1 ROLL: 294 CAL; 13G FAT (6G SAT); 4G PRO;  
42G CARB (1G FIBER, 19G SUGARS); 183MG SODIUM





# Grandma's Povitica (Croatian Nut Bread)

HANDS-ON 30 MIN TOTAL 4 HR, 40 MIN SERVES 12 SUBMITTED BY STEPHANI

★★★★★ 14 REVIEWS

## For Bread Dough

- ¼ cup warm water (105°F to 115°F)
- 1 (0.25-oz.) pkg. active dry yeast
- ¾ cup lukewarm whole milk
- ¼ cup white sugar
- ¼ cup vegetable shortening
- 1 egg
- 1 tsp. salt
- 3½ cups flour, or more as needed

## For Filling

- ½ cup brown sugar
- ¼ cup butter, softened, plus more for serving
- 2 eggs
- ¼ cup whole milk
- ½ tsp. vanilla extract
- ½ tsp. lemon extract
- 2 cups very finely chopped walnuts (about 7½ oz.)
- 1 Tbsp. water

## Make Dough

1. Stir together warm water and yeast in a large bowl. Let stand until yeast softens and forms a creamy foam, about 5 minutes.
2. Stir lukewarm milk, white sugar, shortening, egg, and salt into yeast mixture. Stir in flour until a soft, easy-to-handle dough forms.
3. Turn out dough onto a lightly floured surface and let stand 10 minutes. Knead until smooth and elastic, about 8 minutes. Form dough into a ball and put in a large, lightly greased bowl; turn to coat. Cover bowl with a damp towel. Let rise in a warm place (80°F to 95°F) until doubled in size, 1½ to 2 hours.
4. Punch down dough. Turn out onto a lightly floured surface. Shape into a ball. Let rest 15 minutes.

## Make Filling and Shape Bread

5. For filling, mix brown sugar, butter, and 1 egg in a medium bowl with an electric mixer at medium speed until creamy. Stir in milk, vanilla, and lemon extract until combined. (Filling may look curdled and will be the consistency of maple syrup.) Stir in walnuts.
6. Grease a 9x13-inch baking pan. Roll dough out on a large floured cloth or floured surface into a 20x30-inch rectangle. Spread walnut filling evenly over dough, spreading to within 1 inch of the edges. Starting on a long end, roll up dough to form a log; pinch seam to seal. Turn seam side down, then coil into a spiral shape.
7. Put shaped dough in prepared pan. Let rise in a warm place, covered, until an impression remains when dough is gently pressed, about 1 hour.
8. Preheat oven to 325°F. Whisk together remaining egg and the water in a small

bowl. Brush loaf with egg mixture. Bake until top is golden brown, 40 to 45 minutes. Let cool in pan 15 minutes, then turn bread out onto a tray and invert bread, top side up, onto a cooling rack. Cool 30 minutes before slicing. Serve with

butter. (Store in an airtight container at room temperature up to 3 days or chill up to 1 week; freeze up to 3 months.)

## HIDDEN GEM

PER 1 (1-INCH) SLICE: 404 CAL; 23G FAT (5G SAT); 9G PRO; 42G CARB (2G FIBER, 12G SUGARS); 254MG SODIUM



I loved when my grandma would make this recipe when I was a child. It's a treat from Croatia. It's time-consuming, but worth every minute. Enjoy!" —STEPHANI





## Kruschicki (Polish Bow-Tie or Angel-Wing Cookies)

HANDS-ON 30 MIN TOTAL 1 HR MAKES 60 SUBMITTED BY DIANNE B

★★★★☆ 18 REVIEWS

*We halved Dianne B's recipe for these cookies—also spelled chrusciki—but kept the whiskey amount the same. Our test kitchen found it yielded a crisper result.*

**3 egg yolks**

**½ cup sour cream**

**2 Tbsp. white sugar**

**1 Tbsp. whiskey**

**1½ tsp. vanilla extract**

**¼ tsp. salt**

**1½ cups flour, plus more for kneading and rolling**

**Vegetable oil, for frying**

**3 Tbsp. powdered sugar**

**1.** Beat together egg yolks, sour cream, white sugar, whiskey, vanilla, and salt in a bowl until smooth. Stir in flour until dough is stiff enough to knead. Turn dough out onto a floured surface and knead until smooth, kneading in additional flour if needed. Divide dough into 2 pieces.

**2.** On a floured work surface, roll each dough piece as thinly as possible, sprinkling flour under and on top of dough as needed to keep from sticking. Cut dough into 1-inch-wide strips, about 3 inches long. Cut a slit (about 1½ inches long) lengthwise in the center of each strip; gently pull 1 end through the slit.

**3.** Heat 1 inch of oil in a 3- to 4-qt. saucepan to 375°F. (Use a frying thermometer to monitor temperature throughout frying in Step 4.)

**4.** Working in batches, fry 3 or 4 strips in hot oil, turning once, until golden brown, 30 to 40 seconds. Drain strips on a paper towel-lined plate. Sprinkle with powdered sugar while still warm. (Store cookies between sheets of wax paper in an airtight container at room temperature up to 1 day or freeze up to 3 months.)

**HIDDEN GEM**

PER 1 COOKIE: 29 CAL; 1G FAT (0G SAT); 0G PRO; 3G CARB (0G FIBER, 1G SUGARS); 11MG SODIUM

photo  
on page

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## Nana's Cranberry Kuchen

HANDS-ON 15 MIN TOTAL 45 MIN  
SERVES 12 SUBMITTED BY SHOGREN

★★★★★ 7 REVIEWS

**1 cup sugar**

**½ cup whole milk**

**2 Tbsp. vegetable oil**

**1 egg**

**1¾ cups flour**

**2 tsp. baking powder**

**½ tsp. salt**

**2 cups fresh or thawed frozen cranberries, chopped**

**3 Tbsp. butter, softened**  
**Powdered sugar and/or sugared cranberries, for serving (tip, below)**

**1.** Preheat oven to 375°F. Grease an 8-inch square cake pan.

**2.** Whisk together ½ cup sugar, the milk, oil, and egg until well blended. Add 1 cup flour, the baking powder, and salt; stir until combined. Pour into prepared cake pan. (The batter may look skimpy at this point, but it will rise as it bakes.) Sprinkle chopped cranberries over batter.

**3.** Stir together butter and remaining ¾ cup flour and ½ cup sugar in a medium bowl until crumbly. Sprinkle over cranberries.

**4.** Bake until a toothpick inserted into center comes out clean, 30 to 35 minutes. Serve warm with powdered sugar and/or sugared cranberries.

**HIDDEN GEM**

PER 1 PIECE: 197 CAL; 6G FAT (3G SAT); 3G PRO; 33G CARB (1G FIBER, 18G SUGARS); 211MG SODIUM



**SUGAR SUGAR**  
Scan the code for a sugared cranberries recipe.





## Meemaw's Bourbon Balls

HANDS-ON 20 MIN TOTAL 1 HR, 20 MIN  
MAKES 45 BALLS SUBMITTED BY THEMISTYCAT

★★★★★ 26 REVIEWS

**1 (11-oz.) pkg. vanilla wafers**

**8 oz. pecans**

**1 cup powdered sugar, plus more for dusting**

**½ cup bourbon**

**3 Tbsp. unsweetened cocoa powder**

**2 Tbsp. light corn syrup**

**1 cup unsweetened flaked coconut (optional)**

**1.** Pulse wafers in a food processor until fine crumbs form; transfer to a large bowl. Pulse pecans in food processor; transfer to bowl with cookie

crumbs. Add powdered sugar, bourbon, cocoa powder, and corn syrup; stir until mixture holds together.

**2.** Roll into 1-inch balls (we recommend using a #60 cookie scoop). If you like, spread 1 cup coconut in a shallow dish. Dip each bourbon ball into a small bowl of water, then in coconut to coat. Dust bourbon balls with additional powdered sugar. Arrange on a baking sheet or platter. Chill, covered, until firm, at least 1 hour (or up to 2 weeks).

PER 1 BALL: 89 CAL; 5G FAT (1G SAT); 1G PRO; 10G CARB (1G FIBER, 6G SUGARS); 23MG SODIUM



This is a great recipe. A holiday staple in our house for as long as I can remember. My mom made these with brandy. I prefer using bourbon. I have also used a combination of dark and coconut rum or white crème de menthe. They all are great."

—MONICA B







## smooth move

The combination of heat and fat from the melted butter helps bloom the cocoa powder, giving you a smooth mixture and a cake with a rich chocolate taste. If the frosting is lumpy, beat with an electric mixer until smooth, about 30 seconds.



*family ties*



This Texas sheet cake is hands-down my all-time favorite cake! I fell in love with it after my grandmother shared the recipe with me. I definitely recommend this for first-time bakers."

—BEKAH MILLER





## Grandma's Texas Sheet Cake

HANDS-ON 15 MIN TOTAL 45 MIN  
SERVES 24 SUBMITTED BY BEKAH MILLER

★★★★☆ 46 REVIEWS

**1½ cups butter**  
**1 cup water**  
**6 Tbsp. unsweetened cocoa powder**  
**2 cups flour**  
**2 cups white sugar**  
**1 tsp. baking soda**  
**½ tsp. salt**  
**½ cup buttermilk**  
**2 eggs**  
**2 tsp. vanilla extract**  
**¼ cup whole milk**  
**2 cups powdered sugar**  
**Fresh raspberries, for serving**

**1.** Preheat oven to 350°F. Grease and flour a 10x15-inch baking pan.  
**2.** Melt 1 cup butter in a medium saucepan over medium heat. Stir in water and 3 Tbsp. cocoa powder; bring to a boil. Remove from heat; let cool slightly.

**3.** Meanwhile, stir together flour, white sugar, baking soda, and salt in a large bowl. In a medium bowl, whisk together buttermilk, eggs, and 1 tsp. vanilla.

**4.** Add warm butter mixture to flour mixture; stir in buttermilk mixture until thoroughly combined. Pour batter into prepared pan.

**5.** Bake until a toothpick inserted in center comes out clean, 22 to 26 minutes. Cool in pan on a wire rack 5 minutes.

**6.** Meanwhile, for frosting, melt remaining ½ cup butter in a small saucepan over medium heat (see “Smooth Move,” opposite). Stir in milk and remaining 3 Tbsp. cocoa powder. Bring to a boil; remove from heat. Stir in powdered sugar and remaining 1 tsp. vanilla until combined. Spread frosting over warm cake. Cut into 24 pieces and serve with raspberries. (Chill in an even layer in an airtight container up to 3 days or freeze up to 3 months.)

PER SERVING: 258 CAL; 12G FAT (8G SAT); 2G PRO;  
36G CARB (1G FIBER, 27G SUGARS); 207MG SODIUM



When the temperature drops and snowflakes fall, the time for hot chocolate has finally arrived. Go beyond the packets of cocoa powder and freeze-dried marshmallows and try one of these family favorites.

# Hot some like it



## 1. Champurrado

HANDS-ON 20 MIN TOTAL 20 MIN  
SERVES 8 SUBMITTED BY LIZZIE

★★★★☆ 26 REVIEWS

Blend 4 cups **water**,  $\frac{2}{3}$  cup grated **piloncillo** (brown sugar cone) (about 5 oz.),  $\frac{1}{2}$  cup **masa harina** (corn flour), and 1 Tbsp. **cinnamon** in a blender until smooth, about 1 minute. Pour mixture into a 2-qt. saucepan. Bring to a boil over medium-high heat, stirring constantly. Continue to cook, stirring constantly, 1 minute more. Remove from heat. Stir in 6 oz. **semisweet chocolate**, chopped, and 1 Tbsp. **vanilla extract** until chocolate melts, about 1 minute. Pour into mugs. If you like, serve with warm **milk** and garnish with additional cinnamon and/or **cinnamon sticks**.

Ⓢ QUICK Ⓢ GLUTEN-FREE

PER  $\frac{2}{3}$  CUP: 208 CAL; 6G FAT (4G SAT); 2G PRO; 37G CARB (3G FIBER, 29G SUGARS); 0MG SODIUM



### editor's tip

This masa-thickened beverage, often served hot, is fairly thick, but you can add a splash of milk or cream if you prefer a thinner consistency. Serve it without the chocolate and this drink is known as atole.

## 2. Peppermint White Hot Chocolate

HANDS-ON 10 MIN TOTAL 20 MIN  
SERVES 9 SUBMITTED BY FEEDING-5

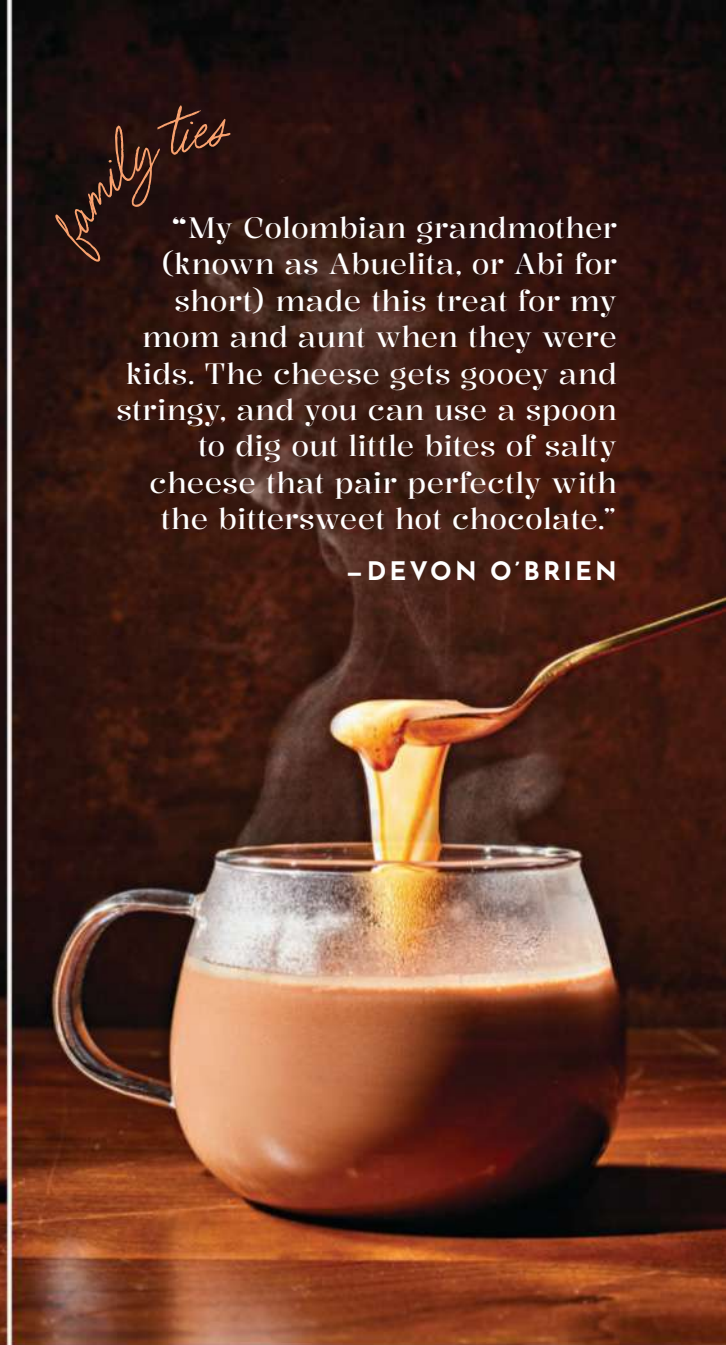
★★★★★ 2 REVIEWS

Bring 3 cups each **whipping cream** and **whole milk** to a simmer in a large, heavy saucepan over medium heat. Reduce heat to medium-low. Chop 4 oz. **white chocolate**. (We recommend using high-quality chocolate for this recipe.) Add chocolate to saucepan and stir until melted and smooth. Remove from heat and stir in  $\frac{1}{4}$  tsp. **peppermint extract** or more to taste. Ladle hot chocolate into mugs and serve with **sweetened whipped cream** and crushed **candy canes**.

Ⓢ HIDDEN GEM Ⓢ QUICK Ⓢ GLUTEN-FREE

PER  $\frac{2}{3}$  CUP: 418 CAL; 38G FAT (24G SAT); 6G PRO; 15G CARB (0G FIBER, 15G SUGARS); 70MG SODIUM





*family ties*

“My Colombian grandmother (known as Abuelita, or Abi for short) made this treat for my mom and aunt when they were kids. The cheese gets gooey and stringy, and you can use a spoon to dig out little bites of salty cheese that pair perfectly with the bittersweet hot chocolate.”

—DEVON O'BRIEN

### 3. Cioccolata Calda (Italian-Style Hot Chocolate)

HANDS-ON 5 MIN TOTAL 15 MIN  
SERVES 4 SUBMITTED BY NIKWIK

★★★★☆ 75 REVIEWS

Stir together 3 Tbsp. **unsweetened cocoa powder** and 1½ Tbsp. **sugar** in a small saucepan. Add 1½ cups **whole milk** and stir until sugar dissolves. Slowly bring mixture to a low simmer over low heat. Whisk together 2 Tbsp. **whole milk** and 1 Tbsp. **cornstarch** in a small bowl; slowly whisk into cocoa mixture. Cook, whisking constantly, until mixture reaches a pudding-like thickness, 2 to 3 minutes.

Ⓢ QUICK Ⓢ GLUTEN-FREE

PER ¼ CUP: 96 CAL; 4G FAT (2G SAT); 4G PRO; 14G CARB (2G FIBER, 10G SUGARS); 44MG SODIUM



When we were in Milan in March it was cold and rainy and several cups of cioccolata calda kept us warm every day. It is a lovely, thick concoction. Almost like a drinkable pudding. It's also a drinkable warm hug.” —JLHOSK

### 4. Dark Hot Chocolate

HANDS-ON 5 MIN TOTAL 10 MIN  
SERVES 1 SUBMITTED BY AURORA

★★★★★ 7 REVIEWS

Heat 1 cup **whole milk** in a saucepan over medium heat until just boiling, 3 to 4 minutes. Add 2 to 2½ tsp. **brown sugar** and stir constantly until dissolved, about 1 minute. Stir in 2 oz. **bittersweet or dark chocolate** (85% cacao) until melted, about 2 minutes. Remove saucepan from heat and stir 1 Tbsp. **whipping cream** and a pinch of **cinnamon** into milk mixture. Serve with **Chocolate Whipped Topping** (below).

Ⓢ HIDDEN GEM Ⓢ QUICK Ⓢ GLUTEN-FREE

PER 1¼ CUPS: 562 CAL; 38G FAT (22G SAT); 13G PRO; 44G CARB (6G FIBER, 32G SUGARS); 122MG SODIUM

*Chocolate Whipped Topping*

Stir 1 tsp. **unsweetened cocoa powder** into ¼ cup thawed **frozen sweetened whipped topping**.

### 5. Chocolate Santafereno (Colombian-Style Hot Chocolate)

HANDS-ON 5 MIN TOTAL 5 MIN  
SERVES 1 SUBMITTED BY DEVON O'BRIEN  
NEW RECIPE GO ONLINE TO RATE & REVIEW

*Try shredded Swiss cheese or crumbled Oaxaca cheese, too.*

Heat 1 cup **whole milk** in a small saucepan over medium heat until just boiling, 3 to 4 minutes. Add 2 oz. **bittersweet or dark chocolate** (85% cacao), and a pinch each of **cinnamon** and **ground cloves**. Cook, whisking often, until chocolate is melted and milk is heated through, 1 to 2 minutes. Pour into a mug and add 1 (1-oz.) cube **mozzarella cheese**. Let stand until cheese begins to melt, about 1 minute. Serve immediately.

Ⓢ HIDDEN GEM Ⓢ QUICK Ⓢ GLUTEN-FREE

PER 1 CUP: 518 CAL; 35G FAT (22G SAT); 14G PRO; 45G CARB (4G FIBER, 32G SUGARS); 283MG SODIUM



# Hug in a Dish

When you can't connect in person over the holidays, a recipe from a loved one can be the next best thing. Here, a cheesy pressed sammy from a beloved uncle, Mom's recipe for chicken pot pie, and bacon-wrapped meatloaf from Dad are dishes that bring us together even when we're far from home.



Mom's  
Chicken  
Pot Pie  
p. 79



# Medianoche Sandwiches

HANDS-ON 15 MIN  
TOTAL 20 MIN SERVES 4  
SUBMITTED BY PRETTY PINK BULLETS

★★★★☆ 150 REVIEWS

- 1/2 cup mayonnaise
- 1/4 cup yellow mustard
- 8 brioche slices or 4 Hawaiian sweet hamburger buns, split
- 12 oz. sliced Swiss cheese (see “Melt Away,” below)
- 1 lb. thinly sliced cooked ham
- 1 lb. thinly sliced fully cooked pork
- 1/2 cup dill pickle slices, plus more for serving
- 2 Tbsp. butter, melted

1. Spread mayonnaise and mustard liberally on one side of 4 bread slices; top evenly with cheese, ham, pork, and pickles. Top with remaining 4 bread slices. Brush sandwich exteriors with butter.

2. Preheat a panini press to medium heat. Press each sandwich until golden and crisp, 5 to 8 minutes. (Or heat a large skillet over medium heat. Add sandwiches and weight down with another heavy skillet. Cook, turning halfway through, until golden and crisp, 5 to 8 minutes.) Serve with additional pickle slices.

Ⓢ QUICK

PER 1 SANDWICH: 1,125 CAL; 78G FAT (31G SAT); 78G PRO; 27G CARB (2G FIBER, 6G SUGARS); 2,050MG SODIUM



Replace Swiss cheese slices with 2 1/2 cups shredded Swiss cheese. Shredded cheese melts faster and more evenly for gooeyness in every bite.



make it mini

For slider sandwiches, divide fillings among 12 sweet Hawaiian slider rolls.

family ties

This recipe came from my uncle, who used to work at a restaurant in Pinar del Río, Cuba. Try it served with fried plantain chips.”

—PRETTY PINK BULLETS





## Dad's Cheesy Bacon-Wrapped Meatloaf

HANDS-ON 20 MIN TOTAL 2 HR SERVES 8 SUBMITTED BY ASHLEY

★★★★☆ 156 REVIEWS

- 2 eggs**
- ½ cup fine dry bread crumbs**
- ½ cup chopped onion**
- 3 Tbsp. ketchup, or more as needed**
- 1 tsp. garlic powder**
- 1 tsp. black pepper**
- ½ tsp. salt**
- ½ tsp. dried oregano**
- ½ tsp. dried basil**
- 2 lb. ground beef**
- 4 oz. shredded cheddar cheese (1 cup)**
- 6 slices bacon**

**1.** Preheat oven to 375°F. Stir together eggs, bread crumbs, onion, 2 Tbsp. ketchup, garlic powder, pepper, salt, oregano, and basil in a large bowl.

Add ground beef and half the cheese; stir well.

- 2.** Line a 9x13-inch baking pan with foil. Arrange bacon widthwise with long edges touching. Put beef mixture crosswise onto bacon; shape meat into a 4x9-inch loaf. Pull the ends of the bacon up and around loaf. Turn loaf so bacon is seam side down.
- 3.** Bake about 90 minutes or until an instant-read thermometer inserted into center registers 160°F.
- 4.** Spread remaining 1 Tbsp. ketchup (or more as needed) over loaf. Sprinkle with remaining cheese. Bake until cheese is melted, about 5 minutes more. Let rest 5 minutes before serving.

PER 1 (1-INCH) SLICE: 388 CAL; 25G FAT (10G SAT); 29G PRO; 9G CARB (1G FIBER, 2G SUGARS); 545MG SODIUM

## Albondigas Soup

HANDS-ON 30 MIN TOTAL 1 HR, 15 MIN  
SERVES 6  
SUBMITTED BY MELISSA WASHINGTON

★★★★☆ 139 REVIEWS

- 1 medium onion**
- 1 lb. ground beef**
- 1 bunch fresh cilantro, finely chopped (about ⅔ cup), plus more for garnish**
- 4 cloves garlic, minced**
- ¾ tsp. salt**
- ½ tsp. black pepper**
- ¼ tsp. garlic powder**
- ¼ tsp. onion powder**
- 1 Tbsp. olive oil**
- 2 (32-oz.) cartons low-sodium chicken broth**
- 5 medium russet potatoes, peeled and cut into ¾-inch pieces (5 cups)**
- 4 medium carrots, cut into ½-inch pieces (2 cups)**
- 3 medium stalks celery, cut into 1-inch pieces (1½ cups)**

- 1.** Preheat oven to 375°F. Line a 10x15-inch rimmed baking sheet with parchment paper. Finely chop about one-third of the onion (you should have about ¼ cup). Chop remaining onion into ½-inch pieces; set aside.
- 2.** Gently stir together ground beef, half of the cilantro, the finely chopped onion, the garlic, ¼ tsp. each salt and pepper, the garlic powder, and onion powder in a bowl until combined. Shape mixture into 18 (1-inch) meatballs.
- 3.** Put meatballs in prepared pan. Bake 15 to 18 minutes or until browned and an instant-read thermometer inserted into centers registers 160°F.
- 4.** Meanwhile, heat oil in a 4- to 6-qt. Dutch oven over medium heat. Add remaining onion; cook, stirring occasionally, until translucent, 8 to 10 minutes. Stir in broth, potatoes, carrots, and celery. Bring to a boil over high heat. Reduce heat to medium-low and simmer, covered, until potatoes are nearly tender, about 15 minutes.
- 5.** Add meatballs and remaining cilantro to pot. Simmer, uncovered, until meatballs are heated through and potatoes are tender, about 5 minutes. Stir in remaining ½ tsp. salt and ¼ tsp. pepper. Garnish servings with additional cilantro.

🌱 **HEALTHY** 🌾 **GLUTEN-FREE**

PER 2 CUPS: 361 CAL; 16G FAT (5G SAT); 23G PRO; 34G CARB (4G FIBER, 4G SUGARS); 482MG SODIUM





This was fantastic.  
I added  $\frac{1}{4}$  cup of cooked  
white rice to the meatballs,  
which the kids liked.”

—J. IRVING



**MAKE IT A MEAL**  
Scan the code for  
a Mexican-style  
rice recipe. Add  
scoops of rice to  
your bowl of soup.



“

Delicious! I added two small boxes of raisins (as I'm used to picadillo with raisins) and didn't add salt until the end. The olives make it salty already.”

—GOGATORS38





# Abuela's Picadillo

HANDS-ON 25 MIN TOTAL 1 HR, 25 MIN SERVES 8 SUBMITTED BY MARIESOLER

★★★★★ 25 REVIEWS

*Picadillo [pee-cah-DEE-yo] is a ground meat dish popular in Mexico and other Latin American countries—not to mention Spain, the Philippines, and Caribbean countries. There's no one way to cook picadillo. There are many ingredient variations depending on the country, region, or even the grandma, or abuela, cooking it.*

- 2 lb. lean ground beef
- 1 small onion, chopped (½ cup)
- ½ cup chopped green bell pepper
- 6 medium cloves garlic, minced (2 Tbsp.)
- 2 (8-oz.) cans tomato sauce
- 2 cups water
- ½ cup dry red wine (such as Cabernet Sauvignon)
- 3 Tbsp. hot sauce
- 1 (1.41-oz.) pkg. sazón seasoning (such as Badia Tropical)
- 1 Tbsp. chopped fresh parsley, plus more for garnish
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. cumin
- ½ tsp. black pepper
- 1 bay leaf
- ½ cup Spanish-style olives (such as stuffed manzanilla), halved or coarsely chopped
- 1 small butternut squash (1 lb.), peeled and cubed
- Corn tortillas and/or rice, for serving

1. Cook beef, onion, bell pepper, and garlic in a 5- to 6-qt. pot over medium-high heat, stirring occasionally, until browned, 5 to 10 minutes. Pour off grease.
2. Pour tomato sauce, the water, wine, and hot sauce into pot. Stir in sazón seasoning, parsley, garlic powder, onion powder, cumin, black pepper, and bay leaf. Bring to a boil; reduce heat to low and simmer, uncovered, until slightly thickened, about 10 minutes.
3. Stir olives into picadillo. Add squash. Simmer, uncovered, until squash is tender and liquid reduces but picadillo is not dry, 45 to 60 minutes. Remove and discard bay leaf. Garnish with additional parsley and serve with corn tortillas and/or rice.

Ⓢ GLUTEN-FREE  
PER ABOUT 1 CUP: 252 CAL; 11G FAT (4G SAT); 24G PRO; 12G CARB (2G FIBER, 4G SUGARS); 1,457MG SODIUM



This is my grandmother's Cuban picadillo recipe. We usually serve it with white rice, beans, and plantains. I make extra to have leftovers for filling empanadas. Of course, my kids say this is the best picadillo they've ever had, and I have to agree!"

-MARIESOLER

# Mom's Chicken Pot Pie

HANDS-ON 15 MIN TOTAL 1 HR, 10 MIN SERVES 8 SUBMITTED BY SAMANTHA HAMILTON

★★★★★ 413 REVIEWS

- 6 oz. red potatoes, quartered and halved
- ⅓ cup butter
- ⅓ cup chopped onion
- ⅓ cup flour
- ½ tsp. salt
- ¼ tsp. black pepper
- 1¾ cups low-sodium chicken broth
- ⅔ cup whole milk
- 2 cups chopped cooked chicken thighs (tip, below)
- 2 cups frozen peas and carrots, thawed
- 1 (14.1-oz.) pkg. refrigerated pie dough (2 crusts), at room temperature

1. Preheat oven to 425°F. Put potatoes in a small saucepan; add water to cover. Bring to a boil over medium-high heat. Reduce heat to medium-low. Simmer, uncovered, until just fork-tender, about 8 minutes; drain.
2. Meanwhile, melt butter in a large skillet over medium heat. Add onion. Cook, stirring frequently, until translucent, about 5 minutes. Add flour, salt, and pepper; cook, stirring constantly, until a paste forms, about 1 minute more.
3. Pour in broth and milk; bring to a boil and cook, stirring frequently, until slightly thickened, about 1 minute. Remove from heat; stir in chicken, peas and carrots, and cooked potatoes.
4. Press 1 pie crust into bottom and up sides of a 9-inch deep-dish pie plate. Pour chicken mixture into crust. Top with remaining pie crust; press edges together to seal. Cut several slits (or decorative cutouts) in top crust. Put pie on a baking sheet.
5. Bake until crust is golden brown, about 30 minutes. Let cool about 15 minutes (filling will continue to thicken as it cools). Cut into 8 slices.

PER 1 SLICE: 408 CAL; 24G FAT (11G SAT); 14G PRO; 37G CARB (2G FIBER, 2G SUGARS); 635MG SODIUM

## Cooked Chicken Thighs

Arrange 4 (5- to 6-oz.) bone-in, skin-on chicken thighs on a foil-lined rimmed baking sheet in a cold oven. Set oven to 450°F and roast 25 to 30 minutes or until an instant-read thermometer inserted into thickest parts of chicken registers 170°F.



# New Year's, New Recipes

Celebrate the start of a new year with traditions from around the world. Saucy stir-fried chicken, raisin-studded donuts, and black-eyed pea stew are just a few recipes to help ring in good luck and prosperity.



Nutty  
Buñuelos  
p. 86



# Bacalao a la Vizcaina (Basque-Style Codfish Stew)

HANDS-ON 20 MIN  
TOTAL 8 HR, 50 MIN  
SERVES 8  
SUBMITTED BY MILLY SUAZO-MARTINEZ

★★★★☆ 35 REVIEWS

- 1 lb. salted cod
- 4 russet potatoes (1½ lb.), peeled and sliced ½ inch thick
- 2 onions, sliced (2 cups)
- 4 hard-cooked eggs, sliced
- 2 tsp. capers
- 2 large cloves garlic, minced
- ¼ cup pitted green olives, sliced
- ½ cup roasted red bell peppers, cut into bite-size pieces
- ½ cup golden raisins
- 1 bay leaf
- 1 (8-oz.) can no-salt-added tomato sauce
- ¼ cup extra-virgin olive oil
- 1 cup water
- ¼ cup dry white wine

1. Soak salted cod in about 2 qt. water in a large bowl, at room temperature, changing water 3 times over the course of 8 hours. Drain, then cut cod into bite-size pieces.
2. Layer half of each ingredient in a 4- to 6-qt. pot in the following order: potatoes, cod, onions, eggs, capers, garlic, olives, roasted red peppers, and raisins. Top raisins with bay leaf, then pour half of the tomato sauce and half of the oil over top. Repeat layers in the same order, skipping bay leaf. Pour the water and white wine over top; do not stir.
3. Cover and bring to a boil over medium heat. Reduce heat to medium-low and simmer, covered, until potatoes are tender, about 30 minutes.

© GLUTEN-FREE

PER 1¼ CUPS: 286 CAL; 11G FAT (2G SAT); 19G PRO; 28G CARB (3G FIBER, 9G SUGARS); 712MG SODIUM



I feel like I just came back from my mom's kitchen in Puerto Rico! It's heaven on earth. I love the flavors and the different textures of this dish. You can serve this with a side of white rice or with some boiled roots.” –LATINACOOK



# Sabzi Polo

HANDS-ON 20 MIN TOTAL 1 HR, 50 MIN SERVES 6 SUBMITTED BY SHADI HASANZADENEMATI

★★★★★ 1 REVIEW

*This method uses a tortilla as a shortcut—as the rice steams on top, the tortilla sizzles into a crispy, golden brown crust called tahdig.*

- ½ tsp. ground saffron
- 1 Tbsp. plus ½ tsp. kosher salt
- 2 cups basmati rice
- 1½ cups chopped fresh parsley
- 1 cup chopped chives or green onions
- 1 cup chopped fresh dill
- 1 cup chopped fresh cilantro leaves
- 1 tsp. cumin
- ¼ cup vegetable oil
- 1 Tbsp. sesame seeds
- ½ tsp. turmeric

- 1 large flour tortilla
- 2 whole bulbs garlic
- 4 Tbsp. ghee or butter, melted
- Lemon wedges, for serving

1. Sprinkle saffron over 3 ice cubes in a small bowl; let stand at room temperature until ice melts completely, about 45 minutes (see “Bloomed Saffron,” below right).
2. Meanwhile, bring a large pot of water to a rolling boil over high heat. Add 1 Tbsp.

- salt; return to a boil. Add rice; return to a boil and cook until rice is al dente, about 4 minutes. Drain rice and transfer to a large bowl. Dry pot.
3. Stir parsley, chives, dill, cilantro, cumin, and remaining ½ tsp. salt into rice.
4. Heat oil in pot over medium heat. Sprinkle sesame seeds and turmeric over oil. Top with tortilla then rice mixture. Remove any loose, papery outer layers from garlic bulbs; nestle bulbs into rice mixture. Poke five holes in rice, using the handle of a wooden spoon, to allow steam to escape.
5. Mix ghee into bloomed saffron in small bowl; pour mixture over rice. Reduce heat to low. Cook, covered, until rice is tender and garlic is softened, 30 to 35 minutes. Remove garlic; let cool until easy to handle, then peel each clove. Put serving platter upside down over pot and carefully invert rice onto platter. (The tortilla tahdig will be on top.) Serve with garlic and lemon wedges.

 **HIDDEN GEM**  **VEGETARIAN**

PER 1 CUP: 444 CAL; 19G FAT (7G SAT); 7G PRO; 62G CARB (2G FIBER, 1G SUGARS); 452MG SODIUM



nowruz

Every spring, Iranians around the world celebrate Nowruz (no-rooz), the Persian New Year commemorating the spring equinox. Sabzi polo, an herby rice dish, represents rebirth.

bloomed saffron

Bloom saffron on ice, then use the liquid to flavor everything from marinades to rice with its robust, earthy sweet taste.





## He Jia Tuan Yuan (Tofu Ball Soup)

HANDS-ON 15 MIN TOTAL 1 HR, 10 MIN  
SERVES 6 SUBMITTED BY TAO,RN

★★★★☆ 9 REVIEWS

*Dried shrimp and Chinese pea shoots can be found at specialty markets or online retailers.*

- 1 (14-oz.) pkg. water-packed soft tofu (not silken style)**
- 7 oz. ground pork**
- 6 Tbsp. cornstarch**
- 1 egg**
- 2½ tsp. chicken bouillon granules**
- 1¼ tsp. salt**
- 7 cups water**
- 1 Tbsp. vegetable oil**
- 15 dried shrimp (0.4 oz.)**
- 1 cup lightly packed Chinese pea shoots, trimmed, or baby spinach**

**1.** Line a tray with wax paper. Drain tofu; wrap in paper towels and gently press out excess water. Put tofu in a large bowl. Mash into a paste using a large spoon. Stir in pork, cornstarch, egg, 1 tsp. bouillon granules, and 1 tsp. salt until well combined. Turn mixture out onto prepared tray. (Mixture will be soft.) Pat mixture into a 6x8-inch rectangle; chill, covered, 30 minutes. Using a knife, score mixture into 48 (1-inch) pieces.

**2.** Bring the water and oil to a boil in a 5- to 6-qt. pot. Reduce heat to low until simmering. Roll 1 piece of tofu mixture into a ball (if you like, wear disposable gloves while rolling) and carefully drop into water (tofu mixture will be soft). Repeat with remaining tofu mixture. Simmer, covered, until tofu balls rise to the top, 20 to 30 minutes (do not stir, as that will break up the meatballs).

**3.** Turn off heat. Gently stir in dried shrimp, pea shoots, and remaining 1½ tsp. bouillon granules and ¼ tsp. salt. Let stand 5 minutes. Serve in shallow bowls. (Chill leftover soup up to 3 days.)

◆ **HIDDEN GEM** ○ **HEALTHY**

PER 1½ CUPS: 206 CAL; 12G FAT (4G SAT); 14G PRO; 9G CARB (1G FIBER, 1G SUGARS); 567MG SODIUM



On Lunar (Chinese) New Year, we usually like to have meatballs or sweet dumplings to emphasize the Chinese expression 'He jia tuan yuan.' 'He jia' means the whole family. 'Tuan yuan' means 'all be together.' 'Yuan' also means round, which connects with the shape of the meatballs and the sweet dumplings."

-TAO,RN







## Yakisoba Chicken

HANDS-ON 15 MIN TOTAL 30 MIN  
SERVES 8 SUBMITTED BY EMMAXWELL

★★★★☆ 382 REVIEWS

*Eating buckwheat (soba) noodles is a Japanese New Year's tradition said to bring good luck.*

- 1 (8-oz.) pkg. soba noodles
- 2 Tbsp. vegetable oil
- 2 Tbsp. Asian-style chili paste (sambal oelek)
- 2 cloves garlic, minced
- 2 lb. boneless, skinless chicken breasts, cut into ½-inch strips
- 5 Tbsp. less-sodium soy sauce
- 5 cups coarsely chopped cabbage (about half a head)
- 3 carrots, peeled and thinly bias-sliced (1½ cups)
- 1 onion, thinly sliced (1½ cups)
- ½ tsp. toasted sesame oil
- Sliced green onions, for garnish
- Lime wedges, for serving

1. Cook noodles according to package directions. Meanwhile, heat 1 Tbsp. vegetable oil and the chili paste in an extra-large skillet over medium heat. Add garlic; cook, stirring frequently, 30 seconds. Add chicken and 3 Tbsp. soy sauce; cook, stirring frequently, about 8 minutes or until an instant-read thermometer inserted into pieces registers 165°F. Transfer mixture to a bowl.

2. Add remaining 1 Tbsp. vegetable oil to the skillet over medium heat. Add cabbage, carrots, and onion. Cook, stirring frequently, until cabbage begins to wilt, about 5 minutes. Stir in chicken mixture, cooked noodles, and remaining 2 Tbsp. soy sauce. Drizzle with sesame oil and toss to coat. Garnish with green onions. Serve with lime wedges.

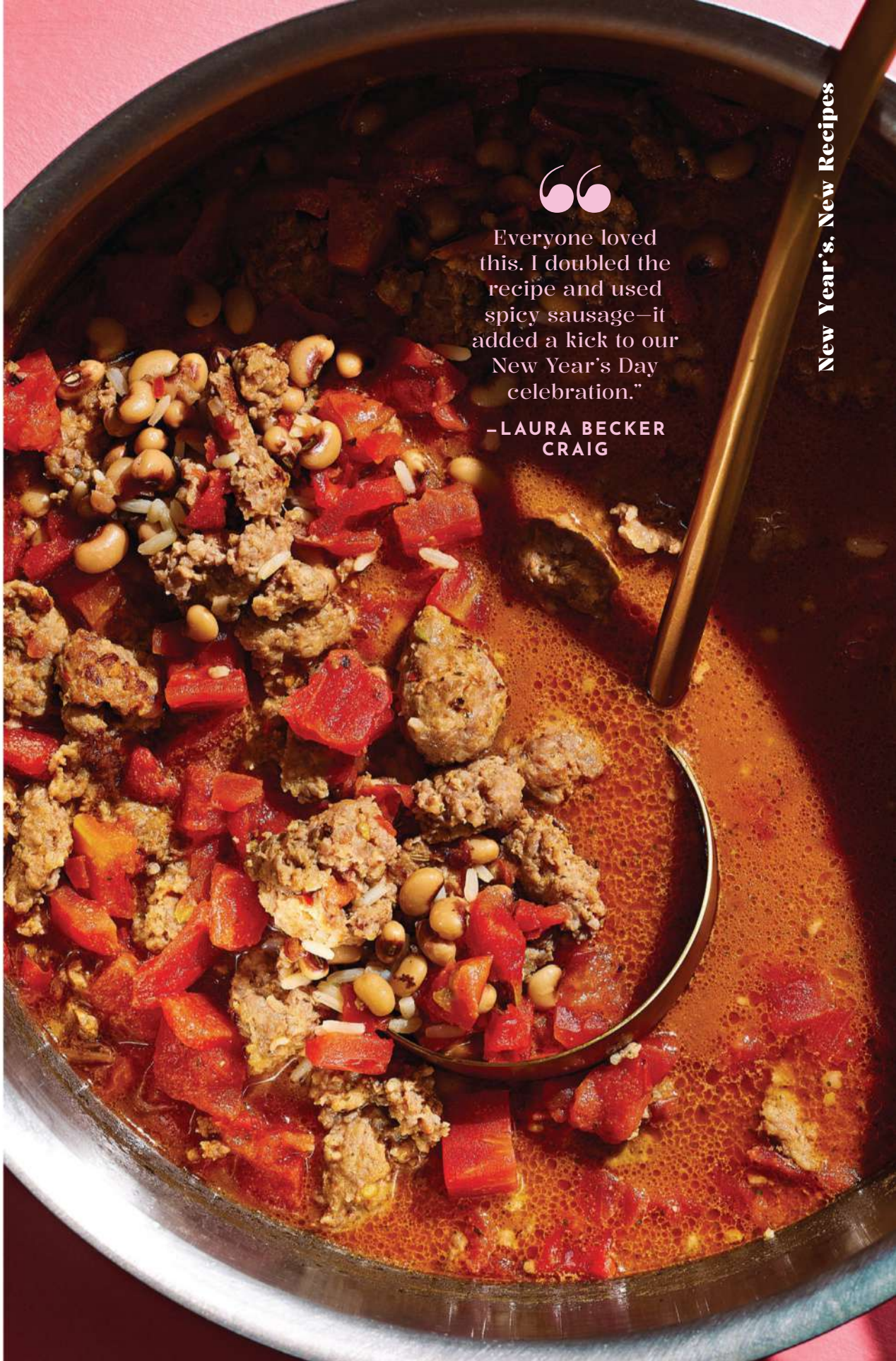
🍴 HEALTHY 🕒 QUICK

PER 1¼ CUPS: 310 CAL; 7G FAT (1G SAT); 31G PRO; 28G CARB (4G FIBER, 4G SUGARS); 711MG SODIUM



time-saver

You can substitute a 12-oz. pkg. of coleslaw mix for the cabbage and carrots.



Everyone loved this. I doubled the recipe and used spicy sausage—it added a kick to our New Year's Day celebration."

—LAURA BECKER CRAIG

New Year's. New Recipes

## Hoppin' John Soup

HANDS-ON 10 MIN TOTAL 30 MIN SERVES 8 SUBMITTED BY THOHUG

★★★★★ 197 REVIEWS

*It's a Southern tradition to enjoy hoppin' John in the hopes of prosperity in the New Year.*

- 1 lb. bulk pork sausage
- 4 cups low-sodium chicken broth
- 2 (15-oz.) cans black-eyed peas, drained
- 2 (14.5-oz.) cans no-salt-added diced tomatoes, undrained
- 2 cups water
- 1 (6-oz.) pkg. uncooked long-grain and wild rice mix, with seasoning packet

1. Cook sausage in a large deep skillet over medium heat, stirring to break up lumps, until browned, 6 to 8 minutes.

2. Stir in broth, black-eyed peas, tomatoes, the water, and rice mix with seasoning packet. Bring to a boil over medium-high heat. Reduce heat to low. Simmer, covered, until rice is tender, about 20 minutes.

🕒 QUICK

PER 1¼ CUPS: 352 CAL; 15G FAT (5G SAT); 18G PRO; 35G CARB (5G FIBER, 4G SUGARS); 974MG SODIUM



photo  
on page  
80

## Nutty Buñuelos

HANDS-ON 30 MIN TOTAL 30 MIN  
SERVES 15 SUBMITTED BY JIMMORRISON

★★★★☆ 4 REVIEWS

*These fritters are a traditional holiday dessert in Mexico and are thought to bring good luck. You can forgo the honey and walnuts and sprinkle with cinnamon and sugar instead.*

- 2 eggs
- 1½ cups cake flour
- 1 Tbsp. powdered sugar
- ¼ tsp. salt
- Vegetable oil, for frying
- 2 Tbsp. honey
- ½ cup chopped walnuts

1. Whisk eggs in a large bowl. Stir together cake flour, powdered sugar, and salt in a medium bowl. Gradually stir flour mixture into egg mixture until a stiff dough forms.
2. Pour oil to a depth of 2 inches in a deep, heavy-bottomed skillet or pot or a deep fryer; heat to 375°F. (You'll need about 6 cups oil for an 8-inch skillet or pot.) Pinch off walnut-size pieces (about ⅔ oz. each) of dough and roll them out on a lightly floured surface into ⅛-inch-thick circles, about 3 inches in diameter.
3. Working in batches, fry, turning halfway through, until evenly browned, 3 to 4 minutes. Transfer to a paper towel-lined plate to cool. Drizzle with honey and sprinkle with walnuts just before serving.

⬢ HIDDEN GEM ⬢ QUICK

PER 1 BUÑUELO: 135 CAL; 8G FAT (1G SAT); 3G PRO; 14G CARB (1G FIBER, 3G SUGARS); 49MG SODIUM



Wow! These taste just like the ones my family used to make. I used all-purpose flour as it was all I had on hand."

—GELATINSKELETON

## Oliebollen (Dutch Donuts)

HANDS-ON 20 MIN TOTAL 1 HR, 40 MIN  
SERVES 18 SUBMITTED BY FLOURGIRL

★★★★☆ 37 REVIEWS

- 1 cup lukewarm whole milk (105°F to 115°F)
- 1 (0.25-oz.) pkg. active dry yeast
- 2¼ cups flour
- 1 tsp. salt
- 1 egg
- 1 medium Granny Smith apple, peeled, cored, and finely chopped (1 cup)
- ¾ cup dried currants
- ¾ cup raisins
- 1 qt. vegetable oil, for frying
- 1 cup powdered sugar, for dusting

1. Combine lukewarm milk and yeast in a small bowl. Let stand 5 minutes.
2. Sift flour and salt into a large bowl. Stir in yeast mixture and egg until smooth. Stir in apple, currants, and raisins (mixture will be thicker than a batter but not as thick as a dough). Cover bowl and let rise in a warm place (about 75°F to 80°F) until doubled in volume, about 1 hour.
3. Pour oil to a depth of 1 inch in a large deep, heavy-bottomed skillet or pot or a deep fryer. Heat oil to 360°F.
4. Using a spatula, gently stir dough to punch down. Use a 3-Tbsp. scoop or 2 metal spoons to shape scoops of dough into 18 (about 2-inch) balls. Working in batches, drop balls carefully into hot oil and fry, turning occasionally, until golden brown and centers are fully cooked, about 6 minutes. Remove donuts from oil with a slotted spoon. Drain on paper towels. Dust donuts with powdered sugar.

PER 1 DONUT: 210 CAL; 9G FAT (1G SAT); 3G PRO; 30G CARB (1G FIBER, 15G SUGARS); 143MG SODIUM



Oliebollen are Dutch pastries similar to donuts. These deep-fried treats are typically filled with raisins and dusted with powdered sugar. Some modern variations are served with berry filling. Oliebollen are a popular treat on New Year's. Eat them hot if possible!"

—FLOURGIRL







I have been making these every year for New Year's Eve parties for almost 50 years. They are by far the most-eaten item on the table, usually all gone by the end of the night. I make them with and without the raisins."

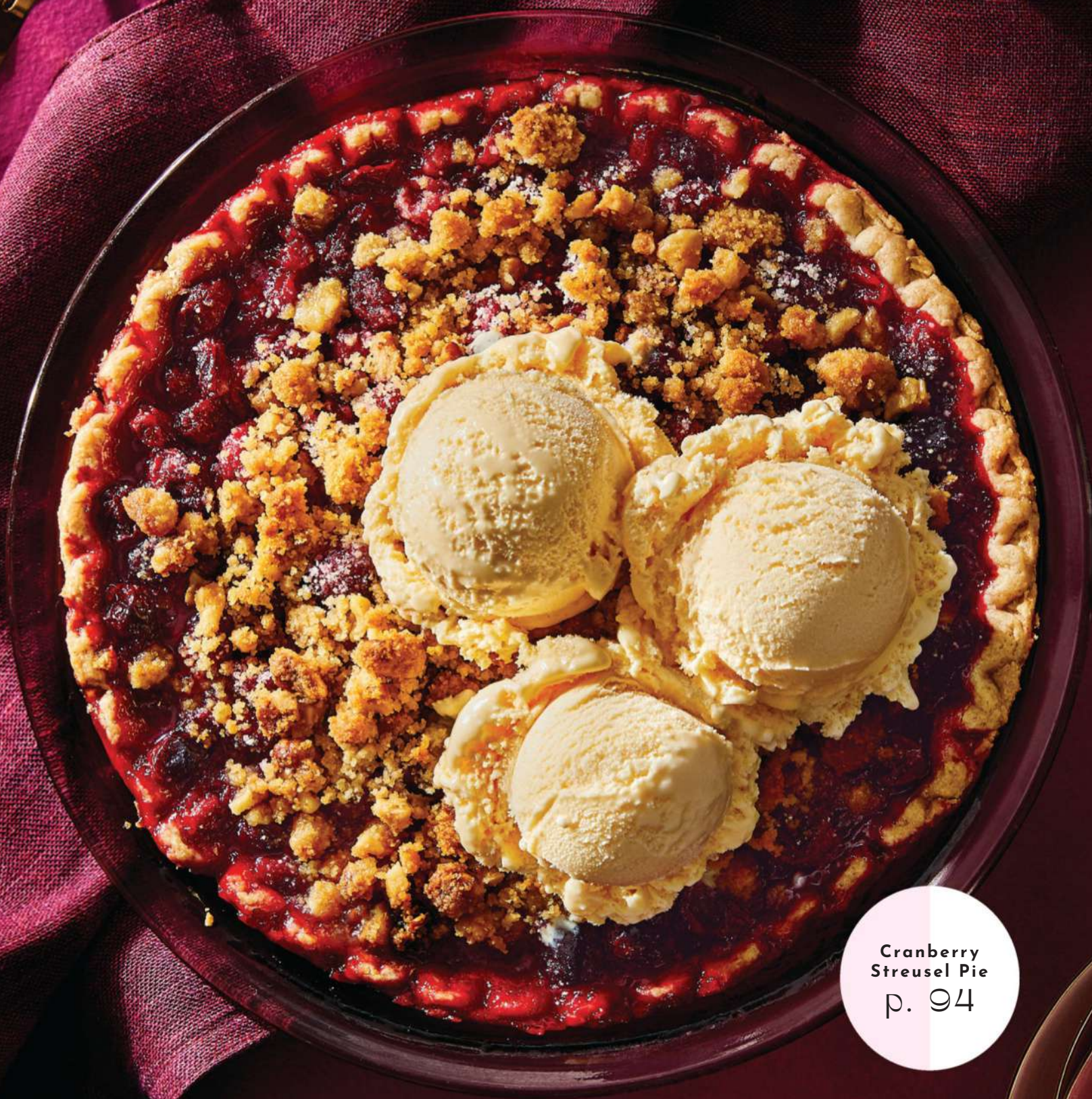
—PANAMABLAINE





# Pretty Sweet

You don't have to be a pro to turn out a beautiful pie. These recipes lean on store-bought doughs and shells and toss-together crumb crusts to keep it simple and yield perfect results every time.



Cranberry  
Streusel Pie  
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## Apple Pie by Grandma Ople

HANDS-ON 30 MIN TOTAL 3 HR, 30 MIN SERVES 8 SUBMITTED BY MOSHASMAMA

★★★★★ 9,747 REVIEWS

- 1 (14.1-oz.) pkg. refrigerated pie dough (2 crusts)**
- 6 medium Granny Smith apples, peeled, cored, and sliced (6 cups)**
- 5 Tbsp. flour**
- ½ cup unsalted butter**
- ¼ cup water**
- ½ cup white sugar**
- ½ cup packed brown sugar**

**1.** Adjust an oven rack to second-lowest position. Put a sheet of foil just a few inches larger than a pie plate on bottom rack. (The foil catches drips but allows heat to circulate so the crust cooks evenly and still gets crisp.) Preheat oven to 425°F.

**2.** Roll half the dough into a 12-inch circle on a lightly floured

surface. Transfer to a 9-inch pie pan, pressing dough into the bottom and up the sides, leaving a slight overhang. In a large bowl, toss apple slices with 2 Tbsp. flour. Spoon apples into pie crust, mounding slightly. Roll out remaining dough into a 12-inch circle and cut dough into 1¼-inch-wide strips with a sharp knife, pizza cutter, or pastry wheel.

**3.** Lay strips across pie horizontally, about ½ inch apart, letting excess hang over rim. Lay remaining strips vertically across pie. Trim off excess lattice ends, pinch edges of bottom crust and lattice strips together to seal, and crimp edges.

**4.** Melt butter in a saucepan over medium heat. Add remaining 3 Tbsp. flour, stirring to form a

paste. Add the water and sugars; bring to a boil. Reduce heat and simmer until just slightly thickened, about 1 minute more. (Sugar mixture should be about the consistency of pure maple syrup.) Pour sugar mixture slowly over crust and through lattice “windows” so liquid does not run off.

**5.** Bake 15 minutes. Reduce temperature to 350°F and bake until crust is golden brown and pie is bubbly, about 45 minutes more, covering edges with foil if needed to prevent overbrowning. Transfer to a wire rack to cool completely, about 2 hours.

PER 1 SLICE: 473 CAL; 24G FAT (13G SAT); 2G PRO; 66G CARB (1G FIBER, 34G SUGARS); 282MG SODIUM



**This pie, with a simplified lattice crust (no over-under weaving!) is different from most. The apples aren't tossed with flour and sugar, but instead a golden, crispy crust is created by pouring a syrup mixture over the lattice and bathing the apples underneath.**



## Buttermilk Chess Pie

HANDS-ON 20 MIN TOTAL 3 HR, 30 MIN SERVES 8 SUBMITTED BY BABYFACE

★★★★☆ 234 REVIEWS

- ½ (14-oz.) pkg. frozen 9-inch deep-dish pie shells (1 shell)
- 2 cups sugar
- 2 Tbsp. flour
- 4 eggs
- ½ cup whole-milk buttermilk
- ½ cup butter, melted
- 1 tsp. vanilla extract
- Desired toppings, such as lemon curd, sliced kumquats, and/or chopped pistachios

**1.** Position rack in lower third of oven and preheat to 350°F. Line pie shell with parchment paper and fill with pie weights or dried beans. Bake 8 minutes, then remove pie weights and

parchment. Continue baking until crust is lightly golden brown, 10 to 13 minutes more.  
**2.** Meanwhile, stir together sugar and flour in a large bowl. Whisk in eggs and buttermilk until blended. Stir in melted butter and vanilla.  
**3.** Pour filling into crust. Bake until filling is just set around outer edges, about 1 hour. (Cover crust edge with foil if it appears to be browning too quickly.) Cool on a wire rack until filling is fully set, about 2 hours. (Pie can be chilled, covered, up to 3 days.) Serve at room temperature with desired toppings.

PER 1 SLICE: 482 CAL; 22G FAT (11G SAT); 5G PRO; 66G CARB (1G FIBER, 51G SUGARS); 243MG SODIUM





# Rich Chocolate Truffle Pie

HANDS-ON 45 MIN  
TOTAL 8 HR, 45 MIN  
SERVES 8 SUBMITTED BY MARBALET

★★★★☆ 352 REVIEWS

- 1¼ cups chocolate wafer crumbs
- 5 Tbsp. melted butter
- 3 Tbsp. white sugar
- 2 cups semisweet chocolate chips
- 1½ cups whipping cream
- ¼ cup sifted powdered sugar
- 1 Tbsp. vanilla extract
- Desired toppings, such as sweetened whipped cream, candied orange zest, and/or chocolate curls (tips, below)

1. Preheat oven to 350°F. Stir together wafer crumbs, butter, and white sugar until evenly moistened; press into a 9-inch pie plate. Bake until firm, about 8 minutes. Cool on a wire rack.

2. Meanwhile, microwave chocolate chips and ¾ cup cream in a small bowl on High, stirring every 30 seconds, until smooth, 1 to 2 minutes. Cool to room temperature, stirring occasionally, about 5 minutes. Stir in powdered sugar and vanilla.

3. Beat remaining ¾ cup cream in a bowl with an electric mixer at high speed until soft peaks form, 2 to 3 minutes. Add chocolate mixture, one-third at a time, beating after each addition until well mixed. Spoon filling into crust. Chill pie, covered, at least 8 hours (or up to 2 days). Serve with desired toppings.

PER 1 SLICE: 524 CAL; 39G FAT (23G SAT); 4G PRO; 48G CARB (3G FIBER, 38G SUGARS); 161MG SODIUM

## Candied Orange Zest

Slice the peel of 1 large **navel orange** (white pith removed) into ¼-inch strips. Simmer in a saucepan with ½ cup **water**, ¼ cup **sugar**, and ⅛ tsp. **kosher salt** over medium heat until peel softens slightly, about 20 minutes. Cool strips on a parchment-lined baking sheet 15 minutes. Toss with an additional ¼ cup sugar. Use immediately or store in an airtight container up to 1 week. Makes 2 dozen 3-inch strips.



## chocolate curls

To make the mini curls pictured above, use a vegetable peeler to peel strips from a milk chocolate bar. For big curls,

spread melted chocolate (milk or semisweet, not chocolate chips) in a thin layer on an overturned baking sheet. Chill until firm but still pliable (a finger lightly pressed should

leave fingerprints). Scrape the chocolate from the pan with a thin metal offset spatula, pressing it down and pulling it toward you in long, even strokes.





sweet  
stencil

Dust cinnamon  
over a snowflake stencil (or  
design of your choice) to create  
a gorgeous so-simple topper.

## Milk Tart

HANDS-ON 20 MIN TOTAL 1 HR, 40 MIN SERVES 16 SUBMITTED BY RENE CONRADIE

★★★★☆ 113 REVIEWS

- 2 cups plus 2½ Tbsp. flour**
- 2 tsp. baking powder**
- ¼ tsp. salt**
- 1½ cups sugar**
- 9 Tbsp. butter, softened**
- 3 eggs**
- 2½ Tbsp. cornstarch**
- 4 cups milk**
- 1 tsp. vanilla extract**
- ½ tsp. cinnamon**

**1.** Preheat oven to 350°F. Stir together 2 cups flour, the baking powder, and salt in a medium bowl. Mix together 1 cup sugar and 8 Tbsp. butter in another medium bowl with an electric mixer at medium speed. Beat in 1 egg until mixture is smooth. Stir flour mixture into sugar mixture just until combined and mixture is crumbly. Press mixture into bottom and up sides of 2 (9-inch) pie plates.

**2.** Bake until golden brown, 15 minutes. Cool completely on a wire rack.

**3.** Stir together cornstarch, remaining ½ cup sugar and 2½ Tbsp. flour in a medium bowl. Whisk in remaining 2 eggs until smooth.

**4.** Combine milk, vanilla, and remaining 1 Tbsp. butter in a large saucepan. Bring to a boil over medium heat. Slowly whisk about 1 cup of the hot milk mixture into the egg mixture. Add egg mixture back to the saucepan. Return pan to heat and bring to a boil, stirring constantly. Continue to boil, stirring constantly, 2 minutes. Pour half of mixture into each cooled pastry shell. Chill at least 1 hour (and up to 3 days). Sprinkle with cinnamon (see “Sweet Stencil,” above).

PER 1 SLICE: 248 CAL; 10G FAT (6G SAT); 5G PRO; 36G CARB (1G FIBER, 22G SUGARS); 188MG SODIUM

## Mom's Pumpkin Pie

HANDS-ON 30 MIN TOTAL 4 HR  
SERVES 8 SUBMITTED BY JIM WRIGHT

★★★★☆ 284 REVIEWS

- ½ (14.1-oz.) pkg. refrigerated pie dough (1 crust)  
or ½ recipe Easy Homemade Pie Dough (opposite)**
- 3 eggs**
- ½ cup white sugar**
- ½ cup packed brown sugar**
- ½ tsp. salt**
- ½ tsp. cinnamon**
- ½ tsp. nutmeg, plus more for garnish**
- ½ tsp. ground ginger**
- ¼ tsp. ground cloves**
- 1 cup whole milk**
- ½ cup whipping cream**
- 1 (15-oz.) can pumpkin**
- Sweetened whipped cream, for serving**

**1.** Roll pie dough into a 12-inch circle on a lightly floured surface. Transfer to a 9-inch deep-dish pie plate (crust may be thin; see “Editor’s Tip,” below). Trim excess and form a high, fluted edge. Chill 30 minutes. Preheat oven to 425°F.

**2.** Lightly beat eggs in a large bowl. Stir in sugars, salt, cinnamon, nutmeg, ginger, and cloves until combined. Gradually stir in milk and cream. Stir in pumpkin until combined. Pour filling into pie shell.

**3.** Bake 15 minutes. Reduce oven temperature to 350°F. Bake until filling is set and a knife inserted near the center comes out clean, about 45 minutes more. Cool on a wire rack 2 hours before serving. (Chill, covered, up to 3 days.) Serve with sweetened whipped cream and garnish with nutmeg.

PER 1 SLICE: 328 CAL; 15G FAT (7G SAT); 5G PRO; 44G CARB (2G FIBER, 31G SUGARS); 316MG SODIUM

### editor's tip

**For a thicker crust, use 2 crusts from a 14.1-oz. pkg. refrigerated pie dough. Lightly brush one crust with a little water; top with second crust. Roll crusts into one 12-inch circle on a lightly floured surface; continue as directed in Step 1. The thicker crust will hold a slice better and make for easier crimping.**



*family ties*



This is the  
pumpkin pie that  
my mother has  
made for years.  
It is a rich pie  
with just the right  
amount of spices.”

—JIM WRIGHT

Pretty Sweet

## Easy Homemade Pie Dough

HANDS-ON 10 MIN  
TOTAL 40 MIN  
MAKES 2 PIE CRUSTS  
SUBMITTED BY CHEF JOHN

★★★★★ 392 REVIEWS

**2½ cups flour**  
**1 cup unsalted butter,**  
**chilled and cubed**  
**½ tsp. salt**  
**7 Tbsp. ice water**  
**1 Tbsp. cider vinegar**

1. Combine flour, butter, and salt in a food processor. Pulse until mixture resembles coarse crumbs, about 10 pulses.
2. Stir ice water and vinegar in a small bowl. Pour ½ of the ice water mixture into flour mixture; pulse to combine, about 3 pulses. Pour in remaining ice water mixture; pulse until mixture starts to come together, about 8 pulses.
3. Turn dough out onto a wooden surface, pat it into a circle, and divide it in half. Form each half into a disc, about 5 inches in diameter. Wrap each disc in plastic wrap and chill at least 30 minutes.



photo  
on page

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## Cranberry Streusel Pie

HANDS-ON 15 MIN TOTAL 3 HR, 10 MIN  
SERVES 8 SUBMITTED BY NILS

★★★★☆ 87 REVIEWS

- 1 lb. fresh cranberries
- $\frac{3}{4}$  cup white sugar
- $\frac{1}{3}$  cup quick-cooking tapioca
- $\frac{1}{2}$  cup packed light brown sugar
- $\frac{1}{3}$  cup walnut pieces or coarsely chopped walnuts
- $\frac{1}{4}$  cup flour
- 2 Tbsp. unsalted butter
- 1 tsp. orange zest
- $\frac{1}{2}$  (14-oz.) pkg. frozen 9-inch deep-dish pie shells (1 shell) (do not thaw)
- Vanilla ice cream, for serving

1. Position rack in lower third of oven and preheat to 350°F. For the filling, mash cranberries and white sugar with a potato masher in a large bowl; stir in tapioca. For the streusel, in a small bowl, stir together brown sugar, walnuts, and flour; cut in butter using a pastry blender or fork until mixture resembles coarse crumbs. Stir in orange zest.
2. Pour filling into pie shell. Top evenly with streusel. Bake pie on a foil-lined baking sheet until crust is golden and filling is bubbly throughout, about 55 minutes. Cool on a wire rack at least 2 hours before slicing. (Store cooled pie, covered, at room temperature up to 1 day or chill, covered, up to 5 days.) Serve with ice cream.

PER 1 SLICE: 362 CAL; 14G FAT (4G SAT); 3G PRO; 58G CARB (3G FIBER, 30G SUGARS); 104MG SODIUM

pie plate  
upgrade



To get a more stylish look from a purchased pie crust, partially thaw it and transfer it from its disposable pan to a favorite pie plate. Return it to the freezer until it's time to bake.



We make this pie every year around the holidays. My family and I absolutely love it."

—MRS. POTTS

## Southern Pecan Pie

HANDS-ON 10 MIN TOTAL 2 HR  
SERVES 8 SUBMITTED BY NIKKI

★★★★☆ 213 REVIEWS

- $\frac{1}{2}$  (14-oz.) pkg. frozen 9-inch deep-dish pie shells (1 shell)
- 3 eggs, lightly beaten
- 1 cup sugar
- 1 cup light corn syrup
- 2 Tbsp. butter, melted
- 1 tsp. vanilla extract
- $\frac{1}{4}$  tsp. salt
- $1\frac{1}{2}$  cups pecan halves

1. Thaw pie shell according to package directions. Preheat oven to 400°F. Whisk together eggs and sugar in a medium bowl. Whisk in corn syrup, butter, vanilla, and salt. Stir in  $\frac{3}{4}$  cup pecan halves. Pour filling into unbaked pie shell. Decoratively top pie with remaining  $\frac{3}{4}$  cup pecan halves, gently pushing pecans into filling so they are coated with the egg-sugar mixture (we arranged pecans in concentric circles).
2. To prevent overbrowning, cover edge of pie shell with foil. Bake 15 minutes. Reduce oven temperature to 350°F and remove foil. Bake until filling is puffed and appears set, 35 to 40 minutes. Internal temperature of the pie should register 200°F when tested with an instant-read thermometer. Cool pie completely on a wire rack, about 1 hour. (Chill, covered, up to 3 days.)

PER 1 SLICE: 511 CAL; 24G FAT (6G SAT); 5G PRO; 75G CARB (2G FIBER, 61G SUGARS); 250MG SODIUM







I used brown butter  
and toasted the  
pecans first. This  
was a big hit!"

—TYLER



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few reviews that  
deserves your  
attention.

 **Healthy Pick**



 **Quick**  
30 minutes or less

 **Vegetarian**







 **Gluten-Free**

 **Vegan**

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