

THE BEST RECIPES FROM *bon appétit* AND *Gourmet*

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Favorites

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A CONDE NAST SPECIAL EDITION

BETTER THAN NUTELLA

MAKES ABOUT 4 CUPS

This luxurious spread beats anything store-bought.

- 2 cups (heaping) hazelnuts, preferably skinned (about 10 oz)
- ¼ cup sugar
- 1 lb semisweet or bittersweet chocolate, coarsely chopped
- ½ cup unsalted butter, cut into 1" pieces, room temperature
- 1 cup heavy cream
- Kosher salt

• Preheat oven to 350°. Spread nuts on a rimmed baking sheet or in an ovenproof skillet. Roast, shaking once, until deep brown, 13–15 minutes. Let cool. (If nuts have skins, rub them

in a towel to remove.)

- Grind hazelnuts and sugar in a food processor until a fairly smooth, buttery paste forms, about 1 minute.
- Place chocolate in a medium metal bowl. Set bowl over a large saucepan of simmering water; stir often until chocolate is melted. Remove bowl from heat; add butter and whisk until incorporated. Whisk in cream and ¼ tsp salt, then hazelnut paste.
- Pour mixture into 4 clean 8-oz jars. Let cool. Screw on lids. **DO AHEAD:** Spread can be made up to 4 weeks ahead; keep chilled. Let stand for 4 hours to soften. Can stand at room temperature up to 4 days.

BON APPÉTIT / DECEMBER 2012

VANILLA HOT CHOCOLATE MIX

MAKES 10 CUPS MIX

Use the best-quality chocolate you can find.

- 4 cups granulated sugar
- ½ vanilla bean
- 1½ lb semisweet chocolate, coarsely chopped
- 8 oz milk chocolate, coarsely chopped
- 2 cups unsweetened cocoa powder, preferably Dutch-process

• Place sugar in a large bowl. Split vanilla bean lengthwise and scrape seeds into sugar. Work seeds in with your fingers; add pod. Cover snugly with plastic wrap and let stand overnight at room temperature.

- In a food processor, pulse semisweet chocolate and milk chocolate until finely ground. (Process in batches if necessary.)
- Remove pod from sugar. Add ground chocolate and cocoa powder to sugar and whisk to blend.
- Store mix airtight at room temperature for up to 6 months.

COOKS' NOTE

• To serve, heat 8 oz milk in a small saucepan over medium heat until scalded (or microwave 2½ minutes at full power). Whisk in ¼–½ cup mix. Serve with unsweetened whipped cream or marshmallows. **EPICURIOUS.COM**



Wrapper's Delights

These vessels and embellishments are almost as exciting as the treats they'll contain. —AMY PERRY

1. Divine Twine cotton baker's twine, \$15, whiskergraphics.com
2. Round tin canister by Orla Kiely, \$30 for set of 3, containerstore.com
3. Bigger Bitty food-safe paper treat bags in Polka Dot and Diagonal Striped, \$6 for 20, whiskergraphics.com
4. 32-oz glass jar with hand-turned walnut lid by Turnco Wood Goods, \$39, food52.com/provisions
5. Box Box cardboard nesting boxes by Hay, \$68 for set of 5, aplusstore.com
6. Oxford dishwasher-safe glass bottles by Bormioli Rocco, \$11 each, amazon.com
7. Happy Stripe gift tag by Rifle Paper Co., \$7 for 10, artsymodern.com
8. Japanese rice paper tapes (from top: 2, 3, and 5), \$28 for set of 6, sundancecatalog.com, and decorative tapes (1 and 4), \$3 each, containerstore.com

BUY THE BOOK

Extra Credit

Sally J Shim, a designer and lifestyle blogger based in South Korea, is a gift-wrapping genius. Her new book, *Pretty Packages* (Chronicle Books), contains 45 fun ideas—from clever ribbon-tying to the best way to dress up a homemade pumpkin loaf. Even the noncrafty will be inspired. —SARAH ENGLER



OPPOSITE PAGE: DIANE FIELDS. THIS PAGE: STUART TYSON.