

SUPER-CUTE COOKIES THAT ARE A CINCH TO MAKE! P. 114

TAKE A BITE OUTTA LIFE!

EveryDay

with Rachael Ray

deck the halls!

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HOLIDAY IDEAS YOU'LL LOVE!

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RECYCLED PAPER



MAKING SPIRITS BRIGHT!

You're invited to Rach and John's holiday cocktail party! Borrow their theme, menu—everything!—to throw a bash of your own.

PHOTOGRAPHY BY CHRIS CRAYMER



JOHN AND I LOVE KICKING OFF THE SEASON WITH OUR FRIENDS

In New York City as much as we love spending chilly nights together by the fire in our log cabin upstate. This year, we couldn't choose between the two, so we combined them into one really cool cocktail party! We decorated the city space with rustic touches like warm wooden servers and evergreen boughs, and served gussied-up pigs in blankets, smoky grilled cheese sammies and potato snowball poppers. The easy-to-make dishes have a cozy, comfort-food feel with a kick of downtown style. Try them yourself for a holiday gathering that's a little bit city, a little bit country and a whole lot of fun.



Blood Orange Negroni Punch

SERVES 8 TO 10 • PREP (SHIN) (PLUS FREEZING)

- 2 lemons, peels zested for lemon twists, lemons reserved for another use
- 2 cups fresh blood orange juice, plus 1 blood orange, thinly sliced into wheels for garnishing
- 1 cup Campari
- 1 cup gin
- $\frac{1}{4}$ cup sweet vermouth
- 6 cups club soda, chilled

STEP 1 Make the ice block: Fill a round plastic container (in a size that will fit your punch bowl) three-quarters full with water; add the lemon twists and freeze until solid, about 6 hours or overnight.

STEP 2 In a punch bowl, stir together the blood orange juice, Campari, gin and vermouth. Add the ice block and club soda. Float the blood orange wheels on top around the ice.

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BREAK OUT YOUR PUNCH BOWL

A big-batch cocktail means less bartending for you! Here's a tip I learned from John: Make a large, flavored ice ring (ours has lemon) to keep your punch cold through the night. Ice cubes melt too fast, and will water down your drink.



CHECK OUT THE PARTY DETAILS!

- 1 **ONCE YOU START** popping these mini potato snowballs, there's simply no stopping! They're filled with spicy horseradish and tangy sour cream.
- 2 **COME FOR THE DRINKS,** stay for the show! John adds a little razzle-dazzle to every cocktail he makes.
- 3 **RADICCHIO CUPS** are great to serve at a party because you don't have to put out salad bowls. I'm up for any recipe that cuts down on dishwashing!
- 4 **WHO NEEDS MISTLETOE?!** I just had to sneak a smooch with my sweetie.
- 5 **FOR THIS SPECIAL OCCASION,** John turned his Blood Orange Negroni drink into a sparkling party punch. You can try this with any favorite cocktail.



Potato Snowball Poppers

SERVES 10 | PREP 30 MIN | COOK 20 MIN

Serve these bite-size hors d'oeuvres with toothpicks if desired.

- 20 baby white potatoes (1½ lbs.)
- Salt and white pepper
- ¼ cup sour cream
- 3 tbsp. prepared horseradish

STEP 1 Preheat the oven to 350°. Cut a small sliver off each potato so that it will stand flat when filled. Place the potatoes in a medium pot, add enough cold water to cover by 1 inch and add a few generous pinches of salt. Bring to a boil and cook until fork-tender, 10 to 12 minutes. Drain and let the potatoes sit until cool enough to handle.

STEP 2 Using a melon baller or measuring spoon, hollow out each potato, reserving the scooped flesh in a medium bowl. Add the sour cream and horseradish to the bowl and smash with a potato masher (or run through a ricer); season with salt and white pepper.

STEP 3 Spoon the mashed potato mixture back into the hollowed-out potatoes (save any leftover filling for another use). Bake on a baking sheet until heated through, about 15 minutes.

Winter Greens & Roasted Chestnut Radicchio Cups

MAKES 12 | PREP 25 MIN

- ¼ cup EVOO
- 1 tbsp. champagne vinegar
- 2 tsp. honey
- 2 heads endive, thinly sliced crosswise
- 2 packed cups thinly sliced frisée or chicory
- 2 packed cups torn escarole
- ½ cup plus 2 tbsp. coarsely chopped jarred roasted chestnuts
- 1 shallot, finely chopped
- Salt and pepper
- 1 small head radicchio, separated into individual leaves

STEP 1 In a large bowl, whisk together the EVOO, vinegar and honey.

STEP 2 Add the endive, frisée, escarole, ½ cup chestnuts and the shallot to the dressing; toss to combine. Season with salt and pepper. Divide the salad among the radicchio leaves and top with the remaining 2 tbsp. chestnuts.

CIRCLE OF FRIENDS

Meet some of my buddies (from left): style guru Gretta Monahan; *The Chew*'s Ewette Rice and her husband, Stephen Davies; musician Shawn Feltus; and singer Elaine Cowell.

DIVE RIGHT IN

Pigs in blankets are the ultimate crowd-pleaser—especially with the surprise of sauerkraut inside! Wrap them ahead of time, then line them up on baking sheets so they're ready to pop in the oven for mid-party refills.





Stuffed Pigs in Blankets with Flavored Mustards

SERVES: PREP 15 MIN. BAKE 15 MIN.

- 1 pkg. (8 oz.) crescent roll dough
 - 1 pkg. (12 oz.) cocktail beef frankfurters
 - 1 jar (16 oz.) red sauerkraut; drained and squeezed dry
- Sweet paprika, for garnishing
Flavored mustards, for serving

STEP 1 Preheat the oven to 375°. Line 2 baking sheets with parchment. Separate 2 sheets of the crescent dough. On a lightly floured surface, roll out each sheet into a 7-by-9-inch rectangle and trim the edges. Using a sharp knife or a pizza cutter, cut 1-inch strips from the long side and cut each strip crosswise into thirds.

STEP 2 Cut each frank lengthwise about three-quarters of the way through and stuff with about 1 tsp. sauerkraut. Press the franks together and roll up each in a strip of the dough, so the seam is on the bottom and the sauerkraut is on the top; transfer the wrapped franks to the prepared baking sheets. Sprinkle the top of each frank with a pinch of paprika and bake until light golden, about 15 minutes.

STEP 3 Combine the mustard ingredients, as indicated below, in small serving bowls. Serve the pigs in blankets hot with the flavored mustards.

Sweet-Hot Mustard: 3 tbsp. dijon mustard, 1 tbsp. honey and $\frac{1}{4}$ tsp. ground mustard seed

Maple Mustard: 3 tbsp. grainy mustard and 1 tbsp. maple syrup

Creamy Herb Mustard: 3 tbsp. dijon mustard, 1 tbsp. sour cream and 2 tsp. chopped fresh herbs

Dried Currant Mustard: 3 tbsp. plumped dried currants (soaked in boiling water and drained) and 3 tbsp. grainy mustard

Lager Mustard: 3 tbsp. dijon mustard and 1 tbsp. lager

Cherry Mustard: 2 tbsp. dijon mustard and 3 tbsp. chunky cherry preserves

Cheese Bites

MAKES 24 PREP 15 MIN COOK 15 MIN

- 4 tbsp. butter, at room temperature
- 8 slices pumpernickel bread
- 12 oz. smoked gouda, shredded
- 1 jar (12 oz.) roasted red peppers, drained and cut lengthwise into 1-inch strips

STEP 1 Butter one side of each bread slice. Place 4 bread slices buttered side down on a work surface and top with half of the cheese, distributing evenly. Cover with an even layer of red pepper strips and top with the remaining cheese. Close the sandwiches with the remaining bread slices buttered side up.

STEP 2 Heat a large griddle over low heat. Working in batches if necessary, add the sandwiches to the pan and cook for 3 minutes. Using a wide metal spatula, flip the sandwiches, then cook for 3 minutes on the second side. Continue flipping, cooking for about 3 minutes more on each side, until the bread is crisped and the cheese is melted. Cut each sandwich into 6 bite-size pieces.

Hot Crock Chocolate Pudding

SERVES 4 TO 6 PREP 10 MIN COOK 2 1/2 HOURS

Pull out your slow cooker and let this rich, creamy dessert (almost) make itself!

- 6 eggs, at room temperature
- 4 cups heavy cream, at room temperature
- 1/4 tsp. salt
- 1 lb. semisweet chocolate chips
- 1/4 cup marshmallow cream, such as Fluff
- Grated chocolate, for garnishing

STEP 1 In a medium slow cooker, whisk together the eggs, cream and salt. Add the chocolate chips, cover and set the slow cooker to high heat to melt, about 30 minutes; whisk until smooth.

STEP 2 Cook on low heat for another 30 minutes. Scrape down the slow cooker; whisk the pudding. Cook until set at the edges but loose in the center, 1 hour 15 minutes; whisk until smooth. Hold on the warm setting.

STEP 3 Just before serving, whisk the pudding. Spoon into mugs or bowls and top with the marshmallow cream. Garnish with the grated chocolate.

NO PURCHASE NECESSARY TO ENTER OR WIN. Subject to Official Rules at richardsonmag.com/slowcooker. The Slow Cooker Giveaway Sweepstakes begins at 12:00 a.m. Eastern Time (ET) on 10/29/12, and ends at 11:59 p.m. ET on 12/14/12. Open to legal residents of the 50 United States and the District of Columbia. 21 years or older. Limit one (1) entry per person and per email address per day. Void where prohibited. Sponsor: Meredith Corporation.



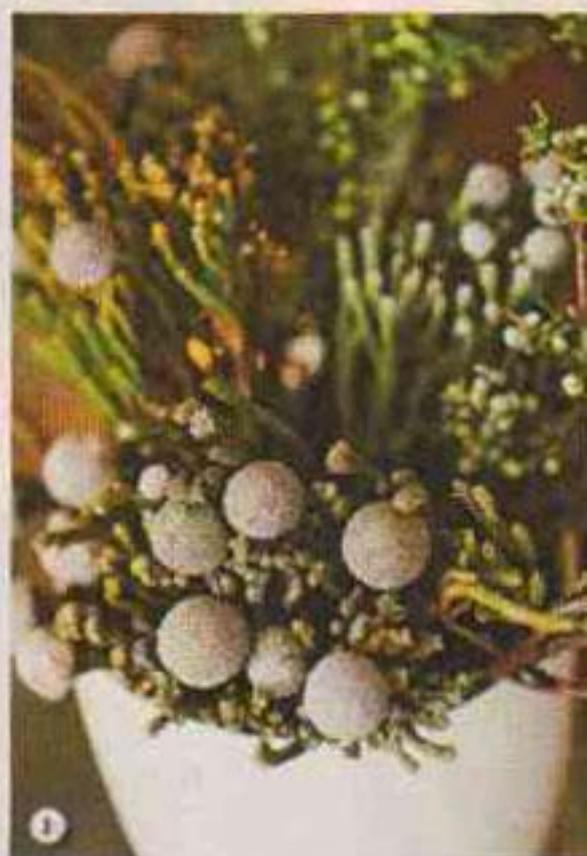
1 **SMOKY GOUDA** and roasted red peppers give the grilled cheese sammies a fresh-off-the-campfire flavor!

2 **MY FASHION STYLIST**, Jane Harrison Fox, and her husband, Ariel, make a toast to good friends and good cheer!

3 **DON'T THESE** craspedia billy ball flowers look just like little snowballs? I placed them in chunky white vases and scattered them all over the room.

4 **HOW FITTING:** a glass of prosecco for my equally bubbly friend Evette Rios!

5 **I USUALLY** pick salty foods over sweets, but even I couldn't resist digging into a mug of hot chocolate pudding with melty marshmallow cream—who could?



Slow cooker giveaway!
Enter to be one of 31 winners at richardsonmag.com/winslowcooker.





END ON A SWEET NOTE

Cold nights call for a mug of hot chocolate... pudding! Seriously folks, this could be the easiest dessert ever: Make the pudding in your slow cooker and just keep it set on warm until it's time to serve. It's a guaranteed winner.