

# EVERY DAY

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with **RACHAEL RAY**

# 53

**recipes**  
**YOU MUST**  
**TRY NOW**

over-the-top  
**CARAMEL**  
**CHEESECAKE**

# fast

# PARTY

# SNACKS

Oscar Night Pizza  
Super Bowl Dips  
Mardi Gras Faves  
**AND MORE!**

delicious  
**DINNERS**  
FOR **TWO**

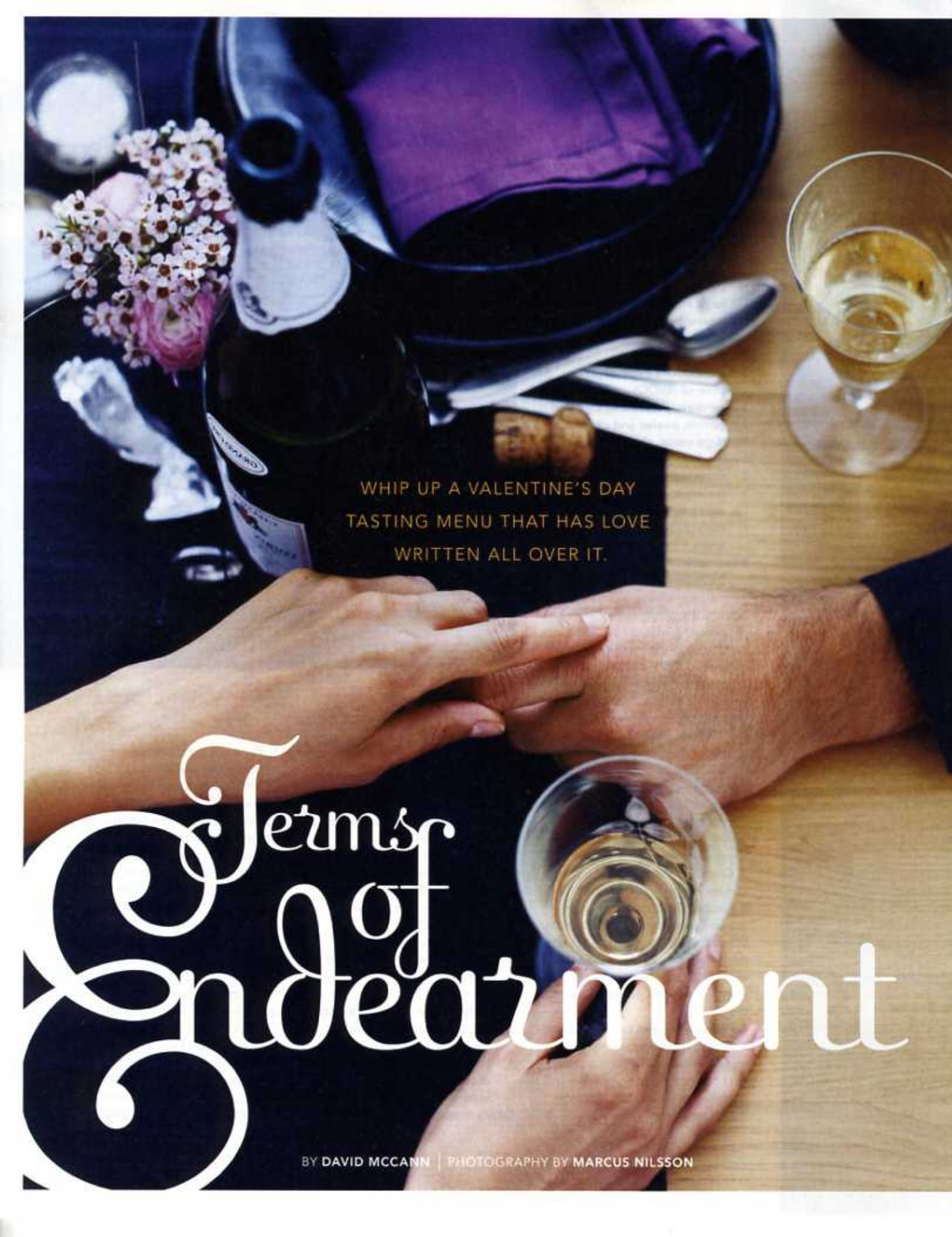
comfort food  
**30-MINUTE**  
**MEALS**

new  
**chicken**  
**dishes**  
in minutes!



 NOW ON RECYCLED PAPER



A top-down photograph of a romantic dinner table. In the center, a pair of hands are clasped together. To the left, a bottle of wine with a label that includes 'GRAND' and 'CHARDONNAY' is visible, along with a small vase of pink and white flowers. To the right, a glass of white wine sits on a wooden table. In the background, a purple napkin is tucked into a dark plate, and silverware is laid out. The overall mood is intimate and elegant.

WHIP UP A VALENTINE'S DAY  
TASTING MENU THAT HAS LOVE  
WRITTEN ALL OVER IT.

# Terms of Endearment

BY DAVID MCCANN | PHOTOGRAPHY BY MARCUS NILSSON





tip

**Smart move**  
Cut the avocado  
just before  
using to prevent  
browning.

### Romaine Sweet Hearts

2 SERVINGS

PREP TIME 20 min

- 3 tablespoons mayonnaise
- 1½ tablespoons chopped fresh mint
- 2 teaspoons fresh lemon juice
- ½ cup chopped marinated artichoke hearts
- ½ cup chopped hearts of palm
- ½ avocado, chopped
- Salt
- ½ pomegranate
- 4 leaves romaine lettuce from the heart

1. In a medium bowl, stir together the mayonnaise, mint and lemon juice. Add the artichoke hearts, hearts of palm and avocado and toss to combine. Season with salt.
2. In a bowl of water, peel the pomegranate to release the seeds; drain. Spoon the tossed salad onto the lettuce leaves and sprinkle the pomegranate seeds on top. ➤

Terms of Endearment  
baby  
SCHNOOKUMS  
pumpkin  
angel  
LOVELY





**tip**

**Hot stuff**  
Add your favorite  
hot sauce to the  
honey glaze.

### Chickadee Wings

2 SERVINGS

PREP TIME 15 min (plus cooling)

COOK TIME 20 min

- ¼ cup plus 1 tablespoon honey
- 2 tablespoons mustard
- ¼ cup mayonnaise
- ¼ cup blue cheese, crumbled
- 8 chicken drumettes or 4 wings,  
tips removed and discarded
- Salt and pepper
- ½ cup flour
- 2 tablespoons butter
- 2 tablespoons extra-virgin  
olive oil
- 4 ribs celery, halved crosswise  
and lengthwise

**1.** In a small bowl, combine ¼ cup honey and the mustard. In another small bowl, combine the mayonnaise and half of the blue cheese; mash with a fork until nearly smooth, then fold in the remaining blue cheese.

**2.** Season the chicken with salt and pepper, then coat each piece with the flour, shaking off any excess. In a medium nonstick skillet, melt the butter in the olive oil over medium heat. Add the chicken and cook for 5 minutes on each side. Drizzle the chicken with the remaining 1 tablespoon honey, lower the heat to medium-low and cook, shaking the pan frequently to prevent the honey from burning, for 5 minutes. Transfer the chicken to 2 plates and serve with the dips and celery sticks.

Terms of Endearment  
peach  
LITTLE LADY  
my  
love  
STUD sweetie  
MUFFIN





Terms of Endearment  
cutie pie  
doll  
beautiful  
HOT HONEY  
STUFF

### Little Dumplings

2 SERVINGS

PREP TIME 15 min

COOK TIME 5 min

6 tablespoons ricotta cheese  
3 tablespoons cream cheese  
3 tablespoons grated parmesan cheese

Pinch nutmeg

Salt and black pepper

8 wonton wrappers

$\frac{1}{4}$  cup extra-virgin olive oil

1 teaspoon grated lemon peel

Pinch crushed red pepper

1. Stir together the ricotta, cream cheese, parmesan and nutmeg; season with salt and black pepper.
2. Place 4 wonton wrappers on a work surface. Center 2 tablespoons of the ricotta mixture on each wrapper. Wet your finger with water and dampen the edges of each wrapper. Cover with the remaining 4 wrappers, pressing out all the air and sealing to enclose.
3. In a small pan, combine the olive oil, lemon peel and crushed red pepper and warm over low heat. Bring a medium saucepan of salted water to a boil. Add the dumplings and cook for 2 to 3 minutes. Gently drain the dumplings and transfer to a serving plate. Drizzle the warm olive oil on top. >

tip

**Nice serve**  
Use chopsticks to eat the dumplings.



Terms of Endearment  
honey bun  
TOOTS  
mi  
amor  
cupcake  
SWEETIE  
PIE

**tip**

**Frozen assets**  
Use frozen lobster tails and let them thaw in the refrigerator overnight.

**Maine Squeeze Lobster Skewers**

2 SERVINGS

PREP TIME 10 min

COOK TIME 25 min

Two 6-ounce fresh lobster tails

1 tablespoon grated orange peel, plus juice of 2 oranges (about  $\frac{1}{2}$  cup)

1 medium shallot, finely chopped

$\frac{1}{2}$  teaspoon fresh lemon juice

Pinch salt

4 tablespoons butter

1. Bring a large pot of salted water to a boil. Add the lobster tails, lower the heat and simmer for 8 minutes. Transfer to a work surface.

2. In a small saucepan, boil the orange juice and shallot over medium-high heat until reduced by half, 2 to 3 minutes. Remove from the heat and stir in the orange peel, lemon juice and salt. Let stand for 3 minutes, then strain the mixture

over a bowl, pressing to extract any liquid. Return the strained liquid to the saucepan, place over low heat and stir in the butter, 1 tablespoon at a time, until incorporated. Cover the sauce to keep warm.

3. Using kitchen scissors, slit the lobster tails and pry out the meat. Halve the meat lengthwise, then cut crosswise into thirds. Thread the meat onto 4 skewers and place in a shallow serving bowl. Pour the orange-butter sauce over the lobster skewers just before serving.



Terms of Endearment  
darling  
LOVE MUFFIN  
sugar  
sweet pea  
DEAR

### Caramel Baby Cakes

2 SERVINGS

PREP TIME 30 min (plus chilling)

BAKE TIME 30 min

- ¼ cup sugar
- ½ cup nuts, such as blanched almonds or skinned hazelnuts, toasted
- 2 large egg whites
- ¾ cup heavy cream, chilled
- 1½ tablespoons store-bought caramel sauce

1. Using a food processor, finely grind the sugar; set 3 tablespoons aside, leaving 1 tablespoon in the food processor. Add the nuts and pulse until finely chopped.
2. Using a handheld mixer, beat the egg whites on medium speed until thick and foamy. Gradually add the reserved 3 tablespoons sugar, beating until the meringue is thick and glossy.
3. Line a baking sheet with parchment paper. Fold half of the nut mixture into the meringue and transfer to a ½-gallon plastic bag. Cut a ¼-inch hole in a corner of the bag and pipe four 3-inch rounds onto the lined baking sheet, filling the center in a circular motion. Bake until crisp, about 30 minutes. Let cool completely.
4. In a medium bowl, combine the heavy cream and caramel sauce. Using a handheld mixer, whip until stiff peaks form.
5. Place 1 meringue round on a plate, top with a large dollop of caramel whipped cream, sprinkle with some of the nut mixture, then top with another meringue, more cream and another sprinkle of the nut mixture. Repeat to make a second meringue stack. Refrigerate for 15 minutes or up to 2 hours.

### Scotch Buttercups

MAKES 2 DRINKS

- 1 cup sugar
- 1¼ cups heavy cream
- 2 cups whole milk
- 6 tablespoons scotch

1. In a heavy, medium saucepan, combine the sugar and ½ cup water and cook over medium-high heat, carefully swirling the pan (do not stir) until the sugar dissolves. Cover the saucepan and boil for 2 minutes. Uncover and continue cooking, swirling occasionally, until the liquid darkens, about 6 minutes. Carefully stir in 1 cup heavy cream; set the caramel sauce aside.
2. Using an electric mixer, beat the remaining ¾ cup heavy cream until stiff peaks form.
3. In a small saucepan, heat the milk and ¼ cup reserved caramel sauce over medium heat, stirring, until hot. Pour into 2 serving mugs and let stand for 1 minute. Stir 3 tablespoons scotch into each mug. Top with the whipped cream and drizzle with the remaining caramel sauce. ■

tip

#### Get ahead

Prepare the meringue rounds the day before and store them in an airtight container.

