

SPECIAL **5TH ANNIVERSARY** DOUBLE ISSUE

EVERY DAY

with **RACHAEL RAY**

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WHAT'S FOR DESSERT?

14 pages of special-occasion sweets

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♻️ RECYCLED PAPER

theory of relativ⁽⁺⁾ity



FAMILY. The term is so cozy, so comforting, so... *flexible*. This year, gather your closest might-as-well-be-related **BUDDIES** for a **new** kind of *celebration*. It might not be the traditional family *feast*, but **we** bet it'll still do **Mama proud**.

BY ADAM ROBERTS | RECIPES BY DAVID MCCANN | PHOTOGRAPHY BY JIM FRANCO



RESERVED FOR...
roommate

RESERVED FOR...
best friend

RESERVED FOR...
neighbor

You love your family, but between work deadlines, weather snafus and airfare costs, not going home may look like a pretty good option this year. Don't worry. This is the time to call upon your other family—your closest friends—to create a new holiday, one filled with good conversation and good food. Sure, it won't include Mom's homemade stuffing, but that's okay. (Look on the bright side: It also won't include any questions about whether you finally sent Aunt Vera that thank-you note for the knitted potholders.) By dessert, you'll be too busy making new memories to mind the change of venue. Just don't tell your real family how much fun you had without them.



Rum-Spiked Ginger Beer Cocktails

MAKES 8

In a pitcher, combine **6 ounces dark rum** and **¼ cup fresh lime juice**; refrigerate. Meanwhile, place **½ cup sugar** in a shallow bowl and **2 tablespoons lime juice** in a saucer. Sugar the rims of 8 glasses by dipping them first in the lime juice, then in the sugar. Refrigerate the glasses. Add **two and a half 12-ounce bottles chilled ginger beer** to the chilled rum-lime mixture and divide among the prepared glasses. Garnish each with a **lime wedge**.

Retro Spinach Dip and Pumpernickel Spears

SERVES 8 PREP 20 MIN COOK 5 MIN

- 2 cups pumpernickel bread cubes
- 1 tablespoon extra-virgin olive oil
- One 10-ounce package frozen spinach, thawed and squeezed dry
- 3 scallions, chopped
- 1 cup mayonnaise
- 1 cup sour cream
- Salt and pepper
- 6 heads endive, leaves separated

1. Using a food processor, grind the bread into coarse crumbs. In a small nonstick skillet, toast the crumbs with the olive oil over medium-low heat, stirring often, for about 5 minutes. Let cool.

2. In the food processor, pulse the spinach, scallions, mayonnaise and sour cream until almost smooth; season with salt and pepper.

3. To serve, spoon the spinach mixture onto the endive spears and top with the toasted breadcrumbs.





PLAYING house

Hosting isn't hard, but it can always get easier.

Hit the flea market. Grab '60s-inspired dinnerware—the quirkier the better, and extra points if it's holiday-themed. This will give your party a playful, retro feel without costing a fortune. And it's way better than wasteful paper plates.

Cook in advance. Keep food warm in a 200° oven. Vegetables and sides should be fine, but be careful with fish and meat, which can dry out. To retain even more heat—and, okay, to impress your guests—warm oven-safe plates in there while you're at it.

Clean tools immediately after use. You don't need to clear the sink as you cook, but washing crucial items such as whisks and measuring cups leaves them at the ready when you need them next (which will probably be soon).

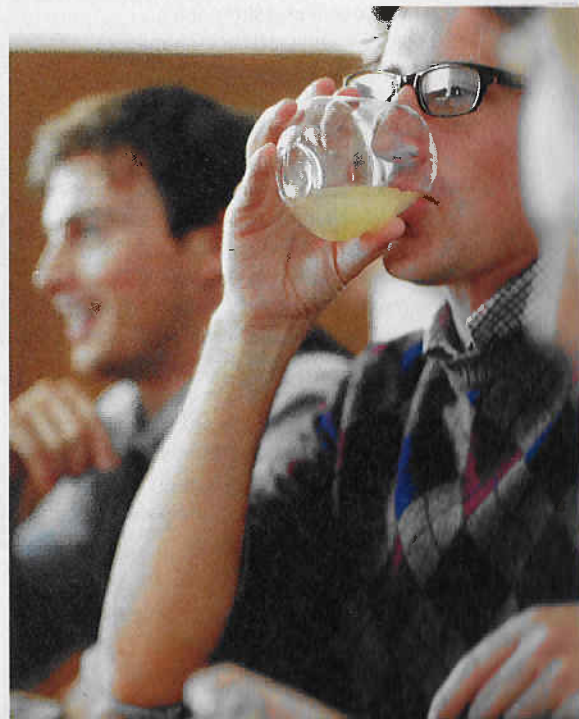
Put leftover ingredients to work. Garnish hot cider with remaining kumquats from the Arugula Ambrosia (page 148), then finish off with cinnamon sticks. Slice leftover chorizo from the Easy Paella (page 148), grill and serve with toothpicks.

seasonal attire

Getting dressed up when your parents tell you to might be a chore, but for dinner with friends, it can transform just another meal into an evening you won't forget. Tell guests to wear their finest.

winter wonderland

Don't be afraid to bring the outdoors indoors. Decorate your table with pine needles, faux mistletoe or holiday lights. It'll look festive and cheerful—and smell great, too—with no roof-climbing required.



Arugula Ambrosia

SERVES 8 PREP 15 MIN

- ¼ cup extra-virgin olive oil
- 1 tablespoon fresh lemon juice
- Salt and pepper
- One and a half 5-ounce packages baby arugula
- ½ cup thinly sliced fresh kumquats
- ⅓ cup shredded sweetened coconut, toasted

In a large bowl, whisk together the olive oil and lemon juice; season with salt and pepper. Add the arugula, kumquats and coconut; toss. Divide among 8 salad plates.

Easy Paella

SERVES 8

PREP 10 MIN (PLUS STANDING) COOK 15 MIN

- 6 tablespoons extra-virgin olive oil
- 2 cups arborio rice
- Salt and pepper
- 2½ cups low-sodium chicken broth
- 2 large onions, chopped
- 1 red bell pepper, thinly sliced
- 1 pound cured chorizo sausage, cut into ½-inch pieces
- 1 pound small peeled shrimp
- 1 pound sea scallops, halved
- 1½ cups frozen peas, thawed
- 2 teaspoons smoked paprika
- ½ cup finely chopped parsley

1. In a large dutch oven, heat 2 tablespoons olive oil over low heat. Add the rice and 1 teaspoon salt and cook, stirring, for 2 minutes. Add the broth and bring to a boil. Lower the heat, cover and simmer for 10 minutes; let stand for 20 minutes.
2. Meanwhile, in a large skillet, heat 2 tablespoons olive oil over medium heat. Add the onions and bell pepper and cook until softened, about 8 minutes. Transfer to a medium bowl and cover to keep warm.
3. In the same skillet, heat the remaining 2 tablespoons olive oil over medium heat. Add the chorizo and cook, stirring, until browned, about 3 minutes. Add the shrimp and scallops and cook until the shrimp are pink and the scallops are opaque, about 3 minutes; season with salt. Add the peas and paprika, then the cooked veggies, rice and the parsley; season with salt and pepper.



eleven pipers piping

Generic holiday music will make your house feel like a department store. Try CDs by such artists as Sufjan Stevens (*Songs for Christmas*) and Aimee Mann (*One More Drifter in the Snow*) to keep things seasonal but not annoyingly so.

win it!

Start a new travel tradition! One reader will win a five-day, four-night vacation for two, including a golf or spa trip, at the Boca Raton Resort and Club in Florida, valued at \$2,000. Enter to win at rachaelaymag.com/giveaway. See page 164 for rules.





HERE'S TO NEW HOLIDAY TRADITIONS

This sweet and tart cocktail
will be an instant holiday classic
at your get-togethers.



Cosmopolitan

INGREDIENTS

1 1/2 ounces vodka
1 1/2 ounces Ocean Spray® Cranberry Juice Drink,
any flavor, chilled
1/2 ounce fresh lime juice
Lime twist, garnish

DIRECTIONS

In a cocktail shaker filled halfway with ice, combine all ingredients and shake well. Strain mixture into a chilled stemmed cocktail glass. Garnish with lime twist.

Makes 1 serving.

TIP: For fewer calories and less sugar, try this recipe with Ocean Spray's Light or Diet Juice Drinks.



For even more ways to enjoy cranberries,
visit www.OCEANSPRAY.COM

Almost-Instant Baked Alaska

SERVES 8

PREP 15 MIN (PLUS FREEZING)

COOK 3 MIN

One 12-ounce frozen pound cake,
thawed slightly and sliced

1 quart vanilla ice cream, thawed
slightly

One 12-ounce package frozen
raspberries, thawed slightly

Two 7.5-ounce jars marshmallow
cream, such as Marshmallow Fluff

1. Arrange the cake slices in the bottom of an 8-inch square metal cake pan and top with the ice cream; freeze until solid.
2. Meanwhile, using a food processor, puree the raspberries; strain and discard the seeds.
3. Preheat the broiler. Top the ice cream cake with the marshmallow cream and broil until golden, about 3 minutes. Slice and serve with the raspberry sauce.

breaking tradition

Part of the fun of the holidays is knowing that Dad is going to carve the ham, or that Uncle Rob is going to fall asleep on the couch hugging the remote like a teddy bear. This year create some traditions of your own: When guests arrive, photograph them in front of a wall decorated with festive wrapping paper, like a step-and-repeat red carpet event. (Everyone looks best before they eat.) During dinner go around the table sharing stories of everyone's best and worst holiday gifts. And at the end of the meal, so no one goes home empty-handed, do a cookie exchange. Have guests bring tins of homemade holiday cookies to trade—no peeking—with someone else at the table. (If you're picky about sweets, do a mix-and-match exchange across the whole group.)



Want tricks for creating a restaurant vibe at home?

Get them right now! Take and send a picture of this JagTag with your mobile phone. Verizon and AT&T customers, text the picture to 524824. All others, text or e-mail the picture to everyday@jagtag.com.

Messaging and data rates apply.
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