

queen of soul ham

1 OF 2

SERVES 12

- 1 twelve- to fourteen-pound fully cooked, bone-in ham
- Cloves
- 1 sixteen-ounce box light-brown sugar
- 3 tablespoons French's mustard
- 1 eight-ounce jar maraschino cherries, drained
- 1 twelve-ounce can ginger-ale
- 1 twenty-ounce can pineapple rings
- Baker's coconut for garnish, optional

1. Heat oven to 350 degrees. Using a paring knife, score the ham, creating a diamond pattern. Insert cloves into the corners of each diamond. Place the ham on a rack set in a 12-by-15-inch roasting pan. Cover loosely with foil, and bake until ham appears juicy, about 30 minutes.

2. Place brown sugar and mustard in a medium bowl, and stir to combine. Gradually add ginger ale to brown-sugar mixture until a pourable consistency is achieved; you may not

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need the whole can. Remove ham from oven and remove foil. Pour brown sugar mixture over ham, and, using a pastry brush, coat the sides. Cover ham with foil, return to oven, and cook for 1 hour, basting every 20 minutes. Remove foil for last 20 minutes.

3. Remove ham from oven. Arrange pineapple rings and maraschino cherries in a decorative pattern on ham, securing them with toothpicks. Use a pastry brush to baste the fruit. Bake

ham until fruit is heated through, 7 to 10 minutes. Sprinkle ham with coconut garnish, if desired.

scalloped potatoes

1 OF 2

SERVES 12

- 1 large clove garlic, peeled and cut in half
- 1 tablespoon butter, at room temperature
- 5 pounds Yukon Gold potatoes, peeled and sliced 1/8 inch thick
- 4 tablespoons fresh thyme leaves
- 4 teaspoons salt
- 1/4 teaspoon freshly ground pepper
- 4 cups heavy cream or milk
- 4 ounces Parmesan cheese, grated on the small holes of a box grater (2 cups)

1. Heat oven to 350 degrees. Rub the inside of a 3-quart gratin dish with the cut sides of the garlic clove. Using a pastry brush, spread butter evenly in dish. Cut a piece of parchment paper to cover the dish, and brush paper with softened butter.

2. Arrange 1/5 of potato slices in an even layer in the dish, and sprinkle with 1/5 of the thyme, salt, and pepper. Repeat for a total of 5 layers with remaining potatoes, thyme, salt,

scalloped potatoes

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and pepper. Pour cream over potatoes, and cover with prepared parchment paper. Place baking dish on a Silpat-lined baking tray in oven, and bake until the potatoes are tender when pierced with a knife, 45 to 60 minutes. Remove parchment paper, and sprinkle potatoes with cheese. Bake until cheese is melted and browned, about 30 minutes.

cookie press cookies

1 OF 2

MAKES 2 TO 3 DOZEN

- 1 1/2 cups (3 sticks) unsalted butter
- 1 cup sugar
- 2 large egg yolks
- 3 3/4 cups sifted all-purpose flour
- 1/4 teaspoon salt
- 1 tablespoon vanilla extract
- 6 ounces semisweet chocolate

1. Heat oven to 350 degrees. Cream butter and sugar until light and fluffy. Add egg yolks, flour, salt, and vanilla. Mix thoroughly.
2. Fill a cookie press with the dough, and press out cookies 1 to 2 inches apart onto an unbuttered baking sheet.
3. Bake until lightly browned, 7 to 10 minutes. Cool cookies on a rack.

cookie press cookies

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4. Melt the chocolate in a small, heavy pan over medium-low heat. Spread it on the cookie bottoms, and stick them together in pairs.

viennese crescents

1 OF 3

MAKES ABOUT 2 1/2 DOZEN

- 1 tablespoon plus 1/3 cup confectioners' sugar, plus 1 cup for dusting
- 1/2 cup whole blanched almonds
- 1 1/2 cups all-purpose flour
- 1/4 teaspoon coarse salt
- 1 vanilla bean
- 12 tablespoons (1 1/2 sticks) unsalted butter, cut into small pieces, very cold

1. Heat oven to 325 degrees. Line a baking sheet with a Silpat (a French nonstick baking mat) or parchment paper. In the bowl of a food processor fitted with the metal blade, combine the confectioners' sugar and the almonds. Process until finely ground. Add the flour and salt, and pulse to combine.
2. Scrape the seeds from the vanilla pod. Add to the flour mixture. (Reserve the bean for the dusting

viennese crescents

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sugar.) Add the butter a few pieces at a time. Quickly pulse to combine. Do not overprocess. The mixture should resemble coarse meal.

3. Place the reserved vanilla pod on the prepared baking sheet, and let dry out in the oven, 3 to 5 minutes.

4. Remove the dough to a clean work surface. Blend the dough by pushing it away from you with the heel of your hand. Gather it up with a bench

scraper, and continue this process until the dough will peel easily from the work surface in one piece.

5. Divide dough into four equal pieces. Roll each piece into a cylinder 5/8 inch in diameter and about 22 inches long. Cut each log into pieces about 3 inches long. Curve each piece into a crescent, and place on the prepared baking sheet about 1 1/2 inches apart. Bake until lightly golden, 15 to 20 minutes.

6. While the cookies are baking, cut

viennese crescents

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the reserved dried vanilla pod into small pieces. Place in the bowl of the food processor fitted with the metal blade with the remaining cup confectioners' sugar. Process until well mixed, about 1 minute. Sift the sugar into a small mixing bowl to remove any large pieces of the vanilla pod.

7. Remove the cookies to a rack to cool. After the cookies have cooled 5 minutes, gently toss warm cookies in vanilla sugar to coat. Remove to a rack

to cool completely. Once cooled, dust again with remaining powdered sugar. Store in an airtight container for up to 1 week.

rugalach

1 OF 3

MAKES 4 DOZEN

- 8 cups all-purpose flour
- 1/2 teaspoon salt
- 1 pound (4 sticks) unsalted butter, room temperature
- 1 pound cream cheese
- 1/2 cup apricot jam
- 1 large egg white, lightly beaten
- 3/4 cup chopped nuts, such as walnuts, hazelnuts, or almonds
- 1/4 cup coarse sanding sugar

FOR RAISIN FILLING:

- 1/4 cup golden raisins, chopped
- 1/4 cup dark raisins, chopped
- 1/4 cup granulated sugar
- 1/2 teaspoon cinnamon

FOR DRIED-CHERRY FILLING:

- 1/2 cup dried cherries, chopped
- 1/4 cup granulated sugar
- 1/2 teaspoon cinnamon

FOR DRIED-APRICOT FILLING:

- 1/2 cup dried apricots, chopped

rugalach

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- 1/4 cup granulated sugar
- Pinch of nutmeg

FOR CHOCOLATE FILLING:

- 1/2 cup semisweet mini chocolate morsels

1. Place flour and salt in the bowl of food processor; pulse until combined. Add butter, and pulse 10 times. Add cream cheese; pulse until ingredients are just combined. Pulse until the

mixture just comes together when you press it with your fingers.

2. Transfer dough to a clean work surface, and shape into a flat disk; cover with plastic wrap, and refrigerate at least 3 hours or overnight.

3. Heat oven to 375 degrees. Line two baking sheets with parchment; set aside. In a small bowl, combine filling ingredients of your choice. Set the filling aside.

rugalach

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4. Divide chilled dough into three pieces. Flatten one piece into a disk, and return other two to refrigerator, wrapped in plastic. On a lightly floured work surface, roll out the disk to a 1/8-inch thickness. Cut dough into a 6 1/4-inch circle. Using a pizza cutter, divide dough in half, then into quarters, then into eighths.

5. Brush each triangle lightly with jam, and then sprinkle with 1 teaspoon filling mixture, being careful not to cover

the narrow ends. Starting at the wider end, roll up each cookie; transfer to a baking sheet. Brush each cookie with egg white, then sprinkle with nuts and sanding sugar. Chill until firm, about 15 minutes. Repeat with remaining two-thirds of dough.

6. Bake rugalach until golden brown, 15 to 20 minutes. Transfer baking sheets to a wire rack to cool completely. Store in an airtight container up to 2 days.

stained glass cookies

1 OF 3

MAKES ABOUT 6 1/2 DOZEN

- 2 twelve-ounce jars apricot and/or strawberry jam
- 1 cup (2 sticks) unsalted butter
- 2 cups sugar
- 2 large eggs
- 4 2/3 cups all-purpose flour, plus more for parchment
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup buttermilk

1. Slightly warm jam in a small saucepan. Strain through a fine sieve set over a bowl, and set aside. Discard the solids.

2. Heat oven to 350 degrees; line baking sheets with Silpats (French nonstick baking mats). In the bowl of an electric mixer, cream the butter and sugar until fluffy, about 4 minutes. Add eggs, one at a time, beating well after each addition. Sift flour, baking soda, and salt into a large

stained glass cookies

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bowl. With mixer on low speed, add flour mixture to the dough, alternating with buttermilk. Divide the dough in half, and wrap each in plastic wrap. Let chill until firm, at least 1 hour or overnight.

3. Roll chilled dough to 1/16 inch to 1/8 inch thick on lightly floured parchment paper. Cut out squares with a 2-inch cookie cutter. Cut out the centers of half the squares with star, tree, and square cutters (1 1/4 to 1 1/2 inches high).

Chill for 30 minutes, then remove the centers and scraps. You may bake the cutouts, or you can gather all the scraps and reroll the dough, however this dough shouldn't be rerolled more than once.

4. Bake on prepared baking sheets until just golden but not too brown, 8 to 10 minutes. Transfer cookies to a rack to cool. Spread jam on the squares using a small offset spatula. Top with a cookie with the center cut out. Cookies will

stained glass cookies

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keep, at room temperature for 1 week, in an airtight container.

NOTES:

These cookies keep their shape best if you chill the dough after cutting out the shapes and before removing the excess and centers.

Bake "window" tops and bottoms separately, since the baking time may vary slightly.

This dough should not be rerolled more than once.

chocolate dipped macaroons

1 OF 2

MAKES 20

- 3/4 cup sugar
- 2 1/2 cups unsweetened, shredded coconut
- 2 large egg whites
- 1 teaspoon pure vanilla extract
- Pinch of salt
- 6 ounces best-quality bittersweet chocolate, coarsely chopped
- 1 tablespoon vegetable shortening

1. Heat oven to 350 degrees. Line a baking sheet with parchment paper. In a large bowl, combine sugar, coconut, egg whites, vanilla, and salt. Use your hands to mix well, completely combining ingredients.
2. Dampen hands with cold water. Form 1 1/2 tablespoons of mixture into a loose haystack shape, and place on prepared baking sheet. Repeat with remaining mixture, placing macaroons about 1 inch apart.

chocolate dipped macaroons

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3. Bake until lightly golden, about 15 minutes. Remove pan from oven, and transfer cookies to a wire rack to cool completely.
4. Set a heatproof bowl or the top of a double boiler over a pan of barely simmering water. Place the chocolate and the shortening in the bowl. Melt mixture, stirring occasionally. Remove bowl from heat. Set aside to cool slightly.

5. One at a time, dip macaroons into the chocolate to coat the bottom third of the cookie. Return cookies to wire rack, and chill until chocolate is firm, about 20 minutes.

chrusciki

1 OF 2

MAKES ABOUT 8 DOZEN

- 1 tablespoon unsalted butter
- 2 large eggs
- 10 large egg yolks
- 3 tablespoons granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon orange extract
- 1 teaspoon pure vanilla extract
- 1 teaspoon grated lemon rind
- 1 teaspoon grated orange rind
- 3 tablespoons whiskey, rum, brandy, or cognac

- 1/2 cup sour cream
  - 4-5 cups sifted all-purpose flour, plus more for kneading dough
  - Vegetable shortening, for deep frying
  - Sifted confectioners' sugar, for sprinkling
1. Melt butter, and combine with eggs, egg yolks, granulated sugar, salt, extracts, citrus rind, liquor, and sour cream. Beat with a wooden spoon until thick and lemon colored.

### chrusciki

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Gradually add enough flour to produce a fairly stiff dough. Turn onto a floured board, and knead for 8 to 10 minutes, adding flour if necessary, until dough blisters, becomes elastic, and can be handled easily.

2. Keeping bulk of dough under an inverted bowl to prevent it from drying out, roll small pieces of dough very, very thin, and cut with a leaf-shaped cookie cutter.

3. Heat the shortening to 375 degrees, and fry the dough leaves a few at a time until lightly browned, about 1 minute, turning once with a long fork or tongs. To achieve slightly curved leaves, stretch the dough a bit as you drop it into the hot shortening.

4. Drain chrusciki on brown-paper bags and sprinkle with confectioners' sugar. Store, tightly covered, in wax-paper-lined tins.

### jewel cookies

1 OF 2

MAKES 5 DOZEN

- 1 1/2 cups (3 sticks) unsalted butter
- 1 cup packed light-brown sugar
- 2 large eggs, separated
- 2 teaspoons pure vanilla extract
- 1/4 teaspoon salt
- 2 2/3 cups sifted all-purpose flour
- 2 cups finely chopped pecans
- 1 cup thick raspberry jam

1. Heat oven to 350 degrees, and line baking sheets with parchment paper.

2. Cream butter and sugar. Beat in egg yolks, vanilla, and salt, then the flour. Shape dough into 1-inch balls. In a separate bowl, beat egg whites.

3. Brush each dough ball with beaten egg white, then roll in the chopped pecans. Place balls 2 to 3 inches apart on baking sheets. Press the

### jewel cookies

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center of each ball with your thumb, and fill with 1/2 teaspoon jam.

4. Bake until just golden around the edges, 8 to 10 minutes. Cool cookies on rack.

pistachio shortbread

1 OF 2

MAKES 4 DOZEN

- 1/2 cup shelled, unsalted pistachios
- 1/4 cup fine sanding sugar
- 1 1/4 cups all-purpose flour, plus more for rolling
- 12 tablespoons (1 1/2 sticks) unsalted butter, chilled
- 1/2 cup granulated sugar
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 2 large egg yolks
- 1 large egg white, lightly beaten

1. In the bowl of a food processor fitted with the metal blade, grind pistachios until fine but not powdery. Place sanding sugar and flour in separate bowls, and divide ground pistachios equally between them; set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and granulated sugar on medium speed until fluffy, 3 to 4 minutes. Add vanilla and salt, and

pistachio shortbread

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- beat for 1 minute. Add the egg yolks one at a time, and beat until evenly combined. Add the flour and pistachio mixture, and mix until just combined. Remove the dough from the bowl, and form into a 4-by-6-inch rectangle; wrap in plastic, and chill for 1 hour.
3. Heat oven to 350 degrees. Line two baking sheets with Silpats (French nonstick baking sheets), and set aside. On a lightly floured surface, roll out the dough to a 1/8-inch thickness.

- Brush the dough with egg white to moisten. Cover evenly with the pistachio-sanding sugar mixture. Lightly press the mixture into the dough with the rolling pin. Using a 1 1/2-inch fluted square cookie cutter, cut cookies as close as possible to avoid waste. Place on prepared baking sheets.
4. Bake until the edges are just lightly golden, about 18 minutes. Transfer cookies to a cooling rack. Store in an airtight container for up to 1 week.

hot mulled cider

1 OF 1

SERVES ABOUT 20

- 4 whole star anise
- Zest of 2 lemons
- 6 juniper berries
- 1 orange
- 1 small apple
- Cloves
- 1 gallon apple cider
- 3 cinnamon sticks, plus more for garnish if desired

Place star anise, lemon zest, and juniper berries in a square of cheesecloth, and tie to secure. Stud orange and apple with cloves. Place cider in a large pot, add cinnamon sticks, cheesecloth bundle, studded orange and studded apple, and place over medium-low heat. Bring to a simmer, and allow to steep for 1 hour. Serve in mugs garnished with a cinnamon stick, if desired.