



Third Place

BEST BEVERAGE
CARRY PORTER, KIRKLAND, WA

Herbaltini

She wasn't willing to miss out on a moment of the party by making cocktails one by one, so Carry Porter created her "herbaltini" in a pitcher. This refreshing drink "combines the fresh herbs that many people have left over after cooking holiday dishes," she explains.

PREP TIME: About 20 minutes

MAKES: 1 1/2 quarts; 8 to 12 servings

NOTES: Crushed mint turns dark after about 20 minutes. If you'd like to make this drink up to 4 hours ahead, strain the mixture just before your guests arrive, return it to the pitcher, then add a handful of fresh mint leaves.

- 24 fresh mint sprigs (4 in. each), rinsed
- 12 fresh rosemary sprigs (3 in. each), rinsed
- 3/4 cup superfine sugar
- 2 oranges (6 oz. each), chilled, rinsed, and quartered
- 2 1/4 cups gin, chilled in the freezer
- 1 cup plus 2 tablespoons fresh lime juice (from about 7 limes), chilled

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BEST BEVERAGE

Herbaltini

1 1/2 cups soda water, chilled
Fresh mint leaves, rinsed

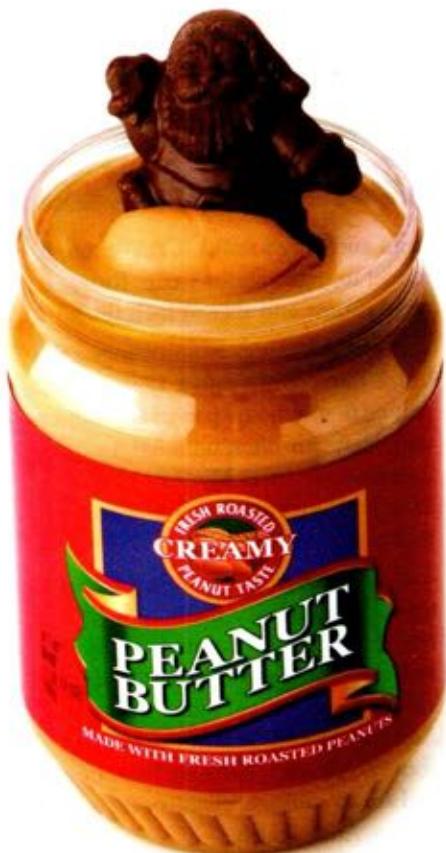
1. In a 2 1/2- to 3-quart pitcher, combine mint sprigs, rosemary sprigs, and sugar. With a long-handled wooden spoon, muddle (or crush) the herbs and sugar together. Squeeze juice from oranges into pitcher, then drop quarters in. Press a few times with spoon to release oil from orange peels. Stir in gin, lime juice, and 1 1/2 cup ice water. Mix until sugar is dissolved. Serve (see step 2), or cover and chill up to 4 hours (see notes). If using martini glasses, chill in freezer.



Of course our new spreadable butter is delicious. Consider its relatives.

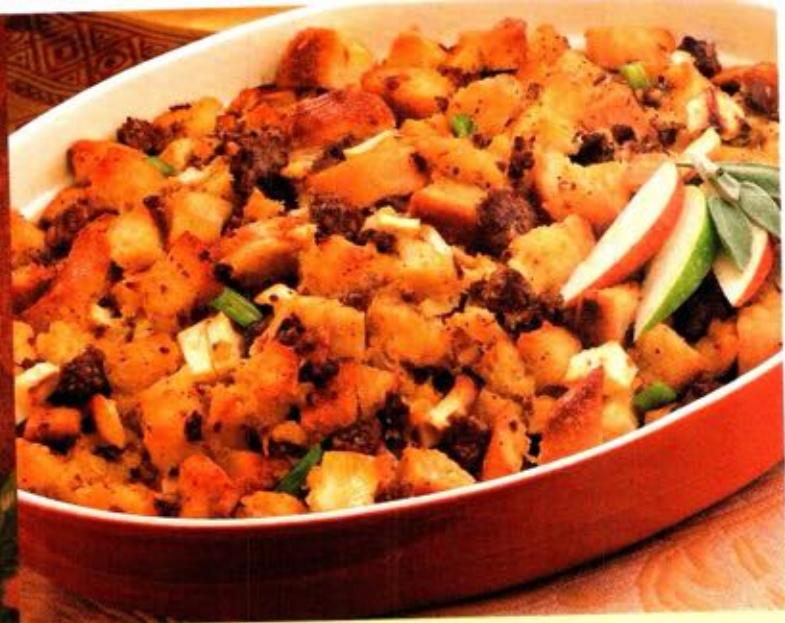
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I make my Thanksgiving stuffing with Swanson Broth instead of water. It adds flavor to everything I make.

Kim Emery, New York
Chef Instructor



Swanson Moist & Savory Stuffing

Prep/Cook Time: 15 min.

1 can (14 oz) Swanson
Chicken Broth (1 1/4 cups)
Generous dash pepper
1 stalk celery,
coarsely chopped
1 small onion,
coarsely chopped
4 cups Pepperidge Farm
Herb Seasoned Stuffing

Mix broth, pepper,
celery and onion in
saucepan. Heat to boil.
Cover and cook over
low heat 5 min. or until
vegetables are tender.
Add stuffing. Mix lightly.
Serves 5.



Swanson® Broth. Replace water with flavor.

Grand Prize

BEST DESSERT

KARI BOWERS, BELLEVUE, WA

Roasted-Sweet Potato Cheesecake with Maple Cream

"My two sons, ages 10 and 12, normally don't like sweet potatoes," says Kari Bowers. She suspected that roasting the potatoes for deeper flavor and then putting them into a cheesecake would change things. Many trials later, she came up with this recipe, which the whole family loves. In our test kitchen, it produced a luscious, silky texture every time—and rave reviews from our entire staff.

PREP AND COOK TIME: About 2 1/2 hours, plus at least 2 1/2 hours to cool and chill

MAKES: 12 to 16 servings

NOTES: You can make this cheesecake up to 3 days ahead; cover and chill. Garnish with cream up to 6 hours before serving; cover and chill until serving.

- 2 dark orange-fleshed sweet potatoes (1 1/4 to 1 1/2 lb. total), such as jewel or red garnet (sometimes sold as yams)
- 1 tablespoon melted butter
- Pecan crust (recipe follows)
- 2 teaspoons lemon juice
- 3 packages (8 oz. each) cream cheese, regular or light (neufchâtel), at room temperature
- 3/4 cup granulated sugar
- 1/2 cup firmly packed brown sugar
- 4 large eggs
- 1/4 cup whipping cream
- 1/4 cup sour cream
- 1/4 cup maple syrup
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- Maple cream (recipe follows)

1. Preheat oven to 375° (convection not recommended). Peel sweet potatoes and cut in half lengthwise. Place in a 9- by 13-inch baking pan and brush with melted butter. Bake until potatoes are soft when pressed, 45 to 55 minutes.
2. Meanwhile, prepare crust. Bake in same oven with potatoes until lightly browned all over, 10 to 12 minutes.
3. Scrape any charred spots off potatoes, then cut potatoes into chunks. Whirl in a food processor or mash in a bowl with lemon juice until smooth. Reserve 1 cup; save any extra for another use.
4. Reduce oven temperature to 325°. In a bowl, with a mixer on high speed, beat cream cheese until fluffy. Gradually beat in granulated and brown sugars, scraping down sides of bowl occasionally, until mixture is well blended and smooth. Beat in eggs, one at a time, until blended. Add reserved sweet potato mixture, the whipping cream, sour cream, maple syrup, cinnamon, nutmeg, and ginger. Mix

10
Minute
Prep

Festive Pineapple-Cranberry Salad

Prep: 10 minutes plus refrigerating

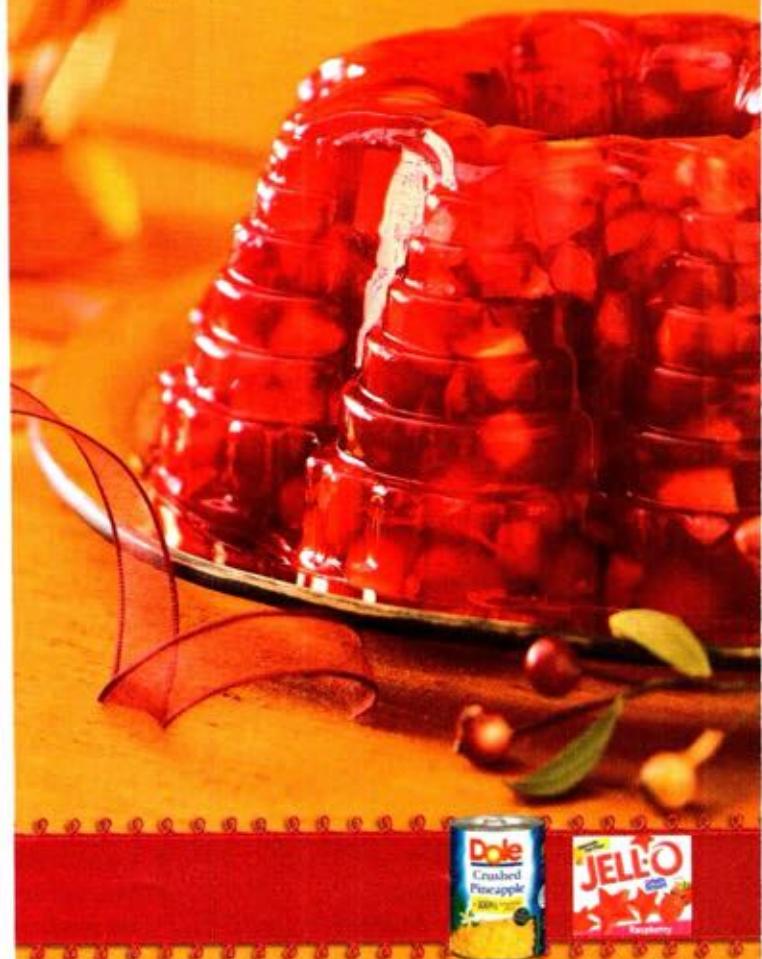
- 1 can (8 oz.) DOLE Crushed Pineapple, undrained
- 2 pkg. (4-serving size each) or 1 pkg. (8-serving size) JELL-O Brand Raspberry Gelatin Dessert
- 1 can (16 oz.) whole berry cranberry sauce
- 1 medium DOLE Apple, cored, chopped
- 1/3 cup chopped PLANTERS Walnuts

DRAIN pineapple, reserving liquid. Add enough cold water to reserved liquid to measure 2 cups; pour into medium saucepan. Bring to boil; remove from heat. Add dry gelatin mix; stir at least 2 minutes until completely dissolved. Add cranberry sauce; stir until well blended. (Due to whole berries in the cranberry sauce, the gelatin will not be smooth.) Refrigerate 1-1/2 hours or until thickened. (Spoon drawn through leaves a definite impression.)

WHIR in pineapple, apple and walnuts. Spoon into 6-cup mold sprayed with cooking spray.

REFRIGERATE 4 hours or until firm. Unmold. Store leftover gelatin in refrigerator. Makes 10 servings, 1/2 cup each.

Tip: Don't have a mold? Serve in a 2-quart bowl. Prepare as directed, using a 20-oz. can of DOLE Crushed Pineapple, 2/3 cup chopped walnuts and adding enough water to the reserved pineapple liquid to measure 3 cups. Makes 14 servings.



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Herbed Tortellini with Salame

7 oz. Tortellini, multi colored
5 Tbsp. Olive Oil
2 Tbsp. Chives, chopped
2 Tbsp. Parsley, chopped
2 Tbsp. Fennel Leaf, chopped
2 Tbsp. Arugula, chopped
5 Tbsp. Parmesan Cheese, grated
5 Tbsp. Romano Cheese, grated
2 Tbsp. Chicken Broth
8 oz. Gallo Salame® Italian Dry Salame, julienne

Cook the tortellini in boiling water until tender. Place in colander and rinse in cold water until tortellini is cool to the touch. Heat olive oil in a sauté pan on medium high heat. Place the tortellini into the pan along with the chives, parsley, fennel leaf and arugula. Sauté for four minutes and then add the Parmesan and Romano cheeses. Sauté for one minute and then add the chicken broth along with the salame. Stir for 1 minute and season with salt and pepper (to taste).



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