

FEAST

Inspired Food Culture | feasteats.com

RAISE A GLASS FOR HOLIDAY CHEER

WHAT'S INSIDE

EVERYTHING YOU NEED TO CELEBRATE THE SEASON

FESTIVE TABLEWARE
FOR EVERY SEASON

EATS AND DRINKS
FOR ENTERTAINING

DECADENCE IS
IN THE DETAILS



Food is central to the experience of what we collectively call "the holidays."
For the next few weeks, we will be gathering together to share time with friends and loved ones, and delicious food and drink will be the centerpiece. Here, we present celebration-worthy recipes developed by Shannon Weber and cocktails from Matt Seiter, all designed to surprise and delight you as well as your guests. Head to feasteats.com for even more recipes and also a video series to help you navigate some of the less familiar dishes. From the team here at Feast, we wish you good cheer and great eating this holiday season.

Catherine Neville
-Catherine Neville
Publisher, Feast

Connect with us

Visit us.
FeastEats.com

Follow us.
[@FeastEats on Twitter](https://twitter.com/FeastEats)

Watch Feast TV.
youtube.com/FeastMagazine

Share with us.
[@FeastEats on Instagram](https://www.instagram.com/FeastEats)

**Soft Nylon Collection
with
Total Stain Protection**

- Free Basic Installation
- Free Cushion Upgrade

- Carpet • Hardwood
- Vinyl Tile
- Laminate
- Area Rugs
- Ceramic Tile
- Window Treatments



FINSTAD'S CARPET ONE

DOWNTOWN HELENA
501 Fuller Avenue

Flooring Helena
for
67 years!

FEAST

SPECIAL ISSUE Volume 1 | Issue 2 | Holiday 2015

HOLIDAY 2015

CULINARY LIBRARY

Publisher
Catherine Neville
publisher@feastmagazine.com

EDITORIAL
Managing Editor
Nancy Stiles
nstiles@feastmagazine.com

Associate Editor
Bethany Christo
bchristo@feastmagazine.com

Digital Editor
Heather Riske
web@feastmagazine.com

Editorial Intern
Macy Salama

Contributing Writers
Shannon Weber
Matt Seiter

ART
Art Director
Alexandrea Doyle
adoyle@feastmagazine.com

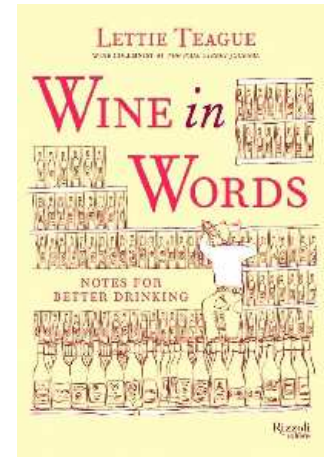
Contributing Photographer
Emily Suzanne McDonald

Shannon Weber, who developed the recipes in this edition, is the creator, author and photographer behind the award-winning blog [aperiodictableblog.com](#), and her work has appeared on websites such as Bon Appétit, Serious Eats and America's Test Kitchen. She is a self-taught baker and cook who believes the words "I can't" should never apply to food preparation and that curiosity can lead to wonderful things, in both the kitchen and in life.



Visit
FEAST *eats.com*
FOR BEHIND-THE-SCENES
VIDEOS

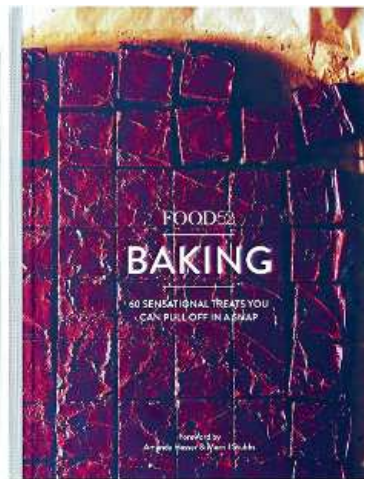
INCLUDING AN ON-SET LOOK AT THE FEAST HOLIDAY PARTY,
TIPS FROM WRITER AND RECIPE DEVELOPER SHANNON WEBER,
PLUS A DEMO ON HOW TO EXPERTLY ROAST DUCK!



WINE IN WORDS
By Lettie Teague | [rizzoliusa.com](#)
WRITTEN BY BETHANY CHRISTO
The Wall Street Journal wine columnist Lettie Teague knows the power of words, with most of hers centering on vino enjoyed by connoisseurs and casual imbibers alike. *Wine in Words* is not a didactic textbook (although an essay in defense of wine snobs is included) but rather useful explanations of the most important things a wine-drinker must know: key styles, grapes and growing regions; tasting notes and vintages; tips on buying and storage; and a few mini-essays written with Teague's signature wit. Organized within Fun to Know (the joy of bring-your-own-bottle at restaurants), Need to Know (how the 100-point wine rating system works) and Who Knows? (what's considered a reserve wine), the book clears up the wine myths that impede its consumption and should be savored slowly, like the fine wine it describes so well.

FOOD52 BAKING

By the editors of Food52 | [food52.com](#)
WRITTEN BY NANCY STILES
Food52 has been described as a social networking site for foodies, but that belies the digital startup's culinary pedigree. Co-founded by former *The New York Times Magazine* food editor Amanda Hesser, the site is known for its recipes, 98 percent of which are submitted by readers. Each dish is perfected in Food52's test kitchen and photographed before appearing on the site. *Food52 Baking* compiles reliable, fail-proof recipes divided into breakfast, cookies and bars, fruit desserts, custardy cakes and puddings, everyday cakes, special-occasion cakes and savory baked goods. You won't find a tired chocolate chip cookie recipe here; instead try your hand at brown sugar shortbread, yogurt biscuits or cherry-almond crumb cake.



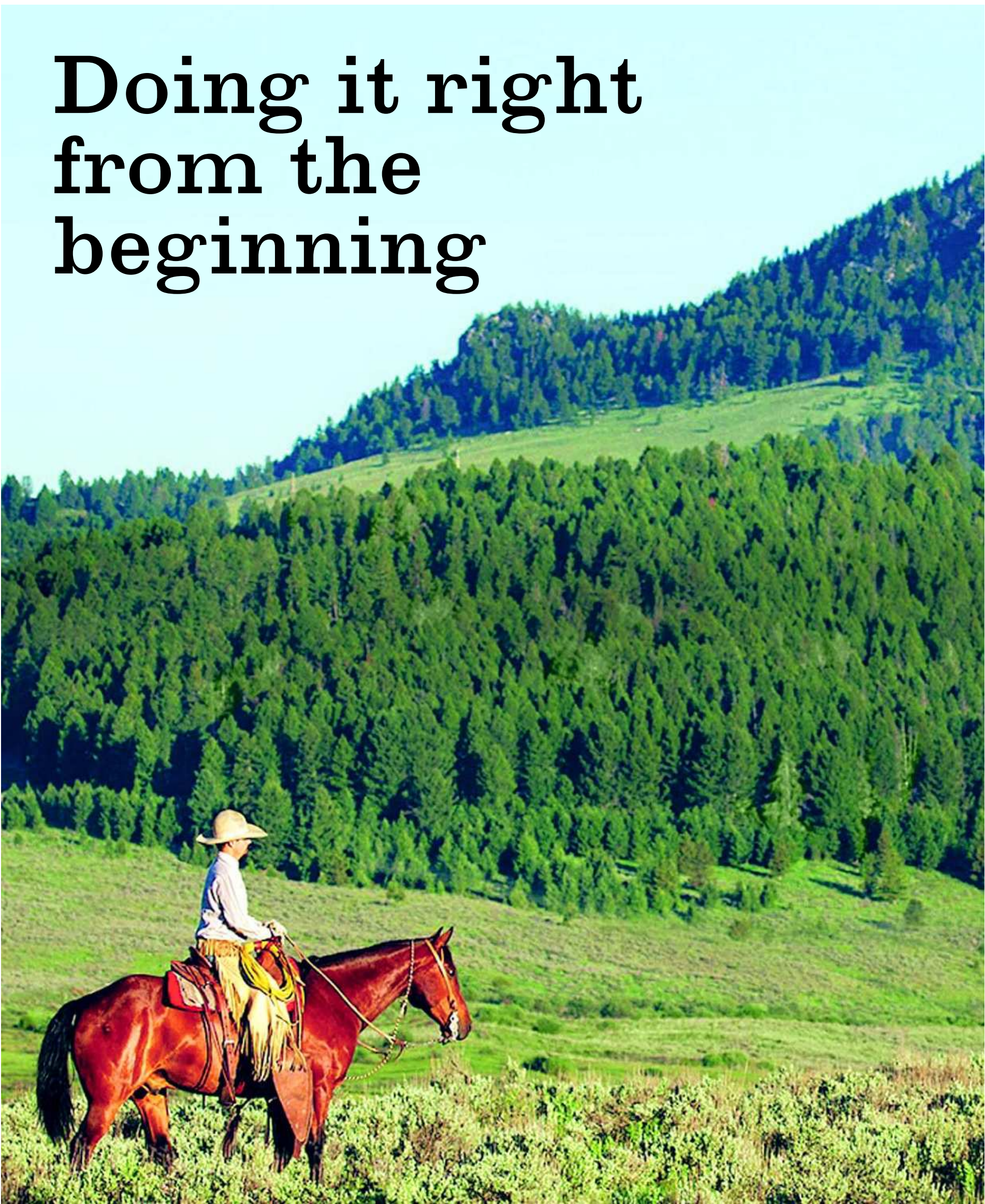
FOOD GIFT LOVE
By Maggie Battista | [hnhco.com](#)
WRITTEN BY NANCY STILES
Maggie Battista began her blog, Eat Boutique, in 2007 and was soon shipping her creations around the country. Her new book, *Food Gift Love*, features more than 100 recipes to make, wrap and share in the same spirit. Partly inspired by her mother, an immigrant who was determined to become an exemplary American housewife, Battista illustrates the importance of hospitality. *Food Gift Love* lays out what to keep in your pantry, instructions for DIY gift wrap and suggestions for different types of occasions and recipients. Chapters are organized by recipe type and then range from basic to the more difficult. Learn to make raspberry vinegar, jam-swirled marshmallows, minty pickles and more in Pinterest-perfect packaging your friends and family will love this holiday season.

A SIMPLE WAY TO RELAX THIS
HOLIDAY SEASON

Spas
Starting at
\$3,995

Spas of Montana
Mon-Fri 10 am - 6 pm • Sat 10 am - 5 pm
1950 Euclid Avenue, Helena, MT 59601
(406) 442-4881
[www.spasofmontana.com](#)

Amoré Bay



You're Invited

Tour the Black Butte Copper Project on the 1st day of every month

The next tour date is Tuesday, December 1st at 10:00am and 2:00pm
17 E. Main Street, White Sulphur Springs

Contact: (406) 547-3466

Tours of the proposed site will follow a presentation at the main office.
Transportation to site will be provided. Call or stop in to reserve a spot!

Black Butte Copper Project

Committed to building a mine that fits our community



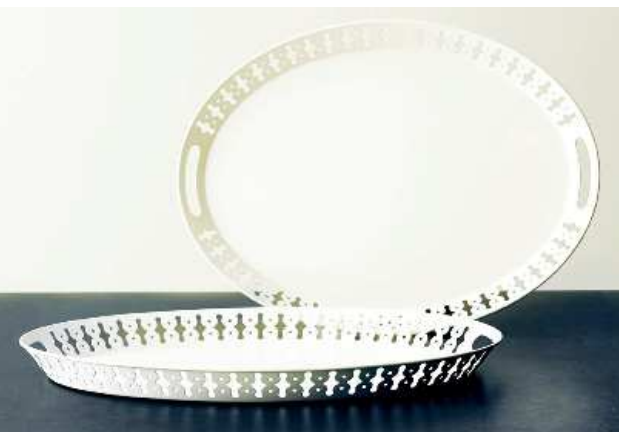
- Including community at every juncture
- Supporting growth & economy
- Improving infrastructure
- Providing family sustainable wages
- Protecting natural resources
- Committed to transparency
- Regularly sharing information



EASY ENTERTAINING

HOLIDAY HELPERS

F



ROMANTISK SERVING TRAY

Embellish this simple Ikea serving tray with greenery, berries or candles to give it a holiday feel. Use it to pass around cocktails before dinner or even to present your main dish. Don't pack it away after Christmas; its sleek white design makes it fit any occasion.

\$11.99, [ikea.com](#) ▲



POLISHED 5-PIECE PLACE SETTING

Nothing says celebration like a set of flatware that lends a soft gold shimmer to the table. Vera Wang's collaboration with Wedgwood will upgrade a casual table setting to a formal affair. The brushed, matte finish gives the set a modern twist.

\$125 per place setting, [macys.com](#) ◀



GOLD LUSTER DECANTER

Mix our Holiday Cheer bourbon cocktail in this festive decanter by Fitz and Floyd and display it next to a chilled bottle of Champagne for guests to top off fizzy drinks. Once the party is over, it will add an air of luxury to your bar cart.

\$27.45, [wayfair.com](#) ◀



VINTAGE PUNCH BOWL AND GLASSES

Let your guests help themselves with a vintage-inspired Williams-Sonoma cut-glass punch bowl with matching glasses. It's the perfect way to serve a warming punch – or our twist on classic eggnog, topped with petite rolled wafers.

\$119.95, [williams-sonoma.com](#) ◀

Bringing Gourmet to your Home...



JUST TAPPED
GOURMET OIL & VINEGAR

2201 N Montana Ave
Helena, MT 59601
406-502-1760
[JustTappedMT.com](#)

SEASON'S EATINGS

STORY AND RECIPES BY SHANNON WEBER
PHOTOGRAPHY BY EMILY SUZANNE MCDONALD
SOME TABLEWARE PROVIDED BY IKEA, IKEA.COM

The holidays are about celebration and relationships: marking the last days of the year by catching up with those closest to our hearts and closing the gaps geography has created. More often than not, these celebrations occur around a table filled with the same standards that have graced them for decades.

Tradition is a wonderful thing, but if you find yourself longing for something a bit different, look no further. Reinventing your holiday meal doesn't mean eliminating classic dishes; rather, it's about throwing new things into the mix. Tired of ham or turkey? Roasting a duck (or two) is less fussy than you think, and makes a beautiful centerpiece on your table. Is beef tenderloin more your style? Serve it with a winter chimichurri to keep things bright. Even switching up a side dish, salad or dessert can take things from humdrum to heavenly in no time.

What's Cookin'

- ▶ SWEET AND SOUR WINTER RELISH TRAY WITH FRESH HERB DIP
- ▶ WILD MUSHROOM-GOAT CHEESE-HERB FLATBREADS
- ▶ SLOW-ROASTED DUCK WITH ORANGE-ROSEMARY PAN SAUCE
- ▶ BEEF TENDERLOIN STEAKS WITH WINTER CHIMICHURRI (*feasteats.com*)
- ▶ TORCHED CARA CARA ORANGE SALAD WITH CHAMPAGNE-GRAPEFRUIT VINAIGRETTE
- ▶ DEEP-DISH VEGETABLE GALETTE
- ▶ PAN-ROASTED FENNEL, CARROTS AND PEARL ONIONS WITH DILL-ALMOND PESTO (*feasteats.com*)
- ▶ PICKLED CHERRY PANZANELLA
- ▶ RASPBERRY-POMEGRANATE GRANITA (*feasteats.com*)
- ▶ CHOCOLATE-CHESTNUT-ESPRESSO BUNDINOS (*feasteats.com*)

F

CHECK OUT **FEAST***eats*.COM FOR THE FULL LIST OF RECIPES AND VIDEOS



LE CREUSET®

Give the gift of joy this holiday season!



Pan Handler



Plus

40 S. Last Chance Gulch • 406-443-1916

Hours M-F 10AM-6PM • Saturday 10AM-5PM • Sunday 11-4PM



DEEP-DISH ROOT VEGETABLE GALETTE



RELISH TRAY WITH FRESH HERB DIP



Wild Mushroom-Goat Cheese-Herb Flatbreads

Don't break your back making from-scratch naan; most grocery stores have a great selection of flatbreads to choose from, usually sold in packages of two or more. Look for a fresh, soft-but-sturdy variety.

Serves | 8 to 10 |

- 3

Tbsp olive oil, plus more for brushing naan
- 3

Tbsp finely diced shallots
- 2½

tsp roughly chopped fresh oregano leaves
- 1

Tbsp plus 1 tsp thyme leaves
- 1

lb mixed mushrooms (baby portabella, oyster, shiitake), cleaned and roughly chopped

- sea salt

and freshly ground black pepper
- 2

Tandoori naan flatbreads
- 4

oz goat cheese, crumbled
- 2 to 3

Tbsp roughly chopped fresh parsley leaves
- 3

tsp pomegranate molasses

Preparation | Preheat oven to 425°F and set a sheet pan on middle rack.

In a large skillet over medium heat, heat olive oil; add shallots and cook until softened, 1 minute. Add oregano and thyme and cook until fragrant, 30 seconds. Add mushrooms and toss to coat, stirring occasionally, until cooked through. Season with salt and pepper to taste and set aside.

Brush flatbreads lightly all over with olive oil. Scatter mushroom mixture over flatbreads, leaving

spaces between for cheese. Add goat cheese evenly over top, filling in holes until flatbread is covered, leaving a ½-inch border around edge. Season again as needed with salt and pepper. Place on hot sheet pan and cook for 8 to 10 minutes, until cheese begins to soften and bread is deep golden around edges.

To Serve | Scatter parsley over top and drizzle with pomegranate molasses. Use a large, thin knife to slice flatbread into narrow triangles; serve warm or at room temperature.



Slow-Roasted Duck with Orange-Rosemary Pan Sauce

It's likely your ducks will be frozen, so give them a minimum 48 hours to thaw in your refrigerator. Two ducks should fit nicely in a roaster, but this recipe can easily be cut in half for smaller gatherings of two to four; make adjustments in the last hour of cook time.

Serves | 6 to 8 |

- SLOW-ROASTED DUCK

2

5½ to 6½-lb whole ducks, thawed in refrigerator, gizzards discarded

kosher salt

and freshly ground black pepper

2

oranges, sliced into large wedges

1

red onion, skin removed, quartered

4

sprigs fresh rosemary

2

sticks whole cinnamon, each broken in half, divided

8

juniper berries, smashed, divided

8 to 10

cloves garlic, peeled and smashed

2

cups boiling water

- ORANGE-ROSEMARY PAN SAUCE

juice

of 2 medium oranges

3

tsp red wine vinegar

2

tsp unbleached all-purpose flour

1 to 2

Tbsp unsalted butter

½

cup sweet orange marmalade

¼

tsp chile flakes

2

tsp roughly chopped fresh rosemary

1½

cups chicken broth, plus more

sea salt

and freshly ground black pepper

3 to 4

oranges, sliced into thin rounds

Preparation – Slow-Roasted Duck | Preheat oven to 325°F and ready a roasting pan with a rack inside.

Rinse cavity of each duck and pat dry inside and out. Trim excess neck skin and discard. Generously season with salt and pepper; divide oranges, onion, rosemary, 1 cinnamon stick, 6 juniper berries and garlic evenly between ducks and stuff, distributing evenly. Tuck tail inside each cavity and tie legs together with kitchen twine. Season exteriors with salt and pepper.

Place remaining cinnamon stick and juniper berries in bottom of roaster; place ducks on roaster rack, leaving a little space between them; cover entire roaster tightly with heavy-duty aluminum foil, leaving a small section open on 1 side. Add boiling water through this opening, then seal tightly so entire roaster is covered. Place in oven and allow to cook for 1 hour.

Remove from oven and increase temperature to 350°F. Remove rack from roaster and set aside. Tip liquids out of bottom of roasting pan, reserving cinnamon stick and juniper berries. Place rack back inside roaster and leave uncovered; cook for 1 hour.

Remove from oven again and increase temperature to 400°F. Carefully tip each duck over roasting pan to transfer cavity juices into pan. Remove rack from roasting pan and transfer to a lipped sheet pan large enough to accommodate rack comfortably. Place back in oven to cook and crisp skin, 45 minutes to 75 minutes, depending on size of ducks and desired doneness. Remove from oven and allow to rest for 10 to 15 minutes. Strain fat from pan juices and reserve; remove cinnamon stick and juniper berries and discard. Reserve roasting pan.

Preparation – Pan Sauce | Set roasting pan on stove over medium heat and add orange juice and vinegar. Bring to a simmer and use a whisk to scrape any remnants from bottom of pan. Tip pan contents into a large saucepan set over medium heat; add butter and whisk until melted, then add flour and whisk until smooth. Add marmalade, chile flakes, rosemary and 1½ cups broth and whisk to combine – mixture should thicken as it cooks. Add more broth as needed and continue to cook until desired consistency. Season with salt and pepper.

To Serve | Remove stuffing and carve ducks. Garnish with watercress and orange rounds. Serve immediately.

Sweet and Sour Winter Relish Tray with Fresh Herb Dip

Vegetable spreads are all about presentation, so make your selections based on seasonality and color. Slice standbys like carrots and cucumber into ribbons, or use the leafy tops of celery versus the thicker stems to make it more interesting. Use the ingredients and quantities below as a guideline and adjust to suit individual tastes.

Serves | 8 to 10 |

- FRESH HERB DIP

2

cups full-fat Greek yogurt

2

Tbsp red wine vinegar

¾

cup loosely packed fresh parsley leaves

¼

cup loosely packed fresh cilantro leaves

¾

cup loosely packed fresh dill

1 to 2

cloves garlic, minced

¼

cup fresh buttermilk

sea salt

and freshly ground black pepper

- SWEET AND SOUR WINTER RELISH TRAY

1 to 2

large bunches carrots (rainbow, if you can find them), sliced into ribbons

3

heads Belgian endive, leaves separated, hard core removed

2

bunches celery, leafy top sections, cut into individual pieces

1 to 2

bunches radishes (French breakfast, icicle or watermelon), sliced

1

head Romanesco broccoli, cut into bite-sized pieces

2 to 3

red bell peppers, seeds removed, in strips

6

oz caperberries, drained

8

oz marinated green and black olives

6

oz whole pepperoncinis

6 to 8

oz cornichons

6 to 8

oz whole almonds or mixed nuts (pecans, almonds, cashews, etc.)

variety of crisp flatbreads, broken

fresh herbs

(for garnish)

Preparation – Fresh Herb Dip | In the bowl of a food processor, add yogurt, vinegar, parsley, cilantro, dill and garlic; pulse until herbs have broken down into yogurt and everything is combined. With motor running, stream in buttermilk 1 tablespoon at a time until mixture reaches desired consistency. Season with salt and pepper and chill in refrigerator for at least 1 hour to allow flavors to blend.

Preparation – Sweet and Sour Winter Relish Tray | Arrange all ingredients on large serving tray. Transfer dip to a serving bowl (or 2) and place on tray. Garnish with fresh herbs. Serve.

Torched Cara Cara Orange Salad with Champagne-Grapefruit Vinaigrette

Serves | 8 |

CHAMPAGNE-GRAPESFRUIT VINAIGRETTE

- 1 Tbsp **Dijon mustard**
- 2 tsp **granulated sugar**
- ¼ cup **Champagne vinegar**
- 3 Tbsp **grapefruit juice**
- ½ tsp freshly grated **ginger**
- ½ cup **grapeseed oil**
- 2 Tbsp **olive oil**
- sea salt** and freshly ground **black pepper**

TORCHED CARA CARA ORANGE SALAD

- 4 medium **Cara Cara oranges**, peels removed with a knife and sliced into ¼-inch rounds
- ¼ cup **granulated sugar**, divided
- 8 oz **baby arugula**
- 1 small head **radicchio**, cored and leaves torn
- 1 small head **frisée**, torn into bite-sized pieces
- 1 small bunch fresh **mint leaves**, roughly chopped
- 8 oz **Feta cheese**, crumbled (to serve)
- 1 small **red onion**, sliced paper thin (to serve)
- sea salt** and freshly ground **black pepper**

Preparation – Champagne-Grapefruit Vinaigrette | In a medium bowl, add mustard, sugar, vinegar, grapefruit juice and ginger and whisk to combine. Stream in both oils slowly and continue whisking until dressing has emulsified; season to taste with salt and pepper. Transfer to refrigerator for at least 1 hour to allow flavors to blend.

Preparation – Torched Cara Cara Orange Salad | Line a baking sheet with aluminum foil and lay orange rounds in a single layer on top. Sprinkle each slice with ¾ teaspoon sugar, then use a kitchen blowtorch to melt and caramelize sugar. Allow to cool slightly; slices should have a hard, crackable coating.

To Serve | Toss greens and divide onto plates; top with mint. Arrange 3 to 4 orange slices over each salad. Top with Feta and a few red onion slices. Drizzle salads with vinaigrette and season with salt and pepper. Serve immediately.

Chocolate-Chestnut-Espresso Bundinos with Toasted Almonds and Fresh Cream

Chestnut cream, also called chestnut purée, is usually found at specialty or international markets in the British section – to the Brits, chestnut cream is like pumpkin in a can.

Serves | 10 |

CHOCOLATE-CHESTNUT-ESPRESSO BUNDINOS

- 1¼ cups **2 percent milk**
- 1 cup **heavy cream**
- 1 Tbsp **light corn syrup**
- ½ cup **granulated sugar**
- 1 Tbsp **cornstarch**
- 2 Tbsp **cocoa powder**
- 1 tsp **espresso powder**
- ½ cup very hot, strong **coffee**
- 1½ cups **chestnut purée** (chestnut cream)
- 2 large **egg yolks**
- 1 tsp **pure vanilla extract**
- 2 oz **70 percent dark baking chocolate**, finely chopped
- ¼ cup **blanched almonds**, toasted and finely chopped

FRESH CREAM

- 1 cup **heavy cream**
- ½ tsp **pure vanilla extract**
- 2 to 3 Tbsp **granulated sugar**

Preparation – Bundinos | In a small saucepan over medium heat, heat milk, cream and corn syrup until mixture just begins to bubble, stirring frequently. Remove from heat and set aside. In a medium bowl, sift sugar, cornstarch, cocoa powder and espresso powder together to remove any lumps. Pour hot coffee over mixture and whisk rapidly until completely smooth; add chestnut purée and whisk again. Add egg yolks and whisk until mixture is smooth and glossy.

Pour ½ cup hot cream mixture into dry mixture and whisk continuously. Continue whisking as you add another ½ cup, until mixture is completely homogenous. Add mixture to saucepan containing hot cream mixture and place over medium heat for 4 to 5 minutes until thick, whisking constantly. Remove from heat. Stir in vanilla, then add chopped chocolate and stir until melted. Pour 4 ounces into each of 10 custard cups and allow to cool slightly. Lay plastic wrap directly over top of each and chill in refrigerator, at least 2 hours.

Preparation – Fresh Cream | In a cold bowl just prior to serving, whip heavy cream, vanilla and sugar together until stiff peaks form, taking care not to overbeat.

To Serve | Remove bundinos from refrigerator and divide fresh cream over each. Top with toasted almonds and serve.



Deep-Dish Root Vegetable Galette

This galette serves eight to 10 people as a side, but slice larger pieces to use as a vegetarian-friendly main course.

Serves | 8 to 10 |

GALETTE CRUST

- 2 cups **unbleached all-purpose flour**
- ¾ tsp **kosher salt**
- ½ tsp freshly ground **black pepper**
- 1 stick (8 Tbsp) plus 3 Tbsp **unsalted butter**, cold, in cubes
- ¼ cup **ice water**, plus more as needed

ROOT VEGETABLE FILLING

- 1½ cups **heavy cream**
- 3 Tbsp **maple syrup**
- ⅙ tsp **cayenne pepper**
- pinch **ground nutmeg**
- 3 lbs **root vegetables** (we recommend 1 small celery root, 1 small butternut squash, 2 medium sweet potatoes and 1 small turnip), cleaned, peeled and sliced into ½-inch-thick rounds, divided
- 4 to 5 oz **English Cheddar**, shredded, divided
- 1 tsp **kosher salt**, divided
- ½ tsp freshly ground **black pepper**, divided
- 2½ tsp chopped fresh **rosemary leaves**, divided
- 2½ tsp fresh **thyme leaves**, divided

Preparation – Galette Crust | In the bowl of a food processor, add flour, salt and pepper; pulse to combine. Add cold butter cubes and pulse until mixture has formed pea-sized crumbs and is the consistency of wet sand. With motor running, stream in ice water, then pulse until dough just begins to form, adding more ice water if needed. Remove from bowl and shape into a flat disc; refrigerate at least 2 hours until firm.

Remove dough from refrigerator and roll out into a 14-inch round. Carefully transfer to a 9-inch Springform

pan, pressing firmly into bottom and sides. Fold over top edges so dough is upright and secure on top of pan, but not overhanging sides. Refrigerate dough for at least 30 minutes until firm.

Preparation – Root Vegetable Filling | Preheat oven to 425°F.

In a small saucepan over medium-low heat, heat cream, maple syrup, cayenne pepper and nutmeg until mixture is just steaming, stirring occasionally. Remove from heat and set aside to cool slightly. Remove crust from refrigerator and begin layering larger root slices in a circular pattern, overlapping halfway, filling in holes and center with the smaller sweet potato slices. Sprinkle 1 ounce Cheddar over top; season with a little salt and pepper and sprinkle ½ teaspoon each rosemary and thyme over top of layer. Repeat process with remaining layers, staggering types of roots as you go, 5 to 6 layers deep, ending in a layer of roots. Gently press roots down and together; pour warm cream mixture slowly over center of roots. Add remaining Cheddar. Season with salt and pepper and sprinkle any remaining herbs over top. Cover with foil as tightly as possible, overhanging crust edges to protect them, and bake in center rack of oven for 1 hour. Uncover and loosely tent foil over galette; continue to bake for 30 minutes, until mixture is bubbling hot and cooked through. Remove from oven and allow vegetables to soak up remaining cream for 20 to 25 minutes.

To Serve | Carefully unlock and remove Springform ring. If sticking, run a large, thin knife around crust. Slice crust firmly with pressure running directly from top to bottom, using a slight sawing motion. Carefully lift out slices and divide onto plates; serve warm.

RAISE A GLASS

Preparing for lavish holiday parties can be intense, full of baking, roasting and decorating. By the time you're finished with all the prep, you need a drink, and the last thing you want to do is play bartender at your own get-together. Our solution: Serve drinks you can easily prepare ahead of time. When guests arrive, kick back and be a part of the festivities. The following cocktails do take a little time to prepare, but get them done before the party starts, and you and your guests will be able to sip and celebrate together.

RECIPES BY MATT SEITER

Holiday Cheer

Serves | 10 |

- 10 oz **1792 Ridgmont Reserve Bourbon**
- 10 oz **Marie Brizard Apry**
- 5 oz **cinnamon syrup**
- 2 bottles **sparkling dry wine**

Preparation | Measure all ingredients into a large pitcher; stir to incorporate. Funnel mixture into a glass decanter. Serve in Champagne flutes and top each glass with desired amount of sparkling wine. Serve.

Pour this bourbon cocktail into a glamorous decanter and place it next to your sparkling wine on ice so guests can pour from just two bottles and refill as needed.

Pull out your cut-glass punch bowl with matching cups for this creamy winter cocktail. Set out the rolled wafers in a decorative bowl or glass for guests to use as garnish.

Cherry-Ice Cream-Gin Punch

Serves | 10 |

- 1 quart melted **vanilla bean ice cream**
- 1 750-milliliter bottle **Nolet's Silver Gin**
- 10 oz **Maraschino liqueur**
- 2 cups **ice**
- 1 canister **Pirouline Chocolate-Hazelnut Artisan Rolled Wafers**

Preparation | Let ice cream sit out for about 3 hours until mostly melted. Pour into a large punch bowl; add gin and liqueur. Stir until incorporated and ice cream is completely liquid. Add ice and stir again. Portion into small punch cups and garnish with rolled wafers. Serve.



Warm up chilly evenings with a hearty serving of rum and hot coffee after dinner. The spices give it extra holiday flavor.

Don the Beachcomber's Coffee Grog

Serves | 1 |

COFFEE GROG BATTER

- 3 oz **unsalted butter**, softened
- 1 Tbsp **sugar**
- 3 oz **honey**
- ¼ tsp **vanilla extract**
- 1 strip **grapefruit peel**
- 6 oz very hot **coffee**
- sticks **cinnamon** (for garnish)

Preparation – Coffee Grog Batter | In a small bowl, cream butter, sugar and honey together. Add vanilla extract and stir to combine.

DON THE BEACHCOMBER'S COFFEE GROG

- 1 cube **sugar**
- 1 tsp **coffee grog batter** (recipe below)
- pinch **ground nutmeg**
- pinch **ground clove**
- pinch **ground cinnamon**
- ½ oz **Smith & Cross Jamaican Rum**
- ½ oz **151-Lemon Hart Demerara Rum**
- 3 strips **orange peel**

Preparation – Don the Beachcomber's Coffee Grog | In each mug, place sugar cube, batter, spices, alcohol and fruit peels. Top with hot coffee and stir until batter dissolves. Garnish with a cinnamon stick. Serve.

HAPPY HOLIDAYS
INTRODUCING KING HICKORY



Juliana Sofa



Marlin Chair



Bentley Sofa



Chatham Sofa



Athens Chair



Katherine Sofa



Writers Chair



Andrew Settee



Santorini Chair

Appleton Furniture
Hand Crafted in Helena Montana



Mission Dining Set



Mission Post Bed

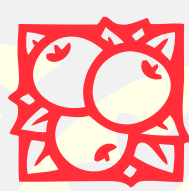


Braeburn Coffee Table



Manzana Executive Desk

Stylish Gifts



APPLETON FURNITURE



DESIGN CENTER LTD

1999 EUCLID AVENUE HELENA, MT T.406.495.0016
MONDAY-FRIDAY 10AM-5:30PM • SATURDAY 10AM-5PM

www.appletondesigncenter.com