

fine Cooking

LEARN TO MAKE *Sensational*
SWEET ROLLS, p. 78

Holiday Pork Roast

**SIDE
DISHES**
*Simple to
Spectacular*

Italian
**CHRISTMAS
COOKIES**

**MAD for
MEATBALLS**
5 delicious
recipes

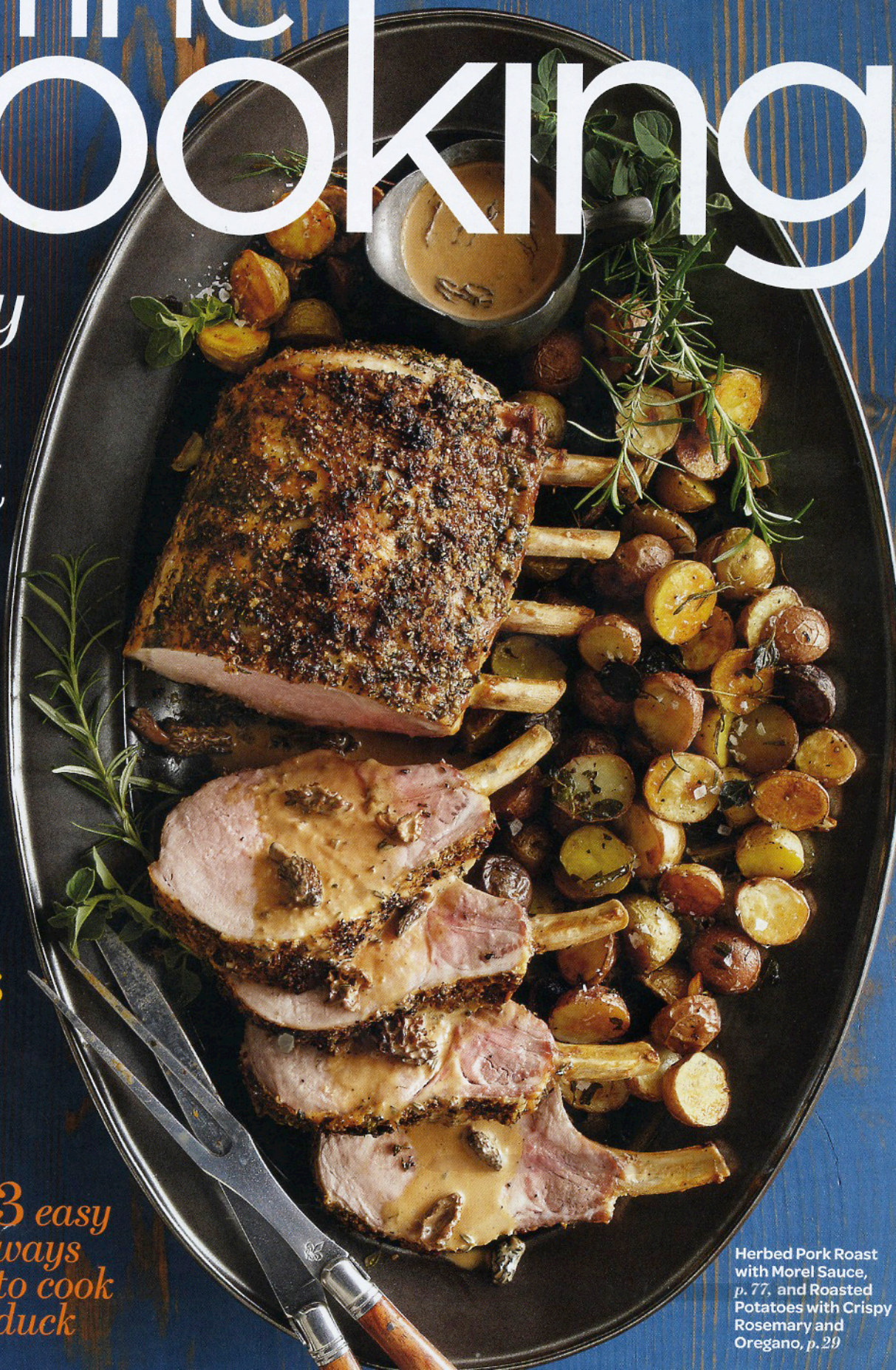
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*3 easy
ways
to cook
duck*

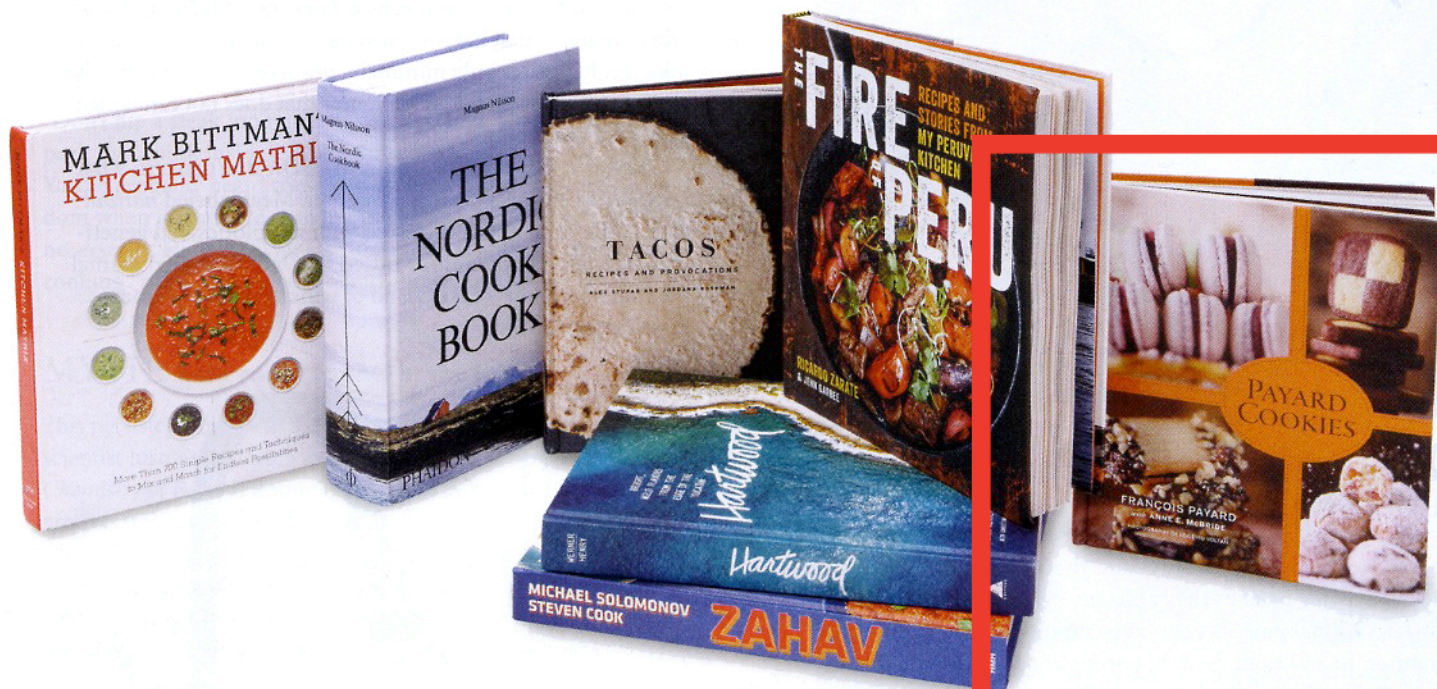
Herbed Pork Roast
with Morel Sauce,
p. 77, and Roasted
Potatoes with Crispy
Rosemary and
Oregano, p. 29





The Reading List

Here are the books on our holiday wish lists. (Hint, hint.)



Mark Bittman's Kitchen Matrix

More Than 700 Simple Recipes and Techniques to Mix and Match for Endless Possibilities

By Mark Bittman (Pam Krauss Books; \$35)

Many will recognize the format of Mark Bittman's newest book as it's based on his popular *New York Times Magazine* "Eat" column in which a dish or ingredient is visually presented in different variations, in some cases a dozen or more. Take brown rice, for example. Bittman shows how to make it exciting in pilafs, stews, salads, and rice cakes. Within each of those categories, he offers a main recipe and then two variations. A detailed recipe for a brown rice salad with white beans, lemon, and tomato is tweaked to become a brown rice salad with ricotta and grapes or one with broccoli rabe and pine nuts. On another two-page spread, clams get steamed, baked, pan-roasted, and fried, with three short recipes using each technique. The book also includes a fantastic feature called the recipe

generator, which gives readers countless mix-and-match possibilities for assembling sandwiches, finger foods, kebabs, and dessert bars, to name a few. Bittman's book makes for relaxed, organized, at-a-glance cooking, which means I'll turn to it again and again.

—Diana Andrews

Tacos

Recipes and Provocations

By Alex Stupak and Jordana Rothman (Clarkson Potter; \$32.50)

In *Tacos*, chef Alex Stupak presents some good arguments (the provocations alluded to in the subtitle): The only tortillas worth eating are fresh and handmade; "authentic" Mexican does not necessarily mean cheap; and the cuisine, like all others, is constantly evolving. He also wrestles with being a white guy cooking Mexican food at his New York City restaurants, Empellón Cocina, Empellón Taqueria, and Empellón al Pastor. All of it makes for good reading, but the heart of the book for me is the recipes. Fans

Payard Cookies

100 Favorite Cookie Recipes from Legendary Pastry Chef François Payard's Beloved Patisseries and Cafés

By François Payard and Anne E. McBride (Houghton Mifflin Harcourt; \$30)

When I bake holiday cookies, I tend to make simple ones that are easy to share, such as drop cookies or bars. But this new book from François Payard, the acclaimed pastry chef with an eponymous bakery in New York City, has inspired me to slow down, pull out my rolling pin and pastry bag, and make some of his exquisite-looking treats. There's a lot to choose from. The book is filled with cookies drawn from French (and a few Italian) classics (macarons, financiers, sables, biscotti), but given an American tweak here and there (Meringue Fingers with Peanut Butter-Praline Filling, for instance). I just worry that baking these little works of art will make me a bit Scrooge-like, as I may not want to share them after all the work I put into them. Then again, folks will definitely be impressed with them when I do.