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EVERY DAY with PACHAEL RAY

HOLIDAYS
THINGS
EVERY COOK
VEEDS p.82

linner ONE BETTER!

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\$145,463 WORTH of PRIZES INSIDE new recipes, cooking fixes and easy party ideas

plus how to make every meal matter

what? in it for you? find out on page 12

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DECEMBER/JANUARY 2010

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RECYCLED PAPER

the <u>new</u> fast food

RACHAEL RAY

bookmark it!

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take a bite outta life!



4 shortcuts

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THE EVERY DAY
MENU PLANNER
1 SHOPPING TRIP = 7 DINNERS















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Turn old holiday gift wrap into confetti:

Cut or shred into large squares so they're easy to clean up later, then pile them in clear bowls or trays. _p154

Try booking trips with a travel agent. There's a fee, but if something goes wrong, you can call your agent—nice when there's a 100-person line at the airline ticket counter.

coming up

Want a glimpse into the future? **Here are some** things you'll learn this time next month:

ingredients will make them feel like they really

helped with dinner.

Cheers!

How to buy wine from anywhere—and know what you're talking about

A MEATY FETE

Why Rach's annual Burger Bash is the tastiest party in town

Go Places

The bogus travel myths you should ignore



CORRECTION For the cover photographs in the October and November 2009 issues, hair should have been credited to Carrie Fernow for Cutler/Redken NYC, and makeup should have been credited to Kim White at kimwhitemakeup.com.



mega oliday gift-away!



More presents (\$145,463 worth). More time to enter (two weeks per prize). More chances to hit the Grand Prize (two tickets to the





Creamy Chestnut Soup with Candied Walnuts

SERVES 10 PREP 15 MIN COOK 40 MIN

- 4 tablespoons unsalted butter, plus 1 tablespoon melted butter
- 4 cup sugar
- 1 large egg white

Salt and pepper

- 2 cups walnut halves
- 2 onions, chopped

One 32-ounce container plus 2 cups chicken broth

- ½ cup tawny or ruby port wine Two 14-ounce cans chestnuts packed in water, drained One 15.3-ounce can chestnut puree
- 10 tablespoons heavy cream¼ cup chopped parsley
- 1. Position a rack in the center of the oven and preheat to 400°. In a medium bowl, whisk together the 1 tablespoon melted butter, the sugar, egg white and 1 pinch salt; fold in the walnuts. Spread

the walnut mixture in an even layer on a rimmed baking sheet and bake until golden-brown, 6 to 8 minutes. Using a metal spatula, loosen the nuts from the pan and transfer to a cutting board. Let cool, then coarsely chop.

2. In a large Dutch oven, melt the remaining 4 tablespoons butter over medium-low heat; add the onions and cook, stirring occasionally, until softened but not browned, about

10 minutes. Stir in the chicken

broth and port, cover partially and simmer for 10 minutes. Stir in the chestnuts and cook for 5 minutes. Gradually whisk in the chestnut puree and cook until heated through, about 5 minutes more. Using an immersion blender, puree the soup (or mix in batches using a standing blender). Season with salt and pepper.

3. Ladle the soup into 10 bowls. Swirl 1 tablespoon cream into each serving. Sprinkle the parsley and candied walnuts on top.



Need a holiday from the holidays? One reader will win a Jentle Ped Home Foot Spa from MTI Whirlpools, valued at \$8,811. Enter to win at rachaelraymag.com/giveaway. See page 165 for rules.