

December 2010

SHOPS SMART

NO HYPE + NO ADS + JUST GREAT BUYS!

TOP DISH
DETERGENTS

DO IT BETTER

Mix up some new drinks

You can't go wrong with a carton of store-bought eggnog spiked with a little bourbon for your holiday parties. But if you want to really wow guests, try these cool new drinks and serving tricks from our panel of mixologists: Darryl Robinson, host of The Cooking Channel's "Drink Up"; Karen Bussen, author of "Simple Stunning Parties at Home" (Stewart, Tabori & Chang, 2009); and Suzan Boyce, sommelier at Cotton Row restaurant, in Huntsville, Ala.

Nog out

Instead of using heavy cream and raw eggs, which aren't safe to eat
Try this! Substitute leaner almond milk for cream and pasteurized Egg Beaters for the eggs. Serve in a cocktail glass rimmed with graham-cracker crumbs. To give a nonalcoholic nog some kick, Bussen adds chilled espresso to the milky base. And for a new twist on

spiked nog, Boyce stirs in dark chocolate liqueur for rich flavor and color; Robinson likes to use a half-and-half mixture of vanilla vodka and bourbon.

Be cool

Instead of using regular ice cubes, which can dilute the punch

Try this! Freeze some punch in ice-cube trays and use the flavorful cubes to chill the drink.

TIP Freeze the punch in a small bowl to make an iceberg for the punch. It won't melt as fast as cubes. Or buy a bag of frozen berries. They're like instant ice cubes, Bussen says, and they'll look pretty in your drink.

Get fruitier

Instead of boring berry combos

Try this! Use a flavored rum and unexpected combos of juices like mango, pear, and guava. Add some

THIS YEAR

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