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Big Night Party Menu  
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## 52 Classic Holiday Recipes

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Hot chocolate layer cake with  
homemade marshmallows, page 86





## sweet potato, ham, and goat cheese salad

Look for high-quality, all-natural ham steak for the best flavor and texture.

**Serves 4**

- 1 medium yellow onion, halved lengthwise and cut into ½-inch wedges
- 1 medium sweet potato, peeled and cut into ¼-inch rounds
- ½ cup extra-virgin olive oil
- 1¼ tsp. chopped fresh rosemary
- Kosher salt and freshly ground black pepper
- ¾ lb. ham steak (preferably “ham with natural juices”), cut into ¾-inch cubes (2 cups)
- 2 Tbs. pure maple syrup
- 2 Tbs. balsamic vinegar
- 5 oz. mesclun salad mix
- 4 oz. fresh goat cheese, crumbled

**Position a rack** in the center of the oven and heat the oven to 450°F. Line a rimmed baking sheet with foil. On the baking sheet, toss the onion, sweet potato, 2 Tbs. of the oil, 1 tsp. of the rosemary, ½ tsp. salt, and ¼ tsp. pepper and spread in a single layer. Roast until the vegetables start to become tender, about 15 minutes.

**In a small bowl**, toss the ham with the maple syrup. Push the vegetables on the baking sheet aside to make room for the ham and bake until the ham and onions are browned in places, about 10 minutes.

**Meanwhile**, in a small bowl, whisk the remaining 6 Tbs. oil with the vinegar, the remaining ¼ tsp. rosemary, and ¼ tsp. each salt and pepper. In a large bowl, toss the mesclun with ¼ cup of the vinaigrette. Season to taste with salt and pepper.

**Divide the mesclun** among 4 plates. Top with the roasted vegetables and ham. Sprinkle each salad with some of the goat cheese. Drizzle with the remaining vinaigrette and serve.

—Tony Rosenfeld

## chicken adobo with rice

Based on traditional Filipino chicken adobo, or chicken stewed in vinegar (see Test Kitchen, p. 99, for more information), this is a perfect weeknight dish, as most of the ingredients come from the pantry. Serve with a fresh green salad.

**Serves 4**

- 1½ cups long-grain white rice
- Kosher salt
- 1 Tbs. vegetable oil
- 1½ lb. boneless, skinless chicken thighs, trimmed and cut into 1-inch strips
- Freshly ground pepper
- 4 large cloves garlic, minced
- ½ cup distilled white vinegar
- ½ cup lower-sodium soy sauce
- 1 dried bay leaf
- 1 tsp. freshly cracked black peppercorns

**Put the rice**, a big pinch of salt, and 3 cups of water in a 3-quart saucepan. Bring to a boil, reduce the heat to a simmer, cover, and cook until the water is absorbed and the rice is tender, about 15 minutes. Remove from the heat and set aside with the cover on.

**Meanwhile**, heat the oil in a heavy-duty 12-inch skillet over medium-high heat. Add the chicken, season with ¼ tsp. each salt and pepper, and cook, stirring occasionally, until light golden-brown, 4 to 6 minutes. Add the garlic and cook, stirring occasionally, 2 more minutes. Add the vinegar, soy sauce, bay leaf, and pepper. Bring to a boil, reduce the heat to medium low, and simmer until the liquid reduces by about one-quarter, 8 to 10 minutes. Discard the bay leaf.

**Just before serving**, uncover the rice and fluff it with a fork. Serve the chicken and sauce over the rice.

—Adeena Sussman

