JOIN THE CLUB

The cookbook party club, that is. Here’s everything you need to throw the recipe exchange get-together featured in the February 2014 issue of Better Homes and Gardens®.
Salted Dark Chocolate Tart with Pistachios
From Wintersweet

PREP 20 min.  CHILL 6 hr., 30 min.
FREEZE 30 min.  BAKE 30 min.  OVEN 350°F  COOL 1 hr.

1 1/2 cups unsalted butter, cut into 8 pieces, softened
1/4 cup sugar
2 Tbsp. unsweetened cocoa powder
1/4 tsp. salt
1 cup all-purpose flour
1 Tbsp. milk
Few drops vanilla
1 1 1/3 cups chopped bittersweet chocolate or bittersweet chocolate pieces (8 oz.)
3 Tbsp. sugar
1 Tbsp. Chambord or crème de cassis (optional)
1/4 tsp. salt
1 1/4 cups whipping cream
2 Tbsp. unsalted butter
2 Tbsp. finely chopped pistachios
1 to 2 pinches coarse sea salt

1. In a medium mixing bowl combine butter, sugar, cocoa, and salt. Beat with an electric mixer on medium speed until combined. Scrape side of bowl; add flour. Beat on medium speed until the mixture looks like clumpy sand. Scrape bowl. Add milk and vanilla; beat on low speed until dough comes together. Gather flour mixture into a ball, kneading gently until it holds together. Wrap pastry in plastic wrap and chill for 30 minutes.

2. Use your hands to slightly flatten pastry between two pieces of waxed paper. Roll pastry from center to edges into a circle about 12 inches in diameter. Remove waxed paper; wrap pastry circle around the rolling pin. Transfer pastry to a 10-inch tart pan with removable bottom or 9-inch pie plate. Gently press the dough into the pan without stretching it. Trim dough to edge of pan or pie plate. Cover and freeze for 30 minutes before baking.

3. Preheat oven to 350°F. Remove the tart pan from the freezer and line pastry with a double thickness of heavy foil. Bake for 20 minutes; carefully remove the foil. Bake for 10 to 15 minutes more or until crust is set and dry. Cool completely before filling.

4. In a medium bowl combine the chocolate, sugar, Chambord (if using), and salt. In a small saucepan heat the cream and butter until the butter has melted and the cream is hot with some bubbles forming around the edges. Do not boil. Pour the cream mixture over the chocolate mixture and let it sit for 1 minute. Gently whisk just until smooth. Pour the filling into the tart pan and chill, covered loosely, at least 6 hours or until firm.

5. Just before serving, sprinkle with chopped pistachios and sea salt. Serve with lightly sweetened whipped cream, if desired. Store, covered, in the refrigerator up to 2 days. Makes 12 servings.

Each serving: 342 cal, 27 g fat, 60 mg chol, 127 mg sodium, 27 g carb, 2 g fiber, 3 g pro.
**Orange Chocolate Truffles**
*From Wintersweet*

**PREP 45 min.  STAND 15 min.  COOL 30 min.  CHILL 1 hr.**

1/2 cup whipping cream
2 Tbsp. finely shredded orange peel
10 oz. semisweet or bittersweet chocolate, finely chopped
1 Tbsp. orange-flavored liqueur (optional)
2 to 3 Tbsp. unsweetened cocoa powder (preferably Dutch-processed)

1. In a small saucepan, bring the cream and orange peel just to a simmer over medium heat (watch carefully so the mixture does not boil over). Remove and let stand for 15 minutes.
2. Place the chocolate in a medium heat-proof bowl with a fine mesh strainer set on top. Reheat the cream mixture to a simmer. Add the orange liqueur, if using, to the cream and stir to combine. Pour the mixture through the strainer onto the chocolate, pressing gently on the orange peel to extract all of the liquid; discard peel. Let chocolate mixture stand for 1 minute. Slowly whisk the chocolate mixture until smooth. Cool to room temperature. Cover the bowl and chill for 1 to 3 hours or until the mixture is firm enough to shape.
3. Place the cocoa powder in a small, shallow bowl and dust your hands with it. For each truffle, scoop out some of the thickened chocolate mixture using a rounded measuring teaspoon and quickly form it into a rough 1-inch ball. Roll in the cocoa powder; shake off excess cocoa. Arrange on a plate. Repeat with remaining mixture, rechilling as necessary. Refrigerate truffles until ready to serve. Store in an airtight container in the refrigerator up to 1 week. Let stand at room temperature about 30 minutes before serving. Makes 36 servings.

**Maple Nut Caramel Corn**
*From Wintersweet*

**PREP 15 min.  OVEN 200°F  COOK 25 min.  COOL 10 min.**

11 cups unsalted popped popcorn
1 tsp. fine sea salt or kosher salt
2 cups pecan halves, toasted, or dry-roasted peanuts
1 cup maple syrup
1/2 cup granulated sugar
1/4 cup unsalted butter

1. Preheat oven to 200°F. Spread popcorn in a roasting pan. Discard any unpopped kernels from the popcorn. Toss the popcorn with 1/2 tsp. of the salt. Sprinkle nuts over popcorn. Keep warm in oven while making caramel.
2. For caramel, place syrup, sugar, and butter in a 2-quart saucepan. Bring to boiling over medium-high heat, stirring to dissolve the sugar and melt the butter. Reduce heat to medium. Clip a candy thermometer to the side of the pan. Boil at a moderate, steady rate, without stirring, about 25 minutes or until candy thermometer registers 300°F.
3. Remove candy thermometer. Pour syrup over popcorn mixture. Sprinkle with remaining salt and toss to coat the mixture with syrup. Let stand about 10 minutes or until cool. Break into pieces and transfer to a serving bowl. Makes 13 servings.

**Robiola, Shaved Brussels Sprouts, and Walnut Pizza**
*From Feast*

**PREP 20 min.  BAKE 12 min.  OVEN 475°F**

14 to 16-oz. ball homemade or purchased pizza dough
2 to 3 oz. Robiola cheese, thinly sliced
2 Tbsp. extra-virgin olive oil
Sea salt and freshly ground pepper
4 to 6 oz. Brussels sprouts, thinly sliced
1 tsp. lemon juice
Ricotta salata cheese for shaving
1/4 cup coarsely chopped walnuts, toasted (optional)
2 tsp. honey

1. Preheat oven to 475°F. If using a pizza stone, sprinkle a pizza paddle or peel lightly with cornmeal. If using a baking sheet, preheat it in the oven until it is very hot and then dust it with cornmeal.
2. On a well-floured surface roll the dough to a 12-inch round. Carefully transfer the dough to the prepared pizza paddle or hot baking sheet.
3. Top the pizza dough with a few thin slices of Robiola cheese. Drizzle with 1 Tbsp. of the olive oil and season with salt and pepper.
4. If using a pizza stone, slide the pizza onto the stone and place it in the oven. If using a baking sheet, place pizza on the hot baking sheet and place in the oven. Bake until the pizza is puffed, crisp on the bottom, and evenly baked through, 8 to 10 minutes.
5. Meanwhile, in a large bowl toss together the Brussels sprouts with the remaining 1 Tbsp. olive oil and the lemon juice. Sprinkle over the pizza crust and return to the oven. Bake until the Brussels sprouts are lightly charred and crisp-tender, 4 to 7 minutes. Shave ricotta salata over the top with a vegetable peeler, scatter with the walnuts, if using, and drizzle with the honey. Serve warm. Makes 6 servings.

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**BHG.com/BookClub**
Roasted Carrot, Hazelnut, and Radicchio Salad with Honey and Orange

From Winter Cocktails

**Roasted Carrot, Hazelnut, and Radicchio Salad with Honey and Orange**

**PREP 30 min.  OVEN 400°F  ROAST 30 min.**

1 blood orange or tangerine
2 lbs. heirloom carrots, halved, if large, and scrubbed
3 medium shallots, peeled and quartered
4 Tbsp. extra-virgin olive oil
Sea salt and freshly ground pepper
1 Tbsp. honey
1 small head radicchio, torn into bite-size pieces (2 cups)
¼ cup toasted hazelnuts, coarsely chopped
1. Preheat oven to 400°F. Using a vegetable peeler, remove 2 strips of peel from the orange, avoiding the white pith. Set orange aside. Toss together the carrots, shallots, orange peel strips, and 3 Tbsp. of the olive oil in a 15×10×1-inch baking pan. Season with sea salt and freshly ground pepper. Toss again, and spread out in the pan. Roast, uncovered, about 30 minutes or until the carrots are fork-tender. Remove and discard peel strips.
2. Meanwhile, section the orange over a small dish, reserving juices; discard seeds. Squeeze any juices from the skin and membranes into the bowl.
3. Whisk together the juice in the bowl with the remaining 1 Tbsp. olive oil and honey.
4. Place radicchio on a platter in single layer. Arrange roasted carrot mixture and orange sections over the radicchio and top with hazelnuts. Drizzle with the dressing and sprinkle with additional sea salt. Serve immediately. Makes 6 servings.

**EACH SERVING 203 cal, 12 g fat, 292 mg sodium, 23 g carb, 6 g fiber, 3 g pro.**

Red Red Red

From Winter Cocktails

**PREP 10 min.  COOL 30 min.  FREEZE 3 hr.**

8 oz. cooked beets*
1 Granny Smith apple, peeled, cored, and cut into 1-inch pieces
1 cup granulated sugar
1 ½ cups water
¼ cup apple cider vinegar
6 star anise
2 tsp. whole allspice
1 750-ml bottle sparkling white wine (such as Prosecco or Muscat*), chilled

1. In a food processor, process beets and apple pieces until smooth. Set aside.
2. In a medium saucepan combine sugar, water, vinegar, star anise, and allspice. Cook over medium-high heat until sugar has dissolved, stirring constantly, about 5 minutes. Stir in beet mixture. Remove from heat and let cool to room temperature.
3. Strain mixture through a fine mesh sieve into a 3-quart rectangular baking dish; discard solids. Freeze, uncovered, for 1 hour. Using a metal fork, scrape frozen mixture off bottom and sides of the dish. Continue freezing at least 2 hours more or until all of the mixture is slushy, stirring every 30 minutes.
4. To serve, spoon 3 to 4 Tbsp. beet mixture into each of 6 champagne glasses. Top with sparkling white wine. Freeze any leftover beet mixture in an airtight freezer container up to 1 month. Makes 6 servings.

*Use homemade roasted beets or store-bought vacuum-sealed beets. Avoid canned beets, which are too soft to use.

**EACH SERVING 272 cal, 33 mg sodium, 48 g carb, 2 g fiber, 1 g pro.**

Cheese-Crusted Olives

From Winter Cocktails

**PREP 25 min.  CHILL 30 min.  BAKE 20 min.  OVEN 375°F**

1 cup crumbled feta cheese (4 oz.)
¼ cup unsalted butter, softened
1 tsp. finely shredded lemon peel
1½ tsp. za’atar* spice mix
½ tsp. salt
¼ cup all-purpose flour
24 to 30 small pitted olives, such as manzanillas
1 egg yolk
1 Tbsp. whipping cream
1 Tbsp. black and/or white sesame seeds

1. Preheat oven to 375°F. Line a 15×10×1-inch baking pan with parchment paper; set aside.
2. In a large bowl, stir together cheese, butter, lemon peel, za’atar, and salt until thoroughly combined. Add flour and work with your hands until a dough is formed. Cover dough with plastic wrap and refrigerator for at least 15 minutes.
3. Scoop measuring teaspoonsfuls of dough and roll into balls; flatten into 1½-inch circles. Place 1 olive on each circle, wrap dough around olive, and roll dough-covered olive between palms until smooth. Transfer to prepared baking pan and refrigerate until firm, about 15 minutes. In a small bowl whisk together egg yolk and cream. Brush mixture over dough-covered olives and sprinkle with sesame seeds.

*This Middle Eastern condiment contains a number of seasonings, herbs, and spices such as sumac, sesame seeds, and za’atar itself, which is an herb similar to oregano. Look for it in specialty markets.

**EACH SERVING 58 cal, 4 g fat, 18 mg chol, 159 mg sodium, 4 g carb, 2 g pro.**
**MATERIALS LIST**
- Template
- Cardstock
- Fabric scissors
- Assorted fabric strips
- Double-sided fusible interfacing
- Ironing cloth
- Iron
- Fabric marker
- Iron-on vinyl
- Magnets

**How-to:**

1. Print template twice onto cardstock and cut out. Tape pattern together along the dotted lines.

2. Cut $2\frac{1}{2}$-inch strips of fabric and $2\frac{1}{4}$-inch strips of interfacing. Sandwich the interfacing between two pieces of fabric with desired fabric design facing out. Cover with an ironing cloth and follow ironing instructions on interfacing packaging to fuse fabric. Let fabric cool.

3. Trace taped-together template onto fabric; cut out. Cut two pieces of iron-on vinyl slightly larger than your bookmark. Peel the backing off the vinyl and place on both sides of the fabric. Cover with an ironing cloth and follow ironing instructions on iron-on vinyl packaging to laminate, making sure to trace the bookmark shape with the iron so it is fully laminated along the edges. Using a pair of sharp scissors, trim around the edges of the bookmark, leaving a little edge of the vinyl.

4. Sandwich together two opposite sides of a magnet. Cut the sandwiched magnet so that it fits on the inside of your bookmark. Remove adhesive from the back sides of the joined magnets and press onto one side of the bookmark. Close the bookmark to adhere the magnet to the other side.

5. If the template has holes in the design, use a heavy-duty hole punch to add the accent(s).
FABRIC BOOKMARK PATTERNS
WREATHS
How to dye book pages

Color combinations

PURPLE WREATH
Light bath: 4 tsp. violet powdered Rit dye + 2 cups hot water
Dark bath: 2 tsp. violet powdered Rit dye + 2 tsp. purple powdered Rit dye + 2 cups hot water

DARK BLUE WREATH
Light bath: 4 tsp. denim powdered Rit dye + 2 cups water
Dark bath: 2 tsp. denim powdered Rit dye + 2 tsp. purple powdered Rit dye + 2 cups water

TEAL WREATH
Light bath: 4 tsp. teal powdered Rit dye + 2 cups hot water
Dark bath: 2 tsp. teal powdered Rit dye + 2 tsp. denim powdered Rit dye + 2 cups hot water

How-to:
1. Cover work area with tarp or layered newspaper.

2. Cut pages from book along the inside seam with crafts knife; set aside.

3. Prepare two dye baths in glass jars using desired colors and dye instructions. Note: More dye can be used to create a more intense color.

4. Pour dye mixtures into two shallow pans. An additional 2–3 cups of hot water can be added to bath if needed to increase water depth.

5. Place a few book pages into each of the dye baths and completely submerge. Remove when desired color is achieved. Vary the length of time the pages are submerged to get a variety of shades.

6. Rinse dyed pages under cool water, then place pages on paper towels and blot excess liquid. Hang or lay pages out to dry. For faster drying time, place a few pages at a time in a microwave on top of paper towels. Microwave on high for 1 minute.

7. Place pages between ironing cloths and iron for a few seconds until pages are smooth.
How-to:
1. Make cardboard wreath form by tracing a 9-inch round circle with a 3-inch hole in the center; cut out. Cover cardboard form with dyed pages.

2. Depending on book page size, cut 60–75 rectangles from dyed book pages varying in size from 4×2 inches to 5×4 inches—these do not need to be exact; a variety of sizes works well for this wreath.

3. Tightly roll pages into cones. Glue each cone shut with a permanent glue stick. Hold until secured; set aside.

4. Starting with longest cone pieces, hot-glue cones with 2–3 inches of larger cone edge extending past form, working around the entire outer edge and varying colors. Repeat with smaller-size cones, gradually working inward on the wreath until cardboard form is covered.

5. When finished, hang with an adhesive hanger or a loop of ribbon.
MATERIALS LIST
- Cardboard
- Crafts knife
- Dyed book pages (see page 6)
- 12" x 12" scrapbook paper in desired color scheme
- Permanent glue stick or spray-adhesive
- Hot-glue gun
- Hot-glue sticks
- Adhesive hanger or ribbon

How-to:
1. Make cardboard wreath form by tracing a 12-inch circle with a 3-inch hole in center; cut out. Cover form with dyed book pages.

2. Cut 12" x 12" scrapbook paper diagonally from corner to corner to create four equal-size triangles.

3. Cover one side of each triangle with a dyed book page and glue page to triangle with permanent glue stick or spray adhesive; trim book page to fit triangle. Repeat until you have 15–20 triangles.

4. Wrap triangles to create cones with printed pages on the outside. When wrapped, scrapbook paper points should make a V shape; secure cones with hot glue. (Depending on how tightly cones are rolled, you might fit more or less cones onto wreath form.)

5. Place cones around form to create desired layout.

6. Once the layout is determined, clip ¼ to ⅛ inch off the small end of one of the cones. Place cone onto the form with cone slightly overhanging the outer and inner edges, and secure with hot glue. For next cone, line up with outer edge of first cone, marking inner tip and cutting to line up, and secure with hot glue. Repeat process with additional cones around wreath until finished.

7. When finished, hang with an adhesive hanger or a loop of ribbon.
**WREATHS**

*Teal wreath*

**MATERIALS LIST**
- Cardboard
- Crafts knife
- Dyed book pages (see page 6)
- Hot-glue gun
- Hot-glue sticks
- Adhesive dots or foam spacers
- Adhesive hanger or ribbon

**How-to:**

1. For cardboard wreath forms, trace two 9-inch round circles with 3-inch holes in the center; cut out. Cover wreath forms with dyed pages.

2. Cut strips of dyed pages between \( \frac{1}{2} \) and 1 inch wide and at varied lengths for mismatched strips.

3. Starting on the outer edge of one of the wreath forms, unevenly place random strips with 1–2 inches of overhang around edge; secure with hot glue. Continue around the outside of the wreath, leaving space between strips.

4. Stick adhesive dots on top of the wreath form with paper strips. Place second wreath form on top and press to secure. Hot-glue paper strips around second wreath form, filling in the spaces from the first layer. For the final layer, add paper strips to the wreath form using adhesive dots to raise and give dimension to the wreath. Continue until wreath form is covered.

5. When finished, hang with an adhesive hanger or a loop of ribbon.
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