

# food gift love

MORE THAN 100 RECIPES TO  
MAKE, WRAP, & SHARE

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FOUNDER OF EAT BOUTIQUE

Photography by Heidi Murphy

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## metric measurements

These are not complete recipes. This guide features only the ingredients or instructions that include metric measurements from the cookbook. Please refer to the cookbook for each recipe's full set of ingredients and instructions.

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# potluck gifts

## traveling cheese tray

### Ingredients:

1/2 pound (225 grams) fresh cheese (goat cheese (non-aged), Mozzarella, feta or ricotta cheese)

1/2 pound (225 grams) soft cheese (Brie, Camembert or vacherin)

1/2 pound (225 grams) hard cheese (Parmesan, Piave, Cheddar or certain Goudas)

1/2 pound (225 grams) blue cheese (Roquefort, Gorgonzola, Stilton or Cashel Blue)

1/4 cup (60 grams) something sweet (honey, marmalade or jam, fresh fruit, or chocolate)

1/2 cup (110 grams) something tart (cornichons, pickled vegetables of any kind, marinated red bell peppers, or even caper berries)

1/2 cup (65 grams) something nutty (walnuts, almonds, pecans, pistachios, pine nuts, corn nuts, or edible seeds)

# camembert and calvados

no weights

# french-style baguette sandwiches

Ingredients:

2 tablespoons (28 grams) salted European-style (cultured) butter, softened

# fresh gifts

## pico de gallo

Ingredients:

- 1 cup (200 grams) finely diced red onions (from about 2 medium onions)
- 1 cup (225 grams) finely diced tomatoes (from about 2 medium tomatoes)
- 2 tablespoons (30 milliliters) fresh lime juice
- 2 tablespoons (28 grams) ketchup

# lemony bean dip

## Ingredients:

1 (29-ounce) (820 grams) can white cannellini beans, rinsed and drained

1/4 cup (60 milliliters) fresh lemon juice

1/4 cup (60 milliliters) extra-virgin olive oil, plus extra for garnish

2 tablespoons (28 grams) roughly chopped preserved lemon (optional)

# salt and pepper pita chips

Ingredients:

2 tablespoons (30 milliliters) extra-virgin olive oil, preferably good quality

# mixed cocktail nuts

## Ingredients:

2 cups (250 grams) hazelnuts

3 cups (375 grams) unsalted, shelled mixed nuts (Brazil nuts, pecans, walnuts, almonds, pine nuts)

2 tablespoons (28 grams) unsalted butter

2 tablespoons (40 grams) mild-flavored honey

# spring mignonette

Ingredients:

1 cup finely diced English-style (seedless) cucumber (about 5 ounces, 140 grams)

1 cup finely diced rhubarb (about two 8-inch stalks, 170 grams)

2 cups (475 milliliters) rice wine vinegar

# arugula pistachio pesto

## Ingredients:

1/2 cup (65 grams) shelled pistachios, unsalted

2 cups (400 grams) tightly packed, well rinsed arugula leaves and stems

1/4 cup plus 1 tablespoon (30 grams) grated Parmesan cheese

3/4 cup (180 milliliters) extra-virgin olive oil, plus extra for storage

# chard and walnut pesto

## Ingredients:

1/2 cup (55 grams) shelled walnuts, unsalted and chopped

3 cups (600 grams) Swiss chard leaves and stems, tightly packed, cleaned

1/4 cup plus 1 tablespoon (30 grams) grated Parmesan cheese

3/4 cup (180 milliliters) extra-virgin olive oil, plus extra for storage

# grainy mustard dressing

## Ingredients:

1 tablespoon (14 grams) whole-grain Dijon mustard

1 tablespoon (20 grams) maple syrup

1/2 cup (120 milliliters) extra-virgin olive oil

1/2 cup (120 milliliters) white wine vinegar

# kitchen-sink salad

no weights

# mozzarella, basil, and quick tomato jam

## Ingredients:

1 (3/4-pound, 340 grams) ball whole-milk mozzarella (drained of liquid)

1/2 cup (110 grams) Quick Tomato Jam (recipe follows)

# quick tomato jam

Ingredients:

2 cups (about 1 1/2 dry pints, 400 grams) cherry or pear tomatoes

1/2 cup (115 grams) sugar

# cheesy mushrooms

## Ingredients:

1 (8-ounce) (225 grams) package cream cheese, softened to room temperature

8 ounces (225 grams) frozen kale or spinach, thawed

1 tablespoon (14 grams) extra-virgin olive oil, plus more for drizzling

1/2 cup (85 grams) finely diced white onion (about 1/2 medium onion)

1 1/2 pounds (680 grams) large (about 3 inches) stuffing button mushrooms

1/4 cup (25 grams) Parmesan cheese

1/4 cup (28 grams) plain bread crumbs

1/2 cup (55 grams) shredded mozzarella cheese

# smoky chicken soup

## Ingredients:

2 tablespoons (30 milliliters) extra-virgin olive oil

2 tablespoons (28 grams) Garlic Puree (recipe follows)

7 cups (1 1/2 liters) chicken stock, store-bought or homemade (recipe follows)

1 1/2 cups (300 grams) corn kernels, fresh (trimmed from 2 or 3 cobs) or frozen

3 cups (680 grams) shredded cooked chicken

1 cup (150 grams) thinly sliced kale or spinach

# garlic puree

Ingredients:

1/2 cup (120 milliliters) extra-virgin olive oil

# homemade chicken stock

Makes: about 2 quarts (about 2 liters)

Ingredients:

1 (4-pound, 1,820 grams) roasted chicken carcass

1 handful (2 ounces, 55 grams) mixed herbs, stems and leaves

1 (2-inch) knob of ginger, sliced in half

6 quarts (1 1/2 liters) water

# butter

Ingredients:

1 pint (475 milliliters) heavy cream

1/2 cup (120 milliliters) cold water

# salty maple butter

Ingredients:

1/2 cup (115 grams) homemade Butter (page 000) or 1 stick (4 ounces) store-bought unsalted butter, room temperature

# basil-feta butter

Ingredients:

1/2 cup (115 grams) homemade Butter (page 000) or 1 stick (4 ounces) store-bought unsalted butter, room temperature

3 tablespoons (28 grams) crumbled feta cheese

# cinnamon-sugar butter

Ingredients:

1/2 cup (115 grams) homemade Butter (page 000) or 1 stick (4 ounces) store-bought unsalted butter, room temperature

# meyer lemon curd

## Ingredients:

1 cup (2 sticks, 225 grams) unsalted butter, cut into tablespoon-size pieces

1 1/4 cups (280 grams) sugar

1 cup (240 milliliters) Meyer lemon juice or Eureka lemon juice (from 3 to 5 lemons)

6. Whisk constantly and continue to cook 10 to 15 minutes or until the temperature reaches just above 170°F (77°C).

# ricotta cheese

Ingredients:

8 cups (945 milliliters) whole milk

1/3 cup (100 milliliters) fresh lemon juice (from 2 lemons)

2. Bring to a low simmer until tiny bubbles form around the outside edges of the milk, or until the milk reaches about 180°F (82°C) on a kitchen thermometer (about 25 minutes).

# mascarpone cheese

Ingredients:

2 cups (475 milliliters) (not ultra-pasteurized) heavy cream

1 tablespoon (15 milliliters) fresh lemon juice

2. Bring to a low simmer until tiny bubbles start to pop up all over the surface of the cream or until the cream reaches about 190°F (88°C) (about 30 minutes).

# amaretto tiramisu

Ingredients:

1/4 (55 grams) cup sugar

3 tablespoons (45 milliliters) plus 1/2 cup (120 milliliters) Amaretto, separated

1 pound (455 grams) mascarpone cheese

1 1/2 cups (355 milliliters) espresso or strong coffee, cooled to room temperature

# panna cotta cups

## Ingredients:

2 tablespoons (30 milliliters) lemon juice

2 tablespoons (30 milliliters) water

1 teaspoon (4 grams) powdered gelatin

1/2 cup (115 grams) sugar

3/4 cup (180 milliliters) plus 1 cup heavy cream (240 milliliters), separated

1 cup (225 grams) plain Greek-style yogurt

1 1/4 cups (280 grams) Quick Strawberry Jam (page 000)

## Special Equipment

6 (1/2-cup, 120-milliliter) glasses or jars

# pantry gifts

## sage jars

Ingredients:

2 bunches (about 2 ounces (55 grams) each) sage

Special Equipment:

3 or 4 (2-ounce, 60-milliliter) jars (glass or other style) with airtight lids

# herbs de provence jars

## Ingredients:

- 1 bunch (1 to 2 ounces, 28 to 55 grams) sage
- 1 bunch (1 to 2 ounces, 28 to 55 grams) thyme
- 1 bunch (1 to 2 ounces, 28 to 55 grams) marjoram
- 1 bunch (1 to 2 ounces, 28 to 55 grams) oregano

## Special Equipment:

- 3 or 4 (2-ounce, 60-milliliter) jars (glass or other) with airtight lids

# mint tea

## Ingredients:

2 bunches (2 to 3 ounces, 55 to 85 grams, each) mint, organic

## Special Equipment:

3 to 4 (2-ounce, 60-milliliter) jars (glass or other) with airtight lids

# thyme honey

Ingredients:

1 cup (340 grams) light-flavored honey

4 tablespoons (10 grams) dried thyme leaves, home-dried (page 000) or store-bought

2. Heat until just shy of 180°F (82°C), about 10 to 12 minutes—this will loosen it up without cooking it.

Remove from the heat and let sit at room temperature 30 minutes.

# lemon sea salt

Ingredients:

1 cup (270 grams) coarse or fine sea salt

1. Preheat the oven to 150°F (66°C, Gas Mark 1 or lower, if possible) (or the next lowest possible temperature; some ovens only go down to 170°F, 77°C).

# orange fennel sea salt

Ingredients:

1 tablespoon (6 grams) fennel seeds

1 cup (270 grams) coarse sea salt

1. Preheat the oven to 150°F (65°C, Gas Mark 1 or lower, if possible) (or the next lowest possible temperature; some ovens only go down to 170°F, 77°C).

# herby sea salt

Ingredients:

1 tablespoon (3 grams) of your favorite dried herb, freshly dried (if possible)

1 cup (270 grams) coarse sea salt

# vanilla sea salt

Ingredients:

1 cup (270 grams) coarse or fine sea salt

# saffron sea salt

Ingredients:

1 tablespoon (3 grams) saffron threads

1 cup (270 grams) coarse sea salt

# citrus sugars

Ingredients:

2 cups (455 grams) sugar

1. Preheat the oven to 150°F (65°C, Gas Mark 1 or lower, if possible) (or the next lowest possible temperature; some ovens only go down to 170°F, 77°C). Wash and dry the citrus fruit.

# cinnamon sugar

Ingredients:

1 cup (225 grams) sugar

# brown sugar rub

## Ingredients:

- 1/2 cup (100 grams) light brown sugar
- 3 tablespoons (30 grams) fine sea salt
- 1 tablespoon (7 grams) dry mustard powder
- 1 tablespoon (4 grams) ground ginger
- 1 tablespoon (5 grams) sweet (not spicy) paprika
- 1 tablespoon (8 grams) garlic powder
- 1 tablespoon (5 grams) chili powder
- 1 tablespoon (2 grams) dried sage

# coffee rub

## Ingredients:

- 1 tablespoon (5 grams) sweet (not spicy) paprika
- 1 tablespoon (15 grams) dark brown sugar
- 1 tablespoon (5 grams) chili powder
- 1 tablespoon (2 grams) dried oregano
- 1 tablespoon (8 grams) garlic powder (optional)

# vanilla extract

Ingredients:

2 cups (475 milliliters) vodka

Special Equipment:

4 (4-ounce, 120-milliliter) or 8 (2-ounce, 60-milliliter) medicine-style bottles, sterilized

# cinnamon extract

Ingredients:

2 cups (475 milliliters) vodka

Special Equipment:

4 (4-ounce, 120-milliliter) or 8 (2-ounce, 60-milliliter) medicine-style bottles, sterilized

# coffee extract

## Ingredients:

2 cups (475 milliliters) vodka

1/2 cup (40 grams) coarsely ground coffee beans

## Special Equipment:

4 (4-ounce, 120-milliliter) or 8 (2-ounce, 60-milliliter) medicine-style bottles, sterilized

# almond extract

## Ingredients:

2 cups (475 milliliters) vodka

1 cup (85 grams) sliced and peeled raw or blanched almonds

## Special Equipment:

4 (4-ounce, 120-milliliter) or 8 (2-ounce, 60-milliliter) medicine-style bottles, sterilized

# hazelnut extract

## Ingredients:

2 cups (475 milliliters) vodka

1 cup (140 grams) hazelnuts

## Special Equipment:

4 (4-ounce, 120-milliliter) or 8 (2-ounce, 60-milliliter) medicine-style bottles, sterilized

1. Preheat the oven to 350°F (177°C, Gas Mark 4).

# coconut extract

Ingredients:

2 cups (475 milliliters) vodka

1. Preheat the oven to 350°F (177°C, Gas Mark 4).

# lemon oil

Ingredients:

1 cup (240 milliliters) extra-virgin olive oil

Zest (about 1/2 ounce, 14 grams) from 1 large Eureka lemon

# marjoram oil

Ingredients:

1 cup (240 milliliters) extra-virgin olive oil

1 small bunch (about 1/2 ounce, 14 grams) marjoram

# basil, sage, and mint oil

## Ingredients:

2 cups (475 milliliters) extra-virgin olive oil

1 small bunch (1/4 ounce, 7 grams) mint

1 small bunch (1/2 ounce, 14 grams) basil

1 small bunch (1/4 ounce, 7 grams) sage

# rhubarb vinegar

Ingredients:

2 cups (240 grams) rhubarb (from about 5 stalks)

2 cups (475 milliliters) white wine vinegar

# raspberry vinegar

Ingredients:

1 cup (120 grams) raspberries

2 cups (475 milliliters) white wine vinegar

# balsamic blackberry glaze

## Ingredients:

2 cups (475 milliliters) balsamic vinegar

2 cups (240 grams) blackberries

1/4 cup (55 grams) light brown sugar, packed

# vinegar sauce

## Ingredients:

1 cup (240 milliliters) white wine vinegar

1/4 cup (55 grams) ketchup

1/4 (60 milliliters) cup water

2 tablespoons (28 grams) light brown sugar

# candied gifts

## chocolate-coconut popcorn

Ingredients:

1 cup (115 grams) unsweetened shredded coconut

8 cups (170 grams) popped popcorn

2 cups (340 grams) milk chocolate chips

1. Preheat the oven to 300°F (149°C, Gas Mark 2).

# smoky candied popcorn

## Ingredients:

8 cups (170 grams) popped popcorn

1 cup (225 grams) sugar

1 tablespoon (20 grams) golden syrup or corn syrup

1/2 cup (1 stick, 115 grams) unsalted butter

# how to temper chocolate

Ingredients:

2 (3.5 ounces, 100 grams each) dark chocolate bars, 70% to 75% cocoa

5. Turn the heat to medium, and melt the chocolate until it reaches a temperature of 115°F to 120°F (46°C to 49°C), but do not let it go over 120°F (49°C).

6. Whisk continually, vigorously, until the temperature decreases to 90°F (32°C). Keep adding chocolate, small handful by small handful, until the temperature is reached.

8. While you're testing, you may need to sit the double boiler top back on the double boiler for a few seconds to keep the chocolate at 88°F to 90°F (31°C to 32°C) (no higher and no lower)—this temperature range maintains the desired crystallization.

# chocolate-dipped spoons

Ingredients:

2 (3.5 ounces, 100 grams, each) dark chocolate bars, 70% to 75% cocoa

# chocolate-dipped everything

Ingredients:

2 (3.5 ounces, 100 grams, each) dark chocolate bars, 70% to 75% cocoa

# fruit and ginger bark

Ingredients:

2 (3.5 ounces, 100 grams, each) dark chocolate bars, 70% to 75% cocoa

2/3 cup (85 grams) dried fruit (apricots, cherries, cranberries, raisins)

# granola bark

Ingredients:

2 (3.5 ounces, 100 grams, each) dark chocolate bars, 70% to 75% cocoa

2/3 cup (1/2 ounce, 60 grams) granola, store-bought or homemade (see recipe, page 000)

# chocolate truffles

## Ingredients:

8 ounces (225 grams) (60% or higher) dark chocolate

1/2 cup (120 milliliters) heavy cream

3 tablespoons (45 milliliters) Irish cream, store-bought or homemade (page 000)

About 1/4 cup (30 grams) high-quality cocoa powder, for rolling

# peanut butter balls

## Ingredients:

- 3/4 cup (85 grams) confectioners' sugar
- 1 cup (270 grams) peanut butter
- 3 tablespoons (40 grams) unsalted butter, melted
- 1 cup (30 grams) rice cereal
- 2 cups (340 grams) milk chocolate chips

# graham cracker toffee

## Ingredients:

1/2 cup (115 grams) unsalted butter

3/4 cup (170 grams) light brown sugar

3/4 cup (85 grams) coarsely chopped walnuts or pecans

3/4 cup (130 grams) semisweet chocolate chips

1. Preheat the oven to 350°F (177°C, Gas Mark 4). Line 2 baking sheets with aluminum foil, setting 1 aside for later use. Arrange the graham crackers on a lined baking sheet, with each cracker touching the next. Set aside.

# chocolate hazelnut spread

Ingredients:

2 cups (285 grams) hazelnuts

1/2 pound (225 grams) milk chocolate chips

5 tablespoons (70 grams) unsalted butter

1/2 cup (55 grams) confectioners' sugar

1. Preheat the oven to 350°F (177°C, Gas Mark 4).

# salty dark caramel sauce

Ingredients:

1 cup (225 grams) sugar

4 tablespoons (1/2 stick, 55 grams) cold unsalted butter, cut into tablespoons

1/2 cup (120 milliliters) heavy cream

# jam-swirled marshmallows

Ingredients:

For the swirl:

4 tablespoons (55 grams) strawberry jam

2 tablespoons (30 milliliters) cold water

For the marshmallow base:

1/2 cup (120 milliliters) and 2 tablespoons (30 milliliters) cold water, separated

2 packets (1/4-ounce each) (14 grams total) unflavored gelatin

1 1/2 cups (335 grams) granulated sugar

1/2 cup (170 grams) light corn syrup

1/2 cup (55 grams) confectioners' sugar

4. Boil the mixture until it reaches a temperature of 240°F (116°C.. Remove from the heat and let sit 2 minutes.

# candied blood orange rinds

Ingredients:

2 cups sugar (455 grams), plus more for dredging

1 1/2 cups (355 milliliters) water

# baked gifts

## homemade granola, your way

### Ingredients:

3 cups (300 grams) rolled oats (not quick-cooking)

1 1/2 cups (160 grams) pecans, chopped (or nuts of your choice)

1 cup (140 grams) mix of pumpkin and sesame seeds (or seeds of your choice)

1/4 cup (60 milliliters) extra-virgin olive oil

1/4 cup (85 grams) light or dark maple syrup

1/4 cup (55 grams) light brown sugar, packed

1 cup (170 grams) semisweet chocolate chips (or chips of your choice)

1 cup (125 grams) chopped dried apricot (or dried fruit of your choice), chopped to match the size of other ingredients

1. Preheat the oven to 350°F (177°C, Gas Mark 4).

# roasted banana bread

## Ingredients:

2 tablespoons (28 grams) and 1/2 cup (115 grams) unsalted butter, melted, cooled, and separated  
2 cups (255 grams) all-purpose flour  
1/2 cup (115 grams) granulated sugar  
1/2 cup (115 grams) dark brown sugar, packed  
6 ounces (170 grams) coarsely chopped milk, semisweet, or dark chocolate, or large chips or 8 ounces cubed ripe pear

1. Preheat the oven to 400°F (204°C, Gas Mark 6).
4. After you remove the bananas from the oven to cool, reduce the heat to 350°F (177°C, Gas Mark 4).

# brown butter madeleines

## Ingredients:

1/2 cup (1 stick, 115 grams) unsalted butter, plus more for the pan

1/2 cup (65 grams) all-purpose flour, plus more for the pan

1/4 cup (55 grams) granulated sugar

5. Position a rack in the center of the oven. Preheat the oven to 350°F (177°C, Gas Mark 4).

# sweet and salty pantry cookies

## Ingredients:

- 1 1/2 cups (190 grams) all-purpose flour
- 1 cup (225 grams) light brown sugar, packed
- 1/2 cup (115 grams) granulated sugar
- 1 cup (2 sticks, 225 grams) unsalted butter, room temperature
- 1 cup (170 grams) chocolate chips (milk, semisweet, or dark)
- 1 cup (40 grams) chopped shredded wheat cereal
- 1/2 cup (35 grams) chopped pretzel sticks

1. Position a rack in the center of the oven. Preheat the oven to 375°F (191°C, Gas Mark 5).

# molasses cookies

## Ingredients:

- 1 1/2- cups (355 milliliters) canola oil
- 3/4 cup (255 grams) molasses
- 1 cup (225 grams) granulated sugar, plus more for rolling
- 1 cup (225 grams) light brown sugar
- 4 1/2 cups (575 grams) all-purpose flour

5. Preheat the oven to 350°F (177°C, gas mark 4).

# nectarine-almond crisp

## Ingredients:

1/2 cup (1 stick, 115 grams) cold unsalted butter, cut into 1/2-inch cubes

2 pounds (about 9 to 10, 905 grams) ripe nectarines

3/4 cup (165 grams) sugar

1 1/2 cups (145 grams) ground almond meal

1/2 cup (50 grams) rolled oats

1/2 cup (55 grams) and 1/4 cup (28 grams) slivered almonds, separated

1. Preheat the oven to 375°F (191°C, Gas Mark 5).

# apple galette

Ingredients:

1/4 cup (55 grams) sugar

1. Preheat the oven to 375°F (191°C, Gas Mark 5).

# spring pie

Ingredients:

4 cups (1 1/2 pounds, 680 grams) strawberries, fresh or frozen

3 cups (1 pound, 455 grams) rhubarb, fresh or frozen

1/4 cup (40 grams) quick cooking or minute tapioca

1/2 cup (115 grams) sugar

1. Preheat the oven to 400°F (204°C, Gas Mark 6).

6. Reduce the temperature to 350°F (177°C, Gas Mark 4) and bake 50 to 60 minutes longer until the top crust is golden brown and bubbly.

# pie dough

## Ingredients:

1 cup (2 sticks, 225 grams) unsalted butter

2 1/4 cups (285 grams) all-purpose flour

6 to 10 tablespoons (90 to 150 milliliters) ice-cold water or vodka

# petite pavlovas

Ingredients:

Meringues:

2 tablespoons (14 grams) sifted cornstarch

1 cup (225 grams) granulated sugar

Vanilla Whipped Cream:

2 cups (475 milliliters) heavy cream

1. Prepare the Meringues: Rearrange the racks in your oven to ensure that one (or both) are as close to the center as possible. Preheat the oven to 200°F (93°C, Gas Mark 1 or lower if possible).

# tomato tart

## Ingredients:

1 (14-ounce, 395 grams) puff pastry dough, thawed according to package's instructions

1 pound (455 grams) cherry tomatoes

1. Preheat the oven to 400°F (204°C, Gas Mark 6).

7. If transporting, cover with a clean kitchen towel and reheat 10 minutes at 250°F (121°C, Gas Mark 1) at your destination.

# savory cheese-plate quick bread

## Ingredients:

- 1/2 cup (120 milliliters) extra-virgin olive oil, plus more for the pan
- 1 cup all-purpose flour (130 grams), plus more for dusting
- 1 (6-ounce, 170 grams) goat cheese log, cut into 1/2-inch pieces
- 1/2 cup (60 grams) roughly chopped pistachios
- 1/2 cup (65 grams) roughly chopped dried apricots
- 1/2 cup (115 grams) full-fat or low-fat Greek yogurt
- 1 tablespoon (20 grams) light or dark honey

1. Place an oven rack in the middle position. Preheat the oven to 350°F (177°C, Gas Mark 4).

# pizza rolls

Ingredients:

1/4 pound (115 grams) provolone cheese, thinly sliced (about eight 4-inch slices)

1/4 pound (115 grams) pepperoni, thinly sliced (about fifteen to twenty 3-inch slices)

1. Preheat the oven to 350°F (177°C, Gas Mark 4).

# quick pizza dough

Ingredients:

4 cups (510 grams) all-purpose flour

2 cups (450 milliliters) warm water (95°F to 110°F)

2 tablespoons (28 grams) light brown sugar

1/4 cup (60 milliliters) olive oil

4. Cover with plastic wrap and let sit in a warm part of your kitchen (about 70°F to 75°F, 21°C to 24°C) to let rise 2 hours at room temperature.

# preserved gifts

## citrus crisps

1. Preheat the oven to no lower than 150°F (66°C, Gas Mark 1 or lower if possible) (or the lowest possible temperature, such as 170°F, 77°C).

# preserved lemons

Ingredients:

2 cups (540 grams) plus 5 tablespoons (75 grams) fine sea salt, separated

# sweet and sour cranberries

## Ingredients:

4 cups (400 grams) cranberries, fresh or frozen

1 3/4 cups (415 milliliters) apple cider vinegar

1 3/4 cups (395 grams) sugar

# minty pickles

## Ingredients:

3 (about 1 pound, 455 grams) pickling cucumbers, washed

2 cups (475 milliliters) white wine vinegar

1/2 cup (115 grams) sugar

# quick strawberry jam

## Ingredients:

1 1/2 cups (210 grams) quartered strawberries, cleaned and hulled

3/4 cups (170 grams) sugar

2 tablespoons (30 milliliters) lemon juice

# rhubarb-vanilla jam

Ingredients:

2 1/4 cups 1-inch pieces rhubarb, (about 18 ounces, 510 grams)

1 1/4 (280 grams) cups sugar

2 tablespoons (30 milliliters) fresh lemon juice

# pear-pineapple-ginger jam

## Ingredients:

4 1/2 cups (730 grams) 1/2-inch dice Bosc pears (about 10 medium pears), cored

2 1/2 cups (600 grams) 1/2-inch dice fresh pineapple

5 cups (1125 grams) sugar

1/2 cup (120 milliliters) fresh lemon juice

# fig-rosemary jam

Ingredients:

3 pounds (about 30, 1360 grams) ripe Mission figs

3 1/2 cups (about 1 1/2 pounds, 680 grams) sugar

1/2 cup (120 milliliters) fresh lemon juice

# orange-cinnamon marmalade

## Ingredients:

4 pounds (about 8 or 9, 1815 grams) Cara Cara oranges, preferably organic

2 1/4 pounds (about 5 cups, 1020 grams) sugar

1/2 cup (120 milliliters) fresh lemon juice

# grapefruit-elderflower marmalade

## Ingredients:

3 1/2 pounds (about 4, 1590 grams) grapefruit, preferably organic

2 pounds (about 4 1/2 cups, 905 grams) sugar

1/2 cup (120 milliliters) fresh lemon juice

1/2 cup (120 milliliters) elderflower liqueur (or elderflower syrup)

# ground cherry chutney

## Ingredients:

1 cup (170 grams) golden ground cherries

1 cup (225 grams) sugar

2 tablespoons (30 milliliters) water

1/2 cup (70 grams) minced white onion

1/4 cup (60 milliliters) apple cider vinegar

# maple walnut syrup (wet walnuts)

## Ingredients:

1/2 cup plus 2 tablespoons (70 grams) walnut halves or pieces

1 cup (340 grams) dark, robust maple syrup

4 tablespoons (84 grams) golden syrup

2 tablespoons (30 milliliters) water

2 tablespoons (30 milliliters) bourbon (optional)

1. Preheat the oven to 350°F (177°C, Gas Mark 4).

# honeyed kumquats

Ingredients:

2 cups (225 grams) kumquats, washed and stemmed

1 cup (225 grams) sugar

1 cup (340 grams) light honey

2 cups (475 milliliters) water

3. On a candy thermometer (if using), the kumquats are ready when the temperature reaches 220°F (104°C). Remove from the heat.

# candied jalapeños

## Ingredients:

1 pound (455 grams) jalapeños, washed and dried

3 cups (about 1 1/2 pounds, 675 grams) sugar

1 cup (240 milliliters) apple cider vinegar

# spirited gifts

## cucumber-lime pitcher

Ingredients:

1/2 cup (115 grams) thinly sliced English (seedless) cucumbers

1/2 cup (120 milliliters) thinly sliced lime juice plus 3 more limes (about 4 or 5 limes)

# rhubarb-rosemary simple syrup

## Ingredients:

5 (12-inch) stalks fresh red rhubarb, chopped into 1-inch pieces (about 1/2-pound, 225 grams)

2 cups (475 milliliters) water

2 cups (455 grams) sugar

# lemon-rosemary simple syrup

## Ingredients:

10 (3-inch) strips lemon zest and 1/2 cup (120 milliliters) lemon juice (about 4 lemons), separated

1 1/2 cups (355 milliliters) water

2 cups (455 grams) sugar

# ginger simple syrup

Ingredients:

1/2 pound (225 grams) fresh ginger, peeled

4 cups (945 milliliters) water

2 cups (450 grams) sugar

Candied Ginger: If you'd like to make candied ginger, boil the Ginger Syrup an extra 15 to 20 minutes until the syrup reaches 220°F (104°C) on a candy thermometer.

# black tea simple syrup

Ingredients:

2 cups (475 milliliters) water

2 cups (455 grams) sugar

1/3 cup (20 grams) loose black tea leaves

# raspberry-rose simple syrup

Ingredients:

2 cups (475 milliliters) water

2 cups (450 grams) sugar

1 cup (30 grams) culinary dried rose petals

1 cup (120 grams) raspberries

# cider-chai syrup

Ingredients:

4 cups (945 milliliters) apple cider

4 tablespoons (15 grams) loose chai tea

1 cup (225 grams) light brown sugar

# grenadine

Ingredients:

2/3 cup (200 milliliters) pomegranate juice

2/3 cup (190 grams) sugar

1/2 teaspoon orange-blossom water or 1/2 teaspoon lemon juice

# bourbon-vanilla cherries

Ingredients:

1 heaping cup (about 6 ounces, 170 grams) Bing cherries, fresh or frozen and with or without stems

1 cup (235 milliliters) bourbon

# sparkling elderflower punch

## Ingredients:

1/2 cup (120 milliliters) lemon juice

1/2 cup (120 milliliters) water

1/2 cup (115 grams) sugar

1/2 cup (120 milliliters) elderflower liqueur

1 (750-milliliter) bottle dry sparkling wine

# vin d'orange

Ingredients:

2 1/2 (565 grams) cups sugar

# limoncello

Ingredients:

3 cups (680 grams) sugar

3 cups (710 milliliters) water

# basilcello

## Ingredients:

2 1/2 cups (590 milliliters) vodka

50 (about 1/2 ounce, 14 grams) basil leaves, preferably organic

1/2 cup (115 grams) sugar

1/2 cup (120 milliliters) water

# rhubarb cordial

Ingredients:

15 (about 1 1/4 pounds, 565 grams) rhubarb stalks, 12 inches long

1 cup (225 grams) sugar

# strawberry cordial

Ingredients:

2 pints (about 1 pound, 455 grams) strawberries, washed

1 cup (225 grams) sugar

# orange cordial

Ingredients:

1 cup (240 milliliters) brandy

2 cups (475 milliliters) vodka

For simple syrup (18 days later):

1/2 cup (115 grams) sugar

1/2 cup (120 milliliters) water

# margarita mix

## Ingredients:

- 3/4 cup (180 milliliters) homemade orange liqueur (page 000) or Cointreau
- 3/4 cup (180 milliliters) freshly squeezed lime juice (from about 6 to 8 limes)
- 3 tablespoons (65 grams) light maple syrup
- 1 1/2 cups (355 milliliters) 100% pure agave white tequila blanco

# cold-brew coffee

Ingredients:

1/3 cup (30 grams) medium- to dark-roast coffee beans, finely ground

4 cups (945 milliliters) filtered water, room temperature

# irish cream

## Ingredients:

1 3/4 cups (14 ounces, 395 grams) sweetened condensed milk

1 cup (240 milliliters) whole milk (or unsweetened coconut milk)

1 cup (240 milliliters) good whiskey

# rompopo

## Ingredients:

1 cup (225 grams) sugar

1 cup (240 milliliters) cold water

4 cups (945 milliliters) whole milk

2 cups (475 milliliters) white rum