

HOLIDAY SURVIVAL GUIDE

Expert help to get you through Thanksgiving and beyond.



HOLIDAY SURVIVAL GUIDE

The holidays are a time for good cheer and spending time with family and friends. It's no time to be worrying about the holiday dinner or what to serve at the party.

To help you navigate the holidays, CUTCO Cutlery has called upon the expertise of its culinary advisors to help make your entertaining easy and enjoyable. This Holiday Survival Guide is chock full of delicious recipes and helpful tips.

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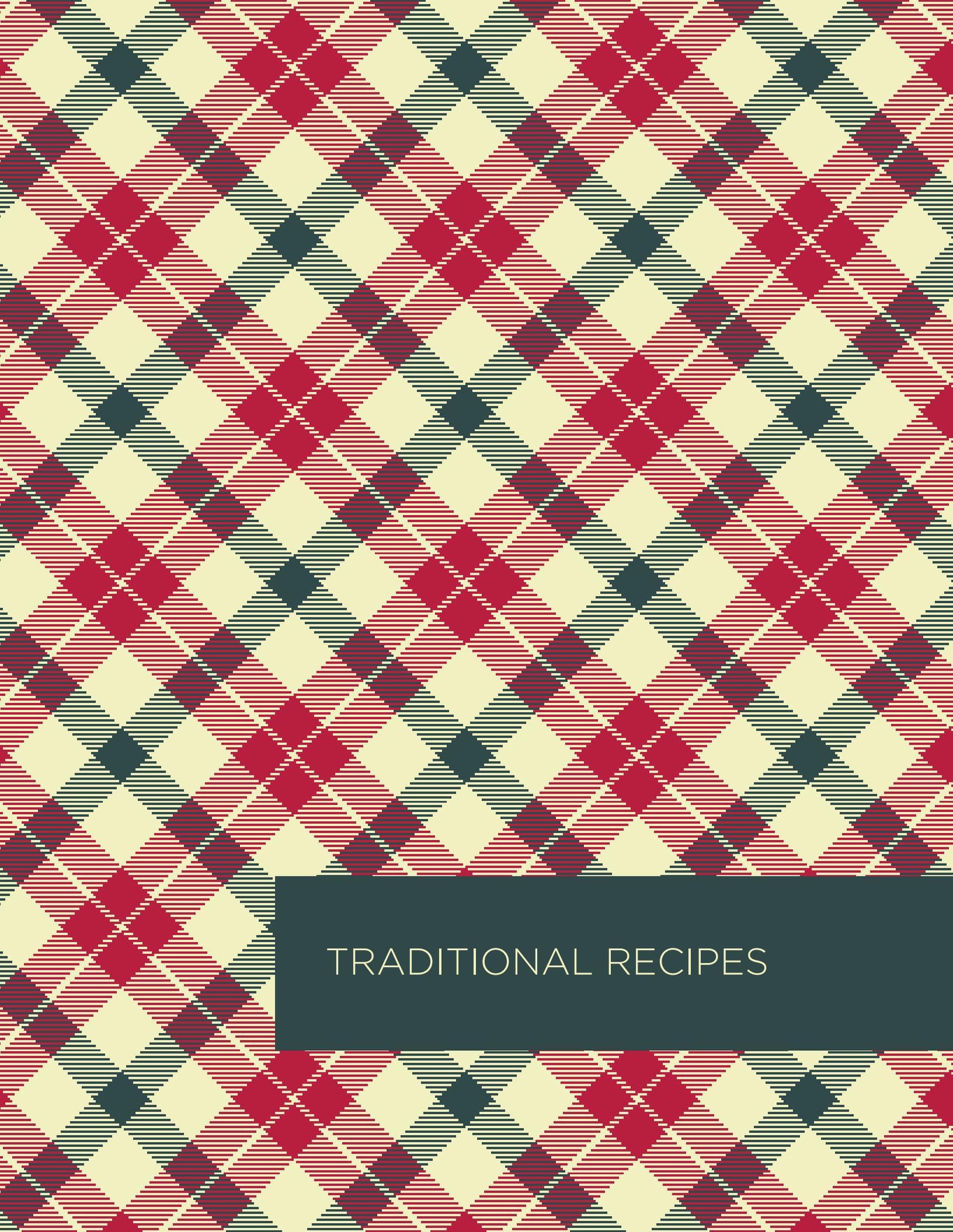
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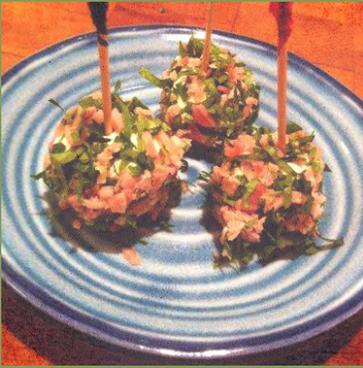
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TRADITIONAL RECIPES

TRADITIONAL RECIPES

Traditions abound during the holidays. From using Aunt Bessie's antique table cloth to sneaking a piece of turkey when it comes out of the oven, memories are recalled and new ones are made. Feast on tradition this holiday season with these easy and delicious recipes.



Goat Cheese and Country Ham Bites with Horseradish, Parsley and Lemon

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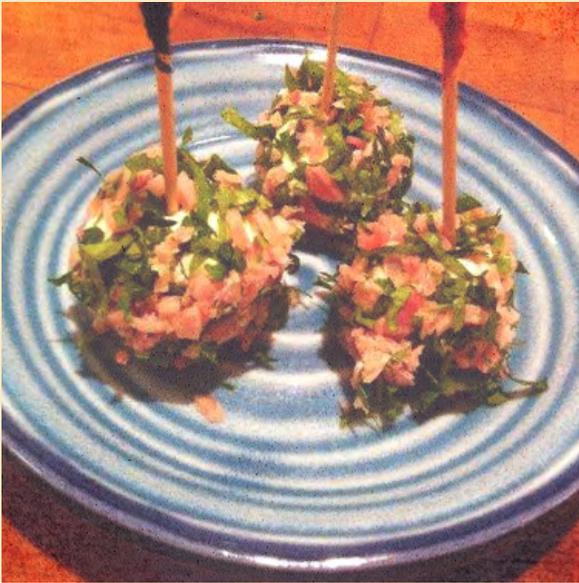
Pumpkin Bread Pudding with Warm Cider Caramel

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Goat Cheese and Country Ham Bites

with Horseradish, Parsley and Lemon

From Chef Susan Goss

Co-owner of West Town Tavern, Chicago

I can't remember a family gathering when my grandmother or aunt didn't arrive with cream cheese chipped beef balls. While I loved them as a child my tastes have changed and I have adapted the recipe to be more consistent with how I eat today.

Ingredients

Makes 10 Bites

- 4 ounces fresh goat cheese
- 2 tablespoons non-fat Greek style yogurt
- 2 tablespoons prepared horseradish
- 2 tablespoons minced green onion
- 1 teaspoon grated lemon zest
- Ground black pepper to taste
- 4 tablespoons chopped flat leaf parsley
- 4 tablespoons chopped country ham or prosciutto

Directions

In a small bowl combine the cheese, yogurt, horseradish, onion, lemon zest and black pepper. Mix thoroughly.

Using a tablespoon, divide mixture into 10 mounds and round into balls. Arrange on a plate in one layer and refrigerate 30 minutes until chilled.

On another plate combine parsley and ham. Remove cheese from fridge and roll each in the parsley mixture until coated.

Chill cheese balls until ready to serve, up to 2 days.

Insert a toothpick in each appetizer for easy pick-up.





Roasted Butter Herbed Turkey

From Certified Master Chef, Fritz Sonnenschmidt

Ingredients

3/4 cup of softened butter
1-1/2 teaspoons poultry seasoning
2 teaspoons finely minced garlic
1 ounce fresh sage, chopped fine or 1/2
ounce dried sage
1 ounce fresh parsley, chopped
1 tablespoon kosher salt
1 tablespoon coarse ground black
pepper
2 tablespoons corn starch or Arrowroot
1 pound celery sticks, divided
1 pound carrot sticks, divided
1 large lemon, thickly sliced, divided
2 large red onions, coarse diced, divided
1 12 pound fresh turkey
2 pints of chicken broth or as needed
2 tablespoons chopped chives

Directions

Combine in a bowl, butter, poultry seasoning, garlic, herbs, salt and pepper. Mix well and massage turkey with it. Dust with corn starch, fill half of the celery, carrot sticks, lemon slices and onion into cavity of turkey, add left over butter mixture and truss turkey.

Spray turkey with cooking oil.

Place turkey and the rest of celery, carrots, onions and lemon into a roasting pan (big enough to hold turkey). Add chicken broth.

Preheat oven to 400°F and place turkey into oven (when door is closed turn down to 325°F). Roast for 1 hour, then baste with juices every 20 minutes for about 3 hours (insert thermometer into thigh, if it registers at 180°F its ready). Remove from oven, remove from roasting pan and place on a serving dish. Let turkey rest for 20 minutes before carving.

Note: For sauce, add 2 tablespoons tomato ketchup, 2 tablespoons balsamic vinegar and more broth if needed, and puree with immersion blender (needs to be maple syrup thick). Adjust seasoning.

Use vegetable from cavity as garnish, sprinkled with chopped chives.

Use CUTCO Fork and Carver to carve.



Basic Mushroom Sauce/Gravy

©Barbara Seelig-Brown, Stress Free Cooking, www.stressfreecooking.com

Here is a go-to sauce recipe that can be used as a guideline for your holiday gravy. It can be prepared a day ahead and reheated with your pan drippings on the holiday. You can also vary the flavor by using chicken, beef, veal or vegetable stock and any type of fresh herbs.

Ingredients

2 tablespoons extra virgin olive oil
2 tablespoons chopped shallot, 1 shallot about the size of a golf ball
1 tablespoon minced garlic
10 ounces mushrooms, sliced
1/4 cup flour
2 cups stock, chicken, beef, or vegetable to compliment the entrée
2 tablespoons fresh chopped herbs
1/2 teaspoon fine sea salt
1/4 teaspoon freshly ground black pepper
Additional salt and pepper to taste
Additional stock for reheating and obtaining desired consistency

Directions

Place olive oil in large skillet. Add shallot and cook on medium to high for 2-3 minutes until shallot begins to soften. Add garlic and mushrooms. Sauté until mushrooms become soft, about 3-4 minutes. Sprinkle flour over mushrooms. Cook flour for 1 minute to rid the sauce of the flour taste. Mixture will be very dry. Slowly add stock while stirring. Cook and continue stirring until sauce is smooth. Add herbs and season with additional salt and pepper to taste.

Store in refrigerator until ready to use. When reheating, you may want to add additional stock to achieve desired consistency.

Tip: Using a granulated or pan searing flour, which is lighter than all-purpose, will yield a smoother sauce.



It's great to have a dish that does triple duty. This one can be an assemble-the-day-before side dish, a brunch dish, or a dessert if you serve it with the cider caramel. It's also vegetarian.

In my opinion, this luscious bread pudding baked in a springform pan is delicious at any meal all year long. Because it looks and tastes festive, it makes a great substitute for turkey as a centerpiece dish if you're serving vegetarians, although everyone will like it. The Warm Cider Caramel makes up in minutes.

Adapted from Heartland: The Cookbook by Judith Fertig (Andrews McMeel 2011).



Pumpkin Bread Pudding with Warm Cider Caramel

From Judith Fertig, cookbook author and one half of the BBQ Queens

Ingredients

Serves 12 to 16

4 large eggs
4 large egg yolks
3/4 cup granulated sugar
1 teaspoon vanilla extract
1 cup heavy cream
2 cups whole milk
1 (15-ounce) can pumpkin (not pumpkin pie filling)
1 teaspoon cake spice or pumpkin pie spice
1/4 teaspoon fine kosher or sea salt
20 (1/2-inch thick) slices challah or other soft but firm bread
1/4 cup pecans, chopped, optional
1/4 cup dark brown sugar, packed

Warm Cider Caramel:

2/3 cup light or dark brown sugar, packed
3 tablespoons cornstarch
2 cups apple cider
6 tablespoons heavy cream
3 tablespoons unsalted butter
1/4 teaspoon coarse kosher or sea salt or to taste

Directions

1. Preheat the oven to 325°F. Butter the inside of a 10-inch springform pan and wrap the outside with aluminum foil. Set the springform pan in a roasting pan.

2. In a large bowl, whisk the eggs, egg yolks, and granulated sugar together until smooth. Whisk in the vanilla extract, cream, milk, pumpkin, cake spice, and salt. Dip the bread slices, one by one, in the egg mixture and arrange in an overlapping pattern that rises in the center in the prepared pan. You will use about half of the egg mixture for the slices. Carefully pour the remaining custard over the slices and let rest at room temperature for 30 minutes.

3. Make a water bath by pouring about 3 cups hot tap water in the roasting pan so that the water comes about halfway up the sides of the springform pan. Bake for 45 minutes.

4. Combine the chopped pecans and brown sugar. Remove the bread pudding from the oven and sprinkle this mixture on top. Return the bread pudding to the oven and bake for 15 additional minutes or until a toothpick inserted in the center comes out clean. Allow to cool in the pan for 20 minutes, then carefully peel back the aluminum foil, lift the pan out of the water bath and remove the sides.

5. For the Warm Cider Caramel, whisk the brown sugar and cornstarch together in a large saucepan. Press out any lumps with your fingers. Stir in the cider and cook over medium-high heat, whisking constantly, until large bubbles form around the perimeter of the pan and the sauce thickens, about 10 to 12 minutes. Remove from the heat and whisk in the cream, butter, and salt. Serve drizzled over each slice.

My Mom's Apple Pie

©Barbara Seelig-Brown, Stress Free Cooking, www.stressfreecooking.com

This recipe is extra special because it uses my mother's delicious pie crust that can be easily prepared in a food processor to help take some of the uncertainty out of pie crust making.

You can also make this pie with a top crust or a crumb topping. If you choose the crumb topping, freeze the other half of the pie crust dough for later.

Mom's Pastry Crust

Yield: 2 -12" crusts

2-1/2 cups all-purpose flour

1 tablespoon sugar

1 teaspoon salt

1 cup (2 sticks) butter cut into bite size pieces

8-12 tablespoons ice water (place ice cubes in measuring cup and fill with water)

1 teaspoon softened butter for buttering the pie plate

If using a top crust, you will also need:

1 egg, beaten

1-2 tablespoons granulated sugar for sprinkling on the finished crust

Directions

Place the flour, sugar, and salt in the work bowl of your food processor fitted with dough or steel blade. Pulse the food processor a few times to lighten the flour. Add butter and process until mixture is evenly blended and looks like large grain corn meal. Add ice water 2 tablespoons at a time and process until evenly blended. Add water until mixture comes together in a ball. Cut into 2 pieces. Place on parchment paper and flatten to a disk. Wrap well and chill at least 1/2 hour.

Roll to about 12-14" on a piece of parchment paper.

Butter your pie plate. Place bottom crust in pie plate. This is easily done by re-rolling the piecrust on the rolling pin and unrolling over the pie plate.

Filling

4-5 apples, peeled, cored, and thinly sliced

2 teaspoons ground cinnamon

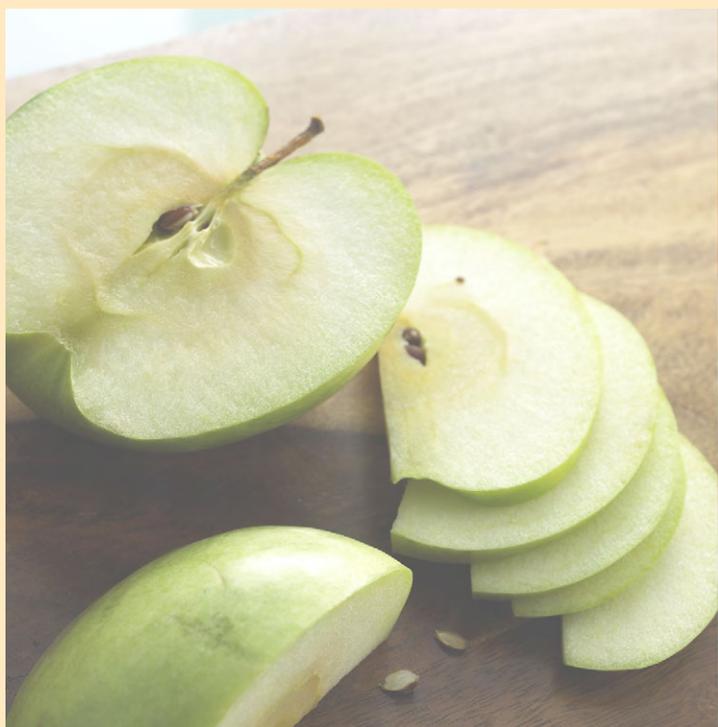
1 tablespoon granulated sugar

1 tablespoon all-purpose flour

Directions

Mix apples with cinnamon, sugar, and flour. Toss to blend well. Place in the bottom pie crust.

For the top of the pie, you can either make a top crust or a crumb topping. Both instructions follow.





For Top Crust

Roll out remaining pie crust and place on top of apples. Crimp edges to seal top to bottom crust. Cut an air vent in the top crust. The air vents could be cut to form a design such as a leaf or an apple.

Brush with beaten egg. Sprinkle with sugar.

For Crumb Topping (Option)

This makes enough crumb topping to use on several pies, tarts, or batches of muffins. I like to prepare this and keep it in the freezer for a quick finishing touch on baked goods. It is also great when used as a topping for a sweet potato casserole.

2 cups oats (not quick cooking)
2 cups light brown sugar
1 cup all-purpose flour
1/2 teaspoon salt
1 tablespoon cinnamon
1 cup walnut halves or pieces
4 ounces (1 stick) unsalted butter

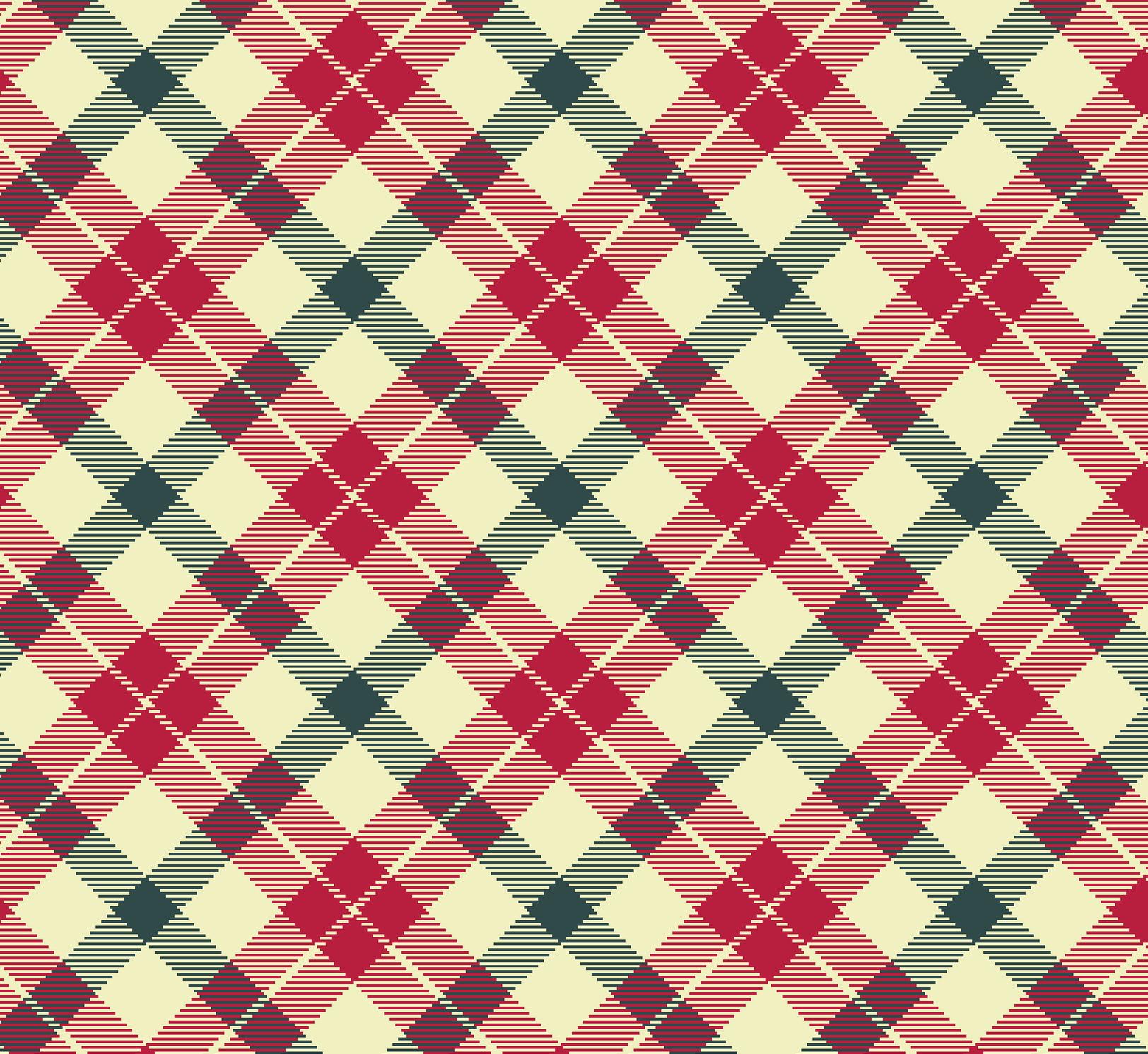
Directions

Place all ingredients in food processor fitted with steel blade. Process just until the butter is incorporated into the mixture. You will still have some large crumbs.

Sprinkle desired amount on top of pie and reserve remaining portion for another use.

Bake at 375°F for 45-60 minutes or until golden brown and apples feel fork tender when tested with a fork or knife.





NON-TRADITIONAL RECIPES



NON-TRADITIONAL RECIPES

Throw caution to the wind during the holidays. Traditional turkey? Bah, humbug. Stretch your culinary legs and turn traditional on its head with these not-so-traditional holiday recipes.



Blue Cheese Walnut Tartlets

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Roasted Sweet Potatoes with Onion and Rosemary

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Turkey Hanger Steak with Watercress and Chiles

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Butternut Squash Risotto with Sage Cashew Pesto

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Apple Crostata

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Blue Cheese Walnut Tartlets

From Chef Susan Goss, Co-owner of West Town Tavern, Chicago

Ingredients

Makes 4 tarts or 16 to 24 appetizers

2 large eggs
1/2 cup heavy cream
4 baked 4" x 1/2" tart shells
4 tablespoons thinly sliced green onions
4 teaspoons chopped toasted walnuts
4 ounces blue cheese

Directions

Preheat oven to 350°F.

In a 1 quart bowl combine the eggs and heavy cream. Whisk until smooth.

Arrange the baked tart shells on a baking sheet and divide the onions and walnuts evenly among them.

Crumble the blue cheese evenly among the shells.

Divide the custard evenly among the shells, filling to the top.

Bake the tarts until puffed and golden brown, about 20 minutes, rotating baking sheet after 10 minutes if browning unevenly.

Let tarts cool to room temperature and cut into quarters or sixths. Arrange on serving tray.

Tart shells may be baked and stored covered, at room temperature up to 3 days. Custard may be made ahead, covered and refrigerated for 3 days. Tarts are best served the day they are made. Refrigerate leftovers and serve chilled.



Roasted Sweet Potatoes with Onion And Rosemary

From **Judith Fertig**, cookbook author and one half of the BBQ Queens

Some sweet potato dishes are so sweet, they practically make your teeth hurt with all the marshmallows and sugar. This year, why not try this roasted sweet potato dish, especially if you can find sweet potato fingerlings at a farmer's market?

You simply toss the cut sweet potatoes with olive oil, add chopped red onion and fresh rosemary, season to taste and roast in a 400°F oven, stirring a couple of times, until they're tender and caramelized, in about 45 minutes. You can tell the sweet potatoes are done when you can pierce a sweet potato piece with a fork. You can also do this on the grill with the lid down. And this gluten-free, vegan dish tastes great the next day.

TURKEY HANGER STEAK WITH WATERCRESS AND CHILIES

From Certified Master Chef, Fritz Sonnenschmidt

Ingredients

Serves 4

1 teaspoon grated lime zest
2 tablespoons lime juice
1/4 cup olive oil
1 teaspoon yellow mustard
1 clove garlic, mashed
3 tablespoons balsamic vinegar
1 tablespoon barbecue sauce
2 turkey thighs, deboned, remove skin, butterfly and pounded down
2 large red chilies, seeded, thinly sliced (optional) - divided
Salt to taste
3 shallots, peeled, cut in half, thinly sliced
1 pint cherry tomatoes, sliced in half
3 ounces peppery baby water cress (3 fistfuls)

Directions

Whisk together lime zest, juice, oil, mustard, garlic, vinegar, and barbecue sauce. Add turkey hanger steak and marinate overnight. Remove steaks from marinade, set marinade aside.

Scatter one side of turkey with thinly sliced chilies and season with salt.

Heat oil to a smoke and sear turkey in a cast iron pan.

Remove, keep warm, and add the rest of chilies, shallots, and tomatoes and sauté for 5 minutes. Add marinade and bring to a boil. Remove from heat, add turkey steaks and rest for 5 minutes, slice steaks on a bias and arrange on a platter. Spoon marinade over steaks and sprinkle with water cress, serve with French fried potatoes.

Butternut Squash Risotto with Sage Cashew Pesto

From Chef Keith Snow

Ingredients

Makes 4 tarts or 16 to 24 appetizers

3 tbs extra virgin olive oil
2 green onions, sliced
2 garlic cloves minced
2 cups arborio rice
8 cups chicken broth
2 cups diced butternut squash, peeled
and steamed until fork tender
3 tablespoons butter
Kosher salt and pepper to taste
2 tbs Parmesan cheese

Directions

In a large Dutch oven over medium heat add olive oil, green onions and garlic, cook 1 minute.

Add rice, stir for 2 to 3 minutes.

Start adding broth a ladle at a time, stirring well in between.

After most of the broth is absorbed add squash, butter, salt, pepper and cheese, stir well.

Add the last ladle full of broth and turn off heat, stir until absorbed then dish up the risotto and top with some pesto, serve and enjoy!

Make Pesto:

Mince up sage and cashews.

Add salt, pepper, olive oil, cheese and stir well...DONE!

This is a delicious risotto made with butternut squash and a nifty sage-cashew pesto. This peasant food classic is amazing in fall when squash are plentiful. It's hearty, filling and super delicious.



APPLE & DRIED CHERRY CROSTATATA

This Crostata is extra special because it uses my mother's delicious pie crust as the base. Preparing the crust in your food processor will also make life easier.

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Pie Crust

See page 10 for recipe.

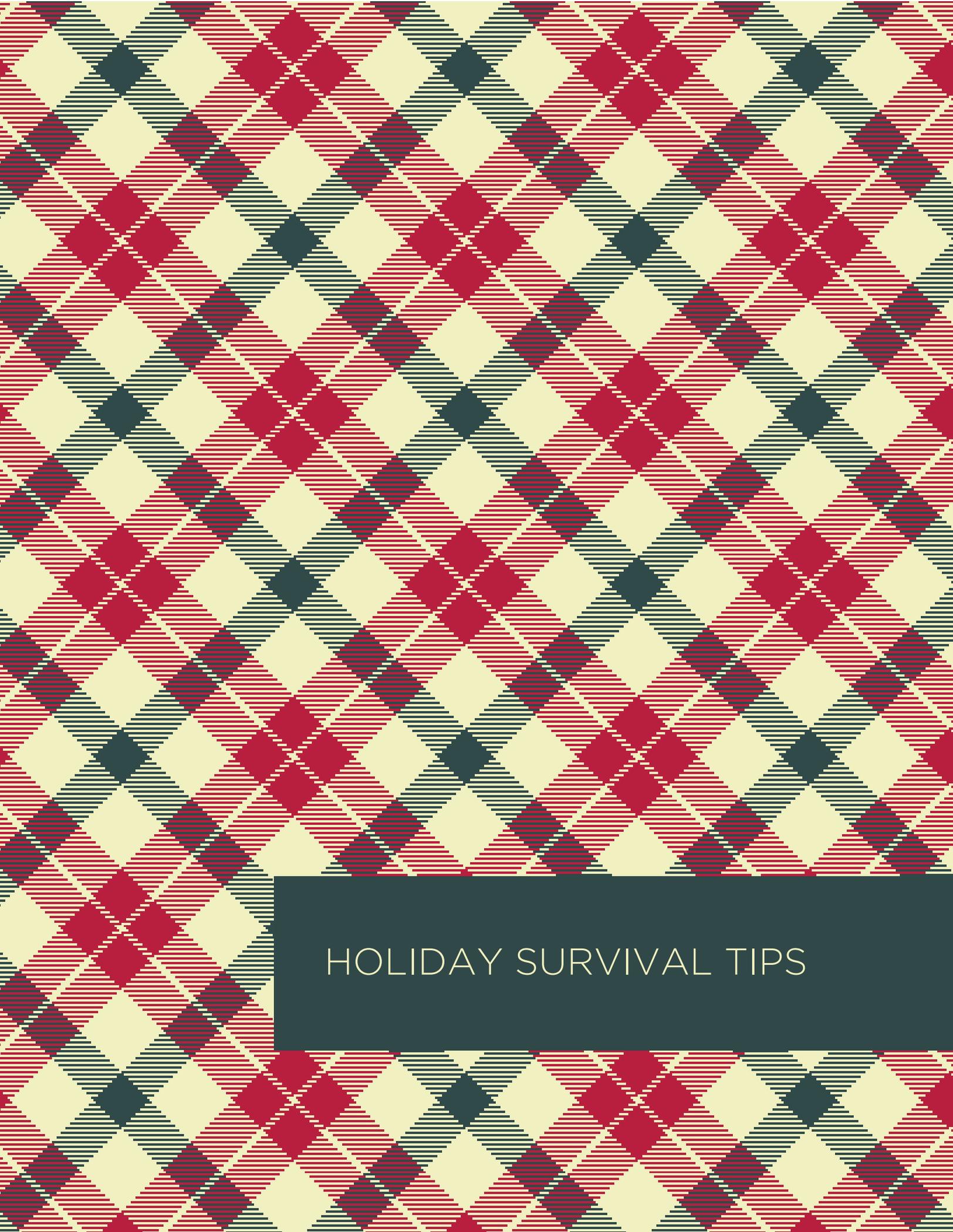
Filling

- 2 large apples, peeled, cored and cut into bite-sized pieces
- 1 cup dried cherries (or raisins)
- 3 Tablespoons Crumb Topping (recipe follows)

Mix apples, cherries and crumbs together for filling.

Directions

Roll pie crust to about 15-16" on a piece of parchment paper. Place apple filling in center and fold the piecrust into itself, making about a 1-2 inch rim around the filling. Place on baking sheet. Top Crostata with some of the crumb topping and brush with beaten egg for a golden brown Crostata.



HOLIDAY SURVIVAL TIPS



COCKTAIL PARTY TIPS

From Chef Susan Goss, Co-owner of West Town Tavern, Chicago

Once again, simple is the name of the game.

People will be milling around, usually with a drink in one hand, so make things easy to pick up or easy to transfer from a paper plate to your mouth in one bite.

No matter how delicious those hot gooey cheese-phyllo triangles are, if people are burning their mouths or dripping melted cheese on their holiday sweaters it is going to ruin the party. Stick with warm, room temperature or chilled tidbits and avoid drippy sauces.

I also steer clear of communal bowls of dip unless I have individual plates and a spoon for spooning the dip onto the plate. I like trays that look good when they are nearly empty and can be switched out easily.

One of my standbys is a blue cheese-walnut tart (see page 16) which bakes up firm and can be cut into thin slices and served at room temperature.

HOLIDAY SURVIVAL TIPS

From Chef Susan Goss, Co-owner of West Town Tavern, Chicago

GETTING STARTED

Start ahead. Lots of holiday favorites can be prepped ahead and stored in the freezer.

Don't try to outdo yourself. Holidays are times to relax and enjoy family and friends. It is better to purchase some of the meal at a gourmet store than run yourself ragged trying to get everything together.

Do only what you do well and know your limits. Assign parts of the meal to other family members and guests. Everyone wants to be involved in the festivities.

THE HOLIDAY FEAST

Unless you are uber-confident this is not the time to try a new recipe. Make things easy on yourself so you can enjoy the day as well. Divide recipe prep into broad steps and see what you can do ahead. Always use a calendar and plan the prep over several days.

Clean out the fridge so you have plenty of room. The jar of 2-year old apricot preserves? Use them or toss them (heat and strain for a lovely glaze for your apple pie). You will need every inch of space. Consider using coolers for wine and beer to free up fridge space for food.

Keep up with the dishes. Sounds simplistic but this really helps me keep things going smoothly.

Accept help. Holidays are always more fun if everyone gets to participate. If someone is a terrible cook or always arrives with baked beans, ask him or her to bring wine or pick up a dessert. Or bring flowers.



GET



CREATIVE

From Judith Fertig

Some families require that holiday dinners stay the same, usually with an 1870s menu that Laura Ingalls Wilder's family would have enjoyed: roast turkey, mashed potatoes and gravy, hot rolls and pumpkin pie.

Every family has its favorites, including mine, but tastes can change. New friends and family members can grace your table and bring a new set of must-haves and don't-eats. Vegetarian? Gluten-free? Low fat? You name it.

My family usually tries at least one new dish at Thanksgiving. Two years ago, the guys deep fried a turkey so long that it turned out extra crispy - it actually cracked in half. We ended up frying onion rings in the hot oil and they tasted more like turkey than the dried out bird. Luckily, we had a back-up oven-roasted gobbler, and their next attempt at deep-fried turkey was wonderful.

It doesn't hurt to try something new, maybe a different take on a traditional starchy side dish. If you can find a side dish that can be made a day ahead, cooked outdoors, served in different ways, you've got a winner.

HOLIDAY MEMORIES

The holidays can conjure up wonderful memories, from family gatherings to the gifts given and received. But memories of the food we share and the time we spend together in the kitchen during the holidays always seem to have a special place. CUTCO employees and advisory board members share their memories here.



Chef Susan Goss

“I have eaten Apricot Nut Bread every Christmas morning for as long as I can remember. I am sure Mom found the recipe on the back of a box of apricots or in a women’s magazine but we adopted it as our own and shared it with everyone. A simple quick bread made with lots of dried apricots, pecans, orange zest and orange juice, it makes a great gift and stores well in the freezer. Mom has been gone for many years and now I make the nut loaves and ship

them around the country to nieces and nephews who are starting their own holiday traditions. My husband and I wouldn’t think of starting Christmas Day without a slice of Apricot Nut Bread, toasted under the broiler and slathered with butter. I hope our nieces and nephews make it part of their traditions too. For the full story on Apricot Nut Bread go to www.susangoss.com and search for Apricot Nut Bread.”



Barbara Seelig-Brown

“When I was a little girl I used to go to my Italian grandmother’s for Christmas Eve and I will never forget the site of the sheet pans of freshly made ravioli placed on all of the beds in the house. She and her sister, my Zizi (Zia is Aunt in Italian), used to spend all day making what appeared to be thousands of ravioli. I couldn’t wait until I was old enough to help them make the delicious little pillows of heaven. It was such a special time! Grandma was also

known for her homemade pizza that was a Sunday night tradition. After her passing, my Mom took over that tradition. It is now my turn to have the family celebration and we still have fresh pizza. I also just put a pizza oven in my outdoor kitchen. Thank you Grandma!”



Stephanie Weiser

Sales Development Specialist, Vector Marketing Corp.

“One of the miracles in the story of Chanukah is that the oil in the ancient Temple lasted for 8 days, when there was only enough to light the Temple for one day. So, for that reason, Jewish people typically celebrate the holiday with fried foods – in my family, it’s potato latkes (pancakes). Growing up, it wasn’t really Chanukah until my mom fried up her delicious latkes. The smell of the frying potatoes and onions would fill the house and you could smell it on your clothes the next day (I love this!). As little kids, we’d sit around, play dreidel with my Grandpa, and eat potato latkes – memories I hold dear to my heart today. Now in my own home, I refuse to buy “store bought” latkes – it HAS to be my mom’s recipe. And while her latkes still come out better than mine – the smell of the frying oil comforts me and makes me think of home. It’s a tradition we’re passing down to our daughter and, even though it’s a lot of work, making latkes is something I look forward to every year!”



Judith Fertig

“My grandmother and mother were wonderful pie bakers. Their pastry art graced every Thanksgiving table. They weren’t content, however, to just make a pumpkin pie recipe that someone else had created. They wanted to make it their own. And they’ve handed down that legacy to my sister, daughter, niece and me. Just like them, we want just the right ratio of butter and shortening in the crust. Maybe fresh, roasted and then pureed pumpkin. Just the right fluffiness in the filling (beating the egg white separately, then folding it into the rest of the pumpkin filling). But the joy of it really lies in making the pies together, as we do every time we’re together for Thanksgiving dinner. That’s one thing I’m thankful for—being together and putting that love into the food we make.”



TOP 5 TIPS FOR HOSTING THANKSGIVING

From Judith Fertig

Think Outside the Oven.

If you only have one oven, and the turkey is in it, how will casseroles or rolls be warmed? Be creative and use your outdoor grill, a slow-cooker, and the microwave.

Create a Game Plan.

Do everything you can ahead of time, including setting the table and laying out serveware and utensils. If most foods can be done ahead, figure out where they need to be finished--stovetop, microwave, kitchen counter?

Allow for Distractions.

If Thanksgiving dinner is scheduled for 5 p.m., allow at least an extra 30 minutes wiggle-room for latecomers, a kid crisis, talkative relatives, spills, Cousin Eddie, etc.

Go with the Flow.

Set up snack and beverage stations so guests can help themselves--away from the kitchen.

Be Thankful. . .

that you only have to do this once a year.



AT THE TABLE

The Five Essential Tips For Place Settings

From John Bourdage

- 1 Hold glassware where the stem meets the bowl of the glass to avoid fingerprints.
- 3 Hold the cutlery at the junction of the handle and the head to avoid fingerprints.
- 5 The blade edge of the knife should be pointed in, facing the plate.

- 2 Use your thumb from the top of the nail to the first knuckle to measure the distance from the edge of the table to your cutlery and plate.
- 4 Polish all cutlery and glassware with a soft lint-less cloth before setting the table.



Formal Place Setting

With John Bourdage



View this and other videos at cutco.com/holidays

Go for elegance at your holiday dinner with this classic and formal place setting.

A few tips to remember:

- 1) Work your way in from the outside. Forks on your left, spoons and knives on your right.
- 2) Dessert spoons and forks will go above your plate, with the handles facing opposite each other. The fork handle should be pointing towards the forks, the spoon handle facing the spoons.
- 3) For your stemware, create a diamond shape, working your way out, with the water goblet being closest to your setting.

Simple Formal Place Setting

With John Bourdage



View this and other videos at cutco.com/holidays

For a simple, but still elegant, place setting, this is something you can use for every meal.

A simple tip to remember:

Work your way in from the outside. Forks on your left, spoons and knives on your right.

▶ Napkin Folding

With John Bourdage

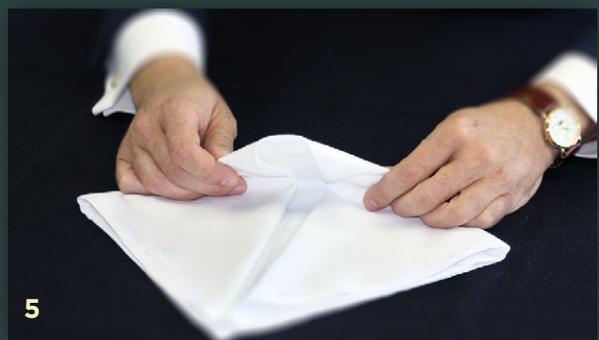
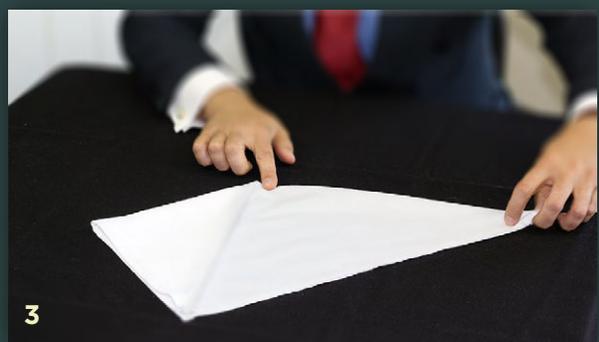


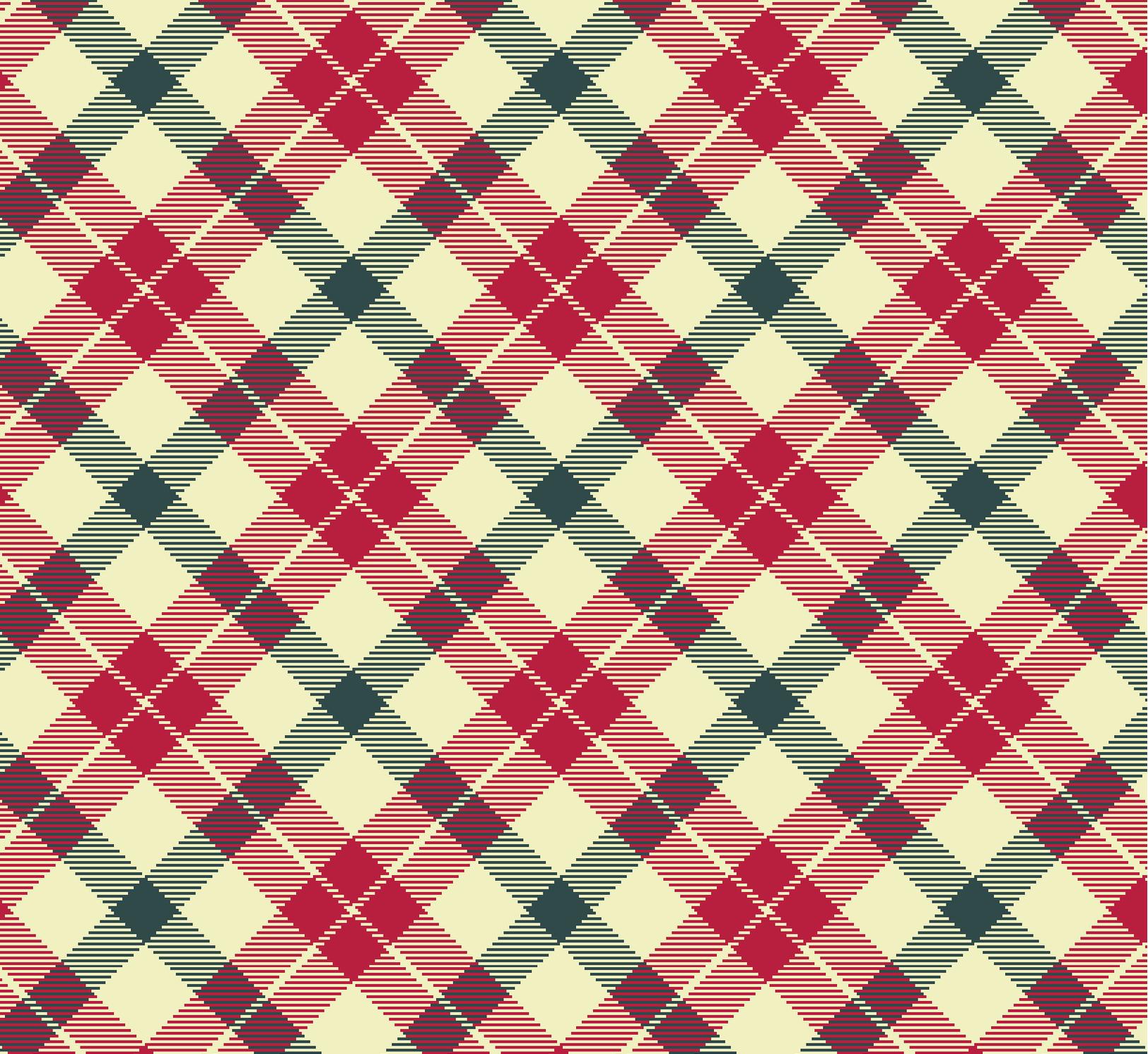
View this and other videos at cutco.com/holidays

John Bourdage presents a simple, elegant and practical napkin folding technique, the **fleur-de-lis**.

What makes it so great? Not only will it look great sitting on your table, but when it's time for your guests to sit, they simply need to grab the two points, pull and place it in their lap.

Fleur-de-lis Step-by-step





WINE PAIRING



Pairing Food and Wine with Holiday Meals

By John Bourdage

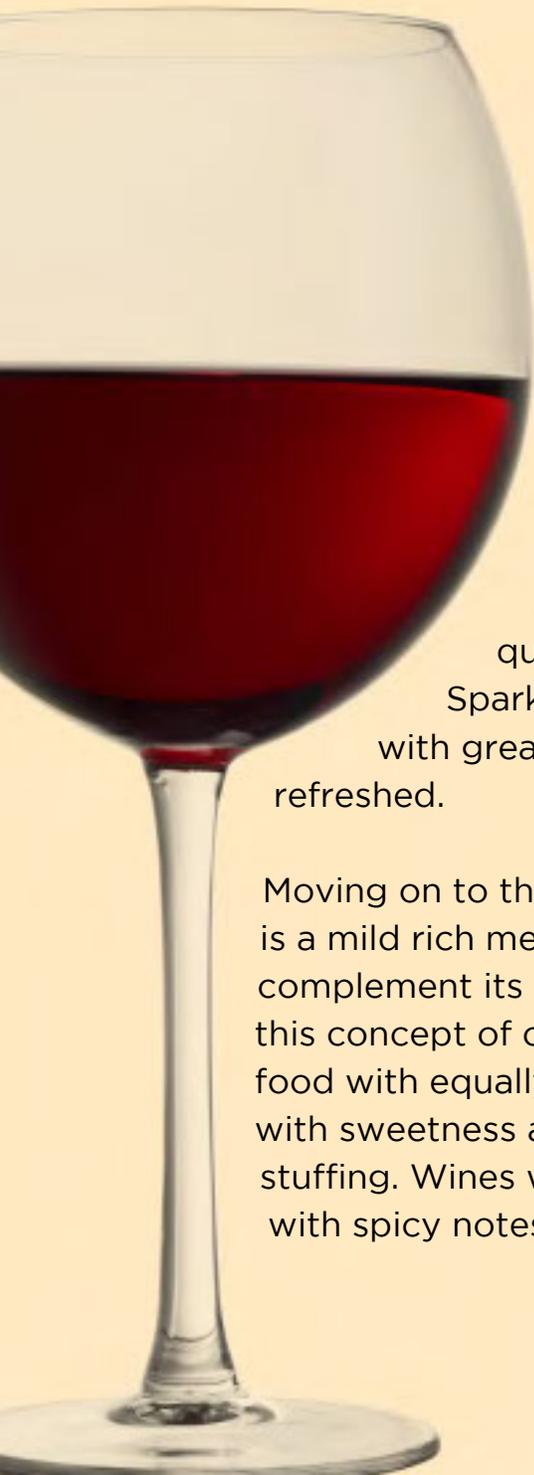
Holidays are a time for family, friends, food and fun so pairing food with wine shouldn't cause extra stress. Following a few key points can help you become a pro at selecting a great local wine to compliment a variety of traditional holiday foods.

A winter holiday meal is a great time for hearty appetizers paired with wines that have good acidity or crispness.

Nothing livens the taste buds or the party better than a good crisp sparkling wine. The acidity and effervescence is perfect for cutting through rich appetizers and cleansing the palate. This concept of using acidity to cut rich food is called contrast. It creates a balance on your palate between the wine and the food, which is always your goal when pairing. The bubbles in the wine create a rich creamy texture on your tongue, giving it body and texture to match the appetizers.

My choice in wine that goes well with most appetizers like crab cakes, cheese sticks, mini quiche, and even mixed nuts, is Johnson Estate Sparkling Traminette. It is a very dry, crisp wine with great acidity that will leave the palate clean and refreshed.

Moving on to the entrée, an all-time favorite, turkey and stuffing, is a mild rich meat entrée that is best paired with wines that complement its richness rather than dominating it. To achieve this concept of complementing the wine has to match the food with equally rich flavors and textures. Choose a wine with sweetness and flavors that complement the spices in the stuffing. Wines with sugar have rich texture, and a sweet wine with spicy notes is perfect with turkey and stuffing.



Johnson Estate Freeling Creek Riesling is a slightly sweet wine with notes of fruit and spice. Another is The Winery at Marjim Manor's Heart of Gold, a very sweet, rich and buttery wine with hints of spice and orange rind. Either of these pairs well with the turkey as well as the stuffing.

Our last entrée is duck or goose which, when roasted and served with an orange or apricot sauce, is a rich meat that requires a rich wine to stand up to it. From our previous category, The Winery at Marjim Manor's Heart of Gold can accomplish that very well.

There are cases when a wine has to do double duty by contrasting and complementing. In the case of ham, which is rich, salty, and smoky, you'll need a wine with some sweetness and acidity to balance the flavors on your palate. Johnson Estate Freeling Creek Riesling is a sweet, spicy and acidic wine that will go well with the smoky flavor of ham.

Dessert is one of my favorite parts of the holiday meal. Starting with a classic rich, sweet and spicy pumpkin pie, a good wine is The Winery at Marjim Manor's Treasure beyond Measure. Not overly sweet and with wonderful spicy notes, this wine goes well with apple pie, pumpkin pie or even gingerbread.

Our next two desserts, mincemeat pie and plum pudding, are rich, spicy, and are often made with brandy. For these powerhouse desserts you need a wine with enough strength to hold up to their intense spicy flavor. I recommend Johnson Estate Cream Sherry which is a wine that has the body and alcohol content to stand up to the rich brandy laden dessert as well as nutty and spicy notes to complement their spice. This wine can also be served at the beginning of the meal as an accompaniment to walnuts, pecans, almonds, or pistachios. It does not pair well with peanuts.

I hope you will try these wine pairing suggestions. Remember what I always say; **"life is sweeter with a little wine."**



▶ PAIRING WITH **MAIN COURSE**



▶ PAIRING WITH **DESSERT COURSE**

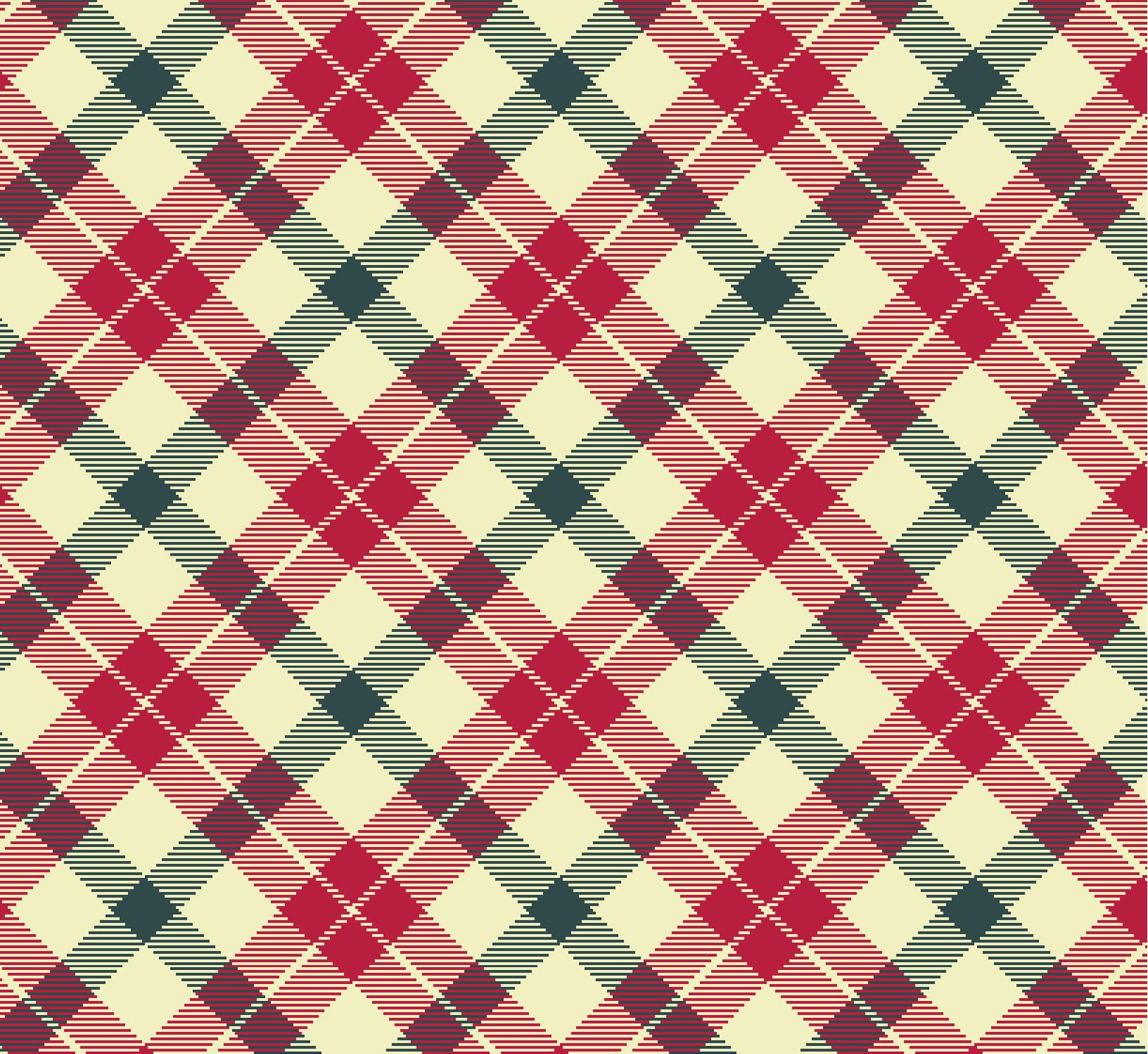


PAIRING WITH **NUTS**



PAIRING WITH **APPETIZERS**





COOK TO IMPRESS





Need a few extra recipe ideas for the holidays? Wow your guest with these recipes from Certified Master Chef Fritz Sonnenschmidt. Chef Sonnenschmidt offers a few simple recipes that will add a special touch to your menu.

— SPECIAL RECIPES —

Fritz's Cranberry Relish

Okra Creole-style

Pumpkin Sweet and Sour Relish

Turkey Sauce

Fritz's Cranberry Relish

Ingredients

1 pound frozen cranberries
1 pound seedless oranges, blanched
(see blanching process)
3 lemons, blanched
(see blanching process)
1/2 to 1 cup sugar
1/2 teaspoon kosher salt
1/2 teaspoon cinnamon (optional)

Directions

Blanching process: add to salted, boiling water for 30 seconds, then shock in ice water.

Grind cranberries, oranges and lemon through a medium grinding plate, add sugar, salt and cinnamon, mix well and refrigerate for 12 hours.

Okra Creole-style

Ingredients

Serves 4

4 tablespoons unsalted butter
2 red onions, sliced
1 green bell pepper, sliced
1/4 cup chicken broth
4 ripe, fresh tomatoes, blanched,
peeled and chopped
1 tablespoon tomato ketchup
1 tablespoon balsamic vinegar
2 cups of sliced okra (could be frozen)
1 tablespoon chopped fresh basil
or 1/2 teaspoon dried basil
Salt and pepper to taste

Directions

Heat butter and sauté onions and peppers 5-10 minutes. Add chicken broth, chopped tomatoes, ketchup and vinegar, and cook for 10 minutes. Add okra and basil and simmer for 10-15 minutes, or until tender. Adjust seasoning.

Pumpkin Sweet and Sour Relish

Ingredients

16 oz. of plain white vinegar
1/2 pint water
3-1/4 cups sugar
1 tablespoon fennel seeds (optional)
1/2 teaspoon kosher salt or to taste
1/2 teaspoon white pepper or to taste
4-1/2 pound pumpkin, seeded and cubed small
2 small ginger roots, peeled and chopped fine or shredded

Directions

Bring vinegar, water, sugar, spices, salt and pepper to a boil, add pumpkin and ginger and simmer for 8-10 minutes. Place into a glass jar or plastic dish to cool. Refrigerate for 12 hours. Serve cold with turkey.

Turkey Sauce

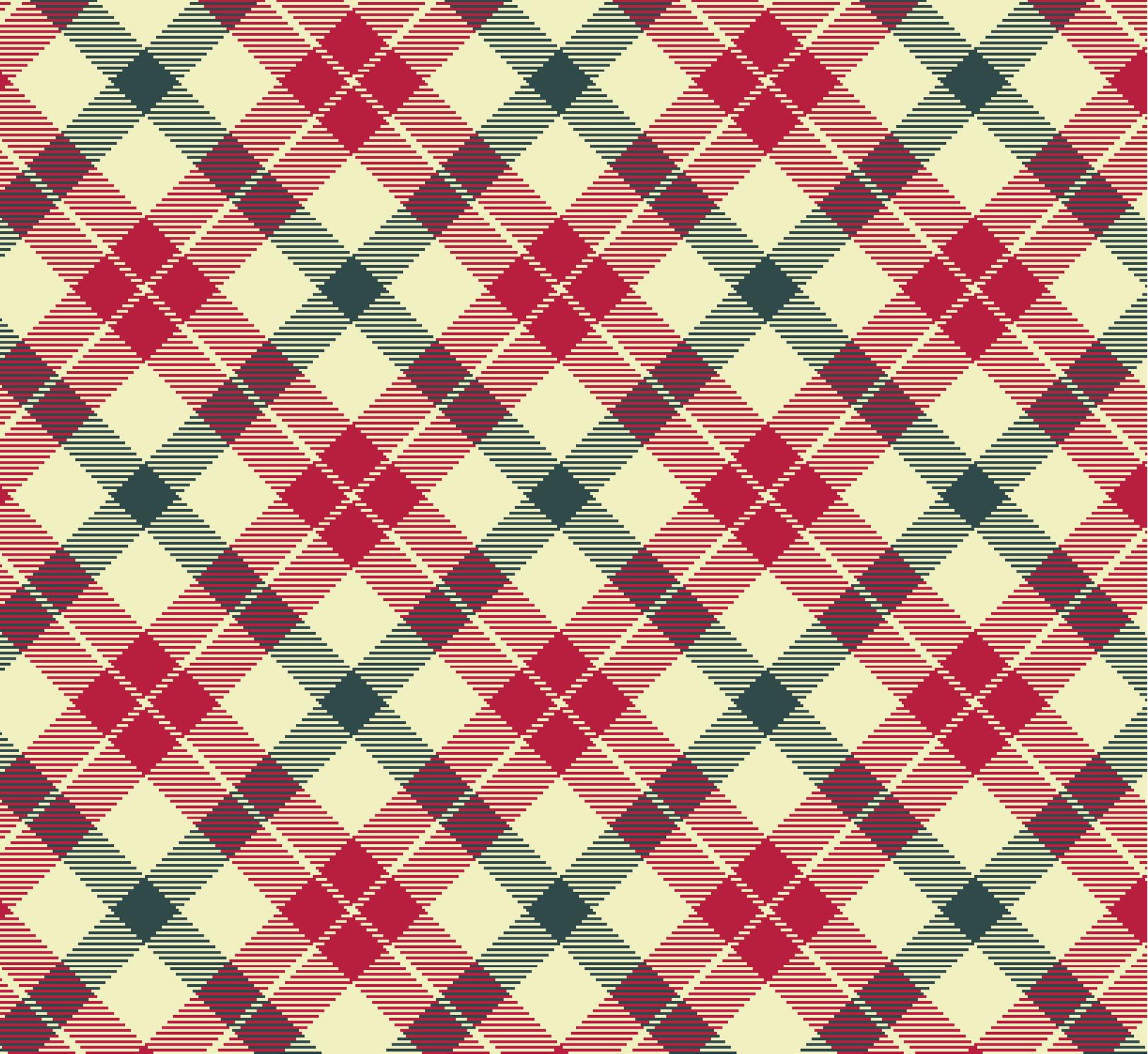
Directions

Cover turkey giblets (gizzard, heart, and neck) with water. Add 1 cubed, peeled celery stalk; 1 peeled, cubed carrot; 1 small red onion, cubed; and 1 clove of minced garlic. Simmer for 1-1/2 hours.

Remove giblets and cool.

To broth add 2 tablespoons ketchup and 3 tablespoons balsamic vinegar, and simmer for 15 minutes. Puree with submersible blender (if too thick, add more broth – should be maple syrup thick). Season with kosher salt and ground black pepper.

Remove meat from giblets and chop coarsely. Add to sauce and bring to a boil.



HOLIDAY ESSENTIALS



The right
tools make
it easy.



Galley + 6 Set

Includes 7 essential pieces,
and 6 Table Knives

Carving is a family tradition.



Carving Set
Includes Carving Fork
and 9" Carver

You're going to be opening a lot of cans.



Can Opener
Guaranteed Forever!



Cutlery Care Set

Three poly-prep boards and sharpener for straight-edge knives.

Keep your knives sharp
and counters clean.



Easy peeling.

Vegetable Peeler

From potatoes and carrots to cheese and chocolate.

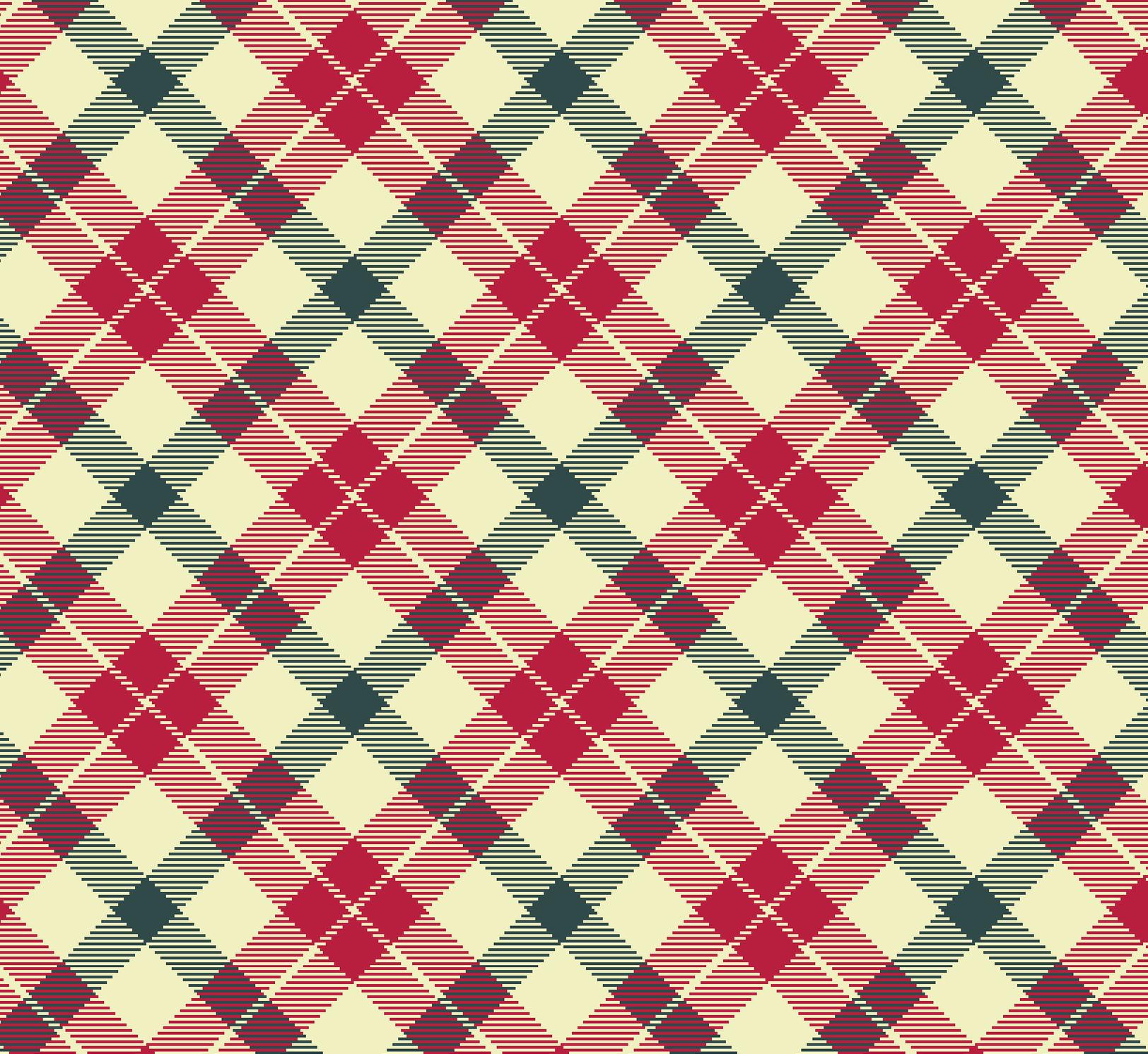
Holiday Helpers.



**Santoku-Style
Paring Knife & Trimmer**
Sharp. Maneuverable. Reliable.

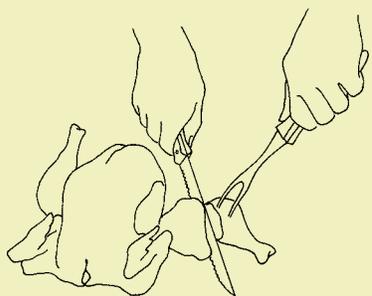


Gourmet Fry Pan



CARVING A TURKEY

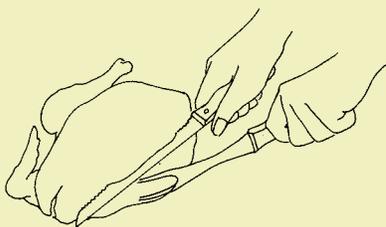
STEP-BY-STEP CARVE A TURKEY



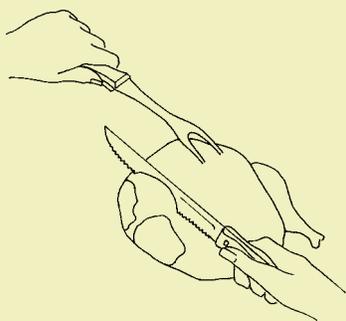
Insert Carving Fork into the meaty part of the drumstick to hold it firmly. Place Carving Knife between drumstick and thigh and cut through skin to joint. Next, place Carving Knife between thigh and body and cut through skin to joint. Remove entire leg section by pulling outward and using the point of the knife to disjoint it. Then separate the thigh from the drumstick at the joint.



Disjoint wing and separate from body in the same manner.



Make a horizontal base cut across the bottom of the breast with the Carving Knife.



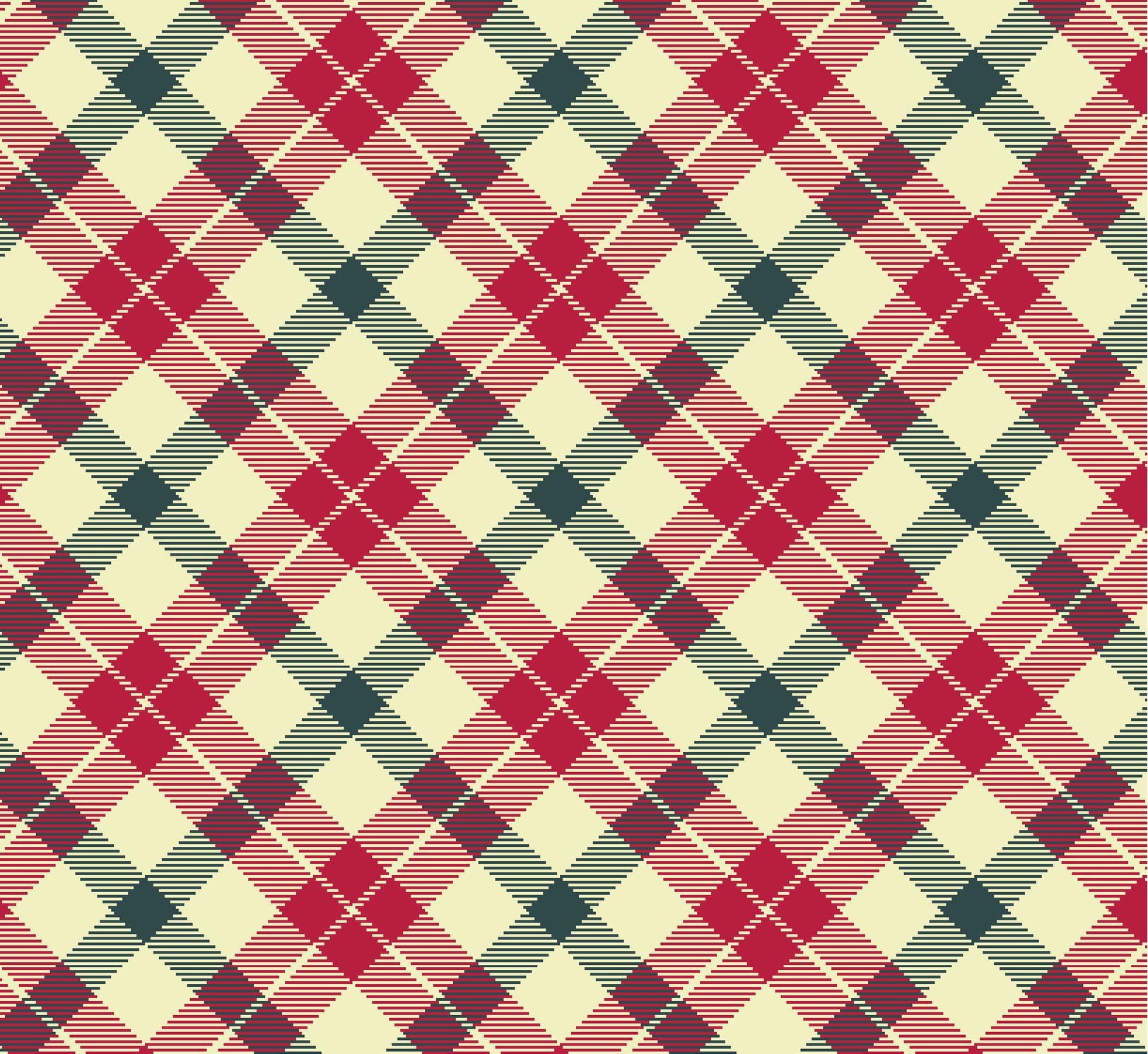
Starting parallel to the breastbone, slice diagonally through the meat down to the horizontal base cut. Lift off each slice, holding it between the knife and fork. Continue slicing the breast by beginning at a higher point each time until the chest bone is reached.

TURKEY CARVING

with Barbara Seelig-Brown



View this and other videos at cutco.com/holidays



CREDITS / BIOS



THANK YOU

CUTCO would like to thank the contributors to this year's Holiday Survival Guide.

CONTRIBUTORS



JOHN BOURDAGE

bourdageconsulting.com

John Bourdage, founder of Bourdage Consulting, has dedicated his life's work to the improvement of interpersonal relationships, whether casual or business, through a renewed understanding of service and social skills. John teaches the social skills that are critical for success in this image-conscious world; skills that are necessary yet commonly overlooked by other programs.

Mr. Bourdage is a graduate of the internationally renowned Ivor Spencer School for Butler Administration and Personal Assistants in London, a Five Star Diamond award winning school. Ivor Spencer, recognized as the foremost expert of entertaining, etiquette and protocol, was toastmaster and event coordinator for Buckingham Palace. Under the tutelage of Ivor Spencer, Mr. Bourdage received training in such areas as manners and etiquette, food and wines, entertaining, British-style butler service, and the fine arts. Mr. Bourdage studied clothing with various tailors on Savile Row, restaurant and hotel management at the Ritz and Savoy hotels, cigars and tobaccos at Alfred Dunhill, wines under a master sommelier and specialty shopping at Harrods. John is a life-long member of the Guild of British Butlers.

Mr. Bourdage is available for seminars, lectures, workshops, one-on-one or group training and personal consultation in the areas of manners, social skills, networking, hospitality service and other areas of gracious living.



JUDITH FERTIG

alfrescofoodandlifestyle.blogspot.com/

A cookbook author, and food and lifestyle writer, Judith spends some of her working life in a tiara as one of the BBQ Queens. With co-author Karen Adler she has written eight barbecue books, including "25 Essentials: Techniques for Grilling Fish." On her own she has written, "200 Fast & Easy Artisan Breads: No-Knead, One Bowl," "The Artisan Bread Machine" and "Heartland." Her writing has appeared in Bon Appetit, Food & Wine, Better Homes & Gardens, Saveur, Country Living, Southern Living and Cooking Light. Her professional training includes La Varenne Ecole de Cuisine and Le Cordon Bleu in London.

CONTRIBUTORS



CHEF SUSAN GOSS

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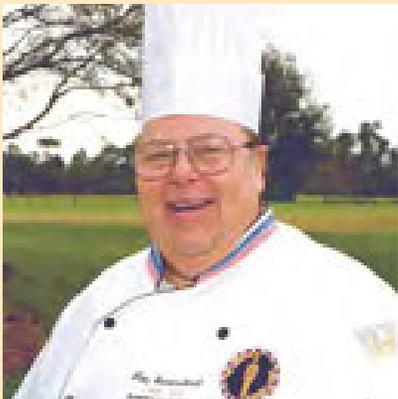
Susan is executive chef and co-owner of West Town Tavern, which celebrates contemporary comfort food. She is also the author of, "West Town Tavern: Contemporary Comfort Food." As a member of the Greater Chicago Food Depository Board of Directors she works with the Depository to end hunger in Chicago. A master gardener, Susan is active in her community and volunteers her time in community gardens, farmers markets and children's cooking programs.



BARBARA SEELIG-BROWN

stressfreecooking.com

Barbara embraces the ideal that cooking should be relaxing and fun. So much so, that she hosts the PBS show "Stress Free Cooking" and authors a book by the same name. Her recipes and tips have appeared in many newspapers and magazines, and her most recent cookbook, "The Diabetes Seafood Diet," won the Gourmand Cookbook Award for Fish and Seafood. She is a contributor to the American Heart Association's, "No Fad Diet," and the "Super Foods RX Series," by Dr. Stephen Pratt. A culinary educator at heart, she also continues to teach at various cooking schools.



CHEF FRITZ SONNENSCHMIDT, C.M.C.

Fritz is a Certified Master Chef (CMC), certified Global Master Chef (CGMC) and former National Chairman of the American Academy of Chefs. A master in garde manger, he is a retired dean and current culinary ambassador of The Culinary Institute of America at Hyde Park, N.Y. In July 2005, he was inducted into the American Academy of Chefs Hall of Fame and in 2003 received the academy's Chair Medallion for upholding Culinary Tradition. He authored "Charcuterie: Sausages/Pates/Accompaniments", "Taste and Tales of a Chef" and "Dining with Sherlock Holmes".



KEITH SNOW

harvesteating.com/about-us/meet-keith-snow

A cookbook author, online cooking show host and a leader in the local food movement, Keith Snow's love of food and cooking began at the age of 14. It was then, while filling in as a dishwasher at a local Italian restaurant, that Keith found himself increasingly drawn to cooking. He eventually trained under the direction of the restaurant's disciplined former Navy chef. As a chef, he has worked in restaurants nationwide, from Massachusetts to California, and Florida to Colorado. His website, www.harvesteating.com, and cookbook by the same name are designed to educate people about the benefits of natural foods and inspire them to use foods that are in season and prepare them using whole, natural ingredients. In 2005, Keith was selected to help launch the Polk County North Carolina Obesity Prevention task force and in 2007 co-founded the Slow Food® Upstate South Carolina Chapter. Today, Keith and his family live on a farm in Western North Carolina.

ABOUT CUTCO CUTLERY



CUTCO Cutlery is the largest manufacturer and marketer of high-quality kitchen cutlery and accessories in the United States and Canada. Vector Marketing is the exclusive marketer of CUTCO products, which are sold throughout the U.S. and Canada by authorized sales representatives. Both CUTCO Cutlery and Vector Marketing are subsidiaries of CUTCO Corporation.

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