



seed money

Help the local food movement grow by visiting woodbridgewines.com/garden. Send a free “e-seed” to a friend and the company donates a dollar to the American Community Gardening Association, so fresh veggies will crop up in towns everywhere.



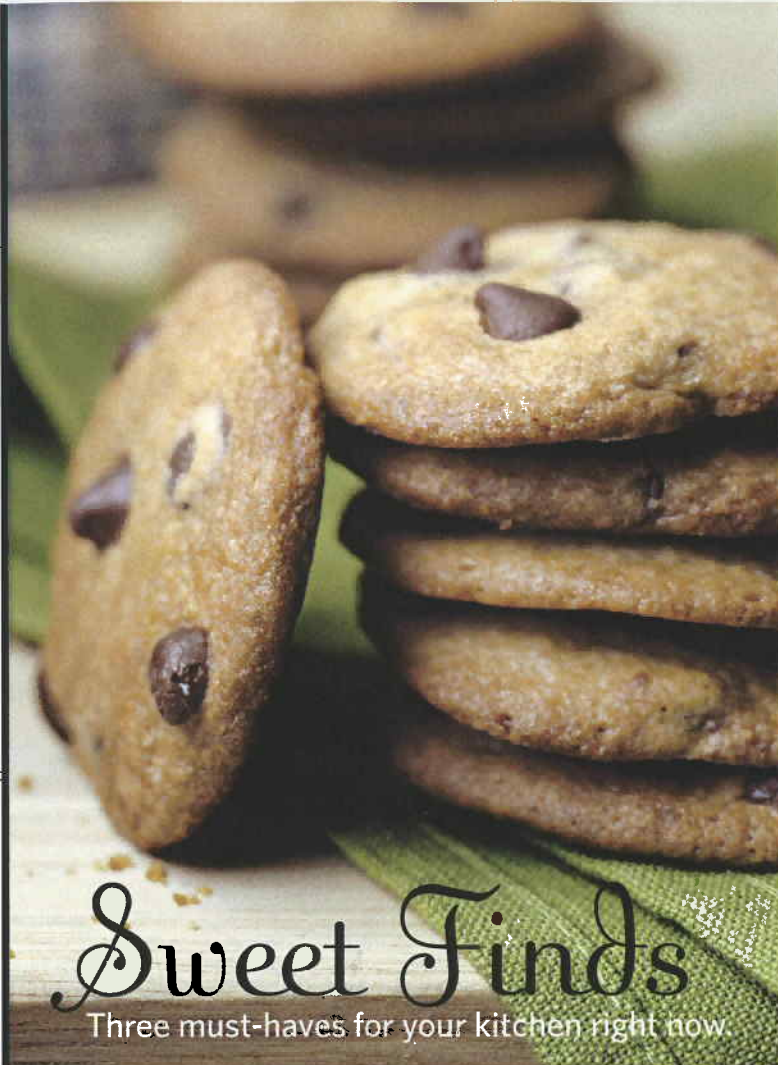
DIG IN!

This little book—*Pestos, Tapenades & Spreads* by Stacey Printz (Chronicle Books)—is filled with lots of big ideas for parties or just hanging out. It’s never been easier to impress guests. Here’s a taste—everyone will love this white bean-sage dip:

Heat 2 tablespoons olive oil over medium heat. Add 4 tablespoons chopped fresh sage and 3 garlic cloves, chopped, and sauté until fragrant, 2 to 3 minutes. Transfer mixture to the bowl of a food processor. Add a 15-ounce can cannellini beans (white beans), drained and rinsed, 4 teaspoons fresh lemon juice, ½ teaspoon salt and 2 tablespoons olive oil. Blend until almost smooth. Season with freshly ground pepper.

QUICK BITES

- » Serve with pita crisps or crudités.
- » Dollop generously on crostini, then sprinkle with crumbled bacon.
- » Make a wrap: spread on flour tortillas, top with grilled vegetables and roll up.



Sweet Finds

Three must-haves for your kitchen right now



BAKE *Pillsbury Simply Cookies* Just pop them in the oven and 15 minutes later you have warm, gooey chocolate chip or peanut butter treats. Perfect for a bake sale or an easy after-school snack. Supermarkets, \$3.50



READ *BabyCakes* by Erin McKenna Scrumptious recipes from the New York bakery of the same name. These desserts are vegan and gluten-free, but taste every bit as good as the classics. Major bookstores, \$24



BUY *Stacked Cooling Rack* No more cursing your cluttered counters—this sturdy rack holds up to four large cookie sheets at once and folds flat for easy storage. Kingarthurfour.com, \$19.95

TALKING TURKEY → Imagine a Thanksgiving where your day—and your oven—wasn’t dedicated to cooking the bird. Deep-frying is a great alternative, though the old fryers were messy and could be used only outside. But Butterball’s new Indoor Electric Turkey Fryer is kitchen-safe and easy to wash. We cooked a 14-pound bird in 45 minutes, and it was crispy outside, moist inside—and not at all greasy. Masterbuilt.com, \$120-\$150

