

TAUNTON'S

# **C**fine **ooking**

DECEMBER 2006 NO. 8

FOR PEOPLE WHO LOVE TO COOK

## **how to roast a perfect prime rib**

**make-and-  
freeze  
appetizers**

**authentic  
lasagne**

**4 ways to  
cook green  
beans**

**weeknight  
chicken  
braises**

[www.finecooking.com](http://www.finecooking.com)

\$6.95 CAN \$7.95



**tip: sear it first,  
then slow-roast**





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## what's new

### Gifts for Cooks

Whether you're hunting for a stocking stuffer or working on your own wish list, here are a few good ideas to get you started.



#### Knife art

You might be tempted to save these handcrafted knives for special occasions, but they're built to hold up to the rigors of everyday use. The blades are forged of high-carbon Swedish stainless steel, the comfortable hardwood handles are impregnated with resins for durability, and the knives have a lifetime guarantee. The two-piece set comes with a sturdy leather sheath and costs \$139 at NewWestKnifeWorks.com.

#### Have a ball

Shouldn't ice cream be as fun to make as it is to eat? With the Play & Freeze ice-cream maker from Industrial Revolution, it can be. Just fill one end of the ball with ice and salt, the other end with ice-cream base (use your favorite recipe), and then play with the ball for about 15 minutes. Next thing you know, you'll have a pint or a quart of soft, creamy ice cream. The balls come in a variety of colors; the pint-size version sells for \$29.95 and the quart-size model for \$39 at Rei.com.



#### A star is born

These heavy-duty, cast-aluminum cake pans from Kaiser let you bake the prettiest star-shaped cakes, and thanks to the non-stick coating, cakes release neatly and cleanup is a breeze. The large pan sells for about \$25 and the small pan for about \$14 at Amazon.com.



#### And everything nice

Whether you want just a sprinkle of nutmeg for your eggnog or a teaspoon of cinnamon for your gingerbread, these cute little spice mills make it easy to grind your own. Peugeot's new Amboine nutmeg mill sells for \$58 at CookSite.com, and Kuhn Rikon's Vase Grinder sells for \$29.95 at PleasantHillGrain.com (fill it with cinnamon bark chips, available for \$2.95 for 2 oz. at BakersCatalogue.com).