

OBJECTS OF OUR
OBSESSION

Holiday Gift Guide

67 GIFTS WE CRAVE

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1. He-roe Gift Good things are meant to be shared, like this white sturgeon caviar from Northern California. *From \$100; roecaviar.com.*

Get Your Sugar Fix

F&W frequently hosts marathon chocolate taste tests to find the ones we're absolutely crazy about. These five are as beautiful as they are delicious.

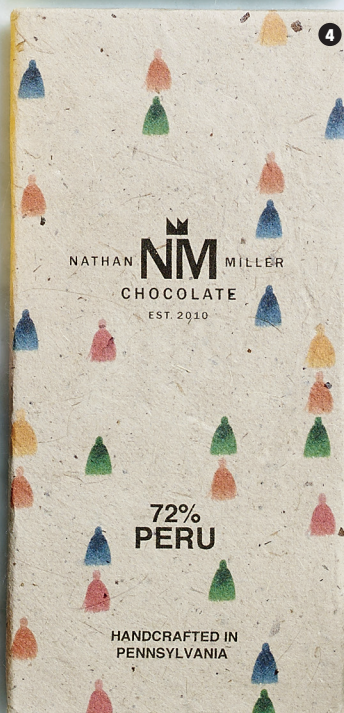
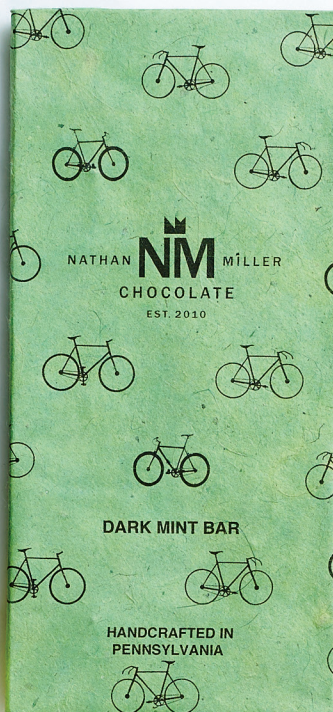
2. Ron Paprocki, of NYC's **Gotham Bar & Grill**, uses creamy Swiss chocolate as the base for his rich white- and milk-chocolate bars, and complex single-origin cacao for his more intense dark-chocolate ones. \$9 each; gothambarandgrill.com.

3. The small-batch **Gather** collection from Harbor Sweets is sweetened with wildflower honey. Partial proceeds from flavors like Cashew Caramel and Sesame Crunch support honeybees. \$12.50 for 6 pieces; harborsweets.com.

4. Bars from **Nathan Miller** have rich flavors, from caramelly single-origin dark to tangy buttermilk and appealingly funky camel-milk concoctions. From \$7.50; nathanmiller.myshopify.com.

5. Boulud and Keller protégé Susan Yoon's **Stick With Me Sweets** have the perfect chewy-creamy-crunchy texture and fun names like We Can Pecan. \$3 each; swmsweets.com.

6. **Kate Weiser** puts a fresh spin on classic flavors with her sweet and salty almond-apricot bar and the buttery Blonde Bombshell with toasted sesame seeds. From \$6; kateweiserchocolate.com.



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Stock the Shelves

Fall is boom time for cookbooks, and this year's crop did not disappoint. We've narrowed our favorites to 26, ranging from weeknight meals to weekend projects and more.

7. *Molly on the Range* is full of the joy and Midwest practicality you'll also find on author Molly Yeh's blog.

8. Celebrate the versatility of the cast-iron skillet with *Stir Sizzle Bake*.

9. The cookie Jedi channels 25 years of expertise into *Dorie's Cookies*.

10. F&W's *Mad Genius Tips* reimagines everyday kitchen tools with more than 90 clever hacks.

11. Make fantastic vegan street food at home with *V Street*.

12. *Modern Potluck* is full of crowd-pleasing dishes you'll be proud to share.

13. Floyd Cardoz's bold Indian-inflected flavors shine in *Flavorwalla*.

14. From sweet to savory, *Big Bad Breakfast* owns the most important meal of the day.

15. Ingredient-driven recipes from top talents make *Short Stack* a must-have.

16. From babka to breadsticks, *Breaking Breads* is a definitive guide.

17. Add vibrant Middle Eastern accents to everyday cooking with *Soframiz*.

18. Like Anthony Bourdain himself, his *Appetites* is smart and edgy.

19. Marcus Samuelsson's *Red Rooster* captures the energy of his Harlem restaurant.

20. *Small Victories* is full of encouragement for cooks of all levels.

21. *French Country Cooking* celebrates Mimi Thorisson's Médoc life.

22. Comfort-inducing recipes and stories from North Carolina chef Ashley Christensen in *Poole's*.

23. *Classic German Baking* is a gift for fans of strudel and *lebkuchen*.

24. *The London Cookbook* celebrates the food-obsessed city's best chefs and restaurants.

25. Proceeds from *God's Love We Deliver*, which includes recipes from an all-star roster of chefs and celebrities, help feed communities in need.

26. *Deep Run Roots* is full of rising TV food star Vivian Howard's fresh-from-the-farm flavors.

27. Lior Lev Sercarz gives spices the starring role in *The Spice Companion*.

28. Mario Batali champions 250 iconic regional dishes in *Big American Cookbook*.

29. The greatest hits from *Del Posto*, one of NYC's most beloved Italian spots.

30. *Everything I Want to Eat* has 100 recipes from the star chef at cult L.A. favorite Sqirl.

31. Naomi Pomeroy puts modern spins on rustic French cooking in *Taste & Technique*.

32. *Central* is a stunning coffee table-worthy cookbook from the famed Lima restaurant.

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Transform Teatime

It must be 4 o'clock somewhere. Our pretty (and delicious) selections will make afternoon your favorite part of the day.

33. Caffeine-free *Cederberg Chai* has a spicy-sweet, almost tropical flavor and fun packaging. \$19; paperandtea.com.

34. Perfect with a cuppa, buttery *shortbread* from Café Warshafsky blends Earl Grey and vanilla. \$20; cafewarshafsky.com.

35. We're addicted to these sweet and nutty Provençal *calissons*. From \$25; danaconfections.com.

36. Florida Orange Blossom *honey* from Bee Raw is like a citrus grove in a jar. \$15 for 10.5 oz.; beeraw.com.

37. Inventive gin-spiked *Posh Tea Biscuits* are topped with a grapefruit glaze and pink peppercorns. \$10; skullandcakebones.com.

38. The tangy, fruity *Wild Berry tea* from Lov is perfect hot or iced. \$17 for 3.5 oz.; us.lov-organic.com.

39. This *Barrel-Aged Lapsang Souchong* is like a warming Scotch, minus the booze. \$40; smithtea.com.



YOU MAY WANNA GET SOME EXTRA LARGE STOCKINGS.

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Own Happy Hour

Life's too short, so why not mix up some holiday cheer with these stylish and delicious new bar essentials? Cocktails just got a whole lot more fun.

40. Once impossible to find and now blissfully available, Braulio **amaro** is the ideal after-dinner sipper: Its 140-year-old recipe is less bitter than Fernet and not as sweet as Ramazzotti. \$50; astorwines.com.

41. Glen Scotia, one of just a few remaining **Scotch** distilleries in iconic Campbeltown, Scotland, is now in the United States. \$76; parkaveliquor.com.

42. Stonecutter ages its **gin** in bourbon barrels to give it the perfect balance of juniper, cardamom, orange peel, caramel and oak. \$55; stonecutterspirits.com.

43. Cocktail Kingdom is one of our favorite sources for **bar tools**, like this gunmetal-black Japanese jigger and Hawthorne strainer. From \$16; cocktailkingdom.com.

44. Made with Barolo grapes, Alessio Chinato **sweet vermouth** is great for sipping or for cocktails. From \$28 for 375 ml; klwines.com.

45. Tina Frey's resin **ice bucket** marries classic design with a pop of color. \$170; tinafreydesigns.com.

46. Slice garnishes on a chic **oxidized-walnut board**. \$85; edgewoodmade.com.

47. Freeze the **cube glass** to chill drinks without watering them down. \$90; natecotterman.com.

48. Handmade by glassblowers in the Czech Republic, Felicia Ferrone's beautiful **decanter** turns aged Scotch into even more of a showpiece. \$200; fferronedesign.com.

49. The garnish tray gets an artisan upgrade with this handblown Positano **apothecary jar**. \$270; joecariati.com.

50. Make over your martinis with lemon-peel-stuffed Gordal **olives**. \$10; tienda.com.

51. A warm alternative to stainless, this brass **bottle opener** and **ice tongs** are part of a five-piece set. \$134 for the set; shoppeach.com.

52. This midcentury-inspired **bar cart** has wheels for portable cocktail parties. \$1,000; williams-sonoma.com.

