

# 79 NEW RECIPES / 9 HOLIDAY MENUS

# bon appetit

DECEMBER 2009

## CHRISTMAS DINNER IN UNDER AN HOUR (REALLY!)

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### The 59-Minute Christmas Dinner

**WHAT TO DRINK:** A Napa Valley Cabernet Sauvignon. We like the blackberry and blueberry flavors and the subtle cocoa and spice of the 2005 Ladera (\$39).

A GORGEOUS, DELICIOUS  
HOLIDAY FEAST FOR  
EIGHT IN UNDER AN HOUR.  
*IMPOSSIBLE, YOU SAY?*  
TAKE ONE MINUTE TO  
LOOK AT THESE FAST AND  
FESTIVE RECIPES, THEN LET  
THE COUNTDOWN BEGIN.

### NEW YORK STRIP ROAST WITH MADEIRA PAN SAUCE

8 SERVINGS

- 1 teaspoon coarse kosher salt
- 1 teaspoon freshly ground black pepper
- ½ teaspoon ground allspice
- 1 3- to 4-pound New York strip roast, fat trimmed to ¼ inch
- 1 tablespoon canola oil
- 2 medium shallots, minced
- ⅔ cup high-quality Madeira
- 2 cups low-salt chicken broth
- ¼ cup (½ stick) unsalted butter, cut into ½-inch cubes and frozen

Mix coarse salt, pepper, and allspice in bowl. Sprinkle spice mixture over roast. Let stand at room temperature 1 hour.

Preheat oven to 375°F. Heat oil in large wide ovenproof skillet over medium-high heat until nearly smoking. Add roast, fat side down, to skillet; cook until well browned on bottom, 3 to 4 minutes. Turn roast, fat side up, and transfer skillet to oven. Roast until instant-read thermometer inserted into center of meat registers 130°F for medium-rare, about 50 minutes. Transfer to platter; let rest while preparing sauce.

Pour off all but 2 tablespoons drippings from skillet and heat over medium-high heat. Add shallots to skillet and sauté until soft, about 3 minutes. Add Madeira; boil 1 minute. Add broth and boil until liquid is reduced by about ⅓, stirring occasionally, about 8 minutes. Add any accumulated juices from meat to skillet; boil 1 minute longer. Turn off heat; add frozen butter and swirl skillet until butter is blended into sauce. Season sauce with salt and pepper. Transfer sauce to small pitcher. Cut meat against grain into ⅓- to ½-inch slices and arrange on platter. Serve sauce alongside.

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\$4.99US \$5.99FOR

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## CELEBRATE

MAPLE-CRANBERRY CHEESECAKE  
DARK CHOCOLATE CAKE WITH CANDIED ORANGES  
CARAMEL MACADAMIA TART

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