

HAPPY HOUR

EASIEST COCKTAIL PARTY *'Tis the season to invite friends for a tasty trio of elegant bites, a jolly cocktail, and a stocking full of good cheer.*

PEAR AND CRANBERRY BELLINI
see recipe, page 70 >>

GOAT-CHEESE CROSTINI WITH FIG COMPOTE
see recipe, page 67 >>

SALMON MOUSSE
see recipe, page 68 >>

ROSEMARY ROASTED NUTS
see recipe, page 67 >>

goat-cheese crostini with fig compote

MAKES 24

PREP TIME: 40 MIN

TOTAL TIME: 40 MIN

- 1 small baguette (8 ounces), cut on the diagonal into 24 slices
- 3 tablespoons olive oil
- ½ cup chopped dried Mission figs
- ¼ cup light-brown sugar
- 1 cup dry red wine
- ½ teaspoon fresh thyme leaves, plus more for garnish (optional)
- coarse salt
- 5 ounces goat cheese (1 small log)

1 Heat broiler. Brush both sides of baguette slices with oil; place on a rimmed baking sheet. Broil until golden, 1 to 2 minutes per side; set toasts aside.

2 In a small saucepan, combine figs, sugar, wine, thyme, and a pinch of salt. Bring to a boil; reduce to a simmer, and cook until thickened, 7 to 9 minutes. Let compote cool to room temperature.

3 Dividing evenly, spread each toast with goat cheese, and top with compote. Garnish with thyme, if desired.

rosemary roasted nuts

SERVES 8

PREP TIME: 5 MIN

TOTAL TIME: 35 MIN

- 2 cups mixed nuts, such as cashews, walnuts, and pecans
- 4 tablespoons (½ stick) butter
- ½ cup packed light-brown sugar
- 1 teaspoon chopped fresh rosemary
- coarse salt

1 Preheat oven to 350°. On a rimmed baking sheet, roast nuts until golden, 12 to 15 minutes. Line another baking sheet with parchment paper; set aside.

2 In a large skillet, heat butter, sugar, and rosemary over medium-high. Add nuts; stir until butter mixture is golden brown, 3 to 5 minutes.

3 Spread nuts on prepared baking sheet; season with salt. Cool to room temperature, tossing occasionally, about 15 minutes.



salmon mousse

SERVES 8 ■ PREP TIME: 15 MIN ■ TOTAL TIME: 15 MIN + CHILLING

A modest portion of smoked salmon yields a luxurious spread when blended with sour cream and a touch of lemon juice.

- 1 teaspoon unflavored gelatin (from a ¼-ounce envelope)
- 4 ounces smoked salmon, coarsely chopped
- 1¼ cups sour cream
- 1 to 2 tablespoons fresh lemon juice
- coarse salt
- fresh dill, for garnish (optional)
- crackers or baguette slices, for serving

1 Place 3 tablespoons cold water in a small saucepan, and sprinkle with gelatin; let soften, 5 minutes. Gently heat over low, stirring, just until gelatin dissolves; set aside.

2 In the bowl of a food processor, combine salmon, sour cream, and lemon juice. Purée until smooth; season with salt. With motor running, add slightly cooled gelatin mixture, and blend until combined.

3 Pour into two 8-ounce ramekins or bowls. Without touching surface, cover container with plastic wrap, and refrigerate until firm but spreadable, about 2 hours or up to overnight. Garnish mousse with dill, if desired, and serve with crackers or baguette slices.



PEAR AND CRANBERRY BELLINI

In a small pitcher or large liquid measuring cup, combine 1 cup pear nectar and 1 cup cranberry juice cocktail. Pour $\frac{1}{4}$ cup juice mixture into each of eight champagne glasses. Dividing evenly, top with 1 bottle (750 ml) Prosecco or other dry sparkling white wine.

SERVES 8