

ROAST GOOSE, BÛCHE DE NOËL, AND MORE HOLIDAY FAVORITES

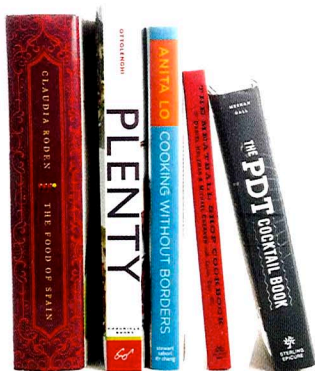
# SAVEUR

Savor a World of Cuisines

## ITALIAN CHRISTMAS

Celebrate with sumptuous  
rainbow cookie

asta, hearty lasagne,  
delicious classics



### Readable Feast

Some of our favorite recipe books of 2011

#### The Meatball Shop Cookbook

**Daniel Holzman, Michael Chernow, and Lauren Deen** (Ballantine Books, \$28) Greek *keftedes*, Chinese lion's heads, English faggots—nearly every cuisine has its meatballs. Chef Daniel Holzman and manager Michael Chernow capitalized on the food's universality when they opened the Meatball Shop in Manhattan in 2010. Their concept translates seamlessly to this cookbook, which offers variations from classic beef to a Thai-inflected version made with pork and shrimp. The majority of the recipes call for fewer than 10 ingredients, and many are staples that most cooks have on hand. On top of easy execution, the authors add wit, evident in dishes like the Bambi Balls, made with ground venison, juniper berries, and port. But, despite multicultural nods, *The Meatball Shop Cookbook* owes its largest debt to Italy and Italian America; many of its recipes are updates of those cuisines. Pesto is grounded with earthy spinach, risotto gets a hit of fennel, while vegetables like beets with almonds, pecorino, and watercress add elegant dimension to the book. —Ben Mims

### Puerto Rican Feast

An island holiday calls for luscious roast pork

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*Lobster Fra Diavolo*  
See page 73 for the recipe

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SUPER  
WINES  
for the holiday  
season  
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