

Cooking Light

OCTOBER 2012

Best QUICK BREADS Ever!

Banana, Walnut, Maple, Almond & More

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Great Foods
TO BUY
NOW
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FAST & EASY



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\$4.99 US \$6.50 CAN

ARTISANAL

WINNERS

* SWEETS *

SUPPORT THESE ARTISANS

IN THE THREE YEARS SINCE *Cooking Light* began giving these awards, the number of small-batch food producers has grown deliriously, and so has the quality of their products. The pickling craze of 2010 simmered down, leaving room for a burst of intricate preserves, as well as a noisy party of superb small-batch liquor and beer. Most of these items can be ordered online. Shipping can be expensive, so we favored products that deliver a uniquely regional experience or make special gifts. We did not focus on low-fat foods: When the quality is this high, you can enjoy a little less and truly savor.

CALIFORNIA

Little Flower Candy Co. Sea Salt Caramels (\$7 for 1/4 pound, littleflowercandyco.com) Former Los Angeles pastry chef Christine Moore started this business to spend more time with her children, and these soft, chewy delights are one of the payoffs. Gray sea salt from Brittany makes these briny-buttery and perfect.



GEORGIA

Caroletta's Cakes Wedding Cookies with Pecans (\$25 for 4 dozen, carolettascakes.com) Friends Carol Chanin and Loretta Webb of Macon collaborate on these cookies, which are irresistibly crumbly with a fantastic pecan crunch.



MASSACHUSETTS

Rogue Chocolatier Hispaniola Bar (\$8 for a 2.21-ounce bar, roguechocolatier.com) The beans come from a small cooperative in the Dominican Republic, yielding a bar that tastes slightly fruity and perfectly acidic, offset by the addition of Tahitian vanilla.



CALIFORNIA

Droga Confections Peanut Brittle (\$12 for 6 ounces, drogaconfections.com) Roasted and generously sea-salted peanuts are enveloped in a delicately crackly caramelized crust.



* CONDIMENTS *

NORTH CAROLINA

Farmer's Daughter Bourbon'd Fig Preserves (\$9 for 6 ounces, farmersdaughterbrand.com) April McGreger is the one-woman operation behind this richly textured treat. Lemon lifts the flavor of Brown Turkey figs; bourbon and vanilla add richness.



WASHINGTON

River Wave Foods Tapanui Tapenade (\$10 for 6.5 ounces, riverwavefoods.com) Rebecca Kawana learned international flavor profiles while tasting her way around the globe as a flight attendant. This tapenade is a fantastically unique sweet-salty blend of figs with meaty bits of olive and a hint of pucker from pomegranate molasses.



MINNESOTA

Red Lake Nation Wild Chokecherry Jelly (\$6 for 12 ounces, redlakenationfoods.com) The Red Lake Band of Chippewa Indians makes regionally specific products, like this tart, bright spread made from wild Minnesota chokecherries. Similar to cranberries, the fruit is sweet and astringent, with a trace of port-soaked cherry flavor.

MICHIGAN

American Spoon Sour Cherry Preserves (\$9 for 9.5 ounces, spoon.com) Great fresh-fruit flavor and zip—courtesy of Michigan-grown Montmorency cherries—make this taste like fresh, homemade jam. Bright, light, and bursting with fruity goodness.