

First Bite

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ON SHELVES

Pop **Bantam Pizzas** (\$5, grocery stores) into the oven or toaster oven for a quick appetizer or snack. The New York City-inspired pizza dough bites are filled with classic toppings including Pepperoni, Margherita, Five Cheese and Supreme.



Made with oat milk instead of cream, **Pacific Foods Organic Creamy Oat Milk Soup** (\$4, grocery stores) is a dairy-free, vegan option for holiday guests. Each 32-oz carton of Cumin Carrot or Garden Tomato serves four.



Green Giant Riced Veggie Blends (\$4.20, grocery stores) swap rice for riced chickpeas, green peas and red lentils. The Broccoli Cheddar, Parmesan Garlic and Mediterranean flavors also have 8 to 10g protein per serving.



HOLIDAY HELPERS Step up your seasonal hosting prowess with these entertaining tips from dishitgirl.com blogger Dina Deleasa-Gonsar.

UPGRADE AFTER-DINNER COFFEE with a cinnamon-flavored simple syrup: boil equal parts sugar and water, then add a cinnamon stick while simmering.

STOCK YOUR FREEZER with ready-to-go appetizers that can be popped into the oven and ready in minutes. Everyone loves pigs-in-a-blanket!

CANDY CANES can pull double duty as a dessert topper and in a hot chocolate bar.

INSTANTLY ELEVATE A CHARCUTERIE BOARD with a variety of jams, jellies, spreads and flavored honeys.

HAVE A HOLIDAY PLAYLIST ready so you aren't searching for music minutes before guests arrive.

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TIP

Divide caramel equally among small jars and tie ribbons around the lids for a quick holiday gift.



A decadent treat to share with someone on your nice list!

Homemade HOLIDAY

10-Minute Salted Caramel Sauce

Drizzle this silky-sweet sauce over pies, ice

cream or brownies, or use to flavor frostings. Store in an airtight container in the fridge for 2 to 3 weeks. Microwave 30 to 60 seconds to soften.

Add 1 cup **granulated sugar** to a medium nonstick saucepan. Cook over medium heat, stirring constantly with a wooden spoon to avoid burning. After a few minutes, the sugar will start to become chunky, then it will begin to melt into a caramel-colored liquid. Once the sugar has completely melted, with no small chunks remaining, reduce the heat slightly and add 6 Tbsp **salted butter**, cut into tablespoon-size chunks. Whisk constantly until butter is completely melted. The butter may separate from the caramel; whisk it in as best you can. Remove pan from heat and slowly stream in ½ cup plus 1 Tbsp **heavy cream**, whisking as you add it. The caramel will bubble up. Set the pot back on the heat for 1 minute, gently stirring to let it thicken and melt any hardened bits. Remove the pot from the heat and stir in a pinch of flaky **sea salt**. Let cool at least 10 minutes before using or storing. **Makes 1¼ cups**

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