

COASTAL LIVING

DREAM HOMES

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from California to Florida

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PAN ROASTS
FOR COZY
FALL DINNERS

2011
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OCTOBER 2011

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+ Easy ways to upgrade your front door

wicked good fun!

No tricks this year—just delicious
treats to serve to spirited friends



Sure, you could sit home again this year, answering the door and letting the kids have all the fun. Or, you could throw a decidedly grown-up affair on a dock at dusk, with butternut squash shooters and vodka-poached shrimp. And no, we didn't forget the sugar. It wouldn't be a happy Halloween without the sweet treats!



Spiced Butternut Squash-and-Pear Soup Shooters

PREP: 20 minutes
BAKE: 40 minutes
STAND: 10 minutes
COOK: 3 minutes

- 1 pound butternut squash, peeled, seeded, and cubed
- 1 firm-ripe Anjou pear, peeled and quartered
- 2 large shallots, peeled and halved
- 2 tablespoons vegetable oil
- ½ teaspoon sea salt
- ¼ teaspoon freshly ground black pepper
- 2 garlic cloves, minced
- 1 teaspoon ground ginger
- ½ teaspoon garam masala or curry powder (optional)
- 2 tablespoons dry white wine
- 2½ cups low-sodium chicken broth
- 1 tablespoon heavy cream
- Toasted pumpkin seeds (optional)

1. Preheat oven to 400°. Gently toss first 3 ingredients with oil; season with sea salt and pepper, and place in a jelly-roll pan. Bake 35 minutes or until tender and browned. Add garlic, ginger, and garam masala, if desired, and toss well; bake 5 more minutes.

2. Pour wine over squash mixture, stirring to deglaze pan. Let stand 10 minutes. Transfer to a blender; add broth (in batches, if necessary), and puree until smooth. (For smoothest texture, press squash puree through a wire-mesh strainer, discarding solids.)

3. Transfer puree to a large saucepan, and stir in cream. Cook over medium heat 3 to 5 minutes or until heated through. Season with salt and pepper to taste. Ladle into cordial glasses, and garnish with pumpkin seeds, if desired. Makes about 5 cups.

Devilish Eggs

Black and red caviar add a diabolical finish to a party favorite.

PREP: 15 minutes
COOK: 20 minutes
CHILL: 1 hour

- 8 large eggs
- 5 tablespoons mayonnaise
- 2½ teaspoons Dijon mustard
- 2 teaspoons finely minced shallot
- ⅛ teaspoon sea salt
- ⅛ teaspoon freshly ground black pepper
- Black and red caviar

1. Place eggs in a single layer in a large saucepan; add cold water to a depth of 3 inches, and bring to a boil over high heat. Remove from heat, cover, and let stand 11 minutes.

2. Drain eggs, and return to saucepan; run eggs under cold water until cool enough to handle. Peel under cold running water.

3. Cut eggs in half lengthwise. Scoop yolks into a bowl, reserving egg whites. Mash yolks with a fork. Stir in mayonnaise and next 4 ingredients until well blended. Pipe or spoon yolk mixture into reserved egg whites; cover and chill 1 hour. Garnish with caviar just before serving. Makes 8 servings.





Cheddar-and-Black Sesame Cheese Straws

PREP: 20 minutes
CHILL: 30 minutes
BAKE: 15 minutes

$\frac{1}{2}$ (17.3-ounce) package frozen puff pastry sheets, thawed

All-purpose flour

- 1 large egg
- 1 teaspoon water
- 1 to 3 teaspoons Asian sriracha hot chili sauce or Dijon mustard
- $\frac{3}{4}$ cup (3 ounces) finely shredded extra-sharp Cheddar cheese
- 2 tablespoons black sesame seeds

Parchment paper

1. Preheat oven to 425°. Unfold pastry sheet onto a lightly floured surface. Roll into a 10- x 12-inch rectangle.

2. Lightly beat egg, water, and desired amount of sriracha in a small bowl. Brush pastry with egg wash. Sprinkle half of pastry lengthwise with cheese; fold other half over cheese, pressing lightly. Lightly flour pastry, and gently roll into a 7- x 12-inch rectangle. Brush top of pastry with egg wash; sprinkle with sesame seeds. Chill 30 minutes.

3. Cut pastry crosswise into $\frac{1}{2}$ -inch strips. Twist each strip, and place on a parchment paper-lined baking sheet. Bake 15 minutes or until golden. Makes about 1 dozen.

Hot Caramelized Onion Dip with Bacon and Gruyère

Serve this addictive dip with a sliced baguette or apples, or thick-cut potato chips.

PREP: 10 minutes
COOK: 40 minutes
BAKE: 20 minutes

- 2 teaspoons butter
- 1 teaspoon vegetable oil
- 2 Spanish onions (about 1 pound), halved and thinly sliced
- $\frac{1}{4}$ teaspoon sugar
- $\frac{1}{4}$ teaspoon sea salt
- 1 tablespoon sherry vinegar
- $\frac{1}{2}$ teaspoon minced fresh thyme
- 3 applewood-smoked bacon strips
- $\frac{3}{4}$ cup (3 ounces) shredded Gruyère cheese
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{4}$ teaspoon freshly ground black pepper

1. Preheat oven to 400°. Melt butter with oil in a large skillet over medium-high heat. Add onions, sugar, and salt; cook, stirring occasionally, 8 minutes or until onions soften and just begin to turn golden. Reduce heat to medium, and cook, stirring often, 20 minutes or until onions turn deep golden brown. Stir in vinegar, scraping bottom of skillet to deglaze pan. Cook, stirring often, until vinegar is reduced by half. Stir in thyme.

2. Cook bacon in a large skillet over medium-high heat 8 to 10 minutes or until crisp. Drain on paper towels; finely crumble.

3. Combine cheese and next 3 ingredients in a medium bowl. Stir in onions and bacon. Transfer to a 2-cup baking dish.

4. Bake 20 minutes or until mixture bubbles and top is lightly golden. Makes 2 cups.

Vodka-Poached Shrimp with Bloody Mary Cocktail Sauce

This vodka-infused spin on a classic shrimp cocktail is just the thing to give your guests the chills.

PREP: 15 minutes
COOK: 10 minutes
CHILL: 1 hour

- $\frac{1}{2}$ cup vodka
- $\frac{1}{2}$ lemon
- 2 teaspoons sea salt
- $\frac{1}{2}$ teaspoon black peppercorns
- 24 peeled and deveined jumbo raw shrimp with tails

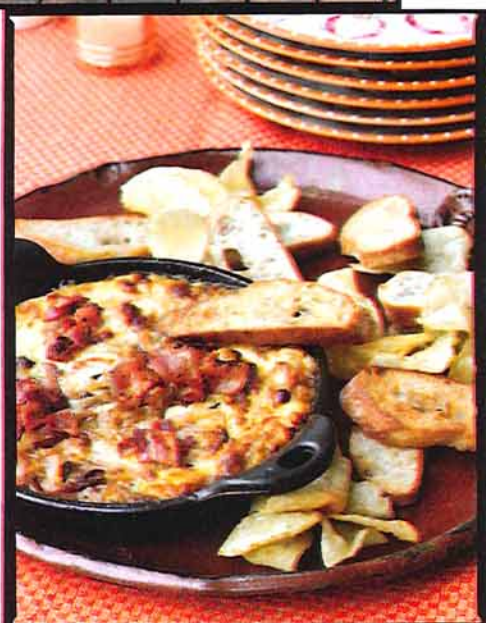
Bloody Mary Cocktail Sauce (recipe below)

1. Combine first 4 ingredients in a large saucepan; bring to a boil over medium-high heat. Add shrimp, and cook 2 to 3 minutes or until shrimp turn pink. Drain. Chill shrimp 1 hour. Serve with Bloody Mary Cocktail Sauce. Makes 6 to 8 servings.

Bloody Mary Cocktail Sauce

- 1 cup ketchup
- $\frac{1}{2}$ cup chili sauce
- 3 tablespoons prepared horseradish
- 1 tablespoon vodka
- 2 tablespoons fresh lemon juice
- $1\frac{1}{2}$ teaspoons Worcestershire sauce
- 1 teaspoon hot sauce
- $\frac{1}{4}$ teaspoon celery salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper

Combine all ingredients in a medium bowl. Makes $1\frac{3}{4}$ cups.





Our version of a Halloween loot bag:
a thoughtfully arranged sweets station
with frosted muffins on cake stands and
old-fashioned candies in apothecary jars



HALLOWEEN BAT
COOKIE CUTTER, \$4;
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Cocoa-Cinnamon Bat Cookies

PREP: 15 minutes
CHILL: 10 minutes
BAKE: 10 minutes
COOL: 35 minutes

- 1 cup butter, softened
- ½ cup sugar
- ½ cup firmly packed light brown sugar
- 1 medium egg
- 2¼ cups all-purpose flour
- ½ cup unsweetened cocoa
- 2 teaspoons ground cinnamon
- ¼ teaspoon salt

Royal Icing (recipe below) or prepared frosting

1. Preheat oven to 350°. Beat first 3 ingredients at medium speed with an electric mixer until fluffy. Add egg, beating until blended.
2. Combine flour and next 3 ingredients in a medium bowl; gradually add to butter mixture, beating just until blended. Shape dough into a disk. Cover and chill 10 minutes.
3. Place dough on a lightly floured surface, and roll to ⅛-inch thickness. Cut with an 8-inch bat-shaped cookie cutter. Place cookies 2 inches apart on lightly greased baking sheets.

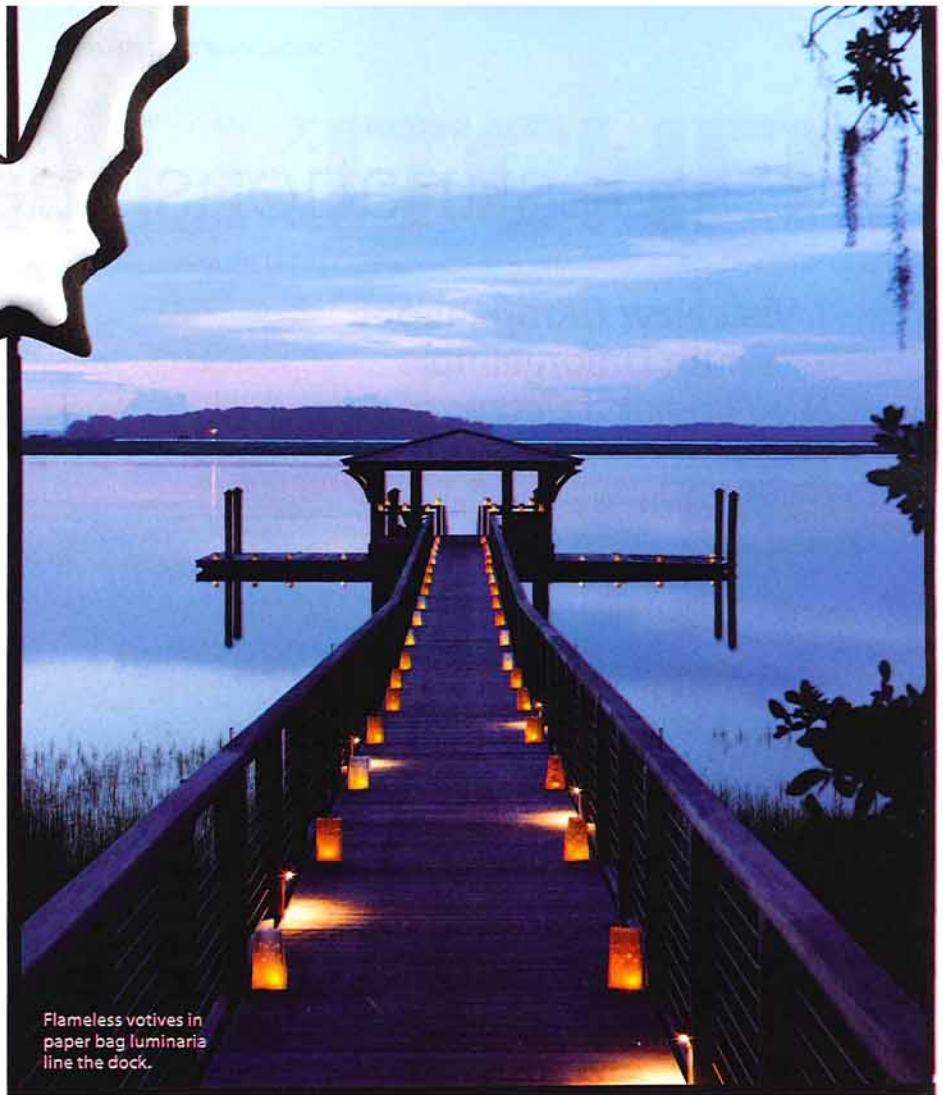
5. Bake 15 to 17 minutes or until edges are lightly browned. Let cool on baking sheets 5 minutes; transfer to wire racks, and let cool completely. Pipe Royal Icing or prepared frosting onto cookies to outline; pipe two dots for eyes. Makes about 2 dozen (8-inch) cookies.

Note: To completely ice bat cookies, first pipe icing or frosting to outline. Add water to remaining icing, 1 teaspoon at a time, until mixture is the consistency of white glue. Pipe into center of cookies to fill in body. Let stand, uncovered, until completely dry.

Royal Icing

- 2 cups powdered sugar
- ¼ cup meringue powder
- ¼ cup warm water
- 1 teaspoon vanilla extract

Beat together all ingredients. Cover with damp towel until ready to use. (Mixture quickly dries out.) Makes about 1 cup.



Flameless votives in paper bag luminaria line the dock.

Pumpkin Mini Muffins

Freeze unfrosted muffins in an airtight container up to three months. Thaw, and then frost as desired.

PREP: 10 minutes **BAKE:** 15 minutes **COOL:** 30 minutes

Paper baking cups

- 2 cups all-purpose flour
- 1½ teaspoons baking soda
- 1½ teaspoons ground cinnamon
- ¾ teaspoon salt
- ½ teaspoon ground nutmeg
- ½ teaspoon ground ginger
- ½ teaspoon ground allspice
- ½ teaspoon ground cloves
- 1 (15-ounce) can pumpkin puree
- ¾ cup firmly packed light brown sugar
- ¾ cup granulated sugar
- 3 large eggs
- ¾ cup vegetable oil

Maple-Cream Cheese Frosting (recipe at right)

1. Preheat oven to 350°. Place paper baking cups into miniature muffin pans.
2. Combine flour and next 7 ingredients in a medium bowl.
3. Combine pumpkin and next 4 ingredients in a large bowl. Add flour mixture to pumpkin

mixture, stirring just until moistened. Spoon batter into cups, filling two-thirds full.

4. Bake, in batches, 15 to 17 minutes. Let cool in pans on wire racks 5 minutes. Remove from pans, and let cool completely.
5. Spread Maple-Cream Cheese Frosting over tops of muffins. Makes 5 dozen.

Maple-Cream Cheese Frosting

PREP: 10 minutes

- 16 ounces cream cheese, softened
- ½ cup butter, softened
- ½ cup pure maple syrup
- 4 cups powdered sugar

Beat first 3 ingredients in a large bowl at medium speed with an electric mixer until light and fluffy. Gradually add powdered sugar, beating at low speed after each addition until well blended. Makes 4½ cups. ♣

For more information, see Sources, page 118.

treasure hunting

WHERE TO FIND WHAT'S SHOWN IN THIS ISSUE

A TALE OF TWO CONDOS page 86: Interior designers Michelle Lloyd Bermann and Christine Ralphs, Lloyd Ralphs Design; lloydralphsdesign.com. **Living rooms, pages 86–89:** Coffee table, Calypso St. Barth; 866/422-5977 or calypso.stbarth.com. Obelisks, L'Atelier; 416/966-0200. Books and striped throw, Tomas Maier; 888/373-0707 or tomasmaier.com. Driftwood lamp, vintage; for a similar look, try Shades of Light; 800/262-6612 or shadesoflight.com. Sunburst mirror, Palit Inc.; 514/767-9923 or palit.ca. Michael Carson bronze sculpture, one of a kind; for a similar look, try Jones & Terwilliger Galleries; 831/626-9100 or jones-terwilliger-galleries.com. Photo collage, oversize mirror, sliding door, and flooring, custom; Lloyd Ralphs Design. Day beds, West Elm; 888/922-4119 or westelm.com. **Dining rooms, pages 89–90:** Table, Aubery Inc.; 305/798-7226. Mirrored table, Verner Panton chairs, and vase, vintage; for a similar look, try 1st Dibs; 1stdibs.com. Frosted light fixture, Farrey's; 305/947-5451 or farreys.com. Wall sculpture, vintage; for a similar look, try Stripe; 305/893-8085 or stripe.1stdibs.com. Books, Tomas Maier. **Bedrooms, page 92–93:** Desk lamp, vintage; for a similar look, try Circa Who; 561/655-5244 or circawho.com. Photography, Christine Ralphs. Paper sculpture, Michelle Lloyd Bermann. Bedside lamps, vintage; for a similar look, try Palm Beach Design Center; 561/588-5868. Towels, Emilio Pucci; emiliopucci.com. Pillows, Lloyd Ralphs Design. Headboard, West Elm. Coral lamps, The Light Switch; 305/895-0264 or thelightswitchmiami.com. Silver linen pillow, Calypso St. Barth. Mirrored pillow, no longer available; for a similar look, try John Robshaw; 212/594-6066 or johnrobshaw.com. Bedding, Au Lit; 416/489-7071 or aulitfinelinens.com. Throw, Urban Outfitters; 800/282-2200 or urbanoutfitters.com. **THE SIMPLE LIFE** page 78: Interior designer Sue White, White Design; 949/723-1509 or suewhite.design.com. Cotton throws, Pierre Lafond; 805/565-1503 or upstairsatpierrelafond.com. **Media room, page 79:** Sofa, Restoration Hardware; 800/910-9836 or restorationhardware.com. Striped rug, West Elm; 888/942-4119 or westelm.com. Leather chair, Cannery Exchange; 949/631-2740 or canneryexchange.com. Chris Gwaltney painting, Peter Blake Gallery; 949/376-9994 or peterblakegallery.com. **Living room, page 80:** Sofas, Verellen Home Collection, 888/898-4638 or lofthome.com. Coffee table, vintage; for a similar look, try Melange, Etc.; 949/650-5500 or melangeetc.com. **Library/entry, page 81:** Apothecary cabinet, vintage; for a similar look,

try Pottery Barn; 888/779-5176 or potterybarn.com. Ceiling light, Artemide; 877/278-9111 artemide.us. Secretary, antique; for a similar look, try Big Daddy's Antiques; 310/769-6600 or bdantiques.com. Paintings, vintage; for a similar look, try White Design. **Kitchen, page 82:** Cabinets, Bulthaup; bulthaup.com. Linen slipcovers, Best Slipcover Company; bestslipcovercompany.com. Altersticks, antique; for a similar look, try Antonio's Bella Casa; 949/631-3416 or antoniosbellacasa.com. **Master bedroom, page 82:** Wing chairs, vintage; for a similar look, try Big Daddy's Antiques. Matteo duvet cover, Blue Springs Home; 866/869-2583 or bluespringshome.com. Bed, Pottery Barn. **Master bath, page 83:** Mirror, antique; for a similar look, try Big Daddy's Antiques. Custom vanity, White Design. Tub and towels, Waterworks; 800/899-6757 or waterworks.com. Draperies, Corragio; corragio.com. **Patio, page 83:** Recycled Adirondack chairs, Room & Board; 800/301-9720 or roomandboard.com. Pillows, Pier 1 Imports; 800/245-4595 or pier1.com. **Exterior, page 83:** Pendant, vintage; for a similar look, try Circa Lighting; 877/762-2323 or circalighting.com. **WICKED GOOD FUN!** page 102: Shot on location at Palmetto Bluff, South Carolina; palmetto-bluff.com. Table, Stanley Furniture; stanleyfurniture.com. Sea grass goblets and tumblers, salad plates, egg crates, and candelabras, Anthropologie; 800/309-2500 or anthropologie.com. Candles, Ana Candles; 609/394-0300 or fivestripes.com. Table runner, RT's Market; palmetto-bluff.com. Napkins, Kim Seybert; 212/564-7850 or kimseybert.com. Glass votives, Jamali Garden; 212/996-5534 or jamaligarden.com. Chip-and-dip plate, vase, and platter, Crate & Barrel; 800/967-6696 or crateandbarrel.com. Apothecary jars, Barrevel; barrevel.com. Paper cones, Paper Source; paper-source.com. Skeletons, Tinsel Trading; 212/730-1030 or tinseltrading.com. Mannequin hand, TCP Global; 858/909-2110 or tcpglobal.com. Black coral votive, Luna Bazaar; 800/223-1106 or lunabazaar.com. 🌿

NOTE:

Information is subject to change. Paint and fabric colors may vary slightly due to the printing process. If a specific item is discontinued, please contact the company directly to ask about similar merchandise. Any unlisted items are unknown.

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