

GATHER WITH FRIENDS TO BEAT THE WINTER CHILL.

# holiday on ICE



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Put Scott Rella in a room with a block of ice and a chainsaw and you never know what will come out. The Vail, Colorado-based ice sculptor creates all kinds of frozen art—full-blown ice lounges, giant horses and warriors (check them out at [fearnoice.com](http://fearnoice.com))—and when he isn't shaping frozen water, he's skiing or snowboarding on it. After a day on the slopes, though, Rella likes to hunker down at home with friends and a few hearty snacks. It's just enough to warm everyone up—at least until he breaks out the ice again. ▶



### Rosemary Ruby Cocktails

MAKES 6

- 1 cup sugar
- 12 sprigs rosemary
- 3 cups ruby-red grapefruit juice
- 1½ cups vodka
- ¾ teaspoon bitters

#### Ice cubes

1. In a small saucepan, bring 1 cup water, the sugar and 6 rosemary sprigs to a boil. Lower the heat and simmer until the liquid is clear, about 5 minutes. Let cool; discard the rosemary.
2. In a pitcher, combine the grapefruit juice, vodka, bitters and ¾ cup rosemary-sugar syrup. Pour into 6 rocks glasses filled with ice cubes and garnish each with a rosemary sprig.



## Make an Ice Bowl



1

Fill a large stainless steel bowl halfway with water and place a slightly smaller stainless steel bowl in the water.



2

Place a 1-pound bag of beans inside the top bowl to weigh it down, making sure the bowl stays centered; freeze overnight.



3

Let the ice defrost at room temperature until the top bowl is loose enough to remove. Pull the ice bowl away from the bottom bowl and fill with shrimp or vegetable crudités.



## Shrimp with Green-Chile Cocktail Sauce

6 SERVINGS

PREP TIME 10 min

COOK TIME 10 min

- 1 pound tomatillos, husks removed
- One 4-ounce can green chiles
- ½ cup cilantro leaves
- Grated peel and juice of ½ lime
- 2 cloves garlic, smashed
- 1 jalapeño chile, seeded
- 1 pound cooked large shrimp

1. Preheat the broiler. Place the tomatillos on a baking sheet and broil, turning once, until charred and soft, 8 to 10 minutes; let cool.
2. Using a food processor, puree the tomatillos, green chiles, cilantro, lime peel, lime juice, garlic and jalapeño. Serve the sauce with the shrimp.

## Citrus Salad with Poppy-Seed Dressing

6 SERVINGS

PREP TIME 15 min

- 3 oranges, preferably navel
- ¼ cup red wine vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- ⅓ cup extra-virgin olive oil
- 2 tablespoons poppy seeds
- Salt and pepper
- Two 6-ounce bags baby spinach

1. Slice off the ends of each orange and place the oranges on a cutting board. Using a sharp knife and working from top to bottom, cut off the peel and pith in strips. Working over a salad bowl, hold the orange and make a cut on either side of each segment to release from the membrane, letting the segments fall into the bowl; place the cut oranges in a medium bowl.
2. Squeeze the remaining juice from the oranges into the bowl; whisk in the vinegar, mustard and honey, then the olive oil and poppy seeds. Season with salt and pepper.
3. Add the spinach to the orange segments and toss with the dressing.



## Moroccan Lamb Kebabs with Pistachio Couscous

MAKES 18 KEBABS

PREP TIME 30 min

COOK TIME 20 min

¾ cup extra-virgin olive oil  
Grated peel and juice of 1 lemon  
2 cloves garlic, chopped  
2 teaspoons salt  
1 teaspoon grated ginger  
1 teaspoon ground cumin  
¼ teaspoon turmeric  
¼ teaspoon ground cinnamon  
Cayenne pepper, to taste

1½ pounds boneless leg of lamb, cut into 1-inch cubes  
18 small, pitted dates  
2 cups chicken broth  
2 cups instant couscous  
½ cup pistachios—lightly toasted, cooled and chopped  
½ cup chopped fresh mint  
¼ cup chopped flat-leaf parsley

1. Soak 18 wood skewers in water. In a bowl, combine ½ cup olive oil, the lemon peel, lemon juice, garlic, salt, ginger, cumin, turmeric and cinnamon; add cayenne to taste. Add

the lamb and marinate, refrigerated, for ½ hour or up to 4 hours.

2. Thread 2 lamb cubes and 1 date onto each skewer; reserve the marinade. In a lightly oiled grill pan over medium-high heat, grill the meat until slightly charred, 3 to 4 minutes on each side, brushing with the marinade.

3. In a saucepan, bring the chicken broth to a boil. Add the couscous, remove from the heat and cover for 5 minutes. Fluff with a fork, then stir in ¼ cup olive oil, the pistachios, mint and parsley. Serve with the kebabs. ▶



tip

**Swap it**  
Use pine nuts in place of pistachios and basil instead of mint.



**tip**

**Veg out**  
Use vegetable  
broth in place of  
chicken broth.



## Smoky Tomato Soup with Grilled Cheddar Cheese

6 SERVINGS

PREP TIME 30 min

COOK TIME 30 min

- 2 tablespoons extra-virgin olive oil
- 1 medium onion, chopped
- 3 cloves garlic, peeled and smashed
- 1 tablespoon fresh thyme leaves
- Two 28-ounce cans whole fire-roasted tomatoes
- One 14.5-ounce can chicken broth
- 1 chipotle chile in adobo sauce, chopped
- 1 stick (4 ounces) butter, softened
- 36 slices rye cocktail bread
- ¼ cup grainy mustard
- One 6-ounce block cheddar cheese, cut into 2-inch squares

1. In a saucepan, heat the olive oil over medium heat. Add the onion, garlic and thyme and cook for 10 minutes. Add the tomatoes, chicken broth and chipotle; lower the heat and simmer for 15 minutes.
2. Using a blender, puree the soup.
3. Butter 1 side of each bread slice. Spread the unbuttered side of 18 slices with mustard; top with a slice of cheese and the remaining bread slices, buttered side up. In a nonstick skillet or griddle, grill the sandwiches over medium heat until the cheese is melted, 3 to 4 minutes on each side. Serve with the soup.

## Caramel Apple Cobbler

6 SERVINGS

PREP TIME 15 min

BAKE TIME 1 hr (plus cooling)

- 8 apples—peeled, cored and cut into ½-inch-thick wedges
- ½ cup heavy cream
- 1 cup brown sugar



- ¾ cup granulated sugar
- ¼ cup brandy
- 1½ sticks (6 ounces) plus 2 tablespoons unsalted butter, chilled
- 1 tablespoon pure vanilla extract
- ¾ teaspoon salt
- 1½ cups flour
- ½ teaspoon ground cinnamon
- ½ cup chopped pecans, toasted
- 2 cups whipped cream, for serving

1. Preheat the oven to 375°. Grease a 9-by-13-inch baking dish; add the apples. In a saucepan, bring the heavy cream, ½ cup brown sugar, ½ cup granulated sugar, the brandy,

- 2 tablespoons butter, the vanilla and ½ teaspoon salt to a boil, whisking. Lower the heat to medium and cook until thickened, about 5 minutes; pour over the apples.
2. In a food processor, combine the flour, remaining ½ cup brown sugar, ¼ cup granulated sugar, ¼ teaspoon salt and the cinnamon. Cut the remaining 1½ sticks butter into ½-inch pieces; add to the flour mixture and pulse until coarse crumbs form; stir in the nuts.
3. Scatter the topping over the apples and bake until golden, 1 hour. Let cool for 10 minutes. Serve with the whipped cream. ■