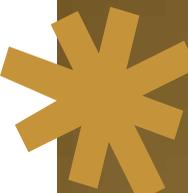


AN AWARD-WINNING KITCHEN & HOME BRAND

FOOD52



GIFT GUIDE

Inspiration awaits, with our favorite holiday finds (including lots of Food52-only exclusives!), all set to surprise and delight this season.

\$20 Off*

your next
purchase of \$100+
at Food52.com
Code:
HOLIDAY52



FREE SHIPPING ON ALL ORDERS \$149 OR MORE. EXCLUSIONS APPLY.

FOOD52

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purchase of \$100+
at Food52.com
Code:
HOLIDAY52

GIFTS FOR ALL

Our team of magic-makers has been hard at work, searching high and low for gifts guaranteed to dazzle your nearest and dearest and stocking the Shop with treasures you'll only find here. The result? A nothing-like-it collection of clever kitchen gadgets, eye-catching decor, small-batch snacks, and lots more to make spirits bright this season—here and at Food52.com. And when in doubt, give the gift of a meal: We've partnered with Feeding America, where \$1 = 10+ meals. Head to [Food52.com/giveback](https://www.food52.com/giveback) to donate.

ON THE COVER

Food52 x Dansk Kobenstyle Casserole, options vary, \$115-\$165
Food52 x Dansk Kobenstyle Saucepan, options vary, \$55-\$115

*HOLIDAY52 valid toward \$20 off a qualifying order with an eligible subtotal of \$100+ (before taxes and shipping). Offer valid starting 11/18/2021 at 12:01 a.m. ET through 1/31/2022 at 11:59 p.m. ET, while supplies last. User must be logged in to a registered Food52 account to apply. Limit one use per person. Valid in the U.S. on in-stock items only. Cannot be redeemed for cash, combined with other offers, or applied to previous orders. Exclusions apply. To redeem, enter HOLIDAY52 at checkout.

Think of these pages as your own holiday countdown calendar, but—instead of sweets—there are gift guides for every kind of merrymaker on your list.

<p>1 BARISTA IN THE MAKING <i>page 2</i></p>		<p>3 PANTRY PROFESSIONAL <i>page 6</i></p>	<p>4 FARMERS MARKET SUPERFAN <i>page 7</i></p>	
	<p>7 MASTER MULTITASKER <i>page 11</i></p>	<p>8 CAST-IRON FAN <i>page 11</i></p>	<p>9 KITCHEN SCIENTIST <i>page 11</i></p>	<p>10 ALL ABOUT GADGETS <i>page 11</i></p>
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<p>16 LIKES TO SHAKE THINGS UP <i>page 18</i></p>	<p>17 ENDS ON A SWEET NOTE <i>page 19</i></p>	<p>18 SNACK PLATE PRO <i>page 20</i></p>		<p>20 DESSERT DYNAMO <i>page 22</i></p>
<p>21 EATS WITH THEIR EYES <i>page 22</i></p>		<p>23 SETS THE SCENE <i>page 24</i></p>	<p>24 KEEPS IT SPICE-Y <i>page 26</i></p>	<p>25 APPRECIATES THE LITTLE THINGS <i>page 27</i></p>
	<p>27 GLOW-GETTER <i>page 30</i></p>	<p>28 HAS THE BUTTER COVERED <i>page 30</i></p>	<p>29 LOVES A SET OF LINENS <i>page 30</i></p>	
<p>31 CHIEF TREE DECORATOR <i>page 32</i></p>	<p>LEFT TO RIGHT, TOP TO BOTTOM Le Creuset Classic Whistling Tea Kettle, \$100, Feast Face Serving Platter by Yotam Ottolenghi, \$73, Handmade Ceramic Hug Mug, \$45, Personal Concrete Fireplace, \$95, Felt Sloth Ornament, Set of 3, \$62, Tortoise Shell Resin Cake Stand, \$125, Handmade Holiday Tree Plate, \$58, and Tumbler, \$45, Take Care Gift Set, \$42</p>			 <p>Go on, scan that QR code for a closer look at what you see on these pages.</p>

1

Barista in the Making

Bring the coffee shop home, with whole-bean blends, good-lookin' grinders, and brew systems for all.

Zwilling Drip Coffee Maker, \$199.99



Grounds for a better brew: 31 grind options, built-in measurements, and a slim, space-saving design.

Fellow Ode Coffee Grinder, \$299



Community Favorite

Hot and cold drinks stay locked up tight (and at temp for 6 hours!) in these on-the-go sippers.

Double-Walled Travel Tumbler (17 oz), \$38

Silicone lids create a vacuum seal, keeping your favorite beans fresh 50% longer (yep).

Fellow Atmos Vacuum Canister, starting at \$30



Coava Whole Bean Coffee, options vary, \$16-\$18



Espro Coffee French Press P7, White 18 oz, \$119.95



"Filters out grounds, so the first cup's as good as the last: It's the best on the market."

—PETER THEMISTOCLES, FOOD52 SENIOR BUYER

2

Weekend Baker

Smart tools, snazzy dishes—everything they need to bake, batter, and roll is right here (and totally exclusive to us).



* Made Just for Us

1

ALL BUTTER PIE DOUGH
 FROM SPANISH RECIPES
 1 to 2 cups all-purpose flour, unbleached
 1 stick salt
 1 1/2 cups cold butter, cut into 1/2-inch cubes
 1/2 cup ice water
 1. In a large bowl, whisk together the flour and salt to combine. Add the butter, stirring in the flour by hand. Roll over the flour with a fork or your fingers. For a flake crust or galette, this is better than a food processor.
 2. Place a ball in the center. Add the water a few tablespoons at a time and mix just until the dough comes together into a ball. Stop as shortly as you can and before rolling, forming, and baking. The dough will be sticky, so what you're making, so better to come together by hand.
 3. ROLLING UP THE PIE DOUGH CAREFULLY
 Lightly dust a work surface and rolling pin with flour. Roll out the dough to about 1/4 inch thick, rotating it as you work to help prevent sticking. To transfer the dough to the pan, gently roll it around the pan, then lift it and set the pan down.
 4. BAKING (FROM ALL PIE DOUGH)
 Preheat the oven to 375°F. Roll out the dough, then use a bench scraper to trim the edges. Turn the dough over and press gently to seal. Roll with the edge of the pie plate. Use a bench scraper to gently press the top and bottom together to seal. Roll out slightly, then trim the excess and bake again.
 5. BAKING (FROM ALL PIE DOUGH)
 Roll out the dough, then use a bench scraper to trim the edges. Turn the dough over and press gently to seal. Roll with the edge of the pie plate. Use a bench scraper to gently press the top and bottom together to seal. Roll out slightly, then trim the excess and bake again.
 6. BAKING (FROM ALL PIE DOUGH)
 Roll out the dough, then use a bench scraper to trim the edges. Turn the dough over and press gently to seal. Roll with the edge of the pie plate. Use a bench scraper to gently press the top and bottom together to seal. Roll out slightly, then trim the excess and bake again.

* Only at Food52

- 1. Five Two Good Measure Pastry Mat, \$25
- 2. Limited Edition Handmade Pie Dish, by Looks Like White, \$70
- 3. Five Two Adjustable Rolling Pin, \$39
- 4. Five Two Ultimate Bench Scraper, \$15
- 5. Bamboo Measuring Cups & Spoons, \$28



Saltverk Hand-Harvested Icelandic Sea Salt, Gift Set of 4, \$50



Small-Batch Quarterly Hot Sauce Subscription, \$120



Parisian Assorted Fruit Flavored Hard Candies, \$38



Giusti Balsamic Vinegar of Modena Gift Crate, \$200



Food52 x Brightland Chili Garlic Olive Oil, \$40

* Food52 Exclusive



Cova Handmade Italian Panettone, \$55

3

Pantry Professional

Meet the flavor-makers that go above and beyond the usual staples (looking at you, freeze-dried truffles) all set to jazz up their cabinets.

* AAPI Owned



Brass Gift Box & Spices, \$200



Jose Gourmet Gift Set, \$28



Tartuflanghe Freeze Dried Truffles, White Alba, \$118, Black Winter, \$110



Some Top-Shelf Pantry Tips

Food52 Senior Buyer Peter Themistocles knows a thing or two about standout pantry finds (he picked out everything you see here!) and has a few pointers for us.

1

ORGANIZATION

Using a lazy Susan—or a few—is my favorite way to keep the essentials in order. Every spice, oil, and condiment is in sight and at my fingertips, always.

2

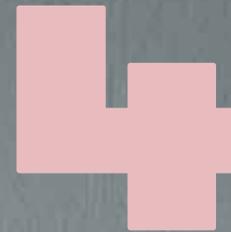
QUALITY

Up your flavor profile by investing in things like good-quality olive oil and single-origin spices (as close to fresh as you can get, and all the more flavorful).

3

GIFTING

Treating someone to a unique or quality item is a great way to introduce new flavors to their kitchen.



Farmers Market Superfan

A produce bowl that stores the whole bounty—with a stay-cool basin and space aplenty up top. Psst: That cork lid keeps fruit flies away (inspired by a French grandmother's trick).

Only at Food52: This new, deeper size takes up less countertop space, without skimping on storage.

* Exclusive Color

Emile Henry French Ceramic Storage Bowl, \$100-\$150

5

Expert Meal Prepper

Our recipe for meal prep success: Go-to knives, a trusty cutting board, and seal-tight storage that goes from freezer to microwave to table in a snap.

“I’ve been searching high and low for the perfect cutting board—this is it!”

—M. RYDER,
FOOD52 COMMUNITY
MEMBER, READY
TO SLICE UP A STORM

1



1. Peugeot Paris USelect Pepper & Salt Mills, 7" Natural, \$45

2



2. Marble Lidded Salt Cellar, \$35

3



3. Microwavable Nested Storage Bowls, Nordic Forest, Shallow Set of 4, \$64

4



4. Hand-Turned Mason Jars and Lids, Set of 4, Mixed Size, \$150

5



5. Zwilling Fresh & Save Food Vacuum Sealing System, (Starter Kit including 10 Vacuum Sealed Bags), \$99

6



6. Five Two Essential Knives, 8" Chef Knife, \$69

7

7. Five Two Bamboo Cutting Board, The Little Wonder \$29, The Happy Medium, \$45

*
Made Just for Us

*
New Size!



Bread Baker Extraordinaire

Proof dough to perfection with this mighty induction cooker (slow-cook, braise, stew, steam, and roast, too—it does it all).



Get bread-baking tips, recipes, video how-tos, and more, straight to your inbox. Sign up at [food52.com/bread](https://www.food52.com/bread).

Vermicular Musui-Kamado Cast Iron Induction Cooker, Sea Salt, \$670



Our Line!

7

Master Multitasker



For the cooks who like to save themselves a dish (us), this do-it-all wonder comes with a built-in strainer. Blanch, strain, and season, all in one pan.

Five Two Essential Saucepan, 1.5QT, \$69

“A beautiful pot, loaded with great features— I LOVE the strainer lid! Best purchase ever.”

—PJ, COMMUNITY MEMBER, KITCHEN WIZ



8

Cast-Iron Fan

A pan with all of the searing power of cast-iron, with a fraction of the heft (pick it up with one hand, no sweat).

Lightweight Japanese Cast Iron Frying Pan, Walnut Handle, 10.2", \$160
Oak Handle, 9.4" Deep, \$155



Kitchen Scientist

For the budding picklers and fermenters out there: a toolkit covering all the basics they'll need.

Fermented Vegetable Kit, \$40

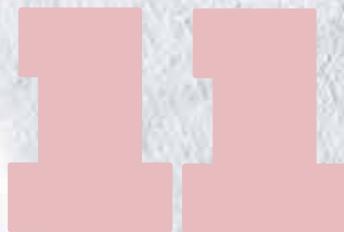


10

All About Gadgets

The smartest thermometer we know: It keeps track of temp and lets you know when time is up.

Meat Thermometer, \$129.99



Le Creuset Collector

Crafted by French artisans since 1925, with signature heat retention, iconic looks, and lasting quality—Le Creuset is top of any cook's list.

8 Qt Oval Dutch Oven,

Special Price: \$300*

MORE COLORS AWAIT



*Valid through January 31, 2022

Roast With the Most

Perfectly tender, slow-cooked brisket: Just one of the cozy meals we love cooking up when it's time to gather (bonus that it feeds a crowd). This one gets a touch of sweetness from pomegranate molasses—finish it with pomegranate arils for that extra pop of festive color.



Recipe for a Family-Style Holiday Meal

Food52 Content Director and fan of easy-breezy entertaining **Brinda Ayer** is sharing her A+ pointers for all of your get-togethers.

1

Serve the meal in your cooking vessel—but make sure it's a snazzy one. Colorful braisers and Dutch ovens look as handsome on the table as they are superstars on the stove.

2

Keep the extras simple: Choose one pre-dinner appetizer (like a zingy labneh dip with crudités and crackers) and one versatile wine to drink all evening (like a woodsy Chardonnay or Pinot Noir).

3

Cut down on oven time and go for a no-bake dessert, like a trifle or ice cream sundaes.

Pomegranate-Braised Pot Roast

- 1 4-pound chuck roast (boneless)
- 2 tablespoons neutral oil, such as canola oil, vegetable oil, safflower oil
- 2 large yellow onions, roughly chopped
- 3 medium carrots, peeled and roughly chopped
- 3 celery ribs, chopped
- 3 garlic cloves, peeled and sliced
- ¼ cup tomato paste
- 2 cups chicken stock, beef stock, or water
- 1 cup red wine
- 1 1-oz packet onion soup mix
- ¼ cup pomegranate molasses
- Rice pilaf, couscous, or mashed potatoes, for serving
- Fine sea salt
- Freshly ground black pepper

1. Pat the chuck roast dry with paper towels on all sides. Season all over with salt and pepper.

2. Heat the neutral oil in a large Dutch oven or large heavy-bottomed pot over medium-high heat.

3. Sear the chuck roast on all sides until a golden-brown crust forms, around 4 to 5 minutes on each side. Remove from the pan and set aside, then reduce the heat to medium.

4. Pour off all but about 2 tablespoons of the rendered fat into a heatproof bowl. When cool, discard.

5. Add the onion, carrot, and celery to the same Dutch oven or pot. Sauté over medium heat until softened, around 6 to 7 minutes. Add the garlic and tomato paste and cook for another 2 minutes, until combined.

6. Add the stock, red wine, onion soup mix, and pomegranate molasses. Bring to a low boil, then return the chuck roast and all juices to the pot.

7. Reduce the heat to low and cover the pot. Cook for 3 to 4 hours, until the meat is completely tender. Check periodically to ensure the heat isn't too high, and when the meat is easily shredded, it's done cooking. Season with salt to taste.

8. Remove the meat from the pot and place on a cutting board. Break apart the meat into pieces (I like roughly 4-ounce pieces, but you can go larger or smaller depending on your preference) and transfer to a serving platter. Spoon the sauce over the meat. Serve alongside rice pilaf, couscous, or mashed potatoes.

By Shannon Sarna | Serves 4 to 6



More recipes like this, plus our favorite kitchen helpers are a scan away.

12

The Busy Bee

Change their routine for the better with helpers that make the everyday hustle and bustle a whole lot easier. Think: a market tote with pockets galore, reusable gift wrap, and durable mats that stand up to every scuff and kitchen spill.

1. Vintage-Inspired Persian Vinyl Mats, 2'x3', \$60; 2'x6', \$120

2. Organic Cotton Reusable Gift Wrap (Set of 3), \$35

3. Multi-Pocket Canvas Market Tote, \$65

4. Arlo Wooden Counter Stool, Walnut, \$196

This trusty market tote saves a spot for produce, wine—even a fresh bouquet.

1

2

3

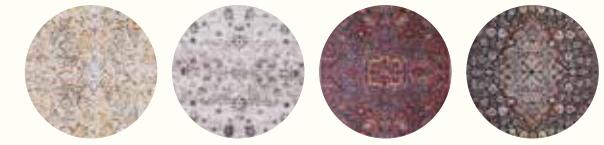
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* Fair Trade

* Exclusive Color

* Made Just for Us

Pick Your Pattern



Looks like a vintage rug, is actually an easy-clean vinyl mat (and now available in the smaller size you requested).

13

Toastmaster

A set of fun cocktail glasses makes for celebrations that sparkle. We'll cheers to that. *Clink*



Italian Classic Cocktail Glasses, Mixed Set (16 pieces), \$99

UNDER \$100

14

At-Home Mixologist

Build out their bar kit with next-level tools, like this community-favorite juicer. (It's big enough for oranges!)



Community Favorite

Our main squeeze: It gets every last drop (and we mean every one), thanks to that metal insert.

Citrus Juicer, \$43.99

MIXED	<p>AMASS Riverine Non-Alcoholic Spirit, \$35</p> 	BRIGHT	<p>Noughty Alcohol-Free Sparkling White Wine, \$19</p> 	SIPPERS
	<p>Rasāsvāda Zero-Proof Spirit Restoratives, Single, \$40</p> 	<p>Proteau Zero-Proof Botanical Drinks (Set of 2), \$40</p> 	<h1>15</h1> <h3>Raises the Bar</h3> <p>No booze, no problem. Transform the way they make cocktails with flavorful mixers and elixirs, plus nonalcoholic spirits that sip like the real thing.</p>	
		COMPLEX		



Elevated Craft Hybrid Cocktail Shaker, \$69.99

16

Likes to Shake Things Up

A trusty shaker is key to making cocktails at home. This one does the job single-handedly. (Really—it's designed to be held in one hand.)

WHY WE LOVE IT

1

The lid doubles as a measuring cup—no jigger required.

2

The screw top seals tight—not a spill in sight—and won't freeze shut on you.

3

Big enough to make up to four drinks at once (which means it's great for guests).

4

A double-walled vacuum-insulated design keeps the chill inside. Drinks get cold, hands do not. Cool, huh?

*

“A great addition to my freezer! I love how the ice tray doubles as a lid, and the ice shapes are fun and unique.”

—RHEA N., ONE COOL COMMUNITY MEMBER



Ice Box With Reversible Lid, \$32



17

Ends on a Sweet Note

Sweet treats that are sippable, like this tiramisu-inspired number, make gathering with loved ones, well, even sweeter. For extra presentation points, serve 'em up in snazzy coupe glasses.



Italian Cocktail Coupe Glasses, Set of 6, \$76

Find this Baileys Tiramisu Cocktail, plus more fun 'n' festive recipes, at [Baileys.com](https://www.baileys.com).

Please Enjoy Responsibly. BAILEYS Irish Cream Liqueur. 17% Alc/Vol. Imported by Paddington, Ltd., New York, NY. Do not share with anyone under the legal drinking age.

Get \$20 off your purchase of \$100 or more.* Code: HOLIDAY52 · 19

18

Snack Plate Pro

For the hosts that know how to put out a good spread—serving platters of all shapes, sizes, and materials. Artist, meet canvas.

UNDER
\$100

Give it a whirl: This lazy Susan helps keep food cool (all thanks to the marble).

Made Just for Us

1. Marble Lazy Susan, \$99
2. Handcrafted Live Edge Walnut Board, Medium, \$244
3. Tortoise Resin Organic Platter, Large, \$150



Recipes & Tips That Take the Cake

With hosting pointers, crowd-pleasing recipes, and—of course—gift inspo around every corner, we're your one-stop holiday shop. Head to **Food52.com**, where you'll find everything you need to keep the celebrations going, all season long.

22

Fan of Genius Sweets

Meet the line of craft caramels inspired by our own Genius dessert recipes (and made just for us!)—from Atlantic Beach Pie and Olive Oil Cake to Cocoa Brownies. Don't mind if we do.



Food52 x Le Bon Garçon Genius Desserts Caramel, Tower of 4, \$65

Made Just for Us



19

Olive Oil Enthusiast

Greek, hand-harvested, cold-pressed olive oils and fragrant herbs are the ticket.

Greek Extra Virgin Olive Oil & Herb Gift Box, \$95

20

Dessert Dynamo

Here only: A special, leather-bound edition of *Genius Desserts*, theirs to treasure.

Leather Bound Genius Desserts, \$110



Only at Food52



21

Eats With Their Eyes

Chocolates that double as edible art, crafted in the Swiss candy-making tradition.

andSons Chocolatiers Signature Collection Box (36 piece set), \$95

23

Sets the Scene

Nothing cozies up a room like a mantel, dressed to the nines with a wintry scene, candles, garland—the works. No fireplace? No problem. Build the same scene on a tabletop. Merry, merry.

This wintry scene comes in your choice of wood or ceramic, straight from a studio in Vermont.

1.
Cedar & Eucalyptus Garland, \$83

2.
Ceramic Winter Forest, options vary, \$32-\$668

3.
Wood Winter Village, options vary, \$30-\$65

4.
Handmade Beeswax House Candles (Set of 2), \$90

5.
Handmade Beeswax Pinecone Candles, options vary, \$72-\$124

6.
Wood Winter Forest, \$24-\$48

7.
Citrus Wreath, \$71

A fresh take on garland, made with eucalyptus, cedar, and tallow berries from a family farm in California.

2

*
Family-Owned

3

4

5

6

7

*
Woman Owned



Community Favorite

Cast Iron Spice Grinder, \$39.95

The more turns you give this handheld beauty, the finer the grind. Simple as that.

24

Keeps it Spice-y

Reason for the seasoning: This cast-iron grinder ups their flavor profile—add whole spices to the mix and you've got an A+ gift.



Five Two Wooden Spoons, \$25 each or \$99 for Set of 5

"I love the shape and heft of this spoon. Another stellar design from the Five Two line."

—MARGARET K., COMMUNITY MEMBER STIRRING THINGS UP

25

Appreciates the Little Things

Stocking stuffers, office Yankee-swap picks—great gifts come in small packages (like that cutest-ever cast-iron pan).

Made Just For Us



Staub Mini Cast Iron Fry Pan, \$79.99



USB Rechargeable Lighter, \$32



Heavyweight Gold Measuring Cups & Spoons Set, \$56



Wine-O's (Set of 24), \$36



Fly By Jing Sichuan Chili Crisp, \$30-\$38

AAPI Owned



Glass Straws (Set of 4), \$39



Black-Owned

Wooden Matchbox, Short Walnut, \$65



Crystal Powered Sleep Mask, \$40

UNDER \$30



Plant the Box Scented Candle, \$28

26

Life of the Party

For game nights or chilly weekends in: handcrafted backgammon boards, Scrabble sets with all the bells and whistles, and more gifts they'll love to pieces.

*
Woman
Owned

*
Handcrafted

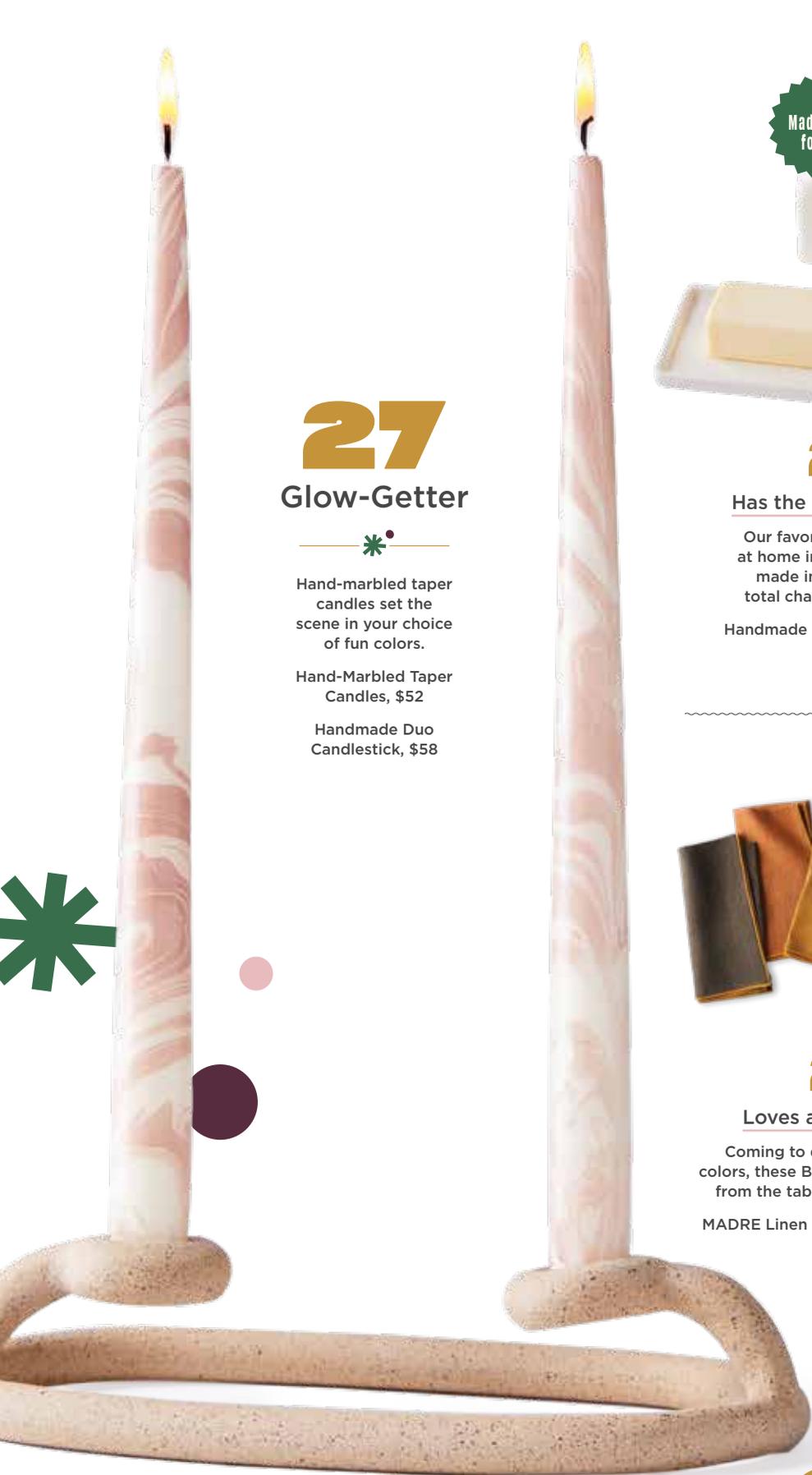
Crafted with three-dimensional detail, it's like you're right there in the Clue mansion.

1.
Piecemeal
Modern Jigsaw
Puzzles, \$36

2.
Luxury Clue
Board Game,
\$299

3.
Handcrafted
Wooden
Backgammon,
Travel Seafoam,
\$125

4.
Scrabble Deluxe
Wooden Board
Game, \$129



27 Glow-Getter

Hand-marbled taper candles set the scene in your choice of fun colors.

Hand-Marbled Taper Candles, \$52

Handmade Duo Candlestick, \$58

Made Just for Us



28

Has the Butter Covered

Our favorite spread is right at home in this ceramic dish, made in Brooklyn and a total charmer on the table.

Handmade Ceramic Butter Dish, \$78



Woman-Owned

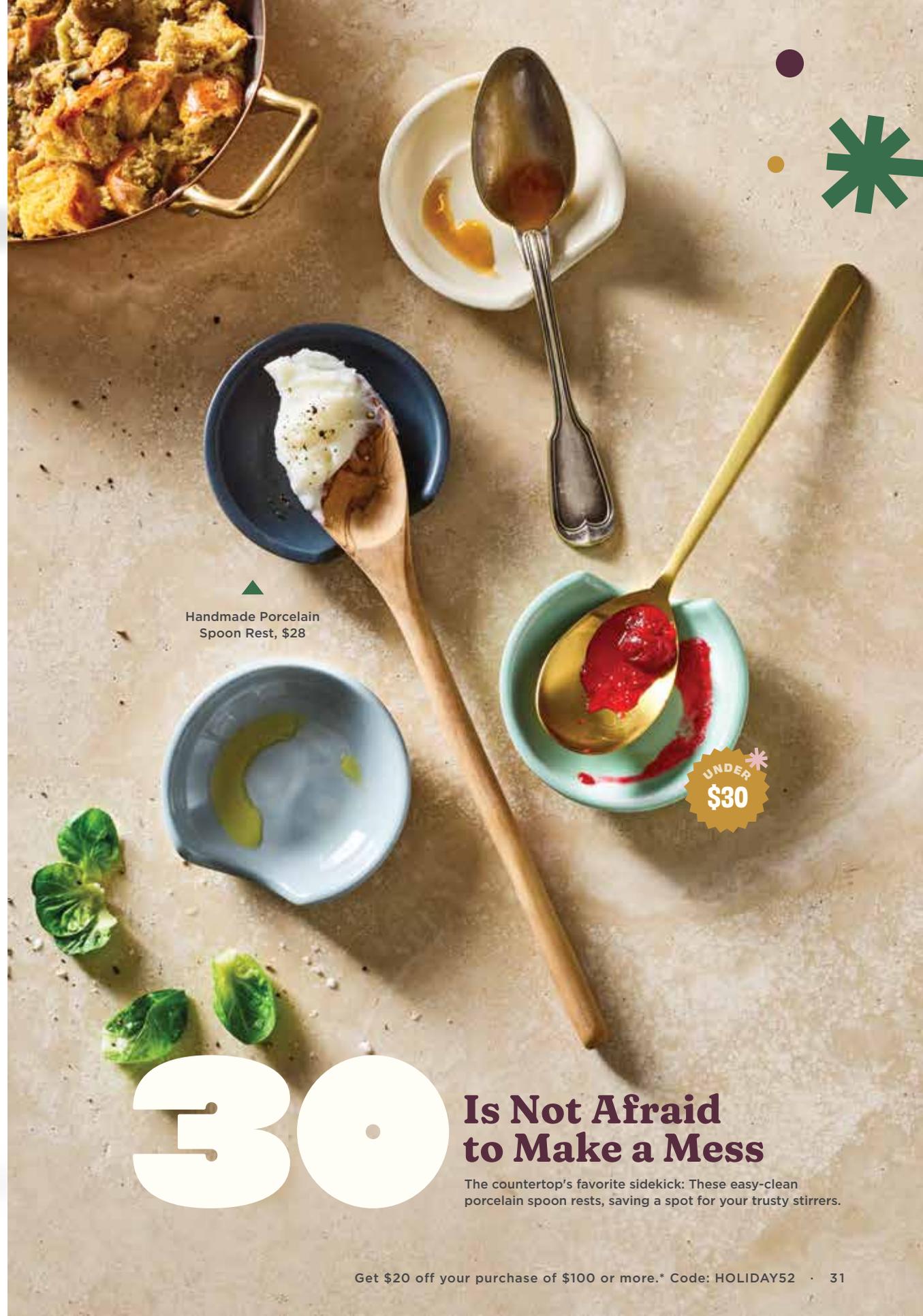
29

Loves a Set of Linens

Coming to dinner in a variety of colors, these Belgian linen stunners go from the table right into the wash.

MADRE Linen Napkins (Set of 4), \$80

*



Handmade Porcelain Spoon Rest, \$28

UNDER \$30

30

Is Not Afraid to Make a Mess

The countertop's favorite sidekick: These easy-clean porcelain spoon rests, saving a spot for your trusty stirrers.

31

Chief Tree Decorator

Vintage-inspired designs, glittering baubles, and handmade charmers take tree decor over the top.



1. Breckenridge Glass Holiday Ornaments, \$30-\$65
2. Vintage-Inspired Glass Baubles (Set of 6), \$22
3. Velvet Holiday Star Ornaments (Set of 2), \$34
4. Vintage-Inspired Food Ornaments, \$16-\$58
5. Fruit & Vegetable Ornaments, \$30-\$65
6. Vintage-Inspired Glass Baking & Sweets Ornaments, \$16-\$56



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code or head to
[food52.com/
holidaygiftguide](https://food52.com/holidaygiftguide).

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"Food52" to 646-97.
We'll only send you the
best: recipes, exclusive
offers—you can even
ask us for dinner inspo.



▶
Food52 x Dansk
Kobestyle
Casserole, 4QT,
\$165

\$20 Off*
your next
purchase of \$100+
at Food52.com
Code:
HOLIDAY52