

## [ BUYER'S GUIDE ]

## GIVING THE GIFT OF CHOCOLATE

*Clockwise from bottom left:*

**Chocolate Tasting Kit for Two, \$28, [thetastyshow.com](http://thetastyshow.com)**

The perfect gift for that friend who's always hosting wine tastings. Each kit contains a pair of 15 different chocolates (including dark, milk and flavored varieties) for you to sniff, taste and savor, along with a handy tasting guide and ratings card to record your notes.

**Bellagio Sipping Chocolate, \$8.75 for 9-ounce tin, [caffedamore.com](http://caffedamore.com)** Does your best friend dream of drinking chocolate? The velvety-rich Bellagio Sipping Chocolate is the gift for her. Made with 100% pure cocoa powder and chocolate liqueur; simply add hot water or milk for a truly delicious drinking experience.

**Chocolate Grilling Rubs, \$21.95 for 4-tin box, [diva-chocolates.com](http://diva-chocolates.com)** Some cultures add a bit of chocolate to savory foods to add a little nuance (think Mexican mole). With grilling rubs from Diva Chocolates, you can do that any night. Our favorite—Orange Chocolate Chicken Rub—is flavored with cocoa nibs and orange in a classically delicious combination.

**Norman Love Confections, \$22 for 10-piece box, [normanloveconfections.com](http://normanloveconfections.com)** Our art director couldn't wait to photograph these chocolates when they arrived; he even bought his wife a box for their anniversary. Select special heart-shaped chocolates or any of the other handmade selections in a 10-, 15-, 18-, 30- or 36-piece box in flavors like Tahitian Caramel, Dark Chocolate Raspberry and Five Spice. —Carolyn Malcoun



## [ ESSENTIAL TOOL ]

## AIN'T IT GRATE

Originally designed to function as a woodworking tool, a **Microplane Grater-Zester** ([surlatable.com](http://surlatable.com), from \$9.95) is a kitchen gadget that seems to be tailor-made for grating citrus zest. Although it may seem fussy to zest an orange, lemon or lime, this tool makes it a breeze. We love how its razor-sharp edges shave off the zest effortlessly—more-traditional kitchen graters have a tendency to rip and shred it. To use the Grater-Zester, first wash and dry the fruit. Then, working over a piece of wax paper, rub the fruit over the grating holes with quick downward strokes. Avoid applying too much pressure: the white pith below the zest is bitter. When a recipe calls for both zest and juice, it is easiest to grate the zest before you squeeze the fruit. And when you're done zesting, try the Grater-Zester for grating hard cheeses or whole spices like nutmeg. —S.F.



## TIPS

**Page 64 To make fresh breadcrumbs**, trim crusts from firm sandwich bread. Tear bread into pieces and process in a food processor until coarse crumbs form. One slice of bread makes about 1/3 cup crumbs.

**Page 65 To toast sliced almonds**, cook in a small dry skillet over medium-low heat, stirring constantly, until fragrant and lightly browned, 2 to 4 minutes.

## SOURCES

Pages 1, 68: Perrywinkle's Fine Jewelry, Burlington, VT, [perrywinkles.com](http://perrywinkles.com).  
 page 1: "X" bracelet, 18-karat white gold, 2.92-karat diamond weight.  
 page 68: Diamond necklace, 14-karat yellow gold, .25-karat diamond weight, Tom Kruskal Designs; pink sapphire ring, 18-karat white gold, 1.80-karat pink sapphire, .26-karat diamond weight, 2.06 total weight; garnet bangle, 14-karat yellow gold, 2-karat traditional garnet, Tom Kruskal Designs.

Pages 52-57: Kumquats from Kumquat Growers, [kumquatgrowers.com](http://kumquatgrowers.com).  
 Meyer lemons from Reinhold Ranch, [reinholdranch.com](http://reinholdranch.com).

Page 84: Sausage links: [alfrescoallnatural.com](http://alfrescoallnatural.com), [applegatefarms.com](http://applegatefarms.com), [bilinski.stores.yahoo.net](http://bilinski.stores.yahoo.net), [cgfoods.com](http://cgfoods.com), [colemannatural.com](http://colemannatural.com).

Page 88: Chiles from Melissa's World Variety Produce, [melissas.com](http://melissas.com).