



**THE
ART OF
THE
HOST**

RECIPES AND
RULES FOR
FLAWLESS
ENTERTAINING

ALEX HITZ







My father's sister, Aunt Betty, as a debutante, Atlanta, 1947.

Aunt Betty's Orange Cranberry Relish

Makes 2 cups, 12 to 15 servings

- 2 cups fresh cranberries (approximately one 12-ounce bag)
- 1 medium navel orange, cut into 8 wedges—
use the whole thing!
- ¼ cup sugar
- ¼ teaspoon ground cinnamon
- 2 tablespoons Grand Marnier

Place the ingredients in the bowl of a food processor fitted with the metal blade and process them until they are combined but still chunky with a relish consistency.

Dorothy's Cornbread Dressing

Makes 12 to 15 servings

- 1 pound bulk pork sausage
- 6 tablespoons (¾ stick) butter, plus 4 tablespoons
melted butter
- 1½ cups chopped onions
- 1 cup chopped celery
- 1½ cups finely diced carrots
- 1 tablespoon minced garlic
- ½ cup minced shallot
- ½ pound medium button mushrooms, sliced
- 1 teaspoon salt
- ¾ teaspoon ground black pepper
- Perfect Cornbread, page 44
- 2½ cups chicken stock
- 3 eggs, lightly beaten
- ¼ teaspoon ground sage
- 1 teaspoon dried thyme
- ¼ teaspoon ground nutmeg
- ¼ cup dry sherry

Preheat the oven to 375°F. Butter a 9 by 13-inch baking dish. Brown the sausage in a large heavy skillet over medium heat, breaking it up with a spatula. Once it's fully cooked through, remove the pan from the heat. Pour off the fat if there is any, and reserve the browned sausage.

Melt 6 tablespoons of the butter in another large heavy skillet over medium heat. When the foaming has subsided, add the onions, celery, carrots, garlic, shallots, mushrooms, salt, and pepper, and sauté them until they are soft, 10 to 15 minutes.

In a large bowl, break the cornbread into small pieces and then add the browned sausage, sautéed vegetables, chicken stock, eggs, sage, thyme, nutmeg, sherry, and melted butter. Stir the mixture to combine or, better yet, mix all the ingredients with your hands so that everything is fully combined before putting the mixture in the prepared dish. Bake the dressing for 30 to 40 minutes, until it is golden brown and crusty on top. Let it rest at least 5 minutes before serving, or it may be cooled, covered, and refrigerated for up to 4 days before reheating it, covered, for serving.