

ENTERTAINING AT HOME

INSPIRATIONS FROM CELEBRATED HOSTS



RONDA CARMAN

FOREWORD BY INDIA HICKS

PRINCIPAL PHOTOGRAPHY BY
MATTHEW MEAD AND MICHAEL HUNTER

RIZZOLI
NEW YORK





SUGARED CRANBERRIES

Makes 3 ½ cups

These beautiful berries are incredibly simple to make. They are perfect for holiday snacking or for dressing up desserts.

2 cups sugar

One 12-ounce bag cranberries

Combine ½ cup sugar and ½ cup water in a medium saucepan over medium heat. Stir until the sugar is dissolved, 2 to 3 minutes. Mix in the cranberries, stirring until well coated.

Using a slotted spoon, transfer the cranberries to a wire rack; let dry for at least 1 hour.

Working in batches, roll the cranberries in the remaining 1 ½ cups sugar until well coated. Let dry on a wire rack for at least 1 hour before using.