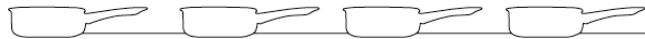




Cooking Tools & Books Tel. 718.852.6901

197 Atlantic Avenue, Brooklyn, NY 11201



Holiday Specials

Wüsthof Wonderland

We have some unbelievable Wüsthof specials that are just in time for holiday gift giving. Wüsthof Classic knives are hand-forged from one solid piece of steel, bringing generations of craftsmanship into your kitchen.

Classic Parer

The most versatile of all parers, the Wüsthof 3.5" paring knife is a kitchen essential, ideal for mincing, peeling, cutting and cleaning. It's the perfect introduction to perfect cutlery.

3.5" Parer

~~(\$67.00)~~ \$29.95

Classic Santoku

The Santoku name means "many cuts". Whether you want to chop and dice, or slice; it does it all. Grantons on the knife face help prevent food from sticking to the blade.

7" Granton Santoku

~~(\$140.00)~~ \$79.95

5" Granton Santoku

~~(\$120.00)~~ \$69.95

Classic Chef's Knife

This knife sets the standard for all other knives. A "must have" for any cook. The 8" Chef's knife is a very special offer - supply is extremely limited, so shop early!

8" Chef's Knife

~~(\$150.00)~~ \$79.95

6" Chef's Knife

~~(\$140.00)~~ \$49.95

A Special Gift

Marcus Cookware

Marcus Cookware, created by Chef Marcus Samuelsson, is high quality satin finish Tri-Ply stainless steel cookware made in the U.S.A. The stainless handles stay cool during stovetop cooking and are oven safe up to 500°. Marcus cookware heats very evenly due to its core of pure aluminum, and is compatible with all types of stoves and cooktops, including induction. The satin finish will look great for years to come, and is dishwasher safe.

Marcus 9 Piece Set

10" Fry Pan

2 qt. Sauce Pan w/Lid

3 qt. Sauce Pan w/Lid

3 qt. Sauté Pan w/Lid

8 qt. Stockpot w/Lid

\$489

\$750 Value

Special

Holiday Bonus!

With the purchase of the Marcus Set, you'll receive a

FREE

12" Fry Pan

That's an \$89.00 value!

Supplies are limited, so don't delay.



Holiday Hours

Monday – Saturday 10 – 7

Sunday 12 – 6

Christmas Eve & New Year's Eve until 5 pm

We will be closed Christmas Day





Holiday Cookie Exchange



Plan

Cookies for Everyone

This year give the gift of cookies! A cookie exchange is a great way to get family, friends and co-workers together to celebrate the holidays! Here's a few suggestions to get you on your way...

Plan ahead, select a date for your exchange and gather your list of names and addresses.

Send invitations on a recipe card and include a blank card for their recipe. For a free template go to www.paperprintout.com/. Or, send the template in an email attachment, so everyone will have the same recipe card.

Invite everyone to bring a 1/2 dozen cookies for everyone on the list and a copy of their recipe.

Books

(\$14.95-\$15.95)

**Wilton Cookie Exchange
Cookie Craft Christmas**

Tools

(\$.75 - \$21.95)

**Cookie Cutters!!!
Rolling Pin Rings
Cooling Racks
OXO Cookie Scoops
Silpat / Parchment
Pastry Tips & Bags**

Decorate

(\$1.95 - \$9.00)

**Royal Icing
Food Colors - 24 Shades
Dragees & Pearls
Sprinkles & Colored Sugar
Ready To Decorate Icing**

Bake

Chocolate Hazelnut Meringues

5 large egg whites
1/2 tsp cream of tartar
1/8 tsp salt
1/2 cup granulated sugar
1/2 cup packed brown sugar
1 tsp vanilla extract
3 oz. semisweet chocolate
1/3 cup blanched whole hazelnuts
toasted & finely chopped

Preheat oven to 250°F. Place egg whites in a large bowl, beat with your **Cuisinart Hand Mixer** at high speed until foamy. Add cream of tartar and salt, beating until soft peaks form. Gradually add sugars, 1 tablespoon at a time, beating until stiff peaks form. Add vanilla, beat 1 more minute.

Line two 1/2 sheet pans with **Silpats**. Spoon 12 (2" round) mounds onto a pan. Bake for 1 hour or until dry to touch, rotating pans halfway through baking. Turn off oven and leave in oven for 1 hour. Remove from oven and carefully place meringues onto cooling rack.

Place chocolate in a medium glass bowl and microwave on high 1 minute or until almost melted, stirring until smooth. Dip meringues first into chocolate and then into nuts. Makes 24 cookies.

Cooking Light December 2009

Turtle Bars

2 cups all-purpose flour
1/2 cup confectioners' sugar
1 cup unsalted butter
1 14-oz. can sweetened condensed milk
1 large egg, beaten
1 tsp vanilla extract
1 cup pecans, coarsely chopped
3/4 cup semisweet chocolate chips
1 cup crushed Heath Bar or Skör Bar

Preheat oven to 350°F. Combine flour, sugar and butter into a **Cuisinart Food Processor**. Pulse until a crumbly dough is formed. Press dough firmly into a greased 9"x13" pan. Bake until just golden, about 13 minutes. Whisk together the milk, egg and vanilla. Pour filling over crust. Sprinkle pecans, chocolate chips and candy pieces evenly over filling. Bake until filling is set and chocolate is melted, about 25 minutes. Cool completely in refrigerator, about 2 hours. Cut into 32 bars.

Real Simple May 2005

Give

Wrap It Up

Now that you have all your wonderful cookies baked, the next step is to pack them up into picture perfect packages. We have everything you need to get the job done – in festive style! (\$2.00 - \$6.00)

Boxes & Tins

**1 lb, 2 lb & 3 lb Tins
White Bakery Boxes
Holiday Take Out Boxes
Festive Gable Boxes**

Outside the Box

**Cellophane Rolls
Large & Small Cello Bags
Paper Bake Pans
Tissue Paper**

Bake & Build

Gingerbread

Gingerhaus kits are the *ultimate* Gingerbread houses. No more juggling sides and cave-ins! You bake right on the template, match up the tabs and place it onto the frame. Everything you need is included in these fantastic kits. (\$24.95 - \$34.95)

**Gingerbread Chalet Kit
Gingerbread House Kit**

Bake N' Make

(\$7.95 - \$16.95)

**Build Your Own Gingerbread Man
Runaway Gingerboy Cookie Kit
Gingerbread House Bake Kit
Already Been Chewed Ginger Boy**

No Bake – Just Decorate

(\$12.95 - \$15.95)

**Gingerbread Cookie Kit
Gingerbread House Kit
Ginger-pops Cookie Kit**



A Few Of Our Favorite Things...



Holiday Gift Guide

Just A Little Treat...

Stocking Stuffers

Naughty

- Sipping Chocolate
- Organic Mexican Hot Chocolate
- Fran's Chocolates & Caramels
- Chocolate Covered Cookies
- Seasonal Cocoa Cones
- Sunny Seed Drops
- Popcorn on the Cob

Nice

- Elf Soap
- Holiday Mugs
- Spiced Hot Pads
- Festive Wine Charms
- North Pole Dish Towels
- "Swiss Roll" Dish Towels
- Mini Salt & Pepper Balls
- Reusable Shopping Bags
- Winter Silicone Hot Pads
- Fun Holiday Sniffs Tissues
- Aunt Sadie's Scented Candles
- Veggie Shaped Veggie Savers
- Mrs. Claus Brushing Beauties
- Spearmint & Peppermint Lip Balm
- Dust Bunny
- Mug Mats

Family Fun

Whirley Pop

This **old-fashioned popcorn popper** will get the whole family into the act of making and eating popcorn. Use popcorn as a natural decoration. Pop extra corn and leave it out over night, then string it with a needle and thread alternating with fresh cranberries. We have a great selection of popcorn and seasonings to go with your Whirley Pop.

\$24.95

Holiday Sparkle

Soda Makers

The Penguin



The Penguin is extremely easy to use, and perfect for holiday entertaining as well as every day use. The Penguin starter kit includes: 2 glass bottles, 2 air-tight caps, 2 - 60 liter carbonators.

\$199.00

Fountain Jet



The Jet is a scaled down machine that uses special plastic bottles instead of glass. The Jet starter kit includes: 2 BPA Free plastic bottles, 2 air-tight caps, 1 60 liter carbonator.

\$99.00

We have soda mixes and flavor essences. New and exchange carbonators are also available.

The Ultimate Gift

Cuisinart Elite

Cuisinart has redefined the food processor! This 3-in-1 machine allows you to choose the size of the work bowl depending on your recipe - 14, 11 and 4.5 cup. The bowls are leak proof and can hold more liquid than before. The powerful motor is housed in the stylish cast metal body that is easy to clean and has touch pad controls.

~~(\$545.00)~~ **\$299.00**

Merry & Bright Espresso Makers

Capresso

4 Cup Espresso

This is the perfect machine to make cappuccino and lattes! The Capresso brews 4 demi cups into a carafe and steams or froths milk. It is compact, stylish and easy to use.



~~(\$82.00)~~ **\$59.95**

Nespresso CitiZ



The CitiZ espresso machine could practically fit into your stocking! At just 5" wide, anyone could find a little counter space for this beauty.

The CitiZ is available in festive holiday red.

\$279.00

Nespresso Essenza Espresso & Aeroccino Plus



The efficient Essenza machine, along with the Aeroccino Plus milk frother, is the perfect combination.



The small but powerful Essenza has 19 bars of pressure, the most for any home machine. The Aeroccino Plus is also sold separately for \$99.00.

\$299.00