

MARTHA STEWART

Living

*Fresh
Thinking*

NEW INSPIRATIONS FOR
THE NEW YEAR

BRIGHT AND EASY
CITRUS DISHES

MARTHA'S TIPS FOR
GLOWING HEALTH

CLOSET
MAKEOVERS



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EXOTIC CITRUS
MARMALADES, PAGE 87

take a turn with mittens and hats

Use this no-knit technique to make long coiled cords for mittens (which will keep them from going astray) or short coiled cords to embellish hats. **1.** Cut a piece of yarn that measures 4 times the desired length of the finished cord; fold yarn in half, bringing ends together (if yarn is particularly long, secure the folded end to a doorknob, to keep the yarn taut). **2.** Twist yarn until it begins to coil back onto itself (the more you twist, the more it will coil). Once you have the coil as tight or as loose as you would like it, fold the yarn in half (it should coil onto itself to form a twisted cord). **3.** Knot and sew ends to mittens, or knot and trim both ends to create fringe before sewing to either hats or mittens.



CLEAN AND GREEN

As you prep food, keep two bowls handy for tossing waste. You'll not only reduce trips to the waste bin but also keep trash and compostable scraps separate, allowing for easy cleanup.

leftover bubbly?

There's no need to let unfinished Champagne go to waste. Use it to make a beurre blanc for fish, chicken, or vegetables.

- 1.** Heat $\frac{1}{2}$ cup minced shallot and $\frac{1}{4}$ cup Champagne over medium heat until reduced to about 2 tablespoons.
- 2.** Whisk in small cubes of chilled butter (from 2 sticks total), several pieces at a time, whisking until butter is completely incorporated before adding next batch. Do not let sauce simmer.
- 3.** Pour sauce through a fine sieve into a bowl; discard solids. Stir in 1 tablespoon fresh lemon juice, and add salt to taste.

