

Dry Chimichurri Rub

In Argentina, this mix of herbs and spices is combined with oil and vinegar and used as a sauce for grilled meats. For best results, use dried herb leaves, not the powdered or finely ground varieties. Rub the mixture all over beef or pork before roasting. Or to make a marinade for roasted chicken, whisk 1/4 cup of the rub with 1/2 cup of olive oil and 3 tablespoons of red wine vinegar.

Start to finish: 5 minutes

Makes about 3/4 cup

3 tablespoons dried oregano leaves

3 tablespoons dried basil leaves

2 tablespoons dried parsley flakes

2 tablespoons dried thyme leaves

2 tablespoons kosher salt

1 tablespoon ground black pepper

1 tablespoon dried savory leaves

1 tablespoon smoked paprika

2 teaspoons garlic powder

1 to 2 teaspoons crushed red pepper

In a medium bowl, whisk together all ingredients. Transfer to airtight container. Can be made 1 month ahead. Store at room temperature.

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Cranberry Cocktail Mixer

This festive mixer makes an excellent cocktail with vodka, but can also be added to plain seltzer or club soda. For each drink, combine 4 ounces of mixer with 2 ounces of vodka in a cocktail shaker with ice; strain into a chilled martini glass.

Start to finish: 15 minutes, plus

1 hour 15 minutes cooling

Makes enough for 6 cocktails

Finely grated zest of 1 orange

Finely grated zest of 1 lime

1/2 cup sugar

1/2 cup water

2 1/2 cups cranberry juice

In a medium saucepan over medium-high, combine both zests, the sugar and water. Bring to a boil, then reduce the heat to simmer and stir until the sugar has dissolved. Let cool.

Put juice into a large container, then stir in the zest mixture. Refrigerate, covered, for 1 hour or overnight. Strain and pour into an airtight bottle. Mixer can be refrigerated up to 1 week.



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