

food
network
magazine

COOK LIKE A STAR!



Ina's
FAVORITE
APPETIZERS



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SEAFOOD
PASTA



Melissa's
CHRISTMAS
TEA PARTY



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(like this herb wreath)

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FUN!
Christmas
Cookies

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Star Kitchen

Lidia Bastianich's bright home kitchen is the perfect place for holiday entertaining.

PHOTOGRAPHS BY PAUL RAESIDE

To her fans, Lidia Bastianich's kitchen is almost as famous as she is. The 13-year PBS cooking show veteran films her current show, *Lidia's Italy*, from the kitchen of her Long Island home. But three years ago, Lidia bought this New York City apartment as her urban retreat, embarking on what she calls a labor of love: designing every detail herself, like positioning each brown penny-size tile on the kitchen floor. Known for mixing traditional Italian and newer American styles in her cooking—she puts an Italian spin on mac and cheese in her latest cookbook, *Lidia's Italy in America* (\$35; Knopf)—she also took a hybrid approach to designing this apartment. “I wanted it to represent my Italian and American sides,” she says. So she puts ceramics from Faenza, Italy, beside an American Frank Lloyd Wright–designed chair, and in the kitchen she uses Italianate serving dishes alongside hand-carved wooden stools from New Jersey. Aside from a few keepsakes from her native Italy, like her grandmother's silver coffee pot, everything in Lidia's kitchen is new, including her favorite feature: a top-of-the-line Viking oven. “It's my Ferrari,” she says. “That's why it's red.”

Twin sinks

Lidia likes having one sink for cleaning vegetables and another for washing dishes, so she installed two sinks, even though they eat up precious space in her New York City kitchen.



Lidia single-handedly placed these brown tiles!

Food ornaments

Ever since she was a girl, Lidia has put edible decorations on her Christmas tree. She uses ribbon to hang tangerines, dried figs, cookies and candies.



Olive obsession

Lidia loves all things olive—oil, trees, wood, even the color. She keeps some olive-wood utensils and a tile with an olive tree on it to remind her of her grandparents' olive orchards.



Pasta station
To roll out her pasta dough, Lidia uses this 80-year-old hand-crank machine (passed down from a family friend), then cuts it on this wooden board. "Cutting fresh pasta on a wood surface leaves the pasta with a rough finish that absorbs the sauce better," she says.



Turn the page to get Lidia's look.

HAIR AND MAKEUP: LISA MAJKOWSKI; FOOD STYLING: LARA BRUNGNACH