

**Glass Act**

“THIS VODKA is clear, captivating and brilliant—like the women who inspire me,” says Italian fashion designer Roberto Cavalli about his eponymous new vodka (\$60 at fine liquor stores). We tasted chilled shots with the man himself and found it as smooth as any on the market. The vodka is distilled from grain harvested in the Po Valley and mountain water from Piedmont, and naturally it’s dressed in a gorgeous bottle. Stay tuned for Cavalli’s reinterpretation of the Playboy Bunny costume, due this spring.



**Bird of Paradise**

AN INVITATION TO Mario Batali’s house on Thanksgiving is tough to come by. We’re serving up the next best thing: the slightly condensed recipe for his Stuffed Turkey Lombardy-Style, plucked from his latest cookbook, *Molto Italiano* (\$35).



- 8 ounces sweet Italian sausage
- 4 ounces prosciutto di Parma, cut into ¼-inch cubes
- 1 cup roasted chestnut pieces
- 1 medium Spanish onion, diced
- 6 tablespoons unsalted butter
- ½ cup grated Parmigiano Reggiano cheese
- 2 eggs, beaten
- 1 tablespoon each chopped fresh rosemary and sage
- ½ of a boneless turkey breast
- 1½ cups chicken stock
- 1½ cups dry white wine
- 2 tablespoons flour

Preheat oven to 350 degrees. Prick sausage in a few places and bake for 15 minutes. Remove and slice, then raise temperature to 450. In a sauté pan, cook prosciutto, chestnuts and onion in 4 tablespoons of butter over medium heat for 10 minutes. Dump mixture into a bowl to cool, then add sausage, cheese, eggs and herbs. Slice turkey breast sideways so it folds out like a book, then lay it skin side down. Smear filling over the flesh, then roll it up and tie it with butcher’s twine. Place meat in a roasting pan, season with salt and pepper, pour in stock and wine, and roast for an hour (until internal temperature is 165 degrees). Remove



turkey and allow to cool. Bring remaining liquid to a boil in a saucepan. Knead flour and remaining 2 tablespoons of butter together, then whisk into the liquid and season with salt and pepper. Slice turkey and serve with sauce and the rest of your fixings.

**Pan American**

FOR GUYS WHO LIKE to cook, pots and pans are like sports cars. You want high performance, durability and a slick look that makes you want to put them to the test—especially when there’s a woman around. Although you may be cooking haute French or Italian, you can’t beat All-Clad’s kitchenware, made here in America (in Canonsburg, Pennsylvania). Its latest line, Copper Core, combines a copper base for quick, even heat with stainless steel for durability. The seven-piece set (\$679, allclad.com) has everything you need. Pictured: the three-quart sauté pan and four-quart saucepan.

