

WINTER APEROL PUNCH G M V O H

Active **20 min.**
Total **20 min. plus freezing**

For ice ring

- 6 fresh bay leaves
- 1 navel orange, sliced into wheels
- 1 lemon, sliced into wheels
- 1 mandarin orange, sliced into wheels

For punch base

- 13 oz Aperol
- 9 oz sweet vermouth (we used Carpano Antica)
- 15 oz fresh orange juice (from 3 to 4 navel oranges)
- 4 oz fresh lemon juice (from 3 to 4 lemons)

For serving

- 5 navel orange wheels, halved
- 50 whole cloves
- 1 750-mL bottle Prosecco rosé, chilled
- 1 cup club soda, chilled
- 10 rosemary sprigs

1. Make ice ring: In Bundt pan or tube pan, arrange bay leaves and citrus wheels in decorative pattern. Slowly and carefully (to keep pattern intact) add 2 cups water and freeze until solid, at least 3 hr. Once solid and pattern is set, fill with 5 to 6 cups more water depending on size of pan.

2. Make punch base: In large pitcher or jar, stir together Aperol, sweet vermouth, orange juice, and lemon juice to combine. Cover and refrigerate until ready to serve, up to 24 hr.

3. When ready to serve, using toothpick, poke 5 evenly spaced holes in pith of each orange half. Insert 1 clove into each hole; set aside for garnish.

4. Into punch bowl, pour punch base, then gently stir in Prosecco rosé and club soda.

5. To unmold ice ring, briefly dip outside of pan into large bowl of warm water until ice loosens. Place ice ring in center of punch bowl.

6. Serve punch in ice-filled glasses. Garnish each serving with 1 clove-studded orange slice and 1 rosemary sprig.

SERVES 10 TO 12



GREEN LASAGNA V M H

Active **1 hr. 20 min.**
Total **3 hr. 15 min.**

- 1½ lbs fresh lasagna noodles (see Note)
- 5 Tbsp unsalted butter, divided
- 1 large shallot, finely chopped
- Kosher salt and pepper
- 4 cloves garlic, grated
- ¼ cup all-purpose flour
- 4 cups milk, warmed
- 1 Tbsp olive oil
- 4 leeks (about 2¼ lbs), white and light green parts only, halved lengthwise and sliced
- 2 lbs whole-milk ricotta
- 1 lb whole-milk mozzarella, coarsely grated (about 4¾ cups), divided
- ¾ cup grated Pecorino Romano, divided
- 2 large eggs
- ½ cup flat-leaf parsley, finely chopped
- 1½ cups basil leaves, divided, ½ cup chopped
- 4 cups baby spinach

1. Heat oven to 400°F. Fill large bowl with ice water.

2. Cook lasagna sheets per pkg. directions, transferring to ice water as they finish to stop cooking, then transfer to rimmed baking sheets.

3. While pasta cooks, heat 4 Tbsp butter in medium saucepan on medium. Add shallot and ½ tsp salt and cook, covered, stirring occasionally, until tender, 3 to 4 min. Add garlic and cook, stirring occasionally, until fragrant, 1 min. Sprinkle flour on top and cook, stirring constantly, 1 min. Slowly whisk in milk and bring to a simmer, whisking occasionally, until starting to thicken, 4 to 6 min. Remove béchamel from heat and let cool until ready to use.

4. Heat oil and remaining Tbsp butter in large skillet on medium to medium-low. Add leeks and cook, covered, stirring occasionally, until very tender but still green, 5 to 7 min.

5. Meanwhile, in large bowl, stir together ricotta, 3½ cups mozzarella, ½ cup pecorino, eggs, parsley, ½ tsp salt, ¼ tsp pepper, and chopped basil.

6. In high-speed blender, puree béchamel sauce, spinach, 1 cup whole basil leaves, and ¾ tsp salt until smooth but still bright green.

7. In 3-in.-deep 9- by-13-in. baking dish, spread ½ cup green sauce. Top with 1 layer of lasagna sheets. Spread with about ¾ cup ricotta mixture, then about ½ cup leeks. Spoon about ½ cup green sauce over top. Repeat ricotta, leek, and sauce layers with remaining lasagna sheets, ending with a layer of lasagna sheets and remaining green sauce. Sprinkle with remaining mozzarella and pecorino.

8. Cover with nonstick foil and bake 30 min., then remove foil and bake until it begins to brown, 18 to 20 min. more.

9. Remove from oven. Position top rack 6 in. from broiler and heat broiler on high. Broil until golden brown in spots, 1 to 3 min., depending on broiler. Let sit 30 min. before serving.

Note: We advise against using no-boil lasagna noodles, so if you can't find fresh ones, use dry ones and cook per pkg. directions.

SERVES 10

PAIR WITH...

This vibrant Vermentino from Tuscany's coastal Maremma brings bright acidity that lifts the lasagna's creamy richness. Delicate floral, citrus, and herb notes complement the spinach, ricotta, and basil.

Frescobaldi Tenuta Ammiraglia Massovivo Toscana Vermentino IGT 2025



Food: Mike Garten.

KEY: Q QUICK & EASY G GLUTEN FREE M MAKE AHEAD V VEGETARIAN O ONE POT H HOLIDAY FAVORITE