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DECEMBER 8, 2008

PLUS:  
**LIZA**  
WITH A WHEE  
*By Emily Nussbaum*

# NEW YORK

## Edible Giving

A trio of New York chefs share their personal food-as-gift strategies.

BY GILLIAN DUFFY



### SUGAR-AND-SPICE CANDIED NUTS

*From Elizabeth Karmel of Hill Country*

"A mason jar full of nuts and a pretty ceramic bowl is my favorite gift. If you bring these to a party, tell the host or hostess to hide them, or they will disappear."

$\frac{1}{3}$  cup dark-brown sugar  
 $\frac{2}{3}$  cup white granulated sugar  
1 teaspoon kosher salt  
Generous pinch of cayenne pepper  
1 teaspoon ground cinnamon  
1 pound walnut or pecan halves or whole peeled hazelnuts  
1 egg white, room temperature  
1 tablespoon water

Preheat oven to 300 degrees. Mix sugars, salt, cayenne, and cinnamon, making sure there are no lumps; set aside. Beat egg white and water until frothy but not stiff. Add walnuts, and stir to coat evenly. Sprinkle nuts with sugar mixture, and toss until evenly coated. Spread sugared nuts in a single layer on a cookie sheet fitted with parchment paper. Bake for 30 minutes, stirring occasionally. Remove from oven, and separate nuts as they cool. When completely cool, pour the nuts into a bowl, breaking up any that stick together.

Nobody has been more demonized during the economic collapse than Lehman CEO Dick Fuld. And he can't understand why.

# WALL STREET PUBLIC ENEMY #1

BY STEVE FISHMAN



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