

SUNLAND



RATED #1
Best Tasting
Peanut Butter
 - Better Homes and Gardens
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TASTING NOTES PEANUT BUTTER

Who hasn't secretly dipped a spoon into a jar of peanut butter? Make the indulgence worth your while: Here are some of the most peanutty peanut butters around.

- 1 Sunland Valencia Creamy** From Valencia peanuts, slightly sweeter than Virginians. \$4.75; sunlandinc.com
- 2 MaraNatha Organic** Toasty flavor from organically grown peanuts. \$5.50; maranathanutbutters.com
- 3 Reduced Fat Jif Creamy** Sweetened with sugar; enjoy its nostalgic taste with a little less fat. \$2.09; grocery stores
- 4 Peanut Butter and Co. Crunch Time** The crunchiest. Nutty and salty, like a bag of ball park peanuts. \$5; ilovepeanutbutter.com
- 5 Cream-Nut Natural** Both creamy and crunchy, sea salt brings out peanut flavor. \$6.30; koeze.com
- 6 Peanut Shop of Williamsburg** Earthy, smooth, melty. Three 18 oz. jars \$16; thepeanutshop.com



food OCTOBER COOK

IN THE MARKET HARVEST DRINKS
 Complement fall foods with ciders, lagers, and ales. Hard ciders, fermented from apple juice, match with roasted chicken and pork. Malty, crisp lagers pair with burgers and steaks. Served slightly bitter ales with chowders and chili. Fermented Apple Cider, Ace Cider Co., 22 oz., \$3; acecider.com. Lager, Samuel Adams Black Lager, 6-pack, \$7; SamuelAdams.com. Ale, Rodington Pub Ale, 4-pack, \$6; beer, wine, and spirits stores.

WHAT IS IT? SWISS CHARD
 Leafy, ruby stalked Swiss chard has a spinach-like flavor. Both leaves and stems are edible. Stir leaves into hot rice or pasta to wilt before serving, or steam and toss with vinegar, salt, and pepper.

TEST KITCHEN TIP
 To halve a squash, cut the ends first to create a flat surface, then cut downward with a rocking motion.

COOL TOOL AVOCADO SCOOP

Rick Bayless, cookbook author and award-winning chef (owner of Chicago's Frontera Grill and Topolobampo, knows a few things about avocados. To make his—and your—life easier, he created this nifty avocado scoop and squeezer, which removes the fruit from its peel in one neat move. For a quick avocado snack, Bayless spreads roughly mashed avocado on a crusty roll, speckles with salt and cilantro, and tops with tomato and bacon. Avocado scoop, Rick Bayless by Copco, \$18, sunlandinc.com

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