EVERYTHING YOU NEED TO THROW AN ELEGANT OPEN HOUSE IFE CULTURE | ADVENTURE Our guide to the season's best décor, fashion, recipes, winter fun & more! Sophisticated cocktails for your next soiree Throll Ride 3 Tubing Hills to Get Your Heart Racing Best Boots From cowboy to mod, the top styles for day or night DENVERLIFEMAGAZINE.COM

CULINARY

THE LIQUID & FOOD SCENE



RECIPE, PLEASE The time has come for all those delicious smells of holiday cooking. And though we wait all year for Grandma's famous cookies (you know the ones) and Uncle Phil's standing rib roast, it's also fun to add a few fresh dishes to our repetoire. We dug into a slew of new cookbooks—from "Beer Pairing" by Julia Herz and Gwen Conley to "Fresh Tastes from a Well-Seasoned Kitchen" by Denver's Lee Clayton Roper—to bring you the latest reads for gifting to friends (or yourself) in the weeks to come. And should you find yourself with leftovers? Feel free to send them our way. For more cookbook information and featured recipes, visit *denverlifemagazine.com*.

From top to bottom: "Without Grain" by Hayley Barisa Ryczek, \$21.99; "Simple Green Smoothies" by Jen Hansard and Jadah Sellner, \$24.99; "A Taste of Cowboy: Ranch Recipes and Tales from the Trail" by Kent and Shannon Rollins, \$30; "Kitchen Meets Girl: 30 Easy Meals for Reluctant Cooks" by Ashley Whitmore, \$21.99; "Fresh Tastes from a Well-Seasoned Kitchen" by Lee Clayton Roper, \$34.95;

"The Pioneer Woman Cooks: Dinnertime" by Ree Drummond, \$29.99; "Real Food Real Kitchens New York Cookbook" by Craig Chapman, \$21.99; "The Ranch at Live Oak Cookbook" by Sue and Alex Glasscock, \$35; "Beer Pairing: The Essential Guide from the Pairing Pros" by Julia Herz and Gwen Conley, \$25; "The Seasonal Jewish Kitchen: A Fresh Take On Tradition" by Amelia Saltsman, \$29.95