

Better Living

Sat. 11.07.09



INSIDE

Cameron Diaz has a life-or-death dilemma in "The Box," a new film based on a short story that was also an episode of "The Twilight Zone." **4**



COMING SUNDAY

So you want to be an opera star, but the Met isn't hiring? Try a gig as a dinnertime entertainer at one of North Jersey's Macaroni Grills.



Nice ice

An elegant take on the cold beverage tub, this Zodax model's wicker-rattan exterior beautifully insulates and elevates a stainless-steel interior. A tall tripod stand keeps beverages within easy reach during the tailgate, and button-and-loop leather handles allow it to be carried like a picnic basket après party. It costs \$175 (limited quantities available) and is available at intothegardentx.com.



Booze in the blender

Powered by an 18-volt battery, the powerful and portable Margaritaville Portable Frozen Concoction Maker can make up to 70 beverages on a single charge. Conveniently cordless and brightly colored, this frozen-drink machine

offers various pre-programmed settings and can shave ice for up to 36 ounces of drinks per batch. It costs \$299.95 and is available at [## RECIPE](http://Sur la Table (surlatable.com) and margaritavillecar-go.com ($299.99).</p>
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Celebrating in style

Jon Bonnell, chef-owner of Bonnell's Fine Texas Cuisine in Fort Worth, has developed upscale menus for football fans who want to celebrate in style. Here, from his new cookbook "Jon Bonnell's Fine Texas Cuisine" (Gibbs Smith, 2009), is his recipe for a fiery, twice-baked potato appetizer.



Roasted jalapeño twice-baked potatoes

- 3 pounds small new potatoes
- 3 tablespoons butter
- ½ cup sour cream
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper
- 2 fresh jalapeño chilies, plus thin slices for garnish
- 3 chopped scallions, green parts only
- ½ cup grated cheddar cheese
- 3 strips bacon, cooked

Boil the potatoes until they become slightly soft. The amount of time will depend on what type of potatoes you decide to buy. (I like the baby reds for this dish, which generally can be boiled in approximately 15 minutes.) Remove the potatoes from the boiling water and chill.

Cut into halves and scoop out as much of the inner potato as possible, while still leaving enough of the skin to stay together.

In a small saucepan, warm the butter, sour cream, salt and pepper, then pour the contents over the potato. Roast the jalapeño until black on all sides, then place in a zip-top bag and allow to sweat for 10 minutes. Scrape off the black skins with the back edge of a knife blade and remove the seeds and stem.

Chop the roasted jalapeños and combine with the potatoes, and add the scallions. Mix well, then stuff the mixture back into the potato skins. Top each one with grated cheese and bacon pieces, and bake in the oven at 325 degrees until warmed through (8 to 10 minutes).

For an extra garnish, top with thinly shaved slices of fresh jalapeño. The amount of jalapeño can be adjusted depending on the tolerance of your crowd.

Servings: 8.

Per serving: 251 calories, 10 grams fat, 5 grams saturated fat, 26 milligrams cholesterol, 36 grams carbohydrates, 7 grams protein, 407 milligrams sodium, 3 grams fiber.

From: "Jon Bonnell's Fine Texas Cuisine" (Gibbs Smith, 2009).

GET YOUR PREGAME ON

New gadgets and gizmos will make your parking space the life of the party before the big game.

By Andrew Marton/McClatchy Newspapers

Brand your steak

This monogrammed steak brand from Williams-Sonoma is hand-tooled and forged in the Lone Star State. The 11½-inch-long iron can brand one-, two- or three-initial monograms, in letters A-Z. It also can be holed in its own 14-inch-high storage rack. It costs \$39.95 and is available online only at williams-sonoma.com.



Grill next door

The sleek Margaritaville Portable Tailgate Grill is tailored to fit easily, and firmly, outside your SUV, truck or RV, and swings out when you're ready to cook. It packs plenty of power in the form of a 20,000 BTU propane grill, and its 352-square-inch cooking space has room for as many as 20

burgers or 40 hot dogs. The grill head itself is removable and comes with its own built-in legs, fully integrated handles and a set of fold-out side tables, making for very easy grilling right next to a tailgate table. It costs \$399.99 and is available at margaritavillecar-go.com.

