

# Cook's Gift Basket



## Make Ahead

Start gathering the contents of your gift basket ahead of time. Look for bargains on housewares at department stores and supermarkets.

## Easy Substitute

If fresh herbs are unavailable, include a small jar or two of dried herbs.

## Added Bonus

Make this cook's gift basket even more special by including a gift certificate for a cooking course at an area cooking school or local community college.

**BAKING TIME**  
15 minutes

**GOOD IDEA** Copy a few of your favorite recipes onto cards and add them to the basket.

## Variations

### For the BBQ Chef

Once summer arrives, treat a friend who likes to cook outdoors to this barbecue-themed basket. Stock it with tongs, skewers, pot holders and tasty condiments.

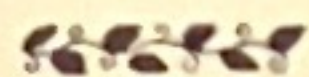


### Brunch Hostess Gift

Celebrate the most important meal of the day with this breakfast basket. Filled with fresh eggs, a skillet and an egg coddler, it's a great gift idea.



## You Will Need



### FOR THE BREAD TWISTS

- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/8 teaspoon pepper
- 1 egg white, lightly beaten
- 1 tablespoon cold water
- 1 can (11 ounces) refrigerated breadstick dough

### MAKES 16 BREAD TWISTS

### FOR THE BASKET

- 1 large basket
- 1 small wooden cutting board
- 1 lemon reamer
- 1 set wooden cooking utensils
- 1 kitchen timer
- 2 kitchen towels
- 1 set measuring spoons
- 1 large wire whisk
- 10 blank recipe cards
- 2 fun-shaped sponges
- 1 spatula
- 3 small wooden spoons
- 2 pots fresh herbs, such as basil and oregano

## Kitchen Tips

For fresh-tasting Parmesan cheese, purchase a wedge of cheese and grate it yourself.

## Step by Step

### MAKING THE BREAD TWISTS

1. Preheat oven to 350°F. Spray 2 baking sheets with nonstick cooking spray. Combine Parmesan cheese, oregano, basil and pepper in a small bowl. Mix well and set aside. Beat egg white with cold water; set aside.

2. Unroll breadstick dough; separate along perforation lines. ▼



3. Cut each dough strip in half lengthwise to make two separate strips, each about 1/2 inch thick. ▼



4. Pat half of cheese and herb mixture onto dough strips, pressing firmly to adhere.

5. Twist each strip of dough on baking sheet to form bread twist. Brush twists with egg mixture; sprinkle twists with remaining cheese and herb mixture. Bake until golden brown, about 15 minutes. Transfer to a wire rack to cool. ▼



### ASSEMBLING THE BASKET

1. To arrange the basket, place taller utensils, such as the cutting board, wire whisk and large wooden utensils in back. Place smaller items, such as the timer, sponges and measuring spoons, in front.

2. Arrange bread twists in the basket. Tie small wooden spoons to basket handle with a pretty bow.

## Attention to Detail

To make a simple bow, fold length of ribbon to form one loop. Fold back to form second loop at opposite end. Tie at center with a separate length of ribbon. For a fuller bow, make two or three loops at each end.

