

OUR FINDS



THE PAELLA KIT

As a houseguest, one of the greatest gifts you can offer—aside from pitching in to clean dishes—is to give your host a night off from menu planning. This paella pan holds almost everything you need to concoct that savory rice dish, including a book of 108 recipes, specialty Bomba rice, Spanish paprika and olive oil, and dried chiles. Come dinner-time, just add protein.

Paella, by Alberto Herraz, \$40 (Phaidon Press; 2011), amazon.com. *Paella pan*, 13½", \$20, by El Cid; *Naturvie Frantoio Serie Limitada Monovarietal extra-virgin olive oil*, \$29 for 500 mL; *Arroz Bomba Cebolla*, \$9.75 for 1 kg; *Chiquilin Nora dried peppers*, \$1.50 for 30 grams; *SPP Pimenton de la Vera Dulce D.O.*, \$6.75 for 175 grams; despanbrandfoods.com.



THE BEST BASICS KIT

Even less-experienced cooks can appreciate the power of a really great salt (or olive oil or vinegar). Our food editors swear by these finishing touches for all kinds of dishes: a complex red-wine vinegar from California, a delicate hand-harvested sea salt, and a fruity extra-virgin French olive oil. A wooden salt bowl and pepper mill make thoughtful extras, as does a dish towel, which can double as gift wrap—just bundle everything up and tie at the top.

Extra-virgin olive oil, \$25 for 16.9 oz., by A l'Olivier, from igourmet.com. *Napa Valley red-wine vinegar*, \$12 for 12.7 oz., *organic fleur de sel*, \$22 for 160 mL, and *organic whole peppercorns*, \$10 for 160 mL, by St. Helena Olive Oil Company, from sholiveoil.com. *Beechwood pepper mill*, \$29, brookfarmgeneralstore.com. *Striped towel*, \$32, by Côté Bastide, from johnderian.com. *Wooden salt bowl*, \$6, globaltable.com.

WANT TO SCALE DOWN? | Choose one or two items, and play up the kitchen theme by wrapping them in butcher paper and baker's twine.

THE BREAKFAST KIT

This gift gives everyone many incentives to leave their warm beds on a chilly morning, starting with organic coffee made in a French press. Blackberry-Meyer lemon jam partners perfectly with the lemony olive-oil cake. And the crunchy pepita, pecan, and coconut granola will kick off a new morning addiction.

Blackberry-Meyer lemon jam, \$10 for 8 oz., ellellekitchen.com. *Bella Donovan coffee beans*, \$16.50 for 1 lb., bluebottlecoffee.net. *Farmhand's Choice granola*, \$8 for 12 oz., earlybirdfoods.com. *Olive-oil cake*, from \$45, zingermans.com. *Erik Magnussen coffee press*, in Red, \$40, by Stetlon, from shophorne.com. *White-washed wood bin, small*, \$15, containerstore.com.

