

RETRO REWIND

Eat, drink, and time-travel back a few decades with party snacks from the '70s and '80s. What's old is new with a vintage-inspired menu and tableware that never goes out of style.

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Big-Batch
Freezer
Dirty Martinis
p. 128

Spiced Olives
p. 128

Alabama Fire
Crackers
p. 128

Sweet and
Spicy Nuts
p. 129

Stuffed Dates
p. 128

Air Fryer
Bacon-Wrapped
Shrimp
p. 128

Cranberry-Barbecue
Cocktail Sausages
p. 129

Best (Mini)
Cheese Balls
p. 129



1.



2.



1. Big-Batch Freezer Dirty Martinis

Skip the shaker and mix this make-ahead classic right in the bottle. Pop the whole thing in the freezer and you'll always be ready for a party.



2. Air Fryer Bacon-Wrapped Shrimp

Spicy honey (and an air fryer) update a savory party standby.



3. Stuffed Dates

Stuffed dates are making a comeback. With two flavor variations, you can pick your salty-sweet poison.



3.

jalapeño and cream cheese (with raspberry jam)

goat cheese and bacon (with honey)



4. Alabama Fire Crackers

Level up whole-grain saltine crackers—no cooking required.



5. Spiced Olives

A 24-hour marinade with toasted spices and citrus infuses mixed olives with flavor. Drop one or two in a martini or pop a few as a snack.



6. Sweet and Spicy Nuts

A splash of bourbon adds a touch of holiday decadence to mixed nuts. Double the batch and package for festive takeaway gifts.



4.

5.

6.



Best (Mini) Cheese Balls

Make-ahead-friendly cheese balls are even better for sharing when they're bite size. Try our coating ideas (left) or use any herby, crunchy ingredients you have on hand. Serve with Alabama Fire Crackers (page 128), crostini, or bread hunks.



Cranberry-Barbecue Cocktail Sausages

Cranberry sauce lends seasonal sweetness to this two-bite crowd-pleaser.

GET THE LOOK.

Vintage meets modern in these picks for a timeless tablescape.

VILLEROY & BOCH BOSTON BOWLS

\$130 for four at villeroy-boch.com



HONEYCOMB SALAD PLATES

\$80 for four at williams-sonoma.com



VISKI GOLD ART DECO COCKTAIL PICKS

\$19 for four at viski.com



VISKI MERIDIAN MARTINI GLASSES

\$30 for two at viski.com



Retro Rewind

STORY ON P. 9-14



Big-Batch Freezer Dirty Martinis

HANDS-ON 5 MIN TOTAL 4 HR, 5 MIN
SERVES 8 SUBMITTED BY NICOLEMCMOM

★★★★☆ 2 REVIEWS

- 1 (750-ml) bottle gin or vodka
- 3 oz. dry vermouth
- 2 oz. olive brine
- 1½ oz. water
- Olives, for garnish

1. Pour 6½ oz. gin from the bottle; reserve for another use.
2. Add vermouth, olive brine, and water to remaining gin in bottle; invert to combine. Freeze at least 4 hours or up to 2 months.
3. To serve, pour 3 oz. into a chilled martini glass. Garnish with olives.

[armagazine.com/dirty-martinis](https://www.armagazine.com/dirty-martinis)

Ⓜ HIDDEN GEM Ⓞ GLUTEN-FREE

PER 3 OZ.: 215 CAL; 0G FAT; 0G PRO; 0G CARB; 24MG SODIUM

Stuffed Dates

HANDS-ON 10 MIN TOTAL 10 MIN
MAKES 12 SUBMITTED BY SARAH BREKKE
NEW RECIPE GO ONLINE TO RATE & REVIEW

- 12 fresh whole Medjool dates (about 10 oz.)
- 1 (4-oz.) pkg. garlic-and-herb goat cheese
- 4 slices bacon, crisp-cooked and crumbled
- Honey, for serving

Using a sharp knife, cut a slit in each date and remove pit. Stuff each date with 2 tsp. goat cheese. Sprinkle with crumbled bacon and serve with honey.

[armagazine.com/stuffed-dates](https://www.armagazine.com/stuffed-dates)

Ⓜ HIDDEN GEM Ⓞ HEALTHY Ⓞ GLUTEN-FREE

PER 1 STUFFED DATE: 105 CAL; 3G FAT (2G SAT); 3G PRO; 18G CARB (2G FIBER, 16G SUGARS); 76MG SODIUM

JALAPEÑO-AND-CREAM-CHEESE STUFFED DATES

Stir together 4 oz. softened cream cheese and 2 Tbsp. chopped pickled jalapeños in a small bowl. Stuff each date with 2 tsp. cream cheese mixture. In a small skillet, heat 2 tsp. olive oil over medium heat. Add ¼ cup panko bread crumbs and cook, stirring constantly, until toasted, about 2 minutes. Sprinkle stuffed dates with toasted bread crumbs and serve with 3 Tbsp. warmed raspberry jam.

Air Fryer Bacon-Wrapped Shrimp

HANDS-ON 15 MIN TOTAL 35 MIN
SERVES 8 SUBMITTED BY FRANCE C

★★★★★ 5 REVIEWS

- 8 thin slices bacon
- 16 extra-jumbo shrimp (16-20/lb.), peeled, tails on if desired, and deveined
- ¾ tsp. Cajun seasoning
- 16 wooden toothpicks
- 2 Tbsp. spicy honey (such as Mike's Hot)

1. Arrange 4 bacon slices in an even layer in air fryer basket. Cook at 400°F to begin rendering fat, 2 minutes. Transfer bacon to a paper towel-lined plate; let cool. Repeat with remaining bacon. Cut each slice in half lengthwise.
2. Sprinkle both sides of shrimp with Cajun seasoning. Wrap one portion bacon around each shrimp; secure bacon with a toothpick.
3. Working in batches if needed, arrange wrapped shrimp in an even layer in air fryer basket. Cook at 400°F, turning halfway through, until shrimp are opaque and bacon is crisp, 7 to 8 minutes.
4. Remove toothpicks. Transfer shrimp to a serving plate and drizzle with honey. Serve immediately.

[armagazine.com/bacon-wrapped-shrimp](https://www.armagazine.com/bacon-wrapped-shrimp)

Ⓞ HEALTHY Ⓞ QUICK Ⓞ GLUTEN-FREE

PER 2 SHRIMP: 96 CAL; 2G FAT (1G SAT); 14G PRO; 5G CARB (0G FIBER, 4G SUGARS); 199MG SODIUM

no air fryer?

No problem. Arrange bacon on a large rimmed baking sheet and bake at 375°F for 6 minutes. Wrap shrimp in bacon as directed in Step 2, then broil 6 inches from heat, turning once, until shrimp are opaque and bacon is crisp, about 6 minutes.



Alabama Fire Crackers

HANDS-ON 15 MIN TOTAL 9 HR, 15 MIN
MAKES 70 SUBMITTED BY I PHILL HUNGRY

★★★★☆ 241 REVIEWS

- ½ cup vegetable oil
- 1 (1-oz.) pkg. dry ranch dressing mix
- 1 to 1½ Tbsp. crushed red pepper
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ¼ tsp. black pepper
- ½ (16-oz.) pkg. whole-grain saltine crackers (70 crackers)

1. Put oil, ranch dressing mix, crushed red pepper, garlic powder, onion powder, and black pepper in a gallon-size zip-top plastic bag; seal bag. Squeeze until oil and spices are well combined.
2. Add crackers to bag; seal. Turn bag until crackers are coated. Let stand about 1 hour; turn bag again several times to coat. Let stand 8 to 12 hours more.

[armagazine.com/fire-crackers](https://www.armagazine.com/fire-crackers)

Ⓞ VEGETARIAN

PER 1 CRACKER: 28 CAL; 2G FAT (0G SAT); 0G PRO; 3G CARB (0G FIBER, 0G SUGARS); 65MG SODIUM

Spiced Olives

HANDS-ON 10 MIN TOTAL 25 HR, 10 MIN
SERVES 8 SUBMITTED BY LUTZFELCAT

★★★★★ 1 REVIEW

- 1 tsp. crushed coriander seeds
- ¾ tsp. crushed red pepper
- ½ tsp. cracked black peppercorns
- ½ cup extra-virgin olive oil
- 1 tsp. lemon zest
- ¾ cup pimiento-stuffed green olives
- ¾ cup pitted kalamata olives
- 9 thin slices lemon
- 2 Tbsp. capers

1. Heat a small skillet over medium heat. Add coriander, crushed red pepper, and peppercorns. Toast spices, shaking constantly, until aromatic, about 1 minute.

Add oil; heat until very warm but not sizzling, 2 minutes more. Remove skillet from heat. Stir in lemon zest.

2. Layer one-third of olives, lemon slices, and capers in a 16-oz. canning jar. Repeat layers twice more with remaining olives, lemon slices, and capers.

3. Carefully pour spiced oil into jar (if needed, add more olive oil to jar to fully submerge olives). Cover; let stand at room temperature 1 hour. Chill, covered, at least 24 hours or up to 2 weeks. Bring to room temperature before serving.

[armagazine.com/spiced-olives](https://www.armagazine.com/spiced-olives)

Ⓜ HIDDEN GEM Ⓞ GLUTEN-FREE Ⓞ VEGAN

PER ¼ CUP: 244 CAL; 25G FAT (3G SAT); 0G PRO; 5G CARB (1G FIBER, 0G SUGARS); 1,118MG SODIUM

Sweet and Spicy Nuts

HANDS-ON 10 MIN TOTAL 1 HR
SERVES 10 SUBMITTED BY KATIEBECK

★★★★★ 104 REVIEWS

- 2½ cups raw unsalted assorted nuts, such as whole almonds, pecan halves, peanuts, and/or cashews
- ¼ cup sugar
- 1½ tsp. kosher salt
- 1 tsp. cayenne pepper
- 1 Tbsp. bourbon or water
- 1 Tbsp. honey
- 1 tsp. olive oil

1. Preheat oven to 350°F. Spread nuts on a 10x15-inch baking pan. Bake, stirring halfway through, until golden brown and fragrant, about 10 minutes. (Watch nuts carefully; they can burn quickly.)

2. Stir together sugar, salt, and cayenne in a large bowl.

3. Cook and stir bourbon, honey, and olive oil in a large skillet over medium heat until mixture begins to bubble. Add toasted nuts and stir to coat.

4. Add nuts to bowl with sugar mixture; toss until evenly coated. Return nuts to baking pan, spreading evenly. Bake until dry and fragrant, 8 to 10 minutes more. Let cool completely. (Nuts will continue to crisp as they cool.)

[armagazine.com/sweet-spicy-nuts](https://www.armagazine.com/sweet-spicy-nuts)

Ⓞ VEGETARIAN Ⓞ GLUTEN-FREE

PER ¼ CUP: 277 CAL; 18G FAT (2G SAT); 6G PRO; 13G CARB (3G FIBER, 8G SUGARS); 168MG SODIUM

Best (Mini) Cheese Balls

HANDS-ON 30 MIN TOTAL 40 MIN
MAKES 24 SUBMITTED BY ANN

★★★★☆ 182 REVIEWS

- 2 (8-oz.) pkg. cream cheese, softened
- 2 tsp. Worcestershire sauce
- 2 tsp. hot sauce

- ½ tsp. minced garlic
- 2½ cups shredded cheddar cheese (10 oz.)
- ¾ cup finely chopped pecans
- 3 Tbsp. finely chopped fresh parsley
- Crackers and/or bread, for serving

1. Process cream cheese, Worcestershire, hot sauce, and garlic in a food processor until well combined. Add cheese and process until cheese is finely chopped; transfer mixture to a medium bowl.

2. Shape cheese mixture into 1½-inch balls and arrange on a parchment-lined baking sheet. Freeze 10 minutes.

3. Stir together pecans and parsley in a shallow bowl. Roll cheese balls in pecan mixture until well coated (see more coating ideas on p. 14). Serve with crackers and/or bread.

[armagazine.com/mini-cheese-balls](https://www.armagazine.com/mini-cheese-balls)

PER 1 BALL: 138 CAL; 13G FAT (6G SAT); 4G PRO; 2G CARB (0G FIBER, 1G SUGARS); 159MG SODIUM

Cranberry-Barbecue Cocktail Sausages

HANDS-ON 10 MIN TOTAL 2 HR, 10 MIN
SERVES 12 SUBMITTED BY SARAH BREKKE
NEW RECIPE GO ONLINE TO RATE & REVIEW

- 1 (14-oz.) can jellied cranberry sauce
- ¾ cup barbecue sauce
- 2 Tbsp. lemon juice
- 1 Tbsp. Dijon mustard
- 1 finely chopped chipotle pepper in adobo sauce
- ½ tsp. ground allspice
- 2 (14-oz.) pkg. miniature smoked cocktail sausages

Stir together cranberry sauce, barbecue sauce, lemon juice, mustard, chipotle pepper, and allspice in a 3½- to 4-qt. slow cooker. Add cocktail sausages and toss to coat. Cover and cook on High 2 to 2½ hours or on Low 4 to 5 hours. Serve immediately or keep warm on Low up to 2 hours.

[armagazine.com/cocktail-sausages](https://www.armagazine.com/cocktail-sausages)

Ⓜ HIDDEN GEM Ⓞ GLUTEN-FREE

PER 5 SAUSAGES: 218 CAL; 18G FAT (6G SAT); 8G PRO; 6G CARB (0G FIBER, 4G SUGARS); 725MG SODIUM

make ahead

Prepare cheese balls through Step 2. Chill in an airtight container up to 3 days; freeze up to 1 month. If frozen, thaw in the refrigerator 4 to 8 hours. Roll in desired coatings just before serving.



Celebrate Citrus

STORY ON P. 23-29

Mandarin Orange-Herb Roasted Chicken

HANDS-ON 30 MIN TOTAL 2 HR, 10 MIN
SERVES 6 SUBMITTED BY NELLIE FIORENZI

★★★★☆ 129 REVIEWS

- 4 medium mandarin oranges, plus more for garnish
- 1½ cups low-sodium chicken broth
- 2 Tbsp. butter, softened
- 2 cloves garlic, minced
- 1 (4-lb.) whole chicken, patted dry
- 2 sprigs fresh rosemary, plus more for garnish
- 2 sprigs fresh thyme, plus more for garnish
- 2 sprigs fresh sage, plus more for garnish
- 1 tsp. salt
- ½ tsp. black pepper
- 2 Tbsp. cold butter, cubed

1. Preheat oven to 350°F. Quarter 2 oranges and halve remaining 2 oranges. Arrange quartered oranges in center of a 12-inch oven-safe skillet. Add broth to pan, keeping oranges in center.

2. Stir together softened butter and garlic in a small bowl. Loosen skin from chicken breasts and thighs, then spread butter mixture under and over chicken skin. Stuff chicken cavity with halved oranges, rosemary, thyme, and sage. Tie chicken legs together with kitchen string and tuck wings underneath back. Sprinkle salt and pepper all over chicken. Place chicken on top of oranges in skillet.

3. Roast chicken until an instant-read thermometer inserted in thickest part of thigh registers 165°F, about 1 hour 30 minutes.

4. Remove chicken from skillet and place on a cutting board; let stand 10 minutes. Carefully remove and discard kitchen string. Using tongs, remove oranges and herbs from chicken cavity.