

NEW @ THE MARKET

Each month, the *Bon Appétit* test kitchen tries dozens of new products. Here are a few of our favorites.

MAMIE'S FAMOUS CHEESE

WAFERS make entertaining easy. Just keep the dough in the freezer, cut thin slices as needed, bake for about 15 minutes, and you've got fresh cocktail nibbles made with cheddar, butter, cayenne pepper, and pecans. (\$21 for three rolls, which yield about 12 dozen wafers; go to mamieswafers.com)

ARGENTO FINO adds genuine sparkle to holiday drinks and desserts. Sprinkle the edible silver flakes over whipped cream on hot chocolate, float them in Martinis, or use them to garnish chocolate cakes and tarts. (\$45 for a 1-gram shaker; call 800-569-5323, or go to easyleafproducts.com for stores)

PLEASANT RIDGE RESERVE

CHEESE would be a great choice for any cheese plate. Similar to a nutty Gruyère, this hard cheese made from cow's milk is produced by family-owned Uplands Cheese Company in Wisconsin. (\$40 for a quarter wheel; call 888-935-5558, or go to uplandscheese.com)