

Spicy Marinated Olives

MAKES 3½ CUPS

PREP TIME 5 min

COOK TIME 2 min

- ¼ cup extra-virgin olive oil
- 3 sprigs thyme, cut into 1-inch pieces
- 1 sprig rosemary, cut into 1-inch pieces
- Two ½-by-2-inch pieces lemon peel, cut into thin strips
- One ½-by-2-inch piece orange peel, cut into thin strips
- ¼ teaspoon crushed red pepper
- 3 cups mixed olives

In a medium skillet, heat the olive oil, thyme, rosemary, lemon peel, orange peel and crushed red pepper over medium heat for 2 minutes. Remove from heat and let cool. Stir in the olives.

**STAR TREATMENT**

Create your own party walk of fame: Cut large star shapes out of gold poster board and write a guest's name on each one.

**Golden Lemon Orange Bars**

MAKES 3 DOZEN

PREP TIME 10 min

BAKE TIME 1 hr 5 min

- 2 sticks (8 ounces) unsalted butter, softened
- 2 cups plus 2 tablespoons flour
- ½ cup confectioners' sugar, plus more for dusting
- 1½ teaspoons grated lemon peel
- ½ teaspoon grated orange peel
- 2 cups granulated sugar
- 4 large eggs
- ½ cup fresh lemon juice
- ¼ cup orange juice
- 1 teaspoon baking powder

1. Preheat the oven to 350°. Using an electric mixer, combine the butter, 2 cups flour and the confectioners' sugar until the mixture is the consistency of coarse sand. Stir in ½ teaspoon lemon peel and the orange peel. Press the mixture into the bottom of a 9-by-13-inch baking pan. Bake until golden, about 25 minutes. 2. Meanwhile, using an electric mixer, combine the granulated sugar, eggs, lemon juice, orange juice, remaining 1 teaspoon lemon peel, remaining 2 tablespoons flour and the baking powder and mix for 1½ minutes. Pour the filling into the crust and bake until the top is golden, about 40 minutes. Let cool completely. Cut into bars and dust with confectioners' sugar.

**SET THE SCENE****ENVELOPE, PLEASE**

1 Transform paper napkins into award-winning envelopes by drawing two diagonal lines and attaching a gold seal.

WALK THIS WAY

2 Run a red tablecloth or wrapping paper across the table and sprinkle gold-star confetti to create a mini red carpet.

WINNERS' CIRCLE

3 Distribute Oscar ballots and give prizes to guests who predict the most winners. Download and print custom ballots at rachaelraymag.com/february.

I'm an awards-show junkie. I love everything about them—the red-carpet arrivals, the speeches, the winners and losers, even the dance numbers. So I celebrate the Oscars in a big way, by inviting friends over for a night of feasting and stargazing. I serve snacks inspired by the glitzy Governors Ball menu, and we all sit around debating the big issues, like who's really the worst dressed. The best part about this bash: I can throw it together in less time than most stars spend getting ready for their close-ups.

**CHEERS!**

Get the pre-show party started with gold-statue-inspired Starlet cocktails: Wet the rim of 6 champagne flutes and dip them in sugar. Fill a pitcher with ice cubes and add 1½ cups orange juice, ¾ cup peach schnapps and ¾ cup vodka. Stir until chilled and pour into the sugared flutes.

**Smoked Salmon Pizza**

6 SERVINGS

PREP TIME 15 min

BAKE TIME 10 min

- Two 12-inch store-bought partially baked pizza crusts
- Extra-virgin olive oil
- Pepper
- 8 ounces cream cheese, at room temperature
- ½ cup finely chopped shallots
- ¼ cup drained capers
- 2 tablespoons chopped fresh dill
- Juice of ½ lemon
- ¾ pound sliced smoked salmon

1. Preheat the oven to 450°. Drizzle the crusts with olive oil, season with pepper and bake for 10 minutes. Let cool slightly. 2. Meanwhile, in a medium bowl, combine the cream cheese, shallots, 2 tablespoons capers, 1 tablespoon dill and the lemon juice. 3. Spread the cream cheese mixture on the crusts. Top with the smoked salmon, remaining 2 tablespoons capers and 1 tablespoon dill. Cut into wedges.

