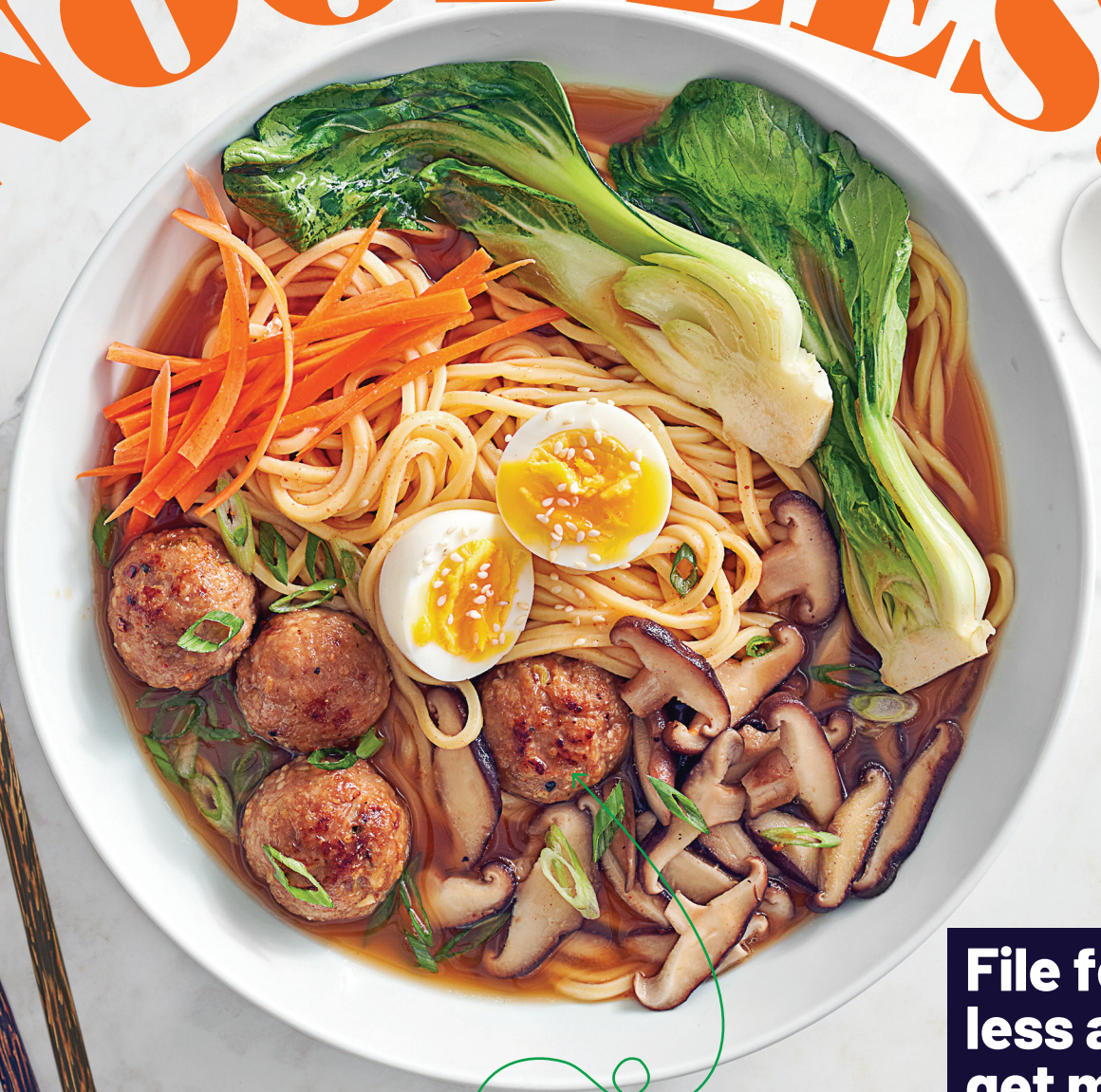


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WALTER SCOTT'S

Personality Parade



HILARY DUFF'S DAD QUEST

It's a gender switch as Duff, 34, takes on the starring role in the now-streaming *How I Met Your Father* (Hulu). In 2045, an older Sophie (Kim Cattrall) relays to her son how he came to be. Duff plays Sophie in flashbacks set in the present day. Here are some fun facts about the

Younger star, a descendant of Scotland's King Robert the Bruce.

◀ Her favorite episode of *Lizzie McGuire*, the show that made her famous, is "First Kiss."

▶ The multitasking Duff released a new mommy-and-me clothing line for Smash + Tess in February 2021 and a children's book, *My Little Brave Girl*, in March 2021.



◀ She took the lead role in *A Cinderella Story* because it was inspired by her favorite fairy tale growing up.

Duff was a charter member for Kids With a Cause, which helps children around the world.

◀ Fellow Disney star Aaron Carter was her first real boyfriend. She is currently married to DJ and singer Matthew Koma. ▶



WALTER SCOTT ASKS...

CHRISTINE BARANSKI

The star of *The Good Fight*, 69, segues from her role as modern liberal Diane Lockhart to very conservative Agnes van Rhijn in *The Gilded Age* (Jan. 24 on HBO and HBO Max). Set in the 1880s, *The Gilded Age* (created by *Downton Abbey*'s Julian Fellowes) explores the socio-economic differences of the era, with Agnes, a wealthy widow in Manhattan, taking in her penniless niece following the death of her father and becoming embroiled in a social war with her nouveau riche neighbors.

What type of drama is going to be played out? For Agnes, it's rather like a Trump Tower is being erected directly across the street from her. She's justified in being grumpy because you can imagine how much noise there is. She has a lot of withering remarks about how the new people have no manners and are not worth being acknowledged. So there's a lot there for future enjoyment to watch the clashes of the old and the new.

Are there challenges in playing Agnes? It's not just wearing a corset and lots of fabric, and how you move and how you speak, but Agnes has a very particular sense of the world. Her boundaries are very clear. Her manners are very crystalline in how she conducts herself and what she expects.

You've been playing Diane Lockhart since 2009, first in *The Good Wife* and now in *The Good Fight*. Is there still joy in playing her? The joy is that she's a feminist living in 2022, and the writing is so good that my conflicts always are what's happening in the world. I wake up and read the news, and often what I'm playing in the show is a reflection of what I've read.

Your daughter Lily is following in your footsteps as an actress. What was your advice? I gave her practical advice to be kind, to stay above the fray, stay above the gossip. The safest place is the higher ground. If you're kind, gracious and professional, that makes as big an impression as your talent. Your reputation precedes you and it follows you out the door.

Why did she wait until her 40s to go to Hollywood? Visit Parade.com/baranski to find out.

SAM RICHARDSON

ATTENDS THE AFTERPARTY

Homicide isn't usually funny, but *Veep* alum Richardson proves the subject can get laughs in the new murder-mystery comedy series *The Afterparty* (Jan 28 on Apple TV+). Richardson plays Aniq, who goes to his high school reunion to try to reconnect with his former crush (Zoë Chao) when one of the attendees is killed. Each of the eight episodes relates the events of the fateful evening from a different person's point of view. Tiffany Haddish will play Detective Danner, the eccentric investigator assigned to solve the high-profile case. "Getting a chance to work with an all-star ensemble of the funniest people out there?" says Richardson, 38. "There was no way I could have turned it down."



THE NEXT THIS IS US?

With *This Is Us* entering its final season, the networks are looking for the next big family drama, and ABC is hoping they found it with *Promised Land* (Jan. 24), a generation-spanning epic about a Latino family vying for wealth and power in California's Sonoma Valley. **John Ortiz** stars as family patriarch Joe Sandoval, who took a small vineyard owned by a former rival and turned it into an empire, alienating many along the way. "The writers have created a wonderful array of characters with not a single Latino stereotype among them," says Ortiz, 53. "The conflicts are wickedly tantalizing—so much fun to portray. But, also, [the show has] great heart, feeling and family drama that all viewers can find relatable."

Parade Picks

Visit PARADE.COM/PICKS for more trending products

Gold in the Cold

With a slew of returning U.S. stars and seven new events, the 2022 Beijing Winter Olympics (Feb. 4–20) is don't-miss TV. Watch daily prime-time coverage beginning Feb. 4 at 8 p.m. ET on NBC. Or stream on Peacock, nbcolympics.com and NBC Sports. Here are some tidbits to whet your appetite.

—Dillon Dodson

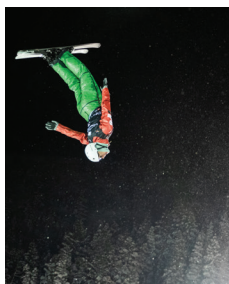


NORTH AMERICAN MATCH-UP

Five of the six women's Olympic ice hockey finals have been between the U.S. and Canada. Will they make it six of seven this year?



NEW SPORTS TAKE FLIGHT One of the sports debuting in Beijing this year (in separate events for men and women) is **big air skiing** (top left), in which skiers launch themselves skyward from a ramp and complete as many twists, turns and tricks as they can. Other new events are (clockwise from above left) **women's monobob**, **mixed team snowboard cross**, **mixed team ski jumping**, **mixed team short-track speed skating relay** and **mixed team aerials**.



IT'S STILL THE FASTEST The luge can reach speeds of 90 mph.

STARS TO WATCH



Mikaela Shiffrin
ALPINE SKIING
The 26-year-old two-time gold medalist is back, and this time she's a medal contender in all five individual events. Will she decide to enter all of them?



Chloe Kim
SNOWBOARDING
We expect veteran Shaun White to medal again, but 21-year-old Kim—the youngest female snowboarding gold medal winner—is equally determined. Recognize her? She was named one of *Time* magazine's 100 most influential people in 2018 and was the Jellyfish on season four of *The Masked Singer*.



Nathan Chen
FIGURE SKATING
The first skater to land five different quadruple jumps in competition currently leads a double life as Yale student and Olympic medal hopeful. Can the 22-year-old bring home the gold?



Maame Biney
SPEED SKATING
The 21-year-old short-track speed skater became the first Black woman (and youngest of any gender) to make the sport's national team. Capable of reaching speeds of up to 31 mph, don't blink or you'll miss her.



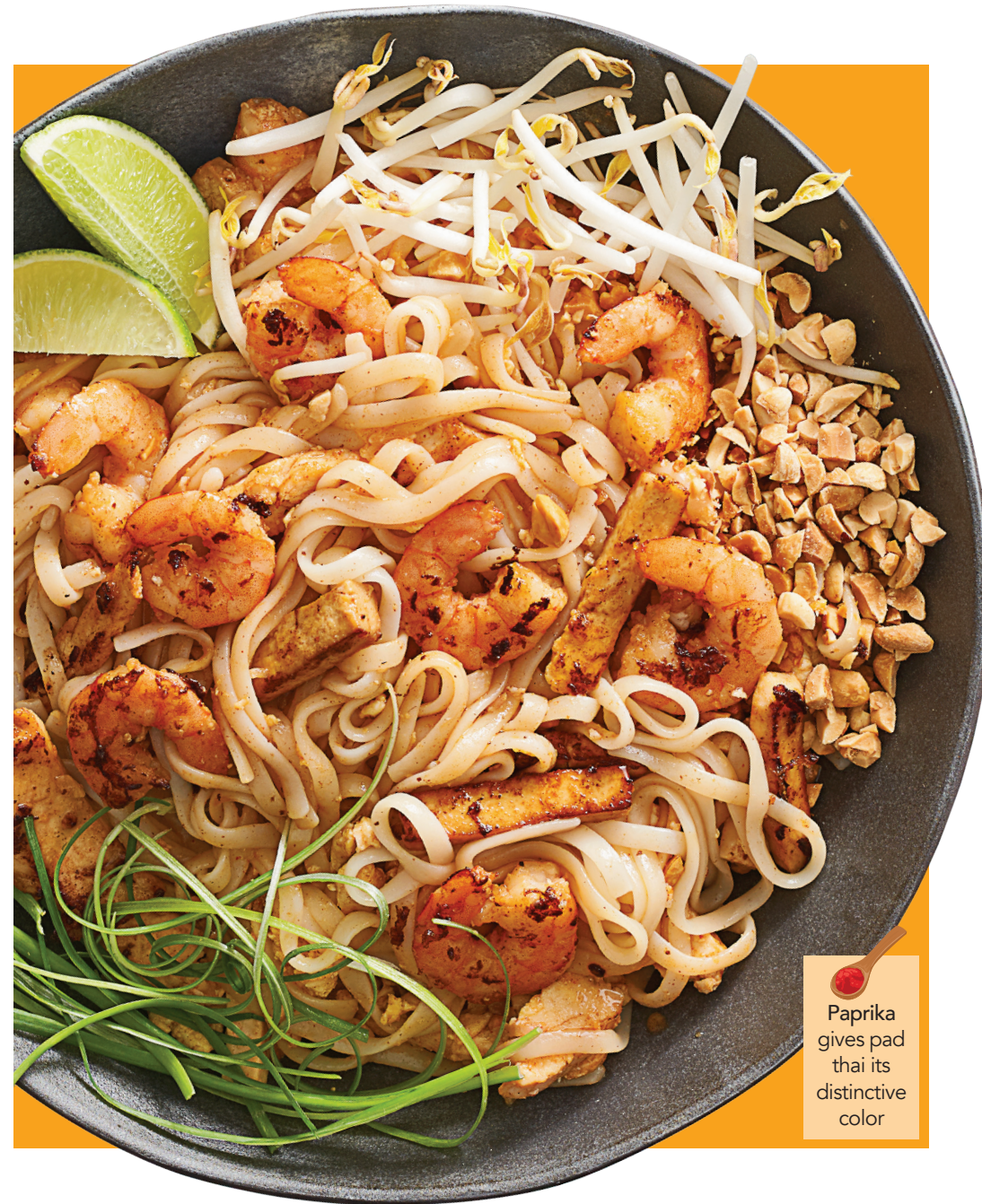
Lolo Jones
BOBSLEIGH
Thirteen years ago, Jones was an elite Olympic sprint hurdler at the 2008 Beijing Summer Games. At 39, she's heading back, but this time as a world champion bobsledder—how's that for reinvention?



Susan Dunklee
BIATHLON
With two Olympic Games behind her, the 35-year-old biathlete (whose sport combines cross-country skiing and rifle shooting) is in her final season, attempting to retire with a bang.

FROM TOP: EZRA SHAW/GETTY IMAGES; CAROLINE SEIDEL/PICTURE ALLIANCE VIA GETTY IMAGES; ANDERS WIKLUND/TIT NEWS AGENCY/AP VIA GETTY IMAGES; DUSTIN SATO/GETTY IMAGES; WANG ZHAO/AP VIA GETTY IMAGES; ALEXANDER HASSENSTEIN/GETTY IMAGES; BRENDAN SMIALOWSKI/AP VIA GETTY IMAGES; ULRIK PEDERSEN/NURPHOTO VIA GETTY IMAGES; MARIANNA MASSEY/GETTY IMAGES; TOM PENNINGTON/GETTY IMAGES FOR TEAM USA; (4); EZRA SHAW/GETTY IMAGES

WE ♥ NOODLES



Paprika gives pad thai its distinctive color

From Japanese ramen to ooey-goey mac 'n' cheese, noodles may well be America's best-loved carb. We adore them so much that the Specialty Food Association named "pasta's comeback" their top trend for 2022, thanks in part to a COVID-driven appetite for comfort food. Here are five delicious recipes to satisfy your cravings.

BY ALISON ASHTON

COVER AND FEATURE PHOTOGRAPHY BY MARK BOUGHTON

STYLING BY TERESA BLACKBURN

MY CLASSIC PAD THAI

"This is arguably the most popular Thai dish in the world," says celebrity chef Jet Tila (the tough-love judge on Food Network's *Cutthroat Kitchen*) in his new cookbook, *101 Thai Dishes You Need to Cook Before You Die* (available Jan 25). "Because this dish has been in America for 50 years, there are dozens of versions."

Tamarind, sugar and fish sauce are commonly used, but cooks reach for different ingredients to give their pad thai its classic reddish hue, he says. "I like using paprika for great color without heat. But if you want a chile punch, back up the paprika with 1 to 2 tablespoons of Thai sriracha." You can find tamarind concentrate, shredded sweet radish and dried shrimp at Asian markets or on Amazon.

Recipe on page 8.



Still-crisp apple slices are a surprise ingredient in this pasta toss

PASTA WITH SAUSAGE, APPLES AND GORGONZOLA

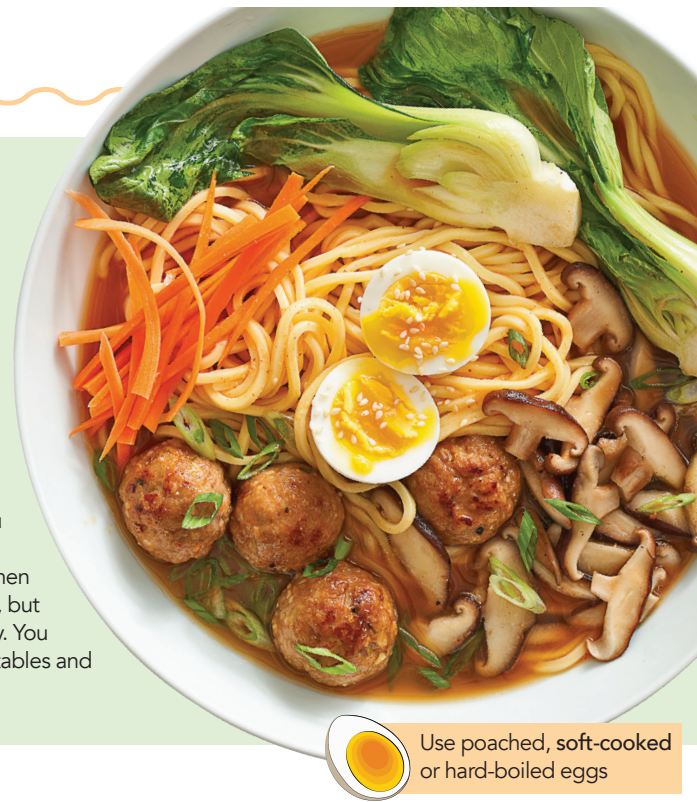
This pasta toss from Giada De Laurentiis is a hearty supper to warm up the chilliest night. "The beauty of it is how quickly it comes together," says De Laurentiis. "I love the way the Gorgonzola melts to create a creamy, flavorful sauce that coats the pasta." Gorgonzola piccante is an Italian blue cheese with a delightfully assertive aroma and flavor.

Bring a large pot of water to a boil over high. Season generously with **kosher salt**. Add 1 lb dry **short pasta** (such as Setaro rigatoni, available on giadzy.com, or penne or cavatelli); cook 2 minutes less than package directions. Reserve 1 cup pasta water. Drain pasta well.

Meanwhile, heat a large skillet over medium-high. Add 2 Tbsp **olive oil**; heat 30 seconds. Add 1 lb **sweet or hot Italian sausage**, casing removed. Cook, stirring occasionally and breaking sausage into small pieces with back of a spoon, 6–8 minutes or until cooked and starting to brown. Add 1 **small red onion**, halved and sliced, and 1 tsp kosher salt; cook 3 minutes or until onion is soft and fragrant. Add 2 **apples** (such as Golden Delicious or Honeycrisp), cored and thinly sliced; cook 3–4 minutes or until softened slightly. Add pasta, 3 oz **Gorgonzola piccante**, crumbled, and reserved pasta water; stir well to coat. Continue to stir and toss until cheese forms a light, creamy sauce. Add 2 heaping cups **baby arugula**; toss well until just wilted, about 1 minute. Top with 3 oz Gorgonzola piccante, crumbled. **Serves 8.**

SPICY RAMEN WITH PORK MEATBALLS AND EGGS

Miso, chile paste, soy sauce, ginger and garlic amp up store-bought chicken stock to give you a jump on a comforting bowl of ramen. Fresh ramen noodles are a nice touch, but dried will also work nicely. You can change up the vegetables and garnishes as you like. *Recipe on page 9.*



Use poached, soft-cooked or hard-boiled eggs

CUBAN-STYLE CHICKEN NOODLE SOUP

Fideo means "noodle" in Spanish and refers to a type of short, thin, quick-cooking pasta. You can make the broth for this bright-flavored soup, adapted from *The Chicken Soup Manifesto* by Jenn Louis, a day or two ahead and add the pasta to cook while the soup reheats.

In a large pot over medium-high, heat ¼ cup **vegetable oil**. Add 1 **yellow onion**, diced; 2 **carrots**, peeled and cut into ½-inch coins; 4 cloves **garlic**, thinly sliced; 2 large **bay leaves**; 1 Tbsp **salt**; and a large pinch **saffron threads** (available in the spice aisle). Cook 3–4 minutes or until onion becomes translucent.

Add 6 cups water; 1 (8-oz) can **tomato sauce**; 2½–3 lb **skin-on, bone-in chicken pieces** (leg quarters, breast halves, etc.); 2 cups peeled, cubed **russet potatoes**; and 2 cups peeled, cubed **winter squash** (such as pumpkin or butternut). Bring to a boil. Reduce heat to a low simmer; cook, uncovered, 20–30 minutes or until chicken is done (an instant-read thermometer inserted into thickest part of thigh registers 165°F).

Remove chicken from pot. When chicken is cool enough to handle, shred; discard skin and bones. Return chicken to pot along with 6 oz **fideo** (about 1½ cups) (or vermicelli or angel hair pasta, broken into pieces). Simmer 6–8 minutes or until noodles are tender. Discard bay leaves. Stir in 3 Tbsp **lime juice** and salt and freshly ground **black pepper** to taste. If desired, serve with **lime wedges**. **Serves 4–6.**



We used angel hair pasta broken into spoon-size pieces

continued on page 8

PAD THAI: REPRINTED WITH PERMISSION FROM 101 THAI DISHES YOU NEED TO COOK BEFORE YOU DIE BY JET TILA AND TAO WEN AND FUKUMOTO; PAGE STREET PUBLISHING, CO. 2022.; RAMEN: CHICKEN SOUP: RECIPE BY ALISON ASHTON; PASTA WITH SAUSAGE, APPLES AND GORGONZOLA: GIADA DE LAURENTIIS/GIADA.COM; BUFFALO MAC 'N' CHEESE: AMANDA RETRE/AMBAKER.NET

from page 7

MY CLASSIC PAD THAI

In a large bowl of warm (90°F) water, soak 12–16 oz **medium dry rice stick noodles** for about 1 hour. Drain well, reserving some of the soaking water.

In a small bowl, combine ¼ cup **white sugar**, ¼ cup **fish sauce**, 3 Tbsp **tamarind concentrate**, 1 Tbsp **fresh lime juice** and 1 Tbsp **unseasoned rice vinegar**. Stir until sugar dissolves.

Heat a wok or skillet over high 1 minute or until hot. Add 2 Tbsp **canola oil**, swirling to coat pan completely. When oil starts to smoke, add 2 cloves **garlic**, minced; stir-fry 5 seconds. Add ½ cup **savory baked tofu** (such as Wildwood), sliced; 2 Tbsp packaged **shredded sweet radish**; and 1 tsp **dried shrimp**; stir-fry 1 minute or until fragrant.

Push ingredients in wok to one side; let oil settle in center of pan. Crack 2 **large eggs** into pan; add ½ cup thinly sliced **chicken breast or thigh**. As eggs start to fry, pierce yolks to let them ooze. Fold chicken and eggs over; scrape any bits starting to stick. Cook 30 seconds or until eggs begin to set. Stir everything together to combine.

Add 10 **medium-large (36/40 count) shrimp**, peeled and deveined; cook 30 seconds or until starting to turn color and become opaque. Add soaked/drained noodles; cook 2–3 minutes or until soft. Add sauce mixture and 1 Tbsp **paprika**; fold until paprika evenly colors noodles and all liquid is absorbed, about 2 minutes. If noodles look dry, add a little reserved soaking water.

Place 3 **green onions**, cut into 3-inch julienne, in center of noodles; spoon some noodles over onions. Cover; steam 30 seconds. Stir in 3 Tbsp chopped **dry-roasted unsalted peanuts**. Transfer to a platter. Garnish with 1 cup **bean sprouts**, 1 Tbsp dry-roasted unsalted peanuts and **lime wedges**. **Serves 2.**

*continued on page 9**from page 8*

SPICY RAMEN WITH PORK MEATBALLS AND EGGS

Place 1 quart **low-sodium chicken stock** in a medium saucepan. In a small bowl, whisk 1 Tbsp **miso paste** (red or white, such as Cold Mountain); 1 Tbsp **gochujang chile paste**; 2 Tbsp **soy sauce**; 1 (1-inch) piece **ginger**, grated; and 1 clove **garlic**, grated; whisk into stock. Simmer over medium.

Cook 10 oz **fresh ramen noodles** (such as Sun Noodle or Nona Lim) or dried according to package directions. Drain.

Heat 1 Tbsp **vegetable oil** in a wok or large skillet over high. Add 1½ cups sliced **shiitake mushrooms** (about 4 oz) and a pinch of **salt**. Stir-fry 2–3 minutes or until tender; transfer to a plate. Return pan to medium-high; swirl in 1 Tbsp vegetable oil. Add 2 **baby bok choy**, trimmed and halved, and a pinch of salt; cook 1 minute. Add 2 Tbsp water; cook 2–3 minutes or until water evaporates and bok choy are crisp-tender.

Divide noodles, broth and **Pork Meatballs** (recipe follows) between 2 large bowls. Garnish with mushrooms; bok choy; 2 **large eggs**, poached, soft- or hard-cooked; 1 large **carrot**, julienned; 3 **green onions**, thinly sliced; and, if desired, **toasted sesame seeds**. **Serves 2.**

Pork Meatballs

Make these up to 3 days ahead, cool and refrigerate. Shichimi togarashi is a chile-pepper-based Japanese seasoning blend (available on amazon.com).

In a medium bowl, combine ½ lb **ground pork**; 3 Tbsp **panko breadcrumbs**; 1 Tbsp **soy sauce**; 1 tsp **toasted sesame seeds**; 1 tsp peeled, minced **fresh ginger**; ½ tsp **shichimi togarashi** (optional); ½ tsp **sesame oil**; ½ tsp **unseasoned rice vinegar**; ½ tsp **mirin**; 1 **green onion**, minced; and 1 clove **garlic**, minced. Form into 10 (1½-inch) balls.

In a skillet over medium, heat 2 Tbsp **vegetable oil**. Add meatballs. Cook, turning occasionally, 8–10 minutes or until done. **Makes 10.**

continued on page 10

from
page 9



A drizzle of Buffalo sauce and ranch dressing top this one-pan dish

BUFFALO CHICKEN MAC 'N' CHEESE

This indulgent baked pasta marries two beloved dishes in one skillet. It's from the popular blog I Am Baker (iambaker.net) by Amanda Rettke, whose new cookbook, Homestead Recipes, comes out April 12. For flawlessly creamy sauce, be sure to take the pan off the heat before stirring in the cheeses, says Rettke.

Position rack in top third of oven. Preheat oven to 350°F.

In a medium bowl, combine 1 cup **shredded cooked chicken**, 2 Tbsp **Buffalo sauce** and 2 Tbsp **ranch dressing**.

In a skillet over medium, melt ¼ cup **unsalted butter**. Add ¼ cup **all-purpose flour**; whisk constantly 1–2 minutes or until mixture turns light brown. Remove pan from heat. Gradually add 2 cups **warm whole milk**, whisking constantly. Return pan to heat; whisk 3–5 minutes or until thickened. Stir in ½ tsp **salt**, ¼ tsp **dry mustard**, ⅓ tsp **garlic powder** and, if desired, ⅓ tsp **cayenne pepper**.

Remove pan from heat. Add ½ cup grated **sharp cheddar cheese**, ¼ cup grated **mozzarella cheese** and chicken mixture. Stir until cheeses melt. Stir in 8 oz **cavatappi noodles**, cooked al dente and drained. Top with ¼ cup grated cheddar and ¼ cup grated mozzarella. Bake, uncovered, 5–7 minutes or until cheese is melted and bubbly. Season with salt and **black pepper**. Drizzle with 1 Tbsp Buffalo sauce and 1 Tbsp ranch dressing. Sprinkle with chopped **parsley**. **Serves 8.**

THE EVER-EXPANDING PASTA AISLE

The trend in gluten-free and grain-free pasta continues to grow, so there's a noodle to fit just about any dietary need. Here are some options available on supermarket shelves and online.

- ▶ Legumes keep things gluten-free in **Banza's chickpea-based classic Italian pastas** (\$3.79, amazon.com) and **Tolerant Foods' green and red lentil pastas** (\$4.39, amazon.com).
- ▶ **Jovial's grain-free cassava pastas** (\$5, jovialfoods.com) are gluten-free and paleo-friendly.
- ▶ Spaghetti squash has long been a go-to pasta substitute. **Solely's dried organic spaghetti squash pasta** (\$8, solely.com) transforms it into a pantry staple.
- ▶ Spiralizing put zoodles on America's plate. **Cece's Veggie Co.'s noodled zucchini and butternut squash** (\$6), in the produce section, make it a speedy option.

~~~~~ Visit [Parade.com/noodles](http://Parade.com/noodles) for 101 easy pasta recipes. ~~~~~





## Ask Marilyn

By Marilyn vos Savant

I'm a regular reader of your column, and I watch the game show *Jeopardy!* Could you be a guest host or a contestant? Either would be incredible!

—Ralph Vaccaro, Greenville, S.C.

Alas, no. Guest hosts are auditioning to be the regular host, and he or she will be young and charming. That puts me out of contention right there! And I don't have the temperament to study for competition—or the buzzer skills, for that matter!

Can you make the sum of the numbers 1, 2, 3, 4, 5, 6, 7, 8, 9 equal 100? You must use two minus (-) signs and one plus (+) sign and keep the numbers in the same order on one side of the equation.

—Maye Lamb, Alabaster, Ala.

One answer appears below Numbrix.



Send questions to  
[marilyn@parade.com](mailto:marilyn@parade.com)

## Numbrix®

Complete 1 to 81 so the numbers follow a horizontal or vertical path—no diagonals.

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Visit [Parade.com/numbrix](http://Parade.com/numbrix) for more Marilyn vos Savant Numbrix puzzles and today's solution.

Answer:  $123 - 45 - 67 + 89 = 100$

### 01/23/22 MAGAZINE

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# Books

WE LOVE

## CELEBS TELL ALL

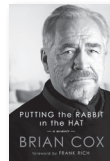
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Food Network host **Valerie Bertinelli** takes a heartfelt look at turning 60 and self-acceptance in

**Enough Already: Learning to Love the Way I Am Today** (Jan. 18, Mariner). \$27



From *Succession*'s media magnate comes **Putting the Rabbit in the Hat** (Jan. 18, Grand Central Publishing),

the rags-to-riches autobiography from distinguished actor **Brian Cox**. \$29



**Jamie Lynn Spears**, the younger sister of Britney, takes on mental health and growing up in a

tabloid-famous family in **Things I Should Have Said** (Jan. 18, Worthy Publishing). \$26



For laugh-inducing stories from nowhere comedy clubs to TV show sets, pick up **Comedy Comedy Comedy Drama**

(March 1, Random House) from Emmy-winning *Breaking Bad* and *Better Call Saul* actor **Bob Odenkirk**. \$28



**Mean Baby: A Memoir of Growing Up** (May 17, Knopf) follows **Selma Blair's** life, struggles and triumphs—from career highs and lows to her diagnosis of multiple sclerosis.

\$30



What are **Bear Grylls'** greatest adventures? The survival expert and *Man vs. Wild* host goes behind the

scenes in his autobiography **Never Give Up: My Life in the Wild** (March 1, National Geographic). \$28



"I believe that our stories, and the courage to share them, is the most powerful empathetic tool we have," says

Academy Award-winning actress **Viola Davis**, whose memoir **Finding Me** (April 26, HarperOne) documents her journey from poverty and family turmoil to stardom. \$29



An unconventional career path, a trans-Atlantic upbringing, a heartbreaking loss and the love in between—those are

a few of the intimate stories you can expect from **Minnie Driver's Managing Expectations: A Memoir in Essays** (May 3, HarperOne). \$28



Looking for business advice from entrepreneur and *Real Housewives of New York City* star **Bethenny Frankel**? Pick up **Business**

**Is Personal: The Truth About What It Takes to Be Successful While Staying True to Yourself** (May 17, Hachette). \$29