

A THANKSGIVING FEAST

HERB-ROASTED TURKEY WITH APPLE CIDER GRAVY
COUNTRY-BREAD STUFFING WITH PARMESAN, RAISINS AND
PINE NUTS

SWEET-POTATO AND PARSNIP PURÉE

HARICOTS VERTS, ROASTED FENNEL, AND SHALLOTS

ROASTED CRANBERRY SAUCE

SAGE AND HONEY SKILLET CORNBREAD

GINGER-HONEY PUMPKIN PIE

CLASSIC DOUBLE-CRUST APPLE PIE

HERB-ROASTED TURKEY WITH APPLE CIDER GRAVY

10 servings

ingredients

Brining

8 quarts cold water
2 cups coarse kosher salt
8 large fresh or dried bay leaves
2 tablespoons black peppercorns
2 tablespoons whole allspice
1 16- to 17-pound turkey; giblets removed, neck reserved

Herb butter and gravy

3 tablespoons minced fresh Italian parsley
3 tablespoons minced fresh thyme
3 tablespoons minced fresh sage
3 tablespoons minced fresh marjoram
1 teaspoon minced fresh rosemary
1 teaspoon ground nutmeg
3/4 cup (1 1/2 sticks) unsalted butter, room temperature

4 cups low-salt chicken broth
2 cups apple cider
3 tablespoons all purpose flour
1/2 cup whipping cream
2 tablespoons Calvados (apple brandy) or other brandy

Roasting

2 large Granny Smith apples, quartered, cored
2 large onions, quartered

1 cup apple cider

preparation

To brine the turkey:

Line extra-large pot or bowl with two 13-gallon (or larger) plastic bags, 1 inside the other. Combine 1 quart water, salt, bay leaves, peppercorns, and allspice in large saucepan. Stir over medium heat until salt dissolves. Remove from heat. Add 1 quart cold water and cool to lukewarm. Pour into plastic bags; mix in remaining 6 quarts water. Wrap turkey neck and refrigerate. Submerge turkey in brine to cover completely, gathering bags tightly to eliminate any air; tie bags closed. Refrigerate turkey in brine in pot at least 18 hours and up to 20 hours.

Line large roasting pan with 4 layers of paper towels. Remove turkey from brine and drain well; discard brine. Place turkey in prepared pan. Cover with plastic wrap and refrigerate overnight.

For herb butter and gravy:

Mix parsley, thyme, sage, marjoram, rosemary, and nutmeg in small bowl. Transfer 1/4 cup herb mixture to small bowl; mix in 1/2 cup butter.

Combine broth and apple cider in heavy large saucepan. Boil until reduced to 3 cups, about 20 minutes. Pour broth reduction into bowl. Melt remaining 1/4 cup butter in same saucepan over medium-high heat. Add flour; stir 1 minute. Whisk in broth reduction, then cream, Calvados, and remaining herb mixture. Bring to boil; reduce heat to medium-low and simmer until gravy base is thickened and reduced to 2 3/4 cups, whisking often, about 20 minutes. Cool gravy base slightly. (Gravy base and herb butter can be made 2 days ahead. Cover and chill.)

To roast the turkey:

Position rack in bottom third of oven and preheat to 350°F. Remove turkey from roasting pan; drain any accumulated juices from main cavity. Discard paper towels from roasting pan. Melt herb butter in small saucepan over medium heat. Brush bottom of roasting pan with some of herb butter. Return turkey to prepared pan. Tuck wing tips under; tie legs together loosely to hold shape. Place some apple quarters and onion quarters in main cavity. Brush remaining herb butter over turkey; sprinkle with pepper. Scatter remaining apples and onions around turkey in pan. Add reserved turkey neck to pan.

Roast turkey 1 hour. Baste with 1/2 cup apple cider. Roast turkey 30 minutes. Baste with remaining 1/2 cup cider. Roast turkey until thermometer inserted into thickest part of thigh registers 175°F, basting turkey every 30 minutes with pan juices and covering breast loosely with foil if browning too quickly, about 2 hours longer (3 1/2 hours total). Transfer turkey to platter; let stand at least 30 minutes before carving (internal temperature will rise 5 to 10 degrees).

Discard apples, onions, and turkey neck from pan. Pour pan juices into large glass measuring cup; spoon off fat from surface. Pour degreased juices into gravy base and bring to boil over medium-high heat, whisking occasionally. Boil until gravy thickens enough to coat spoon and is reduced to 3 1/2 cups, about 15 minutes. Season gravy to taste with pepper.

Serve turkey with gravy.

Brining the turkey in the refrigerator for two days ensures an incredibly moist result. We do not recommend stuffing brined turkeys because the brine can make the stuffing too salty. A do-ahead gravy base eliminates last-minute stirring and thickening.

COUNTRY-BREAD STUFFING WITH PARMESAN, RAISINS, AND PINE NUTS

10-12 servings

ingredients

Nonstick vegetable oil spray
2 14.5-ounce loaves country-style white sourdough bread, crusts trimmed, bread cut into 3/4-inch pieces (about 16 cups)
8 tablespoons olive oil
1 1/2 cups freshly grated Parmesan cheese (about 4 1/2 ounces)

1/4 cup (1/2 stick) butter
2 very large red onions, coarsely chopped (about 1 1/2 pounds)
3 1/2 cups coarsely chopped celery
2 large red bell peppers, coarsely chopped
8 garlic cloves, chopped
4 teaspoons chopped fresh rosemary
4 teaspoons dried oregano
3/4 cup raisins
3/4 cup pine nuts, toasted
1/2 to 3/4 cup thinly sliced fresh basil
4 large eggs, beaten to blend

Canned low-salt chicken broth

preparation

Preheat oven to 400°F. Spray 2 large rimmed baking sheets with nonstick spray. Place half of bread pieces in large bowl. Add 3 tablespoons oil and toss to coat, then add 1/2 cup Parmesan cheese, and toss. Spread bread in single layer on 1 prepared sheet. Repeat with remaining bread, 3 tablespoons oil, and 1/2 cup cheese; spread on second sheet. Bake bread until golden, stirring occasionally, about 10 minutes. Cool on sheets. Transfer to very large bowl.

Melt 1/4 cup butter with remaining 2 tablespoons oil in heavy large pot over medium-high heat. Add onions, celery, and bell peppers; sauté until vegetables begin to brown and are almost tender, about 15 minutes. Add chopped garlic, rosemary, and oregano; stir 1 minute. Add raisins and pine nuts; stir 2 minutes. Transfer to bowl with bread. Stir 1/2 cup basil and remaining 1/2 cup Parmesan into stuffing. Season generously with salt and pepper. Mix eggs into stuffing.

To bake stuffing in turkey:

Loosely fill neck and main cavities of turkey with stuffing. Add enough broth to remaining stuffing to moisten slightly (1/4 to 3/4 cup, depending on amount of remaining stuffing). Generously butter baking dish. Spoon remaining stuffing into prepared dish. Cover with buttered foil, buttered side down. Bake stuffing

in dish along side turkey until heated through, about 25 minutes. Uncover stuffing. Bake until top of stuffing is slightly crisp and golden, about 15 minutes longer.

To bake all of stuffing in baking dish:

Preheat oven to 350°F. Generously butter 15x10x2-inch glass baking dish, depending on recipe. Add enough extra broth to stuffing to moisten (3/4 cup to 1 1/4 cups). Transfer stuffing to prepared dish. Cover with buttered foil, buttered side down. Bake until heated through, about 40 minutes. Uncover and bake until top is slightly crisp and golden, about 20 minutes longer.

Sprinkle remaining 1/4 cup basil over stuffing and serve.

SWEET-POTATO AND PARSNIP PURÉE

. 4servings

ingredients

2 medium sweet potatoes, peeled and cut into 1/2-inch pieces
4 parsnips, peeled and sliced 1/4 inch thick
3 tablespoons unsalted butter
1/4 cup whole milk
3 tablespoons packed light brown sugar
1/2 teaspoon salt

preparation

Bring a large saucepan of salted water to a boil. Add potatoes and parsnips and boil gently until tender, about 12 minutes. Drain well and transfer to a food processor.

Add butter and purée until smooth. Add milk, brown sugar, and salt and blend well. Season with pepper.

HARICOTS VERTS, ROASTED FENNEL, AND SHALLOTS

4 servings

ingredients

Nonstick vegetable oil spray
2 large fresh fennel bulbs, trimmed
3/4 pound shallots, peeled, halved through root end
5 tablespoons olive oil, divided
1 pound haricots verts or small slender green beans, trimmed

preparation

Preheat oven to 450°F. Spray rimmed baking sheet with nonstick spray. Cut fennel bulbs lengthwise in half. Cut halves lengthwise into 1/2-inch-wide wedges, with some core still attached to each. Combine fennel and shallots in large bowl. Add 3 tablespoons oil; stir to coat. Arrange fennel and shallots in single layer on prepared sheet. Sprinkle generously with salt and pepper. Roast until tender and golden, stirring every 10 minutes, about 35 minutes.

Cook haricots verts in large saucepan of boiling salted water until crisp-tender, about 3 minutes. Drain. Rinse with cold water and drain again. Pat dry. Heat remaining 2 tablespoons oil in large skillet over medium-high heat. Add roasted vegetables and haricots verts; toss until heated through, about 3 minutes. Season with salt and pepper. Transfer to bowl and serve.

ROASTED CRANBERRY SAUCE

2 cups

Heat oven to 450°C. Using a peeler, remove peel from 1 orange, taking off as little of the white pith as possible. Cut peel into very thin strips about 1 1/2" long. Squeeze juice from orange; strain and reserve 1 Tbsp juice. In a bowl, combine peel, 1 lb. fresh or thawed cranberries, 1 cup sugar, 2 Tbsp. extra-virgin olive oil, 1 tsp. kosher salt, 4 smashed green cardamom pods, 4 whole cloves, 2 sticks cinnamon, and 1 small stemmed and thinly sliced jalapeno. Toss and transfer to a parchment paper-lined baking sheet. Roast until cranberries begin to burst and release their juices, about 15 minutes. Transfer cranberry mixture to a bowl; stir in reserved orange juice and 1 1/2" Tbsp. port. Let sit for at least 1 hour so that the flavors meld. Remove and discard cardamom, cloves and cinnamon before servings.

SAGE AND HONEY SKILLET CORNBREAD

10-12 servings

ingredients

1 cup cornmeal (preferably whole grain, medium grind)
1 cup unbleached all purpose flour
1 tablespoon baking powder
1 teaspoon salt
2 teaspoons chopped fresh sage plus 12 whole fresh sage leaves

1 cup whole milk
1/2 cup honey
1 large egg

1/2 cup (1 stick) unsalted butter

preparation

Preheat oven to 400°F. Heat heavy 10-inch-diameter ovenproof skillet (preferably cast-iron) in oven 10 minutes.

Whisk first 4 ingredients and 2 teaspoons chopped sage in large bowl to blend. Whisk milk, honey, and egg in medium bowl to blend.

Remove skillet from oven; add 1/2 cup butter. Swirl until butter is melted. Pour all except 2 tablespoons butter into egg mixture. Add whole sage leaves to butter in skillet; toss to coat. Arrange leaves over bottom of skillet, spacing apart.

Add egg mixture to cornmeal mixture; stir until just combined (do not overmix; batter will be wet and runny). Pour batter over sage leaves in skillet. Bake until browned around edges and tester inserted into center comes out clean, about 22 minutes. Cool in skillet 10 minutes. Invert onto platter. If necessary, reposition sage leaves atop cornbread.

GINGER-HONEY PUMPKIN PIE

8 servings

ingredients

1 1/4 cups all purpose flour
1/2 tablespoon sugar
1/2 teaspoon salt
1/2 cup (1 stick) chilled unsalted butter, cut into 1/2-inch cubes
3 tablespoons (or more) ice water

1 15-ounce can pure pumpkin
1/2 cup (packed) golden brown sugar
1/3 cup honey
3 large eggs
1 1/4 cups whipping cream
1 tablespoon finely grated peeled fresh ginger
1 teaspoon ground cinnamon
1/4 teaspoon salt
Honey-sweetened whipped cream

preparation

For butter pie crust dough:

Blend flour, sugar, and salt in processor. Add butter and cut in, using on/off turns, until coarse meal forms. Add 3 tablespoons water. Using on/off turns, blend just until moist clumps form, adding more water by 1/2 tablespoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic; refrigerate 1 hour. (Can be made 2 days ahead. Keep chilled. Soften slightly at room temperature before rolling.)

For filling:

Roll out dough on lightly floured surface to 13-inch round. Transfer to 9-inch deep-dish glass pie dish. Trim overhang to 1/2 inch. Fold overhang under; crimp edges decoratively. Refrigerate 1 hour.

Preheat oven to 375°F. Line crust with foil. Fill with dried beans. Bake until edges begin to brown, about 17 minutes. Remove foil and beans. Bake until golden brown, pressing with back of fork if crust bubbles, about 5 minutes longer. Transfer to rack. Maintain oven temperature.

Whisk pumpkin, sugar, and honey in large bowl. Whisk in eggs 1 at a time. Whisk in 1 1/4 cups cream, ginger, cinnamon, and salt. Pour into crust. Bake pie until set, covering edges with foil collar if browning too fast, about 60 minutes. Cool. (Can be made 6 hours ahead.) Serve at room temperature with whipped cream.

CLASSIC DOUBLE-CRUST APPLE PIE

8 servings

ingredients

2 1/2 cups all purpose flour
1/2 teaspoon salt
10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces
1/2 cup chilled solid vegetable shortening, cut into 1/2-inch pieces
4 tablespoons (about) ice water

Nonstick vegetable oil spray
1 3/4 pounds sweet apples, such as Spartan or Golden Delicious, peeled, cored, thinly sliced (about 5 1/2 cups)
1 3/4 pounds tart apples, such as Granny Smith or Pippin, peeled, cored, thinly sliced (about 5 1/2 cups)
3/4 cup plus 1 tablespoon sugar
1 teaspoon fresh lemon juice
1/2 teaspoon plus large pinch of ground cinnamon

1/2 teaspoon vanilla extract
1 tablespoon all purpose flour

3 tablespoons unsalted butter, diced
1 tablespoon whole milk

preparation

For crust:

Whisk flour and salt in large bowl to blend. Add butter and shortening and rub in with fingertips until very coarse meal forms. Sprinkle with 3 tablespoons water; toss until moist clumps form, adding more water by teaspoonfuls if mixture is dry. Gather dough into ball; divide in half. Flatten into disks. Wrap in plastic; chill at least 1 hour. (Can be made 1 day ahead. Keep refrigerated. Soften slightly at room temperature before using.)

For filling:

Preheat oven to 400°F. Spray 9-inch-diameter deep-dish glass pie dish with nonstick spray. Stir all apples, 3/4 cup sugar, lemon juice, 1/2 teaspoon cinnamon, and vanilla in large bowl to blend. Let stand until juices form, about 15 minutes. Mix in flour.

Roll out 1 dough disk on lightly floured surface to 12-inch round. Place dough in prepared pie dish. Spoon in filling; dot with butter. Roll out second dough disk to 13-inch round. Using small bottle cap, cut out ten 1/2-inch-diameter circles from dough for decoration; discard circles. Drape dough over filling.

Seal top and bottom crust edges together; trim to 1/2-inch overhang. Fold overhang under; crimp decoratively. Brush pie with milk. Combine remaining 1 tablespoon sugar and large pinch of cinnamon in small bowl; sprinkle over pie.

Transfer pie to baking sheet; place in oven. Immediately reduce temperature to 375°F. Bake pie until crust is golden brown, apples are tender and filling is bubbling thickly, covering edge with foil if browning too quickly, about 2 hours. Cool 30 minutes. Serve warm or at room temperature. (Can be made 1 day ahead. Cover loosely; store at room temperature.)