



NOT ANOTHER COOKING SHOW

HOLIDAY

plan of attack

BY: STEPHEN CUSATO



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INTRO

I was born on December 27th to a Mother who took the holidays VERY seriously, so the Holiday season has always been my time to shine and my favorite time of year. As soon as the first leaves started to fall, Mom would have the pumpkins candles lite, the gourds on display and over the next couple months, the house would morph into a holiday wonderland. My friends could not believe how many little Christmas trees would be laying around my house in December. I think he counted around 80. Fall has always been my favorite season. Fall means the holidays are coming. The time of year that can be as fun and happy for you, your friends and your family, as everyone hopes it could be..all you need is a happy mindset and a plan...I can't give you the mindset, but I can give you the plan.

I never loved Halloween. The only significance it really held (and still holds for me) is marking the official kick-off of the holiday season. As soon as Halloween was over, that's when the excitement really started to build. Two whole months of holiday anticipation that culminates in two of the biggest celebrations of the year. There is no other time of year like it.

My Mom always made this time really special, playing Christmas music all the time, baking cookies, decorating the house in a warm but festive way, making sure the holidays were always fun and happy and, well, merry. I'm very fortunate to have been blessed with only positive memories of past holidays and time with family and friends. That is why I care so much about sharing that with all of you now through this show.

And for the last 12 holidays, my brother and I have done the cooking and my mom has been in charge of creating the holiday "vibes".



INTRO

Those experiences have inspired me to figure out a way to share my methods with all you in a deeper way, to help anyone and everyone who wants to host a wonderful holiday and the confidence and tools to do so. That is why I'm so excited to deliver my Holiday Plan of Attack.

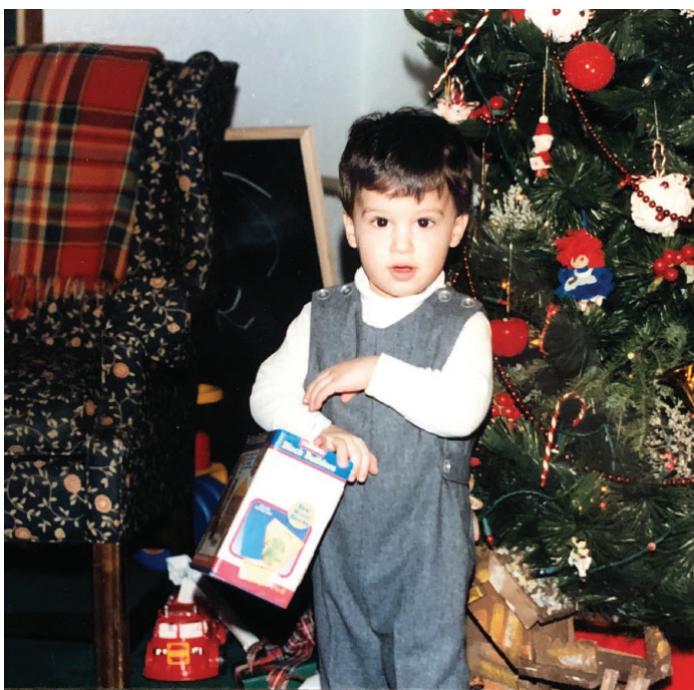
We set out to design this plan in hopes that anyone who purchases it is totally set up for successfully hosting Thanksgiving and Christmas meals.

I want you all to feel like what you purchased is worth the money. On top of gaining access to my always updating Plan of Attack PDF, I will also be available on the Throne live chat app, which you all will have access to, which will act as somewhat of a "hotline". A place for you all to ask questions and I can answer them over time. I will also be on Throne all day the Sunday (Nov 24th) before thanksgiving to address any questions you all may have.

I'll also be adding exclusive content throughout the month designed to help you with stuff that is easy to overlook, like how to pair wines with dinner and how to set a table.

This time of year is crazy and we have no time to waste.

So let's just jump into it.



THANKSGIVING PREP

DINNER ON THE TABLE AT 4:00PM

This plan of attack is based on purchasing a fresh turkey. If you have a frozen turkey, I would make sure you purchase it and have it on hand a week before Thanksgiving and let it thaw slowly in the fridge. It will take 24 hours to defrost every 5lbs. of meat so you do that math based on the size of the turkey you buy.

If feeding over 15 people, I recommend buying two small 12-14 pound turkeys instead of one 24 pound turkey. Large turkeys are harder to cook and keep moist. If your turkey is fresh or it is fully defrosted...the prep for the turkey starts two days before Thanksgiving.

I usually buy a 14 pound turkey and cook additional turkey breasts to make sure I have enough for leftovers. But the 14 pound turkey is there to be the centerpiece of the dinner.

If you don't know where to get a good quality turkey for yourself, my friends at Grand Western Steaks has provided us with a 15% discount for their turkeys to be delivered straight to your door (<https://grandwesternsteaks.com/whole-young-turkey-14-16-lb.html>)

2 Days Before Thanksgiving

Remove the neck and giblets from the interior of the turkey and reserve for the stock. Then pat the turkey dry, season it generously with kosher salt and then place the turkey in a roasting pan or sheet tray that will fit in the lowest rack of your fridge and let that sit in the fridge uncovered for 1-2 days. This will season the meat throughout while also drying out the skin to guarantee beautiful and browned crispy turkey skin once cooked.

Remove the neck and giblets for the stock which you can cook today into Thanksgiving Eve, or you can start cooking it tomorrow. That is a decision you have to make based on how many you are hosting and how much prep you have. For the sake of this plan, we'll make the stock on Thanksgiving Eve.

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THANKSGIVING EVE

The turkey is doing its thing in the fridge. Today is dedicated to the bulk of the work. Things you want to tackle today:

- Stock
- Stuffing
- Pies
- Potatoes
- Chopping and prepping any roasted vegetables
- Anything else that can easily be reheated the next day

Get the stock on first, that can cook all day and even overnight. That smell will perfume the house all day and I will use all the scraps of vegetables I prep throughout the day into the stock pot to make sure I waste as little as possible.

Prepare and chop up any roasted vegetables that you will cook the next day, store them so they are ready to throw on a sheet tray and toss in the oven.

Then, prep the stuffing and the potatoes. If you are making appetizers that will be cooked the next day you could prepare that (puff pastry apps, stuffed mushrooms, stuff like that). Sometimes we serve my Grandma's kale recipe which can also be prepped a day ahead as well. You want to do as much as you can today. So again, you'll have to be the judge of that.

Then, I'll cook the pies and let them cool overnight.

If you don't want to cook the stock overnight, the last thing you'll do today is cook down the stock, strain it and let it cook and separate the fat. Otherwise, you'll do that first thing in the morning after you've put the turkey in the oven.

You also want to set your table tonight. Decide which guests are sitting where and make sure you are sitting with easy access to the kitchen and anyone else who is helping you also has easy access to the kitchen. Take your serving bowls and place them where you want them so you know there is enough space on the table. Also each dish a bowl or platter that highlights that dish best. So your biggest, nicest flat platter you have will hold the turkey. Mashed potatoes will go into a bowl, etc.

Go to sleep knowing that tomorrow you won't have to stress and you can cook and enjoy the holiday with friends and family.

THANKSGIVING DAY

Most of the prep is done, most dishes simply need to be reheated. Today is dedicated to making sure the turkey is perfect and preparing any roasted vegetables or things that need to be fresh. I don't want to stress and do too much work other than heating things up. You've set yourself up for success by dry brining it and drying out the skin. Here is what my Thanksgiving Day looks like.

7:00AM

Wake up, take the turkey out of the fridge to take the chill off of the bird so that it cooks more evenly. Preheat the oven. Then I get my coffee, shower and get ready.

8:00AM

Any appetizers that require the oven need to be baked now, before the turkey goes in, so they are ready for guests when they arrive.

8:30 – 9:00AM

Pat the turkey as dry as you can, then prep it to roast (see turkey recipe). I usually cook a turkey around 14lbs. which should take around 3-4 hours. If you go bigger it could take 5 hours. So by getting the turkey into the oven NO LATER than 9:00am will give or take you until about 1:00-2:00 pm, enough time to let the bird rest, roast anything you need to, prepare any salads you are serving and reheat everything. That gives you about 2-3 hours to get the rest of the meal completed in order to serve guests around 4:00pm

11:00AM

Prepare any cheese boards or appetizers that don't require the oven so that it is ready for guests when they arrive.

12:00PM – 1:00PM

About 30 minutes to an hour before the turkey is done, start to remove the things that need to be reheated from the fridge like the mashed potatoes and the stuffing. Let them sit out to come to room temperature so they reheat a bit easier.

1:00PM – 2:00PM

A 14 pound bird should finish around 1:00pm. A bigger bird can take longer. You aren't using time as a guide, you should be using a thermometer to monitor the internal temp of the bird. But you expect it to be done around 1 or 2 pm. Get it out of the oven and let it rest. This can rest for hours, don't worry about serving it piping hot. You will be making the gravy last and that will be piping hot and you can use that to heat up that turkey when you sit down. While the turkey is resting, finish up the rest of the meal. Also, jack up the temperature of the oven from turkey cooking temperature to roasted/reheating temperature. Realize that you are going to jam pack the oven with more stuff than usual so using a higher temp is okay.



THANKSGIVING DAY

2:00PM – 2:30PM

Anything that isn't being reheated that needs to be cook in the oven. should be cooked now, like roasted carrots or root vegetables. Get them where you want, then take them out of the oven so you can reheat other things. Right before serving the meal, toss them vegetables back into a really hot oven just to get them hot again.

3:00PM

Toss the stuffing into the oven covered until it's hot, then take the cover off to get the top browned. To reheat the mashed potatoes, put them in a pot with a lid on it and cook on low heat and let that slowly steam itself back up to a hot temp. The bottom of the pan may slightly brown the mashed potatoes, but I actually like that. I enjoy more flavor, but mix it occasionally to make sure nothing burns, although, at such low heat, it's not likely. You could also just bake the mashed potatoes and heat them up like that, it's up to you.

3:30PM – 3:45PM

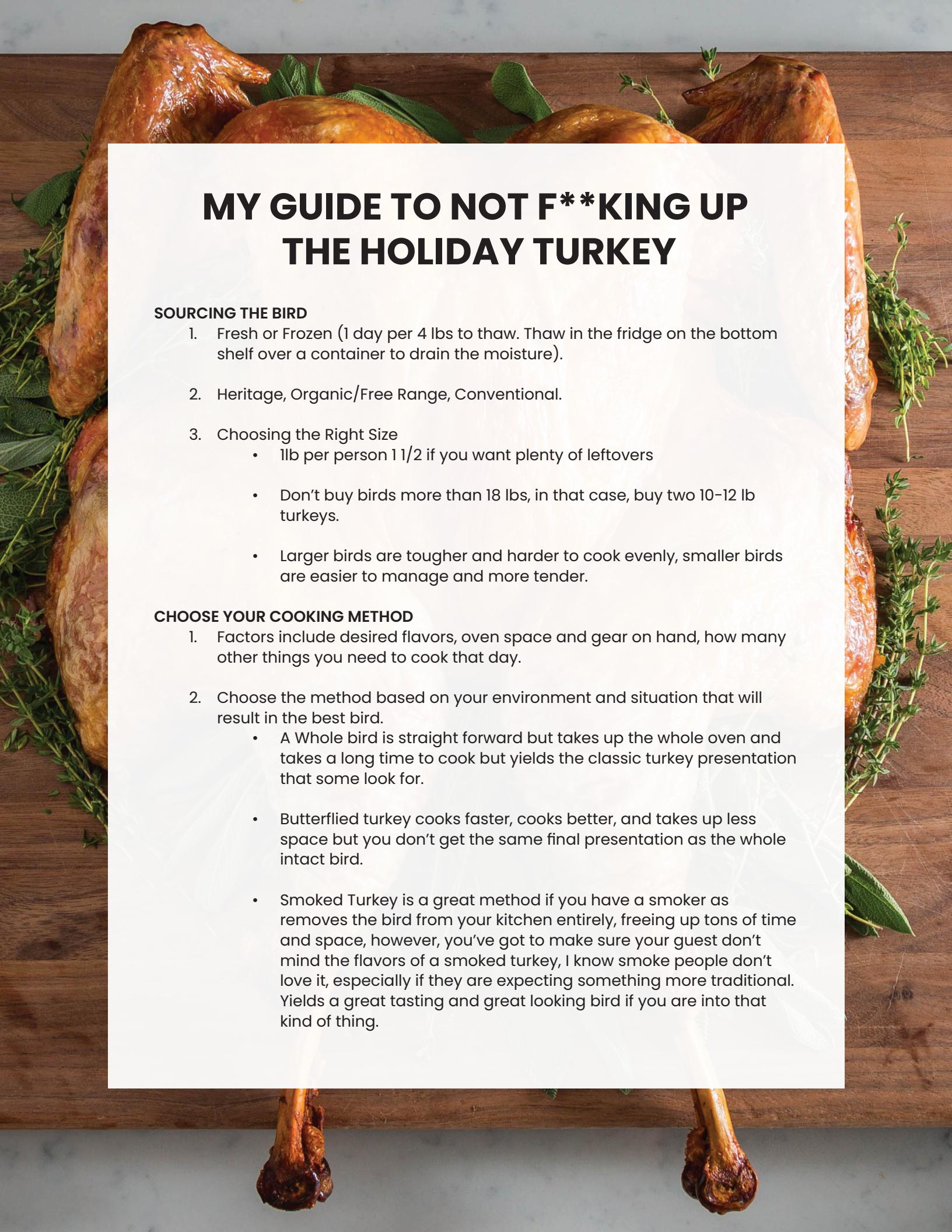
Start cooking the gravy, reheat the roasted vegetables, and while all that is happening, have someone help start to plate the elements into their designated serving bowls to fill up the table.

4:00PM

Carve the turkey and present it on its platter. The very last thing I do is pour the piping hot gravy into gravy boats and then bring it to the table, sit down, have a glass of wine and be thankful you just nailed Thanksgiving dinner.

6:00PM

Pie Time.



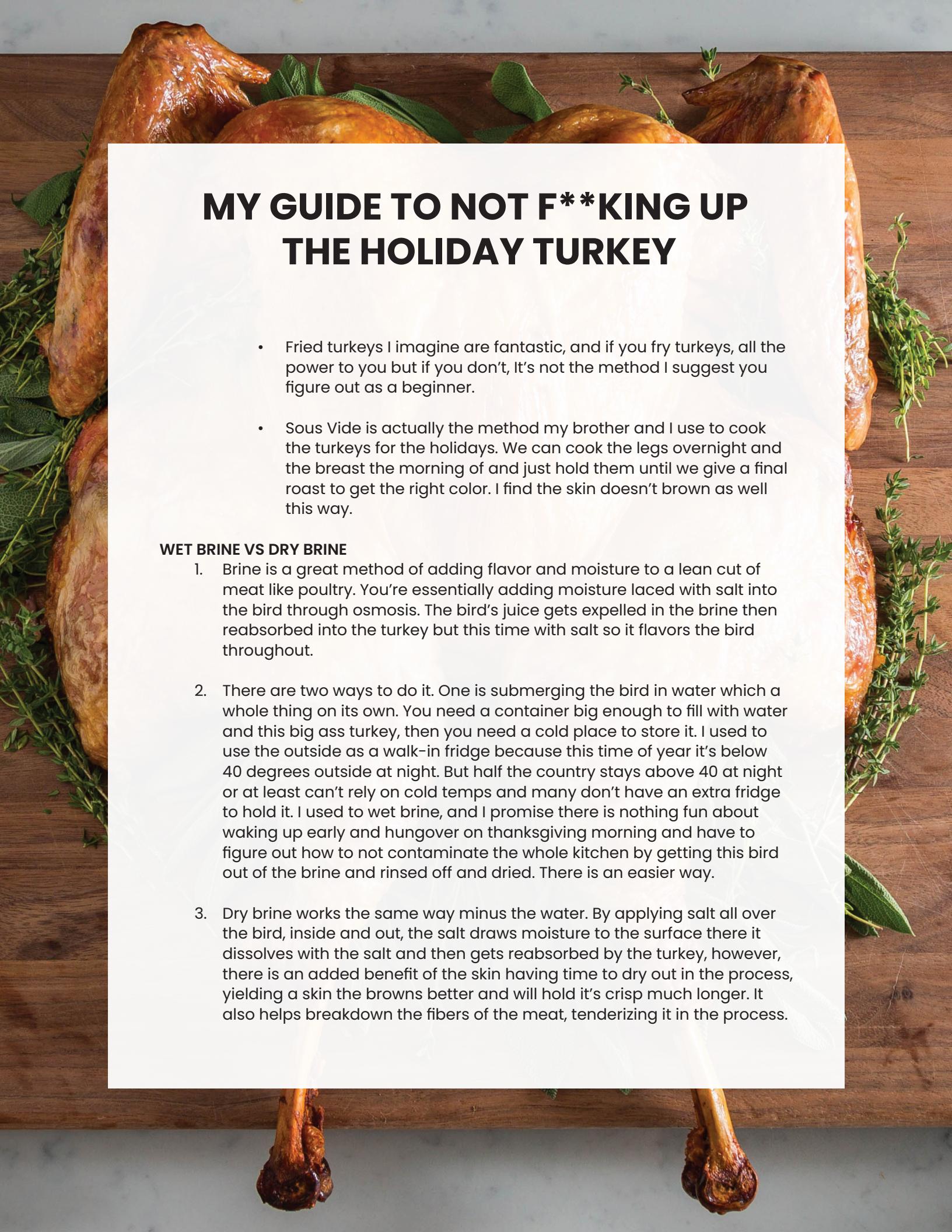
MY GUIDE TO NOT F**KING UP THE HOLIDAY TURKEY

SOURCING THE BIRD

1. Fresh or Frozen (1 day per 4 lbs to thaw. Thaw in the fridge on the bottom shelf over a container to drain the moisture).
2. Heritage, Organic/Free Range, Conventional.
3. Choosing the Right Size
 - 1lb per person 1 1/2 if you want plenty of leftovers
 - Don't buy birds more than 18 lbs, in that case, buy two 10-12 lb turkeys.
 - Larger birds are tougher and harder to cook evenly, smaller birds are easier to manage and more tender.

CHOOSE YOUR COOKING METHOD

1. Factors include desired flavors, oven space and gear on hand, how many other things you need to cook that day.
2. Choose the method based on your environment and situation that will result in the best bird.
 - A Whole bird is straight forward but takes up the whole oven and takes a long time to cook but yields the classic turkey presentation that some look for.
 - Butterflied turkey cooks faster, cooks better, and takes up less space but you don't get the same final presentation as the whole intact bird.
 - Smoked Turkey is a great method if you have a smoker as removes the bird from your kitchen entirely, freeing up tons of time and space, however, you've got to make sure your guest don't mind the flavors of a smoked turkey, I know smoke people don't love it, especially if they are expecting something more traditional. Yields a great tasting and great looking bird if you are into that kind of thing.

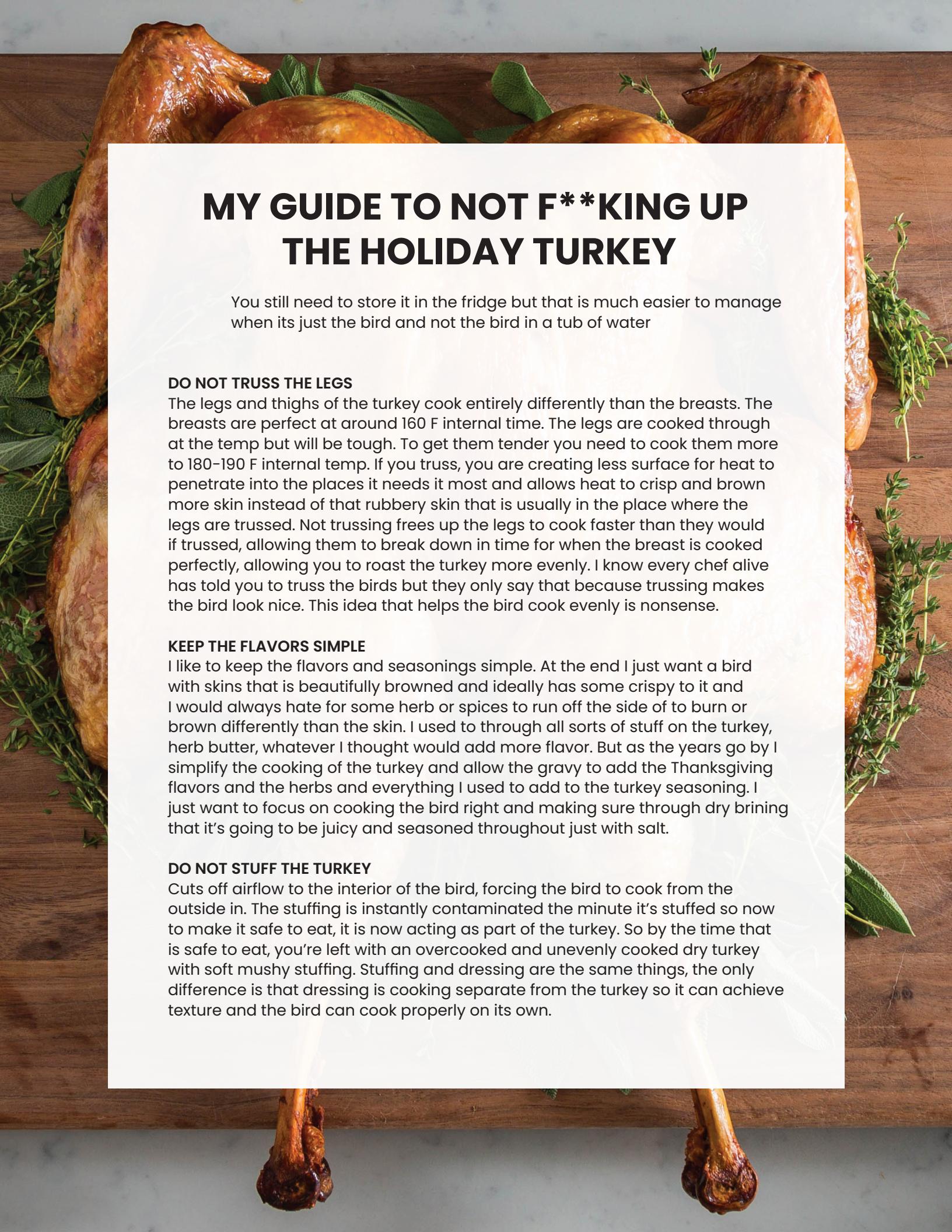


MY GUIDE TO NOT F**KING UP THE HOLIDAY TURKEY

- Fried turkeys I imagine are fantastic, and if you fry turkeys, all the power to you but if you don't, It's not the method I suggest you figure out as a beginner.
- Sous Vide is actually the method my brother and I use to cook the turkeys for the holidays. We can cook the legs overnight and the breast the morning of and just hold them until we give a final roast to get the right color. I find the skin doesn't brown as well this way.

WET BRINE VS DRY BRINE

1. Brine is a great method of adding flavor and moisture to a lean cut of meat like poultry. You're essentially adding moisture laced with salt into the bird through osmosis. The bird's juice gets expelled in the brine then reabsorbed into the turkey but this time with salt so it flavors the bird throughout.
2. There are two ways to do it. One is submerging the bird in water which a whole thing on its own. You need a container big enough to fill with water and this big ass turkey, then you need a cold place to store it. I used to use the outside as a walk-in fridge because this time of year it's below 40 degrees outside at night. But half the country stays above 40 at night or at least can't rely on cold temps and many don't have an extra fridge to hold it. I used to wet brine, and I promise there is nothing fun about waking up early and hungover on thanksgiving morning and have to figure out how to not contaminate the whole kitchen by getting this bird out of the brine and rinsed off and dried. There is an easier way.
3. Dry brine works the same way minus the water. By applying salt all over the bird, inside and out, the salt draws moisture to the surface there it dissolves with the salt and then gets reabsorbed by the turkey, however, there is an added benefit of the skin having time to dry out in the process, yielding a skin the browns better and will hold it's crisp much longer. It also helps breakdown the fibers of the meat, tenderizing it in the process.



MY GUIDE TO NOT F**KING UP THE HOLIDAY TURKEY

You still need to store it in the fridge but that is much easier to manage when its just the bird and not the bird in a tub of water

DO NOT TRUSS THE LEGS

The legs and thighs of the turkey cook entirely differently than the breasts. The breasts are perfect at around 160 F internal time. The legs are cooked through at the temp but will be tough. To get them tender you need to cook them more to 180-190 F internal temp. If you truss, you are creating less surface for heat to penetrate into the places it needs it most and allows heat to crisp and brown more skin instead of that rubbery skin that is usually in the place where the legs are trussed. Not trussing frees up the legs to cook faster than they would if trussed, allowing them to break down in time for when the breast is cooked perfectly, allowing you to roast the turkey more evenly. I know every chef alive has told you to truss the birds but they only say that because trussing makes the bird look nice. This idea that helps the bird cook evenly is nonsense.

KEEP THE FLAVORS SIMPLE

I like to keep the flavors and seasonings simple. At the end I just want a bird with skins that is beautifully browned and ideally has some crispy to it and I would always hate for some herb or spices to run off the side of to burn or brown differently than the skin. I used to throw all sorts of stuff on the turkey, herb butter, whatever I thought would add more flavor. But as the years go by I simplify the cooking of the turkey and allow the gravy to add the Thanksgiving flavors and the herbs and everything I used to add to the turkey seasoning. I just want to focus on cooking the bird right and making sure through dry brining that it's going to be juicy and seasoned throughout just with salt.

DO NOT STUFF THE TURKEY

Cuts off airflow to the interior of the bird, forcing the bird to cook from the outside in. The stuffing is instantly contaminated the minute it's stuffed so now to make it safe to eat, it is now acting as part of the turkey. So by the time that is safe to eat, you're left with an overcooked and unevenly cooked dry turkey with soft mushy stuffing. Stuffing and dressing are the same things, the only difference is that dressing is cooking separate from the turkey so it can achieve texture and the bird can cook properly on its own.



MY GUIDE TO NOT F**KING UP THE HOLIDAY TURKEY

DO NOT COOK THE BIRD BASED ON TIME ALONE

There are lots of guides that say to cook the bird “this many minutes” per pound but that’s terrible advice. Everyone’s oven is different and not all turkeys are the same. In my mind, the only way to tell when the bird is done is with probe thermometers, 2 of them, one inserted in the deepest part of the breast and one in the thigh, and let the numbers guide you. When you hit your numbers, you’re done and there is no guesswork, no carving the bird only to find it’s not done in the dark me than having to just chuck the whole thing back in the oven, and it’s a big mess. There are ways to tell if a bird is cooked without the thermometer, like if the legs can jiggle easily and if the juices run clear without any pink. But if you’re not comfortable with that, just use the thermometers and you’ll never have to worry again. You want to pull the turkey when the breasts read 155 and the legs are at least 180F. And if you see one of the pop-up thermometers already in your turkey, just leave it in and ignore it, remove it once you’re ready to carve the turkey.

DO NOT BASTE THE TURKEY

When cooking a bird like this, there is this constant need to keep checking on it, especially if you are basting it. But opening and closing the oven door is bad news for the efficiency of cooking the bird. I really don’t ever baste. I may through more fat onto the skin at some point or rotate the bird, but I’ll only do that once and quickly. If you need to baste the bird, take it out of the oven, close the oven door, do your basting then pop it back in.

HAVE GOOD TIMING

Timing is EVERYTHING on the Holidays. You are hosting and there is nothing worse than watching the host of any gathering looking like they’ve lost their cool. So giving yourself plenty of time is essential. Work backward. If you want to eat at 4pm and you have a bird you know is going to take around 3-4 hours to cook, Get the bird in no later than 10 am. If the bird takes 4 hours to cook, that gives you two hours to handle any issues that may come up, time to heat up or make any side dishes, and to also allow yourself to be a part of the party. It leads to my next point which is allowing enough time to rest.



MY GUIDE TO NOT F**KING UP THE HOLIDAY TURKEY

REST

We are cooking big birds on Thanksgiving, any meat important to let rest but big pieces of meat is even more important. And since these birds are massive, they will stay hot for a long long time. 2 Hours is not a problem to let the bird rest just do not cover the bird as it rests or it will just steam the skin you just got crisp. The truth is after resting, whatever crispy skin you developed will likely have diminished to some degree but I still better than rubbery skin. And even if the bird comes down closer to room temp, the goal of the gravy is to be pipping hot and is to be made last minute so it can in some way "reheat" the turkey on some level.

DO NOT CARVE AT THE TABLE

Especially if you're not confident at it. Bring the bird to the table, show it off to your guests, then retreat back into the kitchen and take care of it. Set it up make it look nice and then bring it back out to the table. Otherwise, It just gets messy and it's slow.

PLAN AHEAD

Purchase my Plan of Attack and let it guide you to Holiday happiness.

CHRISTMAS PREP

Christmas dinner in my house is a bit more relaxed than Thanksgiving dinner, but also a bit more refined. We usually gravitate towards a steakhouse theme, making fewer items, but making those items a bit more special. If you've watched along over the last month, you know exactly what I mean. I've gone ahead and organized all my relevant holiday recipes into one document for all of you in hopes it makes your holiday prep a little bit easier. Whether you're in Europe and you used to a Christmas turkey, or if you just had Thanksgiving like us here in America, you want to switch things up a bit. I recommend choosing a cheese board for appetizers, 1 protein with either gravy or delicious sauce, 1 potato dish, 1-2 vegetables dishes, and dessert. I've included some of the recipes from Thanksgiving that may also apply to Christmas.

So pick and choose what you want to make and start your planning. And as usual, feel free to reach out to me on Instagram (@thefoodfreakk) if you have any questions.

Have the best holiday and thank you all for your love and support!

PREP TIMELINE – Dinner at 4:00–5:00 pm

3 Days Before Christmas:

- Make your Christmas Cookies for Santa, obviously...
- Shop for Ingredients

2 Days Before Christmas:

- Whether you're making the turkey or the beef, I recommend starting the dry brining process and the stock making two days before Christmas.
- Prep and clean the beef, salt it with 1/2 of kosher salt per pound of meat, save the scrapes for stock, and get it in the fridge until Christmas Day when you're ready to cook.
- Once the turkey or the beef is dry brining, make either your turkey or your beef stock and get that on the stove and cook for at least 8 hours or overnight to create a really deep, flavorful stock.

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CHRISTMAS EVE

- Prepare your vegetables dishes, either your potatoes, your spinach gratin and get those in the fridge so they are ready to throw in the oven to bake on Christmas Eve.
- For fresh roasted vegetable dishes like roasted carrots, broccoli or brussels sprouts, get them cleaned, and cut and just store them to be ready to throw on a sheet tray on Christmas Day and throw in the oven.
- Bake your pies. Let them cool overnight.
- Your stock should be really developed at this point so get it drained and strained, defatted and stored and ready to be reduced on Christmas Day.
- Set up your dinner table so it's ready to go for dinner the next day. Then take it easy and enjoy the magic of Christmas Eve.
- Leave out cookies and milk for Santa and some carrots for the reindeer before going to bed. The carrots are a big sell, leave some crumbs leading into the fireplace. Strategy... strategy...

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CHRISTMAS DAY

1. Wake up and make some store-bought cinnamon rolls and open gifts, take it easy in the morning. You've done a lot of prep so today shouldn't be crazy.
2. Once you've cleaned up and everyone is preoccupied with their new stuff you can start to think about prepping a few things at around 11am. You want to get things as close to finished as possible without finished, So what I would do is start the reduction sauce. Reduce the wine to a glaze, then add the stock, but don't reduce it all the way. Basically, you want to use this time to give the sauce a head start. So if you reduced it by 50%, now and then just turn the heat off and let it set. Once your beef is cooking, you can finish the sauce in much less time. So cook the sauce now about 50-75% of the way and then reserve to finish later when the beef is cooking. If you're making the turkey, You won't be making the gravy till later.
3. Prepare your cheese board so it is ready for your guests.
4. Get the beef out of the fridge (again, if your cooking a turkey, you'll probably have the in the oven already) pat it dry of any excess moisture and then lightly coat with oil and heavily season with pepper and get the back in the fridge until you're close to the point that you through it in the oven.
5. Get your prepared vegetable dishes out of the fridge and let that come to room temp.
6. Prepare any fresh vegetable dishes for roasting.
7. Wait for your guests to start arriving. Serve the cheese board and hang. You did a lot of work already so don't forget to hang out with your loved ones.
8. About an hour into your guests arriving, now start finishing up everything.
9. If you're cooking a turkey, it's probably done by now and you can get that out to rest.
10. The beef will take around 45 minutes or an hour to cook in the oven before searing.
11. Now you can start to finish the sauce per my recipe/start to make the gravy if making turkey.
12. The beef will take around 45 minutes or an hour to cook in the oven before searing.
13. Get it out of the oven and sear and let it rest. At the same time, put the heat back up to 450 in the oven and throw all your fresh roasted vegetable dishes in the oven to bake.

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CHRISTMAS DAY

14. Add the baked vegetables dishes bake in the oven get them hot again,
15. So at this point your beef/turkey is resting, your sauce and gravy are basically done, all your vegetables are in the oven cooking/reheating.
16. You may have to do some juggling but that's just the nature of the holidays. We don't have commercial kitchens so we need to be crafty and creative and time things as clever as possible.
17. Once your vegetables are hot and cooked, your meat has rested and your sauces are seasoned, nice and thick and delicious, dinner is ready to be served.
18. Then of course, you've got dessert all ready to be served without much fuss.
19. Congrats, you've just hosted an incredibly simple but impressive Christmas for your family.
20. Now sleep off the year.

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APPETIZERS



BUILD A BETTER MEAT & CHEESE BOARD

I recommend using at least 3 cheeses. 1 hard cheese like cheddar, 1 soft creamy cheese like a brie and 1 funky cheese like a blue.

INGREDIENTS

- 1/2 lb of 2-3 Year Aged Cheddar (I used Sweet Red Grass Fed Cheddar from England from Whole Foods)
- 1/2 lb of 3 Year Aged Gouda
- 1/2 lb of Cypress Grove Humboldt Fog (A goat cheese that is like a milder, less funky blue cheese)
- 1/2 lb of Soft Cheese (I used a local Old Chatham Sheepherding Camembert, you can use Brie)
- 1/4 lb Prosciutto, Sliced very thin
- 1/4 lb Dried Sopressata, sliced thin
- 1/4 lb Genoa Salami, sliced thin
- 1/4 Cup Beef Jerky
- Red Grapes on the Vine
- 1/4 Cup of Candied Pecans
- 1/4 Cup of Almonds, Salted
- and Roasted
- 1 small bottle of light Honey
- 1 Bottle of Fig Jam (Or any jam you like)
- 1 Bottle of Cornichon
- Foie Gras or Duck or Chicken Liver Mousse (Duck liver mousse sounds gross, it's maybe the most delicious thing ever)
- Raincoast Crisp Crackers
- Various bread and crackers
- Various Herbs for decorative garnish.

BUILD A BETTER MEAT & CHEESE BOARD

DIRECTIONS

1. Whatever cheeses you choose, cut them into smaller pieces. Work with the shapes of the cheese so they all look nice on the board like mini pieces of cheese.
2. Slice up any meats you have like the whole soppressata, remove the paper its in and slice them thin.
3. The idea behind building this cheese board is adding a little bit here and a little bit there. You want everything to end up snuggled all together. I like to start with the larger items and space them all out.
4. Next, I add is the smaller cheese pieces. I'll just arrange them in a bit of a scattered pattern. Maybe I'll stand some up, maybe I'll lay some down. Have fun with it. Do whatever your eye tells you looks pretty.
5. Once the cheese is placed, go ahead and start adding the meats. I like to roll up the prosciutto into loose balls and add little piles here and there. Then some soppressata in the same way. Then the Genoa salami and then the beef jerky.
6. Take a handful of the pecans and just drop them in the gaps to start to fill up the negative space. Do the same with the almonds.
7. Arrange 2 cornichons at a time around the board. Just fill up the blank space. Then arrange the honey, the fig jam and if you have any Foie Gras or Duck liver mousse. I'm not crazy on Foie Gras, but duck liver mouse is one of my favorite things ever and I urge you to try it.
8. Finally, take some rosemary, some thyme, or some sage and just make a border around the whole platter, kind of like a wreath. Then cut little bundles of the grapes off the larger vine and drop them around the border. Add groups of 3-4 of the crackers scattered around the border as well. You are now ready to serve.
9. This cheese board acts almost like a centerpiece. You can have this built and made ahead of time. Cover it up, throw it in the fridge, an hour before guests arrive, take it out of the refrigerator and let it come to room temp. You don't want to serve cheese cold. It's best at room temp.
10. Then you'll have something for guests to focus on when they arrive. And believe me, they will be happy to have such a beautiful, edible platter for them to dig into.



ROASTED CHESTNUTS ON AN OPEN FIRE

INGREDIENTS

- 1lb of Italian Chestnuts
- Rosemary (Totally Optional)
- Maldon Smoked Sea Salt

DIRECTIONS

1. With a serrated knife, score a cross cut at the sharper point of the chestnuts. This will prevent steam from building up and the chestnut exploding.
2. Soak the chestnuts in water for about 30 minutes. Then dry them of their excess moisture.
3. If you don't have a fireplace, you can throw them on a sheet tray and roast at 425 degrees for about 45 minutes to an hour.
4. If you want to use the fireplace, light a fire using wood. Let the fire burn until some of the wood burns down to embers and drop to the floor of the fireplace. Place a cast iron pan to preheat in that lower level. Then toss in the rosemary and the chestnuts and cook for about an hour or until the chestnuts soften the skins begin to loosen and peel back.
5. When the chestnuts are done roasting, whether on the fire or oven, throw them in a ziplock bag while still hot and let them steam for 15-20 minutes. This will make it easier to peel.
6. Then remove the shells, take the paper that is wrapped around the nuts off, season with smoked Maldon sea salt and enjoy a little taste of the holidays.



ROASTED PUMPKIN SEEDS

The trick to roasted pumpkin seeds and how to make them delicious.

INGREDIENTS

- Reserved Pumpkin Seeds
- Olive Oil/Avocado Oil/Grapeseed Oil
- Salt
- Pepper

SPICE MIX

- 1/2 Teaspoon, Coriander
- 1/2 Teaspoon, Garlic Powder
- 1/2 Teaspoon, Salt
- 1/2 Teaspoon, Brown Sugar
- 1/4 Teaspoon, Cayenne

PUMPKIN BOWL

- 1 mini pumpkin

DIRECTIONS

1. Preheat the oven to 325 degrees.
2. If your pumpkin seeds are still stuck in the guts of the pumpkin, throw it into a bowl of water and allow the seeds to float to the top. Strain and repeat until the seeds are nice and clean.
3. Dry as much as you can with a towel and then transfer to a large sheet tray. The obstacle of making these really good lies in the fact that the seeds are slimy and wet, making it harder to get them crispy. The trick is to toss them into the oven without any oil in order to dry them out. It should only take about 15 minutes with occasionally tossing.
4. Once dried, coat with olive oil, salt, and pepper and place them back into the oven and cook, tossing occasionally until the light brown exterior of the seeds becomes a darker, toasted brown color and they get crispy.
5. While the seeds cook, make the spice mixture. Combine all the ingredients into a bowl and whisk together.
6. When the seeds have darkened, but not burned...take them out of the oven and then transfer to a bowl. Toss in salt to season them well first, then toss in the spice mixture.
7. If you want to serve them in a pumpkin bowl, you'll need a small pumpkin, with the top removed and the seeds and guts cleaned out as best you can. Then serve the seeds in the pumpkin.



HAM & CHEESE PUFF PASTRY

WHEN TO PREP THIS ON THANKSGIVING DAY:

- Prep this in the morning before your guests arrive, they can be served at room temp.
- If your bird is going to be done before guests arrive, it can also be cooked right after the bird gets taken out. Based on what you're serving, plan accordingly.

INGREDIENTS

- One package of frozen Puff Pastry Sheets (Comes with 2 sheets)
- 1/4 Lb Black Forest Ham
- 1/4 Lb, Swiss cheese, Gruyere or Emmentaler
- 2 Tablespoons, Dijon Mustard
- 1 Egg

DIRECTIONS

1. Preheat the oven to 450 degrees.
2. Let the puff pastry sheets defrost a bit in the fridge. The sheets come folded and if you try to open them up when they are too cold, they could break before you can even roll them out. Once the sheets have defrosted enough so that you can open them. Begin rolling out one sheet at a time out to the size of about 10 x 12 inches.
3. Once rolled out, place on a parchment paper-lined baking dish and then smear a light layer of the dijon mustard on the puff pastry, leaving a small border to allow the top layer of puff pastry to stick to the bottom. On top of the mustard, layer 2 layers of the ham, followed by 1 layer of the Swiss or gruyere cheese.
4. Now roll out the other puff pastry sheet to the same size. Beat 1 egg with 2 tablespoons of cold water together well. Then with a pastry brush, brush the egg around the border of the bottom puff pastry sheet, then place the top sheet on top and with a fork, crimp the edge of the two sheets to seal them. Don't worry if they don't perfectly overlap. I've found it works out either way. Then brush on enough egg wash to lightly coat the top of the puff pastry, then cut 3 slits in the top puff pastry to vent the steam and bake for 20 minutes at 450 degrees until it puffs up and becomes a delicious golden brown.
5. Let it cool, I've found this dish is much better when it cools a little bit rather than eating them piping hot, which also makes them a great snack to great your guests with when they arrive.



ITALIAN WEDDING SOUP (MEATBALL SOUP)

This is the soup my Grandmas used to serve when she used to host Thanksgiving. She used to serve this as a first course or an appetizer before the turkey was served. I always remembered loving it but we haven't really made it since Grandma left us. But I thought I'd revive the recipe so here it is.

INGREDIENTS

- 1 small head of Escarole (1/2 of a big head or Kale or spinach)
- 12 Cups of Brodo or Chicken Broth
- 2 Large Carrots, Diced
- 2 Celery, Diced
- 1/2 Onion, Diced
- Veal Meatballs
- Parmesan Cheese for garnish
- 2 Cups, Felicetti Ditalini (optional)

For the Meatballs

- 1 Lb Group Veal or Ground Beef or Italian Sausage/ ground pork
- 1 Large Egg
- 2 cloves of Garlic, grated
- 1/4 Cup Fresh Parsley, roughly chopped
- 1/4-1/2 Cup of Cream
- 1/2 Cup Breadcrumbs
- 1/2 Cup Grated Pecorino (or Parm)
- Salt and pepper

DIRECTIONS

1. In a bowl, mix the egg, onion, garlic, parsley, cream pecorino breadcrumbs, and cream in a bowl and mix it well then combine the with the ground beef and roll in small balls, around 1/2 inch in size.
2. In a large soup pot on medium heat add a couple of tablespoons of olive oil and sweat the onions carrot and celery until softened and the onions are translucent. We don't want any color to develop. It should take about 10-15 minutes.
3. Once the vegetables have softened, add the Brodo or chicken stock and four more cups of water and bring that up to a simmer. Once at a simmering, lets the vegetables cook for about 5-10 minutes until fully tender before adding the meatballs. Taste and adjust the seasoning and then add the meatballs and cook for about 10-15 minutes or until the meatballs are cooked through. Once the meatballs are just about cooked, add the escarole and let that cook for about 3-5 minutes.
4. In a separate pot with salted boiling water, cook the ditalini until perfectly al dente. Then drain and serve as a garnish.
5. Once the meatballs and the greens are cooked, the soup is done. Serve with the ditalini, parmesan, black pepper, and some olive oil.



STROMBOLI WITH PEPPERONI AND CHEESE

INGREDIENTS

- 1 Cup of Warm Water (100-110 F degrees is ideal)
- 2 Cups of AP Flour, plus 1/2 cup for kneading
- 1 Teaspoon Dry Active Yeast
- 1 Tablespoon of Sugar
- 1 Teaspoon Salt
- 1 Tablespoon, Olive Oil
- 1/2 Lb, Deli Sliced Pepperoni, sliced thinly (large slices, not the small cups)
- 1 Lb of Dry, Whole Milk Mozzarella, Grated
- 1 Egg, beaten

DIRECTIONS

1. To make the dough, add the yeast to the warm water, mix and let the yeast bloom for 10 minutes.
2. Then mix the 2 cups flour, sugar, and salt and once the yeast is bloomed, looked foamy, and smells like beer, add to the dry ingredients and start to mix it with a wooden spoon or spatula until it comes together. It will be wet. You should have an extra half cup of flour to work into the dough as you knead it. If you're using an electric mixer, you can add all the flour at once. But I like to work in the flour by hand so I learn to feel the dough and understand how it behaves. Knead the dough for about 10-12 minutes, adding more flour as needed until the dough doesn't stick to your hand. Imagine how an electric mixer kneads the dough and try to replicate that motion. If you have a bench scraper, that helps control the dough, and when it's a smooth ball, use the bench scraper to transfer the dough to a bowl with a bit of olive oil, cover, and let it rise for an hour.
3. After the dough has risen, get a piece of parchment paper the size of a large sheet tray a place that on the counter and allow the dough to fall on to the center of the parchment paper. Then roll the dough out gently with a rolling pin into a 1/4-1/8 inch thick rectangle. Then shingle the pepperoni across the surface of the dough, overlapping each other and allowing for space around the edges. Then start to roll the dough up, using the parchment paper to help when needed. When you get the end, take the other end of the dough and fold it up on to the sides and use the parchment paper to cradle it into a nice round shape, and then close up the ends. Then brush with egg wash and then cut slits into the top approximately the same shape as the slices you want to cut to allow steam to vent. Bake in a 400F degree oven for 25 -30 minutes, or until golden brown and bubbling. Once cooked, let cool and then slice and serve.



MAIN DISH



THANKSGIVING TURKEY STOCK FROM SCRATCH

INGREDIENTS

- 2-3 Turkey Legs
- 2-3 Turkey Thighs
- The Neck, Gizzards and Heart that come backed inside the turkey
- 4-5 Celery Stalks
- 2-3 Carrots
- 2 Onions
- Head of Garlic
- A Bunch of Rosemary
- A Bunch of Thyme
- A Bunch of Sage
- 3 Bay Leaf
- 1/4 Cup of Whole Peppercorns
- Olive Oil
- At least 1-2 gallons of water, or enough to cover.

DIRECTIONS

1. On a sheet tray, add the turkey legs, thighs, neck, gizzards and heart (whatever else comes inside the turkey), and then lightly coat them in oil and then roast them in the oven at 425 degrees for about 45 minutes, or until they are browned.
2. While that's roasting, roughly chop the carrots, celery and cut the onions in half and halve the head of garlic horizontally, leaving on the skins.
3. In a large stockpot over medium heat, add about 2 tablespoons of olive oil and get it hot. Add the onions, flat side down, then the rest of the vegetables and slowly cook it to start to caramelize the onions. Season them very lightly with salt and then when the onions are starting to caramelize, the turkey parts should be about finished cooking.
4. Pull them out of the oven and add them to the stockpot. Add about a 1/2 cup to a whole cup of water to the sheet tray and with a flat-edged utensil, scrape the brown bits off the bottom or "deglaze" it. You could also use wine for this part but it's not necessary.
5. Then add the bay leaf, peppercorns, and the herbs and then add about 1-2 gallons of water or enough to fully cover all the contents of the pot.
6. Bring that up to a very gentle simmer. You don't want this to bubble up a lot, you want to see small bubbles gently coming to the surface. And you want to keep it there. It needs to cook at that level for at least 5 hours, understanding that the longer this cooks the more flavorful it will become as it reduces. So if it only reduced an inch or two, you'll have good stock for sure, but if you reduce it by half, you'll have a much more flavorful stock with more collagen from the turkey legs and bones will add body to the stock and also help add flavor.

THANKSGIVING TURKEY STOCK FROM SCRATCH

7. So if you're in a bind, at least 5 hours on the stove. What I will do is put this on the stove at night when prepping the night before Thanksgiving, and cook it overnight on low. When you wake up, it will be reduced and perfect and your house will smell amazing.
8. When its reduced, strain out all the large chunks and turkey pieces, (feed the bland cooked turkey meat to your dog with a bit of the fat) and then strain out all the loose bits.
9. With a fat separator, add the stock in batches and allow the fat to separate. Then strain the stock into quart containers or mason jars, reserving that fat in the fat separator and let it cool down before storing in the fridge.
10. This will last about 3-4 days in the fridge or several months in the freezer.



THE UPSIDE DOWN TURKEY WITH TURKEY STOCK GRAVY

INGREDIENTS

- 1-14 lb Turkey (For larger crowds, cook two smaller birds, not one big one, the big ones aren't as tender)
- 6-8 Teaspoons of Kosher Salt
- 2 Stick of Butter, Softened
- 1 Lemon, Quartered
- 1 Head of Garlic, Cut in Half
- 1 Loaf of Ciabatta Bread, Sliced and opened up
- Olive Oil
- 1 Bunch of Thyme
- 1 Bunch of Sage
- 1 Bunch of Rosemary

GRAVY

- 4 Tablespoons of Butter
- 4 Tablespoons of Flour
- 4 Cups of Turkey Stock
- Rosemary
- Salt
- Pepper

SPECIAL EQUIPMENT

- A Roasting Pan (I suggest All-Clad, it will last you your whole life)
- Fat Separator
- Probe Thermometer

DIRECTIONS

1. You're going to need to get the turkey prepped and dry brined the day before Thanksgiving or whenever you plan on cooking it. Take the neck, gizzards, and anything else the bird comes with inside and use that for your turkey stock (see my turkey stock video). You can remove the wishbone if you want at this point, just scrape your knife along the wishbone to expose it, then kind of cut around it to lose it from the meat, then just take your hands and just pop it out. Removing this is optional, but will make it easier to carve the bird later. Next, we need to dry brine.
2. Dry brining is going to do a few things. It's going to pull out the moisture from the skin and allow us to get it really crispy. The salt is also going to penetrate the meat over time, seasoning the meat throughout. It will draw out moisture from the bird but it will then reabsorb it in a similar way that a wet brine does, with just less mess. The key to remember with dry brining is that the salt matters and the amount matters. I would strictly use kosher salt because the grains are bigger so you can see how much you are adding. Bigger grains are also less salty believe

THE UPSIDE DOWN TURKEY WITH TURKEY STOCK GRAVY

it or not. So the rule of thumb is 1/2 teaspoon of kosher salt per pound of meat. If you are using table salt, then the ration is 1/4 teaspoon per pound.

3. So salt the bird with 6 1/2-7 1/2 teaspoons of kosher salt for a 13-14 pound bird. Salt the bird on the skin and inside the cavity. Put it on a sheet tray, clean out your fridge to make sure you have plenty of space to put the bird, uncovered, on the bottom shelf of your refrigerator overnight. You should see the bird darken and the skin appears to dry up.
4. The next day, take the bird out of the fridge at least an hour or two before cooking to take the chill off the bird and help it cook evenly. Before you plan on getting the bird ready to roast, pat the bird dry to remove any remaining moisture on the exterior of the bird.
5. Preheat the oven to 425 degrees, taking the top 1 or 2 racks out of the oven to create space.
6. Take Ciabatta bread and cut a thin piece off the top to create a flat surface on both sides. Then cut it in the middle to open it like a book, and flatten it out so there is a nice surface for the bird to sit on. Then take a stick of butter, split it in half, and spread one half on each side of the bread. Then put it in the roasting pan, then transfer the bird to the roasting pan on top of the bread breast side up for now. Then take the other stick of butter and begin to coat the entire surface of the bird thoroughly with the butter in every crevice. Stuff the bird with some thyme, rosemary, sage and half the lemon, then flip the bird and continue to coat the bird with the butter till completely coated. Then over the butter, lightly coat the bird with olive oil. Then just cut a head of garlic in half and the remaining lemon, and add it to the roasting pan.
7. I show how to remove the wishbone in the video. If you'd like to do that method, please refer to my video, and definitely practice on a chicken.
8. Then roast it in the oven for 45 minutes, rotating every 20 minutes to ensure even browning. Remember, the breast should be resting on the bread at this point. The breast cooks faster than the dark meat, browning the dark meat first, we are giving it a head start, simultaneously basting the breast with juices and protecting it for the first half of the cook. Once the bottom of the bird is nicely browned, then you can flip it over.
9. Carefully flip the bird right side up, and apply another light coating of olive oil to the breast to ensure it browns evenly. Then stick internal probe thermometers into the bird, one into the thickest part of the dark meat and one at the thickest part of the breast meat, making sure you don't touch a bone. Pop it back in the oven, then drop the temp to 350 degrees, and cook the bird, while monitoring the internal temp until the breast meat reaches 155-160 degrees internal.
10. By the time you flip it, the dark meat should clock an internal temp of around 140 degrees and the breast meat should be around 90.
11. When you flip it, the breast will slowly catch up and close that gap. So you really don't have to worry about undercooking or overcooking the dark meat, you just have to worry about perfectly cooking the breast meat.
12. The final internal temperature of the breast should be 160-165 degrees. When the breast gets there, the legs and dark meat should be around 185-190 and the entire bird should be evenly nice and golden brown and the skin should be like crackling.

THE UPSIDE DOWN TURKEY WITH TURKEY STOCK GRAVY

13. The bird will continue to cook when you take it out of the oven. It will rise at least 5-10 degrees. So when you take it out of the oven, let it rest for at least 30 - 1 hour. DO NOT cover the bird right now. Just let it sit on a wire rack and a sheet tray.
14. While it rests, take the bread out, which by the way, may be the most delicious part of this whole thing. I would literally toss it back in the oven till the moist parts crispy up and serve as toast. It truly is amazing. But regardless, get it out of the pan and remove the lemon and garlic. Then take a cup or two of your turkey stock, add it to the pan and deglaze it, scraping up all those delicious turkey juices and brown bits. Scrape it until the pan is clean, and then pour it through a strainer into your fat separator and let the fat separate. Then add the pan juice to a bowl, or you could simply add it back to the container you poured the stock out of and set aside.
15. Add the roasting pan to the stove and put the heat on medium-low heat. Add 4 tablespoons of butter, 4 tablespoons of flour and the fat that you separated from the pan juices. Whisk that all together to create a roux. DO NOT BURN IT, that is the key here, just cook out the raw flour taste stirring constantly for a minute or two, then slowly add the stock to ensure no lumps form. Add 4 cups of your homemade turkey stock, stirring constantly until smooth and no lumps are present. Let it come up to a boil to get it to start to thicken. Add a sprig of rosemary and a squeeze of lemon juice and cook it until it just coats the back of a spoon and can hold there. Remember, when you take it off the stove, it will thicken even more so don't make it too thick in the pan. If you are using more stock on the big day, which I suggest you do, you just double this gravy recipe. The ratio to make a roux is 1 tablespoon of flour and 1 tablespoon of butter for every cup of liquid being used. So with that ratio, you can make more or less than I made in the video and in this recipe. It will need to be seasoned at this point so make sure you add salt, and cook it for a minute let it dissolve and make sure that it's properly seasoned. Also add fresh cracked black pepper.
16. Keep it warm until ready to serve, then pour into a gravy boat.
17. To carve the turkey, first remove the legs. Slice the skinny the joint to pull the leg away from the breast, then pop it out of its socket and cut it loose.
18. Do the same to the wings. Remove the breast by slice just beside the breastbone, and just cut along the breastbone to remove as much of the breast meat as possible.
19. Then slice the breast into slices so everyone gets a piece of the skin and against the grain.
20. Then pull off the rest of the meat that you can including the oyster meat on the bottom of the bird and then add them to the bottom of your platter.
21. On top of the less perfect pieces, add all the browned perfect pieces on top, add a bunch of fresh herbs to brighten up the plate and add color.
22. And there you have it, Thanksgiving dinner is served. And it's time to start giving thanks.
23. Happy Thanksgiving!



SPATCHCOCK THANKSGIVING TURKEY

SERVES 6-8

INGREDIENTS

- 12-14 lb Organic Turkey
- Kosher Salt, Enough to coat the bird
- Sunflower Oil, Avocado Oil, Canola Oil or Olive Oil, Enough to coat the bird

SPECIAL EQUIPMENT

- A strong pair of shears or garden shears
- Sheet Tray with a Rack
- 2-4 Prong Probe Thermometer

DIRECTIONS

2 Days Before Thanksgiving

1. Begin to prep the turkey.
2. Make sure you get your bird out of its wrapper, trying to contain the juices in the bag and discarding immediately. Remove the neck and giblets located in the cavity of the bird and save for turkey stock (see my Turkey Stock recipe). This raw bird is like poison, so be as sanitary as you can this whole time. Dry the bird as much as possible so its easier to work with. Using really strong kitchen shears or some garden shears, flip the bird so the breasts are facing down on the cutting board. You should be looking at the underside of the bird with its backbone running down the middle. Using the shears, cut the backbone out. There are two pieces of delicious meat called the "oyster" that sits along the backbone, if you look closely, you'll see them, be careful not to cut those off. Once you've gone through and cut the backbone out, add that to your stock. Then take a knife and score the underside of the breast bone (will help break the breast bone), then flip the bird breast side up. Like you would give someone CPR, push down and break the breast bone so that the bird flattens out. Transfer to a sheet tray with a wire rack and place breast side down. Now take a minute to sanitize your station before dry brining. Keep everything really clean.
3. The next step is to dry brine. Generally the rule for dry brining is 1/2 teaspoon of kosher salt per pound of meat. You could follow that if you're concerned about salt but I found if you just coat the bird on all sides with salt like you would season anything, that generally is enough salt in my experience. Start

SPATCHCOCK THANKSGIVING TURKEYSTOCK GRAVY

seasoning the underside of the bird first, then flip the bird breast side up and start to arrange it nicely for the cook. Flip the wings behind the breast and try to straighten out the bird as much as possible and make sure the skin is tight. The way you position the bird now is how it will stay once cooked. Stretch the skin out as much as possible to make sure the air in the fridge will dry the skin out as much as possible. Then proceed to cover the skin side of the bird in salt.

4. Now, clear out the bottom rack of your fridge and place the bird in the fridge uncovered for 2 days. It will be safe so long as you make sure you isolate it and don't allow anything else in your fridge to come in contact with it. This process will draw out moisture from the bird and then reabsorb that moisture that now contains salt and the two day rest allows enough time for it all the penetrate to the center of the meat, creating well-seasoned turkey throughout, this process also will dry out the skin and allow for the skin to easily get crispy. Now let that sit for 2 days.

Thanksgiving Day

1. Pull the turkey out of the fridge about 2 hours before you want to pop it in the oven and let it temper a bit and preheat the oven to 450 degrees.
2. When you are ready to cook, pat the turkey down with paper towels to get any access moisture off the bird, then coat the skin generously with oil.
3. Insert one thermometer probe in the breast. If the turkey had a pop-up thermometer, pull that out and insert the thermometer into that hole, just push it to the bone and then pull back to make sure the probe isn't touching the bone or you'll get a false read. Then place a second probe in the thigh. Then pop the whole thing in the oven.
4. This should take no more than an hour and a half to cook, but do not cook this by time, your only concern is internal temperature and the color of the skin. We want to cook the breast to 155 degrees and then pull it and allow it to rest up to 165 and hoping the dark meat is up around 190 degrees and will rest up to 200. About halfway through the process, you'll want to rotate the sheet tray so the bird gets even color on the skin. When you do that, baste the bird in oil one more time, then let it finish cooking it until the breast reads 155 degrees.
5. If you did your job right, you should pull the turkey out of the oven at 155 degrees, the dark meat should be around 190 degrees because of its proximity to the heat source during cooking. Let the bird rest now and the internal temp of the breast should rise 10 degrees to a final internal temp of 165 degrees and the legs and thighs should rest up to around 195-200 degrees internal temp. That will literally be perfection.
6. Add water to the sheet tray you roasted to deglaze it and then add those juices to your stock that will go on to make your gravy.
7. To carve, remove the legs and thighs first, then carve the breast off of the bird, slice the breast meat against the grain. Remove the wings last. Serve on a platter with herbs.



THE ULTIMATE THANKSGIVING LEFTOVER TURKEY SANDWICH

INGREDIENTS

- 4 Cups of Leftover Turkey (about a cup per sandwich)
- 1-2 Cups of Gravy, depending on how much you have left
- 1-2 Cups of Turkey or Chicken Stock
- 2 Cups of Mashed Potatoes, Heated
- 2 Cups of Stuffing, Heated
- 1-2 Tablespoons of Cranberry Sauce
- 8 slices of bread
- 4 pieces of reserved Turkey Skin, or whatever you have left.

DIRECTIONS

1. Preheat the oven to 400 degrees.
2. Using two sheet trays and two pieces of parchment paper, crisp up the turkey skins. Place one of the pieces of parchment paper on one sheet tray and then add the turkey skins, then cover the turkey skins with parchment paper, and place the other sheet tray on top so it can cook and become a flat crispy piece of skin. Cook in the oven for about 15-20 minutes or until the skin becomes a crisp dark brown color. Be careful not to burn it to a crisp. Just keep an eye on it and you'll know when it's done. It won't be crispy right away but you'll be able to tell by the color. Just like bacon, it will be flimsy at first and then firm up as it cools so DO NOT cook it to the point at which it becomes crispy right out of the oven. Set them aside while the turkey is cooking.
3. In a pan over medium-high heat, add the gravy and then thin it out with turkey or chicken stock. You want this on the thinner side because you will eventually want this to reduce down and glaze the turkey. So without thinning it out with chicken stock, it will just become a gross glob instead of nicely coating the turkey. It's also going to rehydrate and tenderize the dried out turkey breast.
4. Cook this until the sauce reduces down to the point that when you stir around the turkey with a spoon, you can see the sauce drag and expose the bottom of the pan. That's a good sign it has thickened enough. The sauce should also hold on to the turkey, almost like a barbecue sauce might coat a piece of meat. When it's at this point, remove from the heat and get ready to prepare the sandwiches.

THE ULTIMATE THANKSGIVING LEFTOVER TURKEY SANDWICH

5. In the microwave, reheat the mashed potatoes and the stuffing.
6. Toast up some bread.
7. To assemble the sandwich, you're going to start with the mashed potatoes, they are going to act as the creaminess and the "glue" that helps everything stay in the sandwich. That is going to go on the bottom slice of toast. On top of that goes a couple tablespoons of the stuffing which in my opinion is the most interesting texture of the sandwich. On top of that goes a few tablespoons of the turkey with a good amount of the gravy sort of cascading down the side of the sandwich. On top of the turkey, add a tablespoon or two of the cranberry sauce. Then on top of that goes 1 big piece or a few strips of smaller pieces of the crispy turkey skin. Finally, on the top slice of toast, add another small layer of mashed potatoes, then close it up and slice in half.
8. Your month of planning, your week of preparing and crazy cooking will be rewarded as you bring everything together you worked so hard for all into one perfect, delicious sandwich. And when you sit down and eat this the next day, it becomes clear that it was all well worth the effort.



TURKEY CARBONARA

**Serves 2
(double the ingredients to serve 4)**

INGREDIENTS

- 1/2 Pound Spaghetti, good quality with visible texture to the pasta (an indication of starch)
- 3-4 Heaping Tablespoons, Pecorino Romano cheese, finely grated
- 1 1/2 Tablespoons Fresh Cracked Black pepper
- 3 egg yolks
- 1/2 Cup, Leftover Turkey Meat
- 1/4 Cup Rendered Turkey Fat
- Reserved Pasta Water
- One Big Pinch of Salt (for pasta water)
- Reserved Turkey Skin

EQUIPMENT

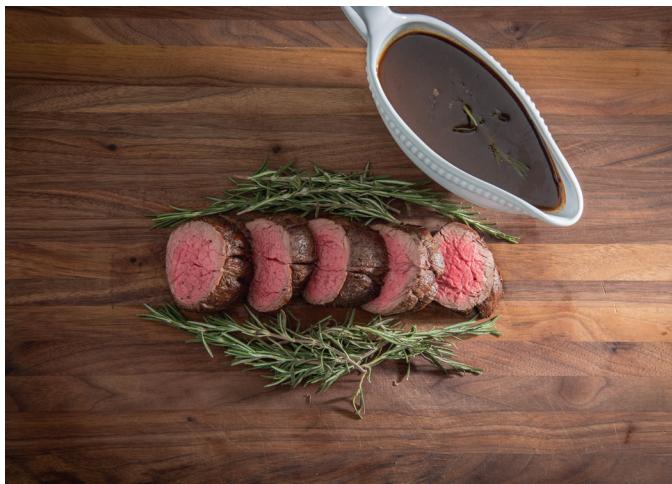
- A Pot to cook the pasta
- Large Glass or Metal Bowl that would fit on top of the pot you cook the pasta in
- Pan to reheat the turkey

DIRECTIONS

1. Fill up a pot of water just enough so that when you place a large bowl on top of it, the water won't overflow. Then get that on the stove and bring that to just below the boil. Water boils at 100 celsius/212 degrees Fahrenheit, but you actually only need the water to be about 90 degrees celsius/195-200 Fahrenheit to rehydrate pasta. This will also allow us to use the pasta water as a double boiler to gently and safely cook the eggs. So it's important to NOT boil water in this recipe.
2. In a 400 degree oven, cook the turkey skin in between two pieces of parchment paper sandwiched by two sheet tray to keep it flat. Cook until golden brown and crispy like a chip. Let it cool then dice into strips. This will garnish to the top of the pasta.
3. Next step is to pull and dice the leftover turkey pieces.
4. Now take the big bowl, separate the egg white from the egg yolks, and then add the egg yolks to the big bowl. Save the egg whites for breakfast the next day. To the eggs, add the grated cheese and black pepper and then whisk it together really well until its a little creamy.
5. Now bring that over to the not boiling pasta water and set it on top of the pot of water and gently cook that over the water whisking the whole time until you can visibly see the sauce start to thicken but not scramble or cook. For people who freak out over salmonella or pregnant women who want to be extra safe, you can use a kitchen thermometer to double check that eggs are around 160 degrees to ensure the eggs are safe to eat. Otherwise, most eggs are pasteurized already and the risk for anyone else who is worried about that is not a factor in this recipe. Otherwise, don't cook the eggs past 160 of you could run the risk of ruining them.

TURKEY CARBONARA

6. Next, add the pasta and cook that to the package instructions for al dente.
7. Once the pasta is cooked, add that directly from the water to the bowl of egg. DON'T drain the water. Then add a few tablespoons of the pasta water and a few tablespoons of the turkey fat and then with a wooden spoon or tongs, place it back over the pasta water and mix that all together really well to emulsify the sauce. Cook that for a minute or two, alternating between mixing on the heat and off the heat to ensure the perfect consistency. Add pasta water and turkey fat if needed to control the amount of sauce and the consistency. Once the sauce starts to coat the pasta beautifully, add the cubed turkey and then give one last good mix before plating. Remember, the pasta water is your best friend. Reserve a jar of it just in case you need to revive the sauce either if it gets cold or if you want to reheat it the next day. Having that pasta water is a really great idea.
8. Once plated, make sure each plate has a good amount of the cubed turkey, finish with more cheese then finally a little more black pepper. Finish with the crispy turkey skin.



CHATEAUBRIAND WITH PORT WINE REDUCTION SAUCE

INGREDIENTS

- Chateaubriand
- 7 lb Whole Beef Tenderloin, Untrimmed (You can get a trimmed one but will cost almost double)
- 3 1/2 Teaspoons of Kosher Salt
- Butcher's Twine
- Fresh Cracked Pepper
- Olive oil
- Beef Stock
- Yields 12 Cups
- 3-4 Lbs of Beef Shank, Beef Bones, Beef Knuckles
- 2 Carrots
- 3 Stalks of Celery
- 1 Onion
- A few sprigs of Fresh Thyme and Rosemary
- 2 Bay Leaves
- 1 Head of Garlic
- 1 Tablespoon of Whole Peppercorns
- 3 Tablespoons Tomato Paste

- A few pinches of salt
- Enough Cold Water to Cover it all in a Large Stock Pot

Port Wine Reduction:

- Yields 2 Cups
- 1 Bottle of Tawny Port (Buy a Dry Port for this recipe)
- 8 Cups of Beef Stock
- 2 Tablespoons of Butter
- A few Sprigs of Fresh Rosemary
- and Thyme
- Salt and Pepper To Taste

DIRECTIONS

1. First thing is to clean the beef tenderloin down to the Chateaubriand (the thickest section of the beef tenderloin) and get the beef dry brining at least 1 day and if your beef is on the thicker, bigger side, 2 days.
2. A whole beef tenderloin usually comes in a vacuum sealed bag. You can get it trimmed or untrimmed but the trimmed ones will be almost 50% more expensive, so in the name of saving money, let's clean it ourselves.
3. Cut a slit into the bag, and carefully remove the beef tenderloin on to a large cutting board designated just for meat. With your hands, you can start to pull away any of the hard fat you see on the top. You can feel it

CHATEAUBRIAND WITH PORT WINE REDUCTION SAUCE

with your fingers, that fat will not render and become delicious so it must be removed. You can just cut away at it or pull it off with your hands. As you do it, you'll notice you are beginning to expose this long piece of meat that runs along the tenderloin that is called, "the chain", and it has a lot of connective tissue and we don't want it as part of our chateaubriand so with your hands, just start to pull it off. You can use your knife to help. Clean any hard fat from the chain and then reserve that because we are going to add it to our stock. Once all the hard fat is removed and you've pulled off the chain, you can start to remove what's called the "silver skin". You can clearly see it running across the top of the meat. With a sharp thin knife, cut into one end of the silver skin and cut a little piece so that you can grab on to the silver skin. Then flip your knife the other way, and with the knife at a 45-degree angle facing upward, begin to slice and remove the silver skin in stages. Take your time and be careful, try not to remove too much of the good meat as you can. Once the meat looks clean on top, flip it over and clean off any rough bits or visible hard fat. There is also another thick piece of meat that is connected to the side opposite of where the chain was, and that's often referred to as the petite filet.

4. That is a perfect piece of meat and I like to remove it to give myself a cleaner chateaubriand and to allow myself a fresh piece of meat for leftover the next day. You can keep it attached and use butcher's twine to compact it, but that's not what I'm doing today. You could alternative roast it with the chateaubriand and just cook it to a different temperature to satisfy those who may not like their meat cooked to a medium rare or medium, which is how filet should be cooked. Once you have cleaned the whole tenderloin, you could either fold in to thin tail ends of the beef onto itself to create a thicker piece and again use twine to hold it in place, but again, I'm could to just cut them off and reserve those pieces for leftovers as well.
5. Then using butchers twine, tie a knot about two fingers away from the end of the beef. Then create a loop, work it onto the beef and then using your two finger measuring trick, tighten the second loop, and just repeat that until you've reached the other side of the beef, then wrap it one more time the long way, looping it under each piece of string you previously just looped. Then tie to loose ends together and then snip off the excess.
6. With a sheet tray (and a wire rack if you have), place the cleaned and tied Chateaubriand on there and then season with salt on all sides and then place in the refrigerator, uncovered for a minimum of 3-4 hours and all the way up 2 days depending on the thickness of your beef. Now prepare the stock.
7. In a large roasting pan, add all your beef bones and knuckles and the chain from the beef tenderloin, lightly drizzle about a tablespoon of olive oil and then a light sprinkle of salt and roast at 450 for about 45 minutes. While that cooks, roughly chop the onion (with skins), celery, carrots and cut the garlic in half and coat them all with a few tablespoons of tomato paste. After 45 minutes, flip the bones and meat and then toss in the vegetables coated in tomato paste and cook for another 45 minutes to an hour.
8. When the bones and vegetables are nicely caramelized and browned, pull them from the oven, transfer all the contents of the roasting pan into the stock pot. Then drain out all the beef fat from the roasting pan (and reserve that because that's good stuff to cook with). Then deglaze the pan with some water and scrape up all those brown bits until to pan in fairly clean and add that water to stock pot along with enough cold water until it just covers the bones. Add the fresh thyme, rosemary, the bay leaf, and whole peppercorns. Get it on the stove and bring it up to a gentle simmer. One where the bubbles are just coming to the surface and gently popping. Maintain that simmer for at least 5-6 hours, really the longer you do it the better. I always like

CHATEAUBRIAND WITH PORT WINE REDUCTION SAUCE

to cook my stocks for at least one full day. So it's okay to make this beef stock 2-3 days before using it otherwise it will last for months in the freeze.

9. While that is cooking, the beef is dry brining. When the beef has had enough time bringing, we can prepare it for a slow cook at first, and then sear to brown the outside and finish the beef. That is what we refer to as the reverse sear technique that ensures a gentler cook to start, creating the pink center from end to end and finished with a hard sear to get color. So when the beef is done brining, you'll want to pat it really well to remove any excess moisture and to get it as dry as possible. Then we are going to lightly coat the entire thing in olive oil and then generously cover it with freshly cracked black pepper and throw that in the oven at 250 degrees with a leave-in thermometer and cook it until the thermometer reads 80 degrees in the thickest part of the meat. At which point we will flip the meat to ensure an even cook on all sides. Then we will let it cook until the internal temperature of the meat hits 115 degrees, at which time we will pull it from the oven. Get a cast iron pan or a heavy bottoms sauté pan and get it really hot and add a bit of canola oil and the reserved beef fat and then sear the beef on all sides until it's nicely browned, about 1-2 minutes on all sides. When the steak is done, it should read 130 degrees internal temperature after resting for a perfect medium raw. If you pull it at 130, it will rest up to 135 for a perfect medium. If you pull it at 135 it will rest to 140 medium well and if you pull it at 140 it will rest to 145 for well done, which I don't ever suggest. Then let the piece of meat rest for a good 30 minutes while you make the port wine sauce. Quickly drain any oil in the pan you seared the beef in and then deglaze with a little of the stock you have cooking on the back burner and then add that back into the stockpot.
10. The stock should be reduced now and very flavorful. You want to cook it until all the flavor is extracted from the meat and bones and vegetables. If you're smart, you will have this already strained by the time the beef is cooked so you can allow the 30 minutes time that the steak must rest to finish your sauce and bring everything together. This sauce can be made in advance as well if you are worried about timing. Just remove all the big solids and drain them into a large mesh strainer to catch any liquid they drain. Push all that juice through. Then in a fine mesh strainer, strain the rest of the stock of all impurities. If you are making the stock ahead of time, you'll need to cool this down quickly before storing. Just put the whole pot in the sink and fill the sink up a bit with really cold water and then just drain and repeat a few times and in 30 minutes that pot will be down to room temp. Then you can store in quart containers and freeze or refrigerate. But since we are making the sauce right away, we can use it right away. You should have around 12 cups of stock when you're done. You need closer to 8 cups for this recipe, so reserve that amount. Now it's time to make the reduction.
11. In a wide sauté pan with tall sides or a sauce pot, add the entire bottle of port with a few sprigs of thyme and rosemary and bring it up to a boil and reduce it to a glaze. As soon as the port reaches a glazed state, add the beef stock, and bring that up to a boil and then reduce that by 75% or until the liquid reaches a state in which it can coat the back of a spoon then remove the herbs, turn the heat off, and then whisk in two tablespoons of cold butter until melted and emulsified and should be a nice sauce consistency.
12. Taste, it will need salt because you haven't seasoned it yet, season with salt and pepper and then it's ready to serve. Pour into a gravy boat.
13. Cut the twine off the beef and then cut into slices about the width of two fingers, plate them up nicely on a platter with some fresh herbs around and maybe some red cranberries for color and your holiday roast is ready to devour.



PRIME RIB WITH AU JUS AND HORSERADISH CREAM

INGREDIENTS

- 1 3-Bone Prime Rib (around 7-10 lbs)
- 1/2 Teaspoon of Kosher Salt per pound of Meat
- Olive Oil
- Black pepper

Au Jus

- Prime Rib Trim
- 1-2 Carrots, Diced
- 1-2 Celery Stalks, Diced
- 1 Onion, Diced
- 1 Head of Garlic, cut in half
- Fresh Rosemary
- Fresh Thyme
- 1 Tablespoon Soy Sauce
- 1 Tablespoon Worcestershire sauce
- 1 Quart, Beef Stock
- Bay leaf

Horseradish Cream

- 1/4 Cup of Mayo
- 3 Tablespoons Horseradish
- 1/4 Sour cream

DIRECTIONS

1. To remove the ribs from the whole prime rib, take a sharp knife and start to cut, pushing your knife against the ribs, trying to keep as much meat on the roast as possible. Follow the fat seam until you reach the bottom of the bones, then just slice it off the roast. Trim the Prime rib of all its fat and silver skin, tie up with kitchen twine to create a uniform shape and the dry brine with salt (1/2 tablespoon of kosher salt per pound of meat) and put in the refrigerator for at least 1 day and up to 2 days. If dry brining for 2 days, cover it for 1 day, then uncovered for the last day. Leaving it uncovered for 2 days tends to screw up the texture of the meat, I find. Save the trim for the au jus. Salt the ribs and let those dry brine as will.
2. On the day of the cook, take the prime rib out of the fridge and let it come to room temp.
3. Chop up the carrot, celery, onion and garlic, and the trim and place them on a large sheet tray. Then take out the ribs, slice them into individual ribs, leaving some meat on each side of the rib, then oil them, season with fresh cracked pepper and then place on top of the vegetables and trim. Take the prime rib, pat any excess moisture left on the prime rib with paper towel and then add oil and season with fresh cracked pepper.

PRIME RIB WITH AU JUS AND HORSERADISH CREAM

4. In a cast-iron pan or skillet, sear the prime rib quickly on all sides in a little oil on high heat. Once browned on all side place on the sheet tray, preferably on a wire rack if you have, with the ribs and vegetables surrounding it and then place a leave-in thermometer in the meat. Place in an oven preheated to 300 degrees and slowly cook for an hour and a half to two hours. Halfway through, or when the internal temperature of the meat reaches 85-90 degrees, I'm going to flip and rotate the meat for even cooking. Once rotated, let it continue to cook until the internal temp reaches 127 degrees before let rest for about 30 minutes, at least. For a more rare steak, pull the meat out of the oven at 115-120, then let it rest, For a more medium-well to well-done steak, pull the roast out of the oven at 130-135 before resting.
5. Once out of the oven, remove the roast and let it rest, then add the ribs and vegetables back to the oven and broil the ribs to finish them. Right now they should be fork-tender, you could keep cooking them until they fall off the bone if you want. Or you can cook them until they still have some chew, some people like it one way, some people like it the other, it's up to you, just know the longer it cooks, the more it will fall apart. I broiled mine for about 5 minutes to get some nice color and they were great.
6. Then remove from the oven, transfer the vegetables to a pot. Drain the beef fat from the sheet tray but save it and cook with it, it's delicious. Deglaze the sheet tray with a cup or two of water and scrape the pan clean, then add to the pot along with 2 cups of beef stock, the herbs, the Worcestershire sauce, and soy sauce and bring to a boil. Reduce the au jus until it tastes yummy and is not quite as thick as a sauce but not at thin as a broth. If you want it thick, cook it either with a roux or a cornstarch slurry. But once it's reduced enough and tastes great, strain it and it's ready to serve.
7. Combine the horseradish, sour cream and mayo and mix well and set aside.
8. After a long rest, cut off the twine on the prime rib and then proceed to slice to your desired thickness. Serve the prime rib with the rib bones, the au jus and horseradish cream.



BUTTERNUT SQUASH PASTA SAUCE

(SEASONAL WEEKDAY SAUCE)

INGREDIENTS

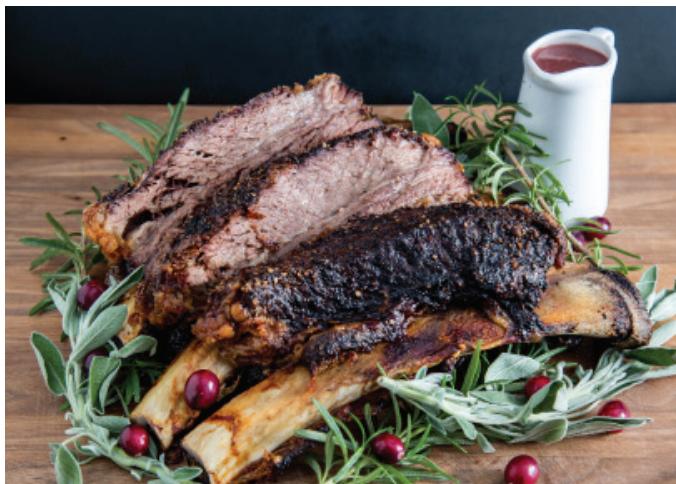
- 1, 2-3 lb Butternut Squash, Diced
- 3-4 Cloves of Garlic, Sliced Thin
- 1 Tbsp Chili Flake
- 3 Tablespoons Olive Oil
- 1/4 cup, Parmigiano Reggiano, Grated
- 1 Bunch of Sage, plus stems
- 2-3 Cups of Water
- Sea Salt
- Unsalted Cold Butter (Truffle Butter if you want to take it up a notch)
- 1 Lb Felicetti Penne Ritorte

DIRECTIONS

1. Peel and dice the butternut squash. Dice into even sizes. Add to a medium-sized pot and fill with cold water until the squash is submerged. Add salt, bring it to a boil, drop it to a simmer, and cook until very tender.
2. Once tender, get a blender and with a slotted spoon to allow the water to drain, add the cooked squash to the bender. Then add the water the squash cooked in but not all of it. We want to create a similar consistency to a tomato puree or passata, something that reminds you of tomato sauce. Let the contents cool for a second before blending. Blending hot liquids can be very dangerous if you allow the steam pressure to build up. Once you deem it's cool enough to blend, puree the mixture until smooth. If it doesn't look smooth, you either didn't cook them long enough or you need to add a bit more water to smooth it out. It should be pretty smooth and not lumpy at all. Set to the side.
3. Get a pot of salted water on the stove for the pasta along with a smaller pot to cook the sauce in. Add enough oil to coat the bottom of the pan and begin to fry the sage. Don't fry these too hot or you might ruin the oil. Once the sage turns a deep green they are done, if they begin to brown, you've gone too far. Train on a paper towel-lined plate and then add the sliced garlic, sage stem, and red chili flake and cook until the garlic is cooked and begins to slightly brown. Then kill the heat before adding the squash puree, the hot oil can cause the puree to bubble up, and letting the oil simmer down will help avoid that. Once a bit cooler, add the puree to the garlic-infused oil and get the heat back on to a low simmer and begin working that oil into the puree to flavor it. Season with salt and then now you can drop the pasta. Unlike a pasta sauce where you are cooking out the water to create the right consistency,

BUTTERNUT SQUASH PASTA SAUCE

this is the opposite, starting out a bit thicker and requiring us to add pasta water to create the right consistency. So add pasta water as needed. Taste the sauce and adjust the seasoning. Two minutes before the pasta is al dente, drain and add to the sauce, reserving some of the pasta water. Finish cooking the pasta in the sauce until the pasta is perfectly al dente. Then kill the heat and mix in two tablespoons of cold butter and then serve immediately, garnish with Parmigiano Reggiano cheese, the crispy sage, and good extra virgin olive oil.



HOLIDAY ROAST BEAST (ROASTED SHORT RIBS)

INGREDIENTS

- Bone Beef Plate Short Ribs
- Half Bottle of Red Wine (Louis M. Martini Cabernet Sauvignon)
- 8 Cups of Beef Stock or Brodo
- 1 Cup of Cream
- 2 Tablespoons Fresh Cracked Black Pepper
- Sea Salt
- 1 Tablespoon of Neutral Oil
- 2 Tablespoons Unsalted Butter, Cold

DIRECTIONS

1. Preheat the oven to 275 degrees F and prep the beef by removing any fat or silver skin off the top of the beef. Any fat that doesn't have silver skin underneath it doesn't need to be removed.
2. Once trimmed, rub a light amount of oil on the outside generously season the meat with salt and pepper.
3. Place the Plate Short Ribs on a sheet tray and insert an oven-proof thermometer into the thickest portion not touching any bones and place it in the oven to roast for about 6 hours or until the thermometer reads around 205-210 degrees internal temperature or if you can poke the meat with the thermometer and you feel no resistance. If you feel any resistance or tough spots, let it cook until you don't. Once it's cooked properly, bump up the heat to 450 f degrees for 5-10 minutes to sear the exterior. Then remove, do a final tenderness check to make sure there aren't any tough spots, and then let it rest for at least 30 minutes while you make the sauce.
4. In a large wide pan or a sauce pot (sauce pot will take longer), coarsely grate about 1 tablespoon of black pepper into the pan over medium heat and let that become fragrant for a few minutes. Then turn off the heat and add the wine. Turn the heat back on, bring to a boil, and reduce it to a glaze. Once a glaze, add the beef stock and reduce that by 90%. Then lower the heat and slowly work in the cream. Simmer for 5 minutes until thickened, then turn the heat off and stir in cold butter until the sauce comes together. Taste and adjust the seasoning.
5. Time to carve the roast beast. Slice the ribs and then carve a serving of the beef off each bone, a plate with some of the sauce and enjoy a lovely roast beast around your holiday table.



SIDE DISH



GERMAN THANKSGIVING STUFFING

This recipe serves 4-5 people, If serving 10-12 people then triple this recipe

INGREDIENTS

- 1 loaf of white bread - cubed
- 4-5 stalks of celery - chopped
- 1-2 large onions
- 1 box (6 packets) of George Washington's Golden Seasoning & Broth
- 1 stick of butter approx
- 2 cups Warm Water

DIRECTIONS

1. Start by dicing the bread into cubes. Dice celery and onions into similarly sized dices.
2. Preheat two nonstick pans on the stove over medium-high heat and add a tablespoon of butter to each pan and cook the onions in one and the celery in another until they are softened and starting to brown around the edges. Butter is the key to this recipe, so add a knob of butter once or twice during the cooking process, but most of the butter usage will happen when browning the stuffing later. If you choose to use gizzards, now is when you would add those to the vegetables.
3. Once cooked, add the onions and celery to the bread and mix up to evenly distribute.
4. Now make the broth, which consists of 2 cups of warm water and 1 box or 6 packets of the Washingtons Golden seasoning and dissolve in the warm water.
5. Add the broth to the bread mixture and mix until it is moist enough to stick together. Add it in small amounts at a time until you get the desired texture. Don't be scared to use most or all the liquid, You want the stuffing to be moist after its cooking and then baked. The onions, bread and celery should be a homogeneous mixture. You should be able to form it into clusters.
6. Now in the same pans, you used for the vegetables, add more butter back to each pan and preheat on medium-high heat. For Thanksgiving you're going to have a lot of this to make so using two pans and cooking in batches is your best bet to speed things up. Cook the stuffing until it begins to brown and dry up on the exterior, again, adding plenty of butter to help it brown.

GERMAN THANKSGIVING STUFFING

7. Once you like the color on the stuffing, transfer it to a pyrex baking tray. At this point, this all can be done the night before Thanksgiving. You can cover it now and put in the fridge and then all you have to do the next day is to reheat it in the oven at 350-400 degrees, covered, until hot, then remove the cover to crisp up the edges and form a browned crust on the stuffing. Just take it out before reheating about an hour ahead of time so if can come up to room temperature and again, quicken the reheating process. Will take about 45 minutes at least.
8. If you are cooking it all at once, then you won't have to cover it, you can simply bake it in the oven at 350-400 degrees for about 15-20 minutes, or until crisp around the edges and browned all around.
9. Then serve with gravy and you're in for a treat.



MOM'S GERMAN STUFFING W/ STUFFING MUFFIN OPTION

Ratio Per 1 Loaf of Bread (makes 4 Large Stuffing Muffins)

INGREDIENTS

- 1 Loaf Arnold's Country White, crust removed and cut into large dice
- 4 Cups of Celery, Diced
- 4 Cups of Onions, Diced
- 1 Cup of Hot Water
- 3 packets of George Washington Chicken Broth
- 1 Stick of Unsalted Butter
- Salt to taste

For extra binding power, You can mix in 2 eggs to the stuffing mixture before baking but its not necessary if you pack the stuffing right in the muffin tin. However, I've never needed to.

This recipe is meant to allow you to scale up the recipe depending on how many guests you are serving. I usually have 10 guests and my family wants lots of extra stuffing so we will make at least 4 loaves for the day of thanksgiving, and throw in another one so that we can have plenty of leftovers. This stuffing is as good cold the next day as it is hot.

DIRECTIONS

1. Start by removing the bread crust and dicing the bread into cubes. Dice celery and onions into similarly sized dices.
2. Preheat two nonstick pans on the stove over medium-high heat and add a tablespoon of butter to each pan and cook the onions in one and the celery in another until they are softened and starting to caramelize. Butter is the key to this recipe, so add a knob of butter once or twice during the cooking process, but most of the butter usage will happen when browning the stuffing later.
3. Once cooked, add the onions and celery to the bread and mix up to evenly distribute.
4. Now make the broth, which consists of 1 cup of warm water and 3 packets of the Washington's Golden seasoning and dissolve in the warm water.
5. Add the broth to the bread mixture and mix until it is moist enough to stick together. Add it in small amounts at a time until you get the desired texture. Don't be scared to use most or all the liquid, You want the stuffing to be moist after its cooking and then baked. The onions, bread and celery should be a homogeneous mixture. You should be able to form it into clusters.

GERMAN THANKSGIVING STUFFING

6. Now in the same pans, you used for the vegetables, add more butter back to each pan and preheat on medium-high heat. For Thanksgiving you're going to have a lot of this to make so using two pans and cooking in batches is your best bet to speed things up. Cook the stuffing until it begins to brown and dry up on the exterior, again, adding butter as needed to help it brown.

Baking in a Tray:

7. Once you like the color on the stuffing, transfer it to a pyrex baking tray. At this point, this all can be done the night before Thanksgiving. You can cover it now and put it in the fridge and then all you have to do the next day is to reheat it in the oven at 400 F degrees, covered, until hot, then remove the cover to crisp up the edges and form a browned crust on the stuffing. Just take it out before reheating about an hour ahead of time so it can come up to room temperature and again, quicken the reheating process. Will take about 45 minutes at least.
8. If you are cooking it all at once, then you won't have to cover it, you can simply bake it in the oven at 350-400 F degrees for about 15-20 minutes, or until crisp around the edges and browned all around.

Stuffing Muffins:

9. Grease a large muffin tin (the ones with 6 slots) and then tightly pack and compress the stuffing into 4 of the slots. If you have enough, fill up a 5th spot but it should only fill up 4. Make sure it's nicely packed in there and then place in a 400 F degree oven for about 30-40 minutes until the exterior has dried out and browned. Let it cool and if you are preparing a day ahead, let them cool, place on a sheet tray and then to reheat the next day, bake at 400 F degrees until warmed through and browned on the outside.
10. Then serve with gravy and you're in for a treat.



THE SECRET TO PERFECT MASHED POTATOES

INGREDIENTS

- 3 Russet Potatoes (use the ratio of 1 potato per person)
- 1-2 Sticks of Unsalted Butter, Melted (Can use less butter, or more, it's up to you)
- 1/2-1 cup of Cream, Warmed
- 2 Tablespoons of Olive Oil
- Salt
- Chives (optional garnish)

DIRECTIONS

1. Peel and remove any brown spots from the potatoes. They will darken your finished product and muddy up the color. As you cut the potatoes, add them to cold water to prevent from browning. Cut all the potatoes in similar sizes, the shape and size doesn't matter as much as all of them being the same size.
2. Rinse the starch off the potatoes. Rinse under cold water until the water runs clear, then fill up the pot with plenty of cold water. Salt the water then get it on the heat.
3. Put on medium high heat and bring to a boil, then reduce to a pretty strong simmer and cook for about 15-20 minutes or until the potatoes are very tender, almost falling apart.
4. While the potatoes are cooking, add the butter and cream to separate pans and warm both up on low heat, don't use high heat.
5. When the potatoes are cooked, drain the water, use your food mill or potato ricer and begin to puree the potatoes into the pot they cooked in. When you've riced all the potatoes, begin to add the butter and cream, a little at a time, until you reach a creamy, fluffy, texture. You don't necessarily have to use all the butter or all the cream, you don't want to thin out the potatoes too much, unless that's how you like it, in which case, go crazy. But I like the potatoes to stand up a little but still be light and fluffy. So this part of the recipe is a little bit up to you. Especially if your are scaling up this recipe.
6. When you reach the desired consistency, you can either serve immediately, or if you plan on serving the next day, cover and put in the fridge over night. Take the mashed potatoes out of the fridge about an hour before you plan on reheating them to come up to room temperature. Then you can either microwave them, you can bake them in the oven

GERMAN THANKSGIVING STUFFING

to achieve a nice little crust to reheat them easily. Or you can put it back in a pot, add some warm cream and bring it back to life that way.

7. Top with gravy or butter, a little garnish, and you will have family praising you the rest of the night.



CREAMED SPINACH GRATIN

Serves 4

INGREDIENTS

Creamed Spinach

- 2 lbs Baby Spinach
- 1 Tablespoon Unsalted Butter
- 1 Tablespoon and 1 Teaspoon of Flour
- 1 1/4 – 1 1/2 Cup Heavy Cream
- 1/3 Cup Gruyere
- 1/4 Parm
- A Few thyme and rosemary sprigs
- 2-3 Garlic cloves, Sliced
- Olive Oil
- Salt and Pepper to Taste

Breadcrumb Topping

- 1 Cup Breadcrumbs
- 1/2 Cup Parm
- 2 Tablespoons, Unsalted Butter

DIRECTIONS

1. Preheat an oven to 400 degrees.
2. In a small pan, melt the 2 tablespoons of butter into the pan and mix in the breadcrumbs. Cook, stirring and tossing for about 3-5 minutes, or until they lightly brown. They will brown more in the oven so you don't have to go too crazy here. Once it's nicely browned, transfer it to a bowl, and then mix in the parmesan cheese and set it aside.
3. In a large pot or high rimmed fry pan, add a couple tablespoons of olive oil over medium heat and sauté half of the garlic in the oil for 1-2 minutes. Then begin to add the spinach in small batches. Cook it until it just wilts. Then make some space for more spinach, add more to the pan and then fold in that wilted spinach with the cooked spinach to get it all evenly wilted. Lightly season each batch with salt. Then transfer to a colander with a bowl underneath to catch to water and drain the first batch of spinach. Then repeat the process to finish wilting the other pound of spinach. You want to drain off most of the moisture in the spinach. Let it cool down. You can chop the spinach roughly at this point. I didn't chop it, as a result, it became hard to spoon and portion. So by chopping the spinach roughly at this time, it will be easier to serve and probably also easier to eat.
4. In a small saucepan over low heat, warm the cream up making sure it doesn't really come to a boil at all. Just get it steaming.
5. In a large saucepan, I just cleaned out the one I used for the spinach and melt the remaining 1 tablespoon of butter. Add the flour and cook, stirring constantly, until a golden brown color, about 2-3 minutes. Adjust the heat to low, you don't want it too hot or the cream will over boil. Slowly whisk in the cream. I forgot this part in the video because I

CREAMED SPINACH GRATIN

was juggling a lot, but at this point, you can also add the rosemary and thyme. While whisking constantly, cook until the cream sauce has thickened.

6. Remove the herbs, and season with salt and pepper. Turn off the heat, let it cool for a minute, then add the cheese and the spinach and stir until melted and well combined. If you find the mixture too clumpy, like the roux might be too tight and cheesy, add some additional cream to thin it all out. A little extra cream can be your best friend, Just add a little bit at a time until the consistency is nice and creamy. Once the mixture looks like a nice, cheesy creamed spinach, it's time to assemble the gratin.
7. In several small gratin dishes or 1 big one, pour the spinach into the dish and spread it evenly. Add a healthy layer of the breadcrumb mixture. Put it on a sheet tray just in case it boils over. Place in the oven and bake for about 15 minutes or until the spinach is bubbling in the center and the breadcrumbs are nicely browned.
8. Serve immediately.



CHEDDAR CHIVE TWICE BAKED POTATOES

Serves 6

INGREDIENTS

- 6 Russet Potatoes, Roughly the same size, and shape
- 1½ Stick of Unsalted Butter, Diced
- ½ cup of Heavy Cream
- ¼ Cup of Chives Diced
- 8 oz of Cheddar
- 3 Tablespoons of Olive Oil, plus more for coating the potatoes
- Salt
- Optional: Rosemary for Plate Garnish

DIRECTIONS

1. Preheat an oven to 400 degrees.
2. Rinse the potatoes to clean off any dirt, then dry them well. Poke holes all around each potato with a fork. Then lightly coat with olive oil and then season with salt.
3. Bake in the oven for 1 hour until the potatoes are fork tender. Let cool for a minute before handling.
4. Dice up the chives and butter.
5. You could turn each potato into two servings by slicing each potato in half, but I like to give one potato per person, so I just slice off the very top portion of the potato and then scoop all the potato from the potato skins into a bowl. Set the empty potato skins aside.
6. In a large bowl, add the butter and cream. Then start adding the potato to a potato ricer or a food mill. You could just add them to the bowl and use a potato masher but I like my potatoes smoother and a ricer or a food mill will achieve that for you. Pass the potatoes through the ricer.
7. Then add most of the chives, reserving a little for garnish. Then add about half the cheese directly into the potatoes. Stir with a spatula to combine and form the mash. If you need a little bit more cream, you can add it, but don't add too much. In the video, I combined the mash off the heat, and so it cooled down, creating a firmer consistency than it would after baking and becoming hot, so the potatoes were a bit loose for me when they came out of the oven and didn't hold their fluted shape as I wanted.
8. If you formed the mash on the stove, you will have a better gauge of what the final consistency will be of the potatoes. Either way work, just be mindful of that fact.

CHEESE CHIVE TWICE BAKED POTATOES

9. Once the mash is formed, transfer it to a piping bag with a fluted tip. If you don't have one, just use a gallon ziplock bag. Add the potatoes and push them all to one corner of the ziplock and then cut off the corner of the bag and you have your own piping bag.
10. Fill up the empty potato skins with a spoon until it reaches the rim of the potato skins. Then with your piping bag, pipe the rest of the potatoes in whatever design you choose. Fill them up as much or as little as you like. Then top with the remaining cheese.
11. If making this for Christmas, you could prepare these up to this point the night before, and then wrap them and store them in the fridge. The next day, just take them out of the fridge an hour before heating, let them come to room temp, then bake at 400 degrees until hot and browned, otherwise, if making right away, bake them at 425 for about 15 minutes. I like to put the broiler on for the final minute or two to ensure a beautifully browned top.
12. Take out of the oven, serve on a bed of rosemary if you'd like, then garnish with chives and you are ready to serve.



CRISPY ROASTED BRUSSELS SPROUTS

Serves 4

INGREDIENTS

- 2lbs Brussels sprouts, Quartering the bigger ones, halving the smaller ones
- 2 Tablespoons of Kosher Salt
- 1 Tablespoon of White Pepper
- 3-4 Tablespoons of Agave Nectar
- Optional: Fresno Chilis, sliced, or your favorite hot sauce

DIRECTIONS

1. Preheat the oven to 450 degrees.
2. Prepare the Brussels sprouts. You'll notice that the sprouts vary in size. You want to still try to get them similar sizes. The way to do that is by cutting the bigger ones into quarters and the smaller ones in half. Cut them all up and put them on a large sheet tray. Season them with salt and coat them generously with oil.
Again, follow the rules of roasting vegetables:
 - High Heat (450 degrees)
 - Don't Overcrowd the pan, Use two sheet trays if you need
 - Use Plenty of Oil
3. Orient them in the sheet tray with the large ones towards the outer rim of the baking sheet and the smaller ones towards the center. Try to get them all laying with a flat side directly on the sheet tray.
4. Get them in the oven and roast for about 15 minutes before you check and flip. This is where the love comes in and where you can screw them up. Don't go and do something else. These are going to cook hot and fast so you need to take them out every now and then and flip them, move them around, show each Brussel sprout the love they deserve to get a nice crispy browned sprout.
5. The process should take around 45 minutes. Towards the end you can just keep shaking up the sheet tray, you don't have to be as loving to each sprout at this point. Stir them around every few minutes to make sure none of them burn and you achieve this dark green, slightly charred but mainly nicely browned on all sides.
6. Take them out of the oven, transfer them into a large bowl. Season with a mixture of 1 tablespoons of white pepper

CRISPY ROASTED BRUSSELS SPROUTS

and 1 tablespoons of salt, and season it with a large pinch of the seasoning, drizzle with 4 spins around the bowl of agave, and the sliced chilis and toss with combine. Taste to check for seasoning. You may need to add more salt and agave a few times to get them seasoned properly. They should taste salty and sweet. They should have a crisp to them and they should have a little kick from the chili. It all works together to create a delicious roasted Brussels sprout.

7. If making for Christmas, I would cut the Brussels sprouts the day before, and store them in the fridge, lightly covered, then the day of, about an hour before dinner starts begin to prepare them. They are better the fresher they are so try to plan these as one of the last things you do before serving dinner.



CRISPY ROASTED BROCCOLINI, PARMESAN, PINE NUTS AND CHILIES

Serves 4

INGREDIENTS

For Roasted Broccolini Only (Essential Ingredients)

- 2-3 Bunches of Broccolini (or Broccoli), amount depends on how many you're serving, generally 1 bunch per person of Broccolini per person. A head of broccoli is good for about 2-3 people
- Salt & Pepper
- Olive Oil

Optional Additions:

- 2-3 Shallots (Sliced with the root on)
- 1/4 of Pine Nuts, toasted Parmesan Cheese Grated over the Broccolini
- Zest of 1 Lemon
- 2 Red Chilies (Fresno or Jalapeño)

DIRECTIONS

1. Preheat oven to 450 – 500 degrees
2. Trim broccolini and make all of the bottoms even and place them on a large sheet tray.
3. Take 2 onion shallots and begin cutting them. Slice off all of the fuzz at the root, but don't slice off the root.
4. Take the shallot with the root still attached, start to cut thin slices making sure that you're still along the root. Add them to the cooking sheet with the broccolini.
5. Coat with olive oil, salt (go light on the salt, parmesan will add more salt later) and pepper. Mix around on the baking sheet.
6. Place baking sheet in the oven and cook for 10-15 minutes. Listen for sizzling and look to see if they get color. Once they are browned and/or charred flip them over and put back in the oven for another 10-15 minutes or however long it takes to achieve the browned/charred that you like. Charred does not equal burned.
7. Sprinkle some of the pine nuts on top, mix everything up.
8. Add lemon zest.
9. Add parmesan cheese. Add as much as you want and all around the pan to make everything crispy.
10. Put back in the oven until the cheese gets golden and brown. The cheese should be crisp but playable.
11. While the vegetables are in the oven, Slice the chilis thin to use as a garnish.
12. Scrape up all of the cheese from the pan and add the chilis and toss.
13. Top with crispy cheese, pine nuts and fresh parmesan cheese.



CARAMELIZED OVEN ROASTED CARROTS

Serves 4-6

INGREDIENTS

- 1-2 Bunches of Carrots, with carrot tops
- 1 Handful of Fresh Thyme
- 1 Head of Garlic
- Olive Oil or Canola Oil
- Salt & Pepper

For the Carrot Top Garnish

- 2 Tablespoons of Parsley, Chopped
- 2 Tablespoons Carrot tops
- Zest of 1 lemon
- 2-3 Tablespoons of White Wine Vinegar
- 1/4 Lemon, Juiced
- 1 Teaspoon Honey
- 2-3 Tablespoons Olive Oil
- Salt and Pepper

DIRECTIONS

1. Pre-heat the oven to 450 degrees.
2. Prepare the carrots by cutting off the carrot tops, leaving just a little bit remaining to show every one they used to be there.
3. Take an unused kitchen sponge, and use the rough side to clean the carrot skins while running under cold water.
4. Once cleaned, dry them well and get them on a large sheet tray. Add a few sprigs of fresh thyme. Then open up a head of garlic into individual cloves and in their papers, throw the whole head into the sheet tray. Keeping the cloves in their papers will protect them from burning. Alternatively, you could add them 10 minutes into cooking to make sure they don't cook too fast. Season it all with salt and pepper and then coat with a healthy amount of olive oil. Use at least 4 tablespoons, or until everything is nicely coated in oil. No particular measurements. The key mistakes people make is not using enough oil, not cooking at a high enough temperature to caramelize and also overcrowding the pan. Use two sheet trays if you think you have too many on the tray.
5. Add them to the preheated oven and cook for about 20 minutes.
6. After 15-20 minutes, take a look at them and see if you are developing any color on the bottom. You'll notice that the rim of the baking sheet is hotter and so those carrots closer to the edges are a little darker than the ones closer to the center. Just replace the ones from the middle with the ones from the outside to balance out the cooking. I tend to move all the vegetables around the rim knowing that the ones that are cooking too fast can also get thrown into the middle of the pan and they will slow down a bit on the cool spot at the center.

CARAMELIZED OVEN ROASTED CARROTS

7. Throw them back in the oven for another 15–20 minutes. Then check again and repeat the same process, checking to see which carrots have nice color, flipping, rotating, using your judgment, knowing that the edge will cook hotter than the center of the sheet tray.
8. After about 45 minutes, the carrots should have nice dark caramelization on both sides and then thickest carrot should be fork tender. Stick a fork or knife into it and you should feel no resistance.
9. Let them rest while you prepare the topping.
10. If you're making a large amount of these for the carrots, just double this recipe, or simply use the principles I explained in my "How to make a vinaigrette video".



BUTTERNUT SQUASH SOUP

Serves 8-10

INGREDIENTS

- 1 Butternut Squash, peeled and diced
- 1 Onion, Roughly chopped
- 2 Carrots, Roughly Chopped
- 2 Celery Stalks, Roughly Chopped
- 4 Cloves Garlic, Roughly Chopped
- 1 Sprig of Fresh Rosemary
- 3-5 Sprigs of Fresh Thyme
- 1 Bunch of Fresh Sage Leaves
- 1 Granny Smith Apple, peeled and diced
- 1 Teaspoon Red Pepper Flake
- 1 Tablespoon Honey
- $\frac{1}{2}$ Cup Creme Fraiche (optional)
- 4 Cups Vegetable/Chicken Stock
- Black Pepper
- Kosher Salt

DIRECTIONS

1. Dice up all the vegetables roughly the same size. The butternut squash can be a bit bigger than the other vegetables. Everything will be blended so it doesn't really matter. Nonetheless, a good time to practice knife skills. Put the diced butternut squash in one bowl and the rest of the vegetables in another.
2. Tie up a bundle of the herbs and get ready to cook.
3. On medium heat and using a heavy bottomed pot like a dutch oven or the best quality pot you have, add a few tablespoons of olive oil and get it nice and hot. Then add the butternut squash. Let it brown in the pan. It's okay if it falls apart a bit and sticks to the bottom of the pan. That sticking is going to caramelized and create that same roasted flavor you'd get in the oven, we are just replicating it on the stove top. Once you start to see browning, add the rest of the vegetables, and season them with salt, pepper, and red pepper flake. The moisture of those vegetables should help pick up some of those brown bits off the bottom of the pan. Let that all cook until more browning develops on the bottom of the pan. You do not want it to get too dark or too caramelized but you do want to develop nice color and flavor. If at any point it's getting too dark, use your chicken stock to deglaze the bottom of the pan. Once you've developed the color you want, add the chicken stock. Scrape up all the stuck-on bits. Then add the herbs, bring to a simmer and then cover.

CARAMELIZED OVEN ROASTED CARROTS

4. You can cook this until the vegetables are soft before blending for a quick weeknight soup, however, the longer you cook this, the more delicious it will be. Anywhere from 20 minutes to 2 hours is a good range to play around with. That part is up to you. But it will be yummy either way. Then turn the heat off and let it cool a bit before blending.
5. While that is cooling, toast the butternut squash seeds and fry the sage. Take the guts of the butternut squash and flick out the seeds into a bowl of water. Then rinse them, dry them and add them to a pan. Toast them until most of the moisture is cooked off of the seeds. Then add a bit of olive oil and then pan fry the seeds until golden brown. Then salt and transfer to a plate. They will crisp up as they cool. Then add a bit more oil and then fry the sage. You don't want too to fry these too long. Just when they turn deep green, you want to pull them out of the oil. If they get brown at all, you likely overcooked them. They will also crisp up as they cool.
6. Now they should be cool enough to blend. Only fill up the blender halfway and blend in batches until really smooth. Then add it back to the pot and keep warm on the stove and adjust seasonings and the consistency. Add the creme fraiche and melt that into the soup. If you need a little sweetness, add some honey. Check for salt. Then serve.
7. Serve in a bowl with a dollop of creme fraiche, the fried sage, butternut squash seeds, a little olive oil, and fresh black pepper.



GRANDMA'S BAKED BRAISED KALE | THE GREATEST KALE RECIPE YOU'VE NEVER HAD

Serves 4

INGREDIENTS

- 4 Large Heads of Kale (8-10 small heads), Washed and torn
- 2 Cups Olive Oil
- 6-8 Cups, Italian Seasoned Breadcrumbs (Must be Italian Seasoned)
- 1/2 Cup Panko Breadcrumbs
- 4 Teaspoon Granulated Garlic
- Salt

DIRECTIONS

1. To clean the kale, roughly tear the leaves off the stem and into a large pot filled with cold water. I use the pot I'm going to cook the kale in to also be the "bowl" I wash my kale in. You may need to rinse the kale 2-3 times, kale can be very dirty and there are often some insects that live in the leaves which is totally natural but you'll want to make sure the leaves are really clean.
2. Once thoroughly cleaned, get the kale into the big pot, fill up with cold water and season with a good amount of salt and bring that pot to a boil. Boil the kale for around 45 minutes to an hour or until the kale is very tender.
3. Once it's tender, drain the kale in a colander like pasta, don't ring the kale out. Then in the pot, add enough olive oil to coat the kale leaves generously, about 1/4 cup or more should do the trick. Then start to work in the Italian seasoned breadcrumbs. The amount isn't as important as how it looks and tastes. The Italian seasoning will season and flavor the kale and the breadcrumbs will absorb the oil and flavor and bind the kale. Add enough breadcrumbs for the kale to start to become one with the breadcrumbs. Once the breadcrumbs bind the kale and the kale tastes seasoned, get it into the baking dish or casserole dish. Then mix the rest of the Italian seasoned breadcrumbs with the panko breadcrumbs and then coat the top of the kale. Then add olive oil on top to oil the breadcrumbs and then bake in an oven at 450 degrees until the breadcrumbs are dark golden brown. You can also finish it under the broiler to get the breadcrumbs nice and golden and expedite the process, especially on Thanksgiving day when you are heating up a lot.

GRANDMA'S BAKED BRAISED KALE | THE GREATEST KALE RECIPE YOU'VE NEVER HAD

4. This is another recipe where you can prep this the day before Thanksgiving and then finish the day of. Just take this all up to the point of adding the panko and the Italian seasoned breadcrumbs to the top of the kale before baking, wrap it up, and store it in the fridge a day ahead. The day of Thanksgiving, simply top with the breadcrumbs, oil the top and bake it fresh.



SWEET POTATO CASSEROLE

1 sweet potato feeds 2 people

INGREDIENTS

- 3 Small to medium-sized Sweet Potatoes or Yams
- 1 Package of Spicy or Bitter Baby Greens (Baby Watercress, Arugula, Pea shoots, Baby Beet Greens, etc)
- 1 1/2 - 2 Cups, Good Quality, Thick Italian Ricotta
- 1 Cup, Pecans, Roughly Chopped
- 2 Tablespoons, Maple Syrup
- 1/4 Teaspoon Cinnamon
- Butter
- Olive Oil
- Sea Salt
- Black Pepper
- Red Pepper Flake (Optional)

DIRECTIONS

Maple Candy Pecans

1. Preheat the oven to 350 degrees.
2. Chop up the pecans roughly then toss them into a bowl.
3. Season them with salt and a touch of cinnamon.
4. Then add the maple syrup, making sure to coat the pecans lightly but ensuring you don't add so much syrup that it's pooling at the bottom of the bowl. Mix well.
5. Then add to a parchment paper lined baking sheet and bake at 350 degrees for 20 minutes, right before the sugar in the maple starts to burn.
6. Then remove from the oven and let them cool. Once cooled, they should be in some clusters, break them up and set aside for later.

Roasted Sweet Potato

7. Bump the oven temp up to 450.
8. Wash the sweet potatoes with water, dry them well, then add them to a parchment paper-lined baking sheet and bake for about 2 hours or until the skin is crispy and they are oozing out caramel-ly sugars. Then take them out of the oven and let them cool slightly before cutting them in.
9. To make the ricotta, simply add to a bowl, season with salt and pepper. You could serve it like that, or for a bit more spice, add a 1/4 teaspoon of cinnamon and mix to combine for a subtle cinnamon flavor to the ricotta.

SWEET POTATO CASSEROLE

10. To assemble, slice all the sweet potatoes in half and with the back of a spoon, create a little well in the center to start to build you "casseroles". Then add a touch of butter, a touch of the good olive oil, some good sea salt and fresh cracked black pepper (add red pepper flake for some heat if you'd like). Then add a handful of baby greens into the well of each sweet potato, followed by a good dollop of ricotta, following by the candied pecans, another pinch of salt and finally another drizzle of the good quality olive oil. Serve the potatoes on a platter in individual mini casserole dishes.



MAPLE ROASTED ROOT VEGETABLES

Serves 8-10

INGREDIENTS

- 2 Bunches, Tri-Color Carrots
- 2-3 Parsnips
- 2-3 Onion
- 1 Celeriac (Celery Root)
- 1 Rutabaga
- 1 Bag Baby Potatoes
- 2 Heads of Garlic
- 1 Bunch of Thyme
- 1 Bunch of Rosemary
- 1 Bunch of Sage
- 1/4 Cup of Olive Oil (enough to coat the veggies well)
- 1/4 Cup Maple Syrup
- Salt
- Pepper

DIRECTIONS

1. You don't have to use all these root vegetables. This recipe is more of a technique. Whatever you can find or whatever vegetables you like, use those. This method works for most vegetables.
2. Preheat the oven to 450 degrees. Get a pot of salted boiling water on the stove.
3. Clean all the vegetables you are using. You can use one vegetable or any combination of the root vegetables. They will be parboiled so they should all roast around the same time. The bar boil also is a nice prep trick. You can parboil them and then get them ready to throw in the oven the night before Thanksgiving and just keep it in the fridge overnight and it will significantly cut down on the time it will take these to cook and they will be nice and fresh.
4. How you cut the vegetables is up to you. You can cut them all the same size or you can go for a rustic look. The different shapes and sizes when cooking will yield contrasting textures.
5. Once cut, blanch each vegetable in groups for about 5 minutes. You want them to soften slightly but still be firm and then transfer them to a strainer. Letting them sit will steam them dry after a few minutes and then we can transfer them to a sheet tray. Repeat the same process with the potatoes. Assuming you cut the celeriac and rutabaga the same shape and size, you can blanch those at the same time. Once everything is blanched and steam dried, get them on a sheet tray, scatter the garlic cloves in their paper and the onions across the sheet tray, or if using two sheet trays, scatter them evenly across both. Then coat with a generous amount

MAPLE ROASTED ROOT VEGETABLES

of oil, salt and pepper and then a few sprigs of thyme and rosemary and sage. Then pop into a 425-degree oven for around 45 minutes or until browned on all sides and softened. Some bits should be charred, others will be softer, and you will need to show it love by tossing it around. You may need to move the veg in the middle of the sheet tray that isn't cooking as fast to the outside of the sheet tray which cooks faster. If any vegetables are sticking to the pan then don't try to move them, let them continue to cook until they naturally release from the pan.

6. Personally, I believe vegetables are best when borderline burnt, so take that for what you will.
7. After about 45 minutes or when the vegetables are browned, charred and delicious, take them out of the oven and with a sharp-edged spatula, release all the veg from the sheet tray and then drizzle a touch of maple syrup on top and mix together. You really don't want to add too much, a little goes a long way and the vegetables are already sweet. But adding a touch, maybe 1/4 cup to all those vegetables, will really wake them up a bit. Then toss them back in the oven for another 5-10 minutes and then they should be done and ready to serve.
8. Serve in a casserole dish. It's nice because if they end up sitting on the Thanksgiving table too long while the meal is coming together, you can toss the whole thing in the oven to warm it back up. Serve it with some really good olive oil and some nice sea salt.



MAPLE BALSAMIC CRANBERRY SAUCE

Makes 16oz

INGREDIENTS

- 1 lb of Cranberries
- 2 Thyme Sprigs
- 1 Rosemary Sprig
- 2 Sage Sprigs
- 1 Cinnamon Stick
- 3-4 Tablespoons Balsamic Vinegar of Modena (The Real Stuff)
- $\frac{1}{4}$ Teaspoon of Cayenne Pepper
- 1 Cup (Approx) Maple Syrup
- Salt to taste

DIRECTIONS

1. In a pot on medium heat, add the maple syrup, balsamic vinegar of Modena, cinnamon stick and cayenne and bring that to a simmer. Then add the cranberries. Tie the herbs in a bundle and add to the pot.
2. Let that cook on medium heat (if it starts to boil too hard, just lower the heat until its simmers down). The cranberries will pop and give off their juices.
3. If you want this to be more of a sauce-like texture for turkey, then cook it's for a few minutes until it can coat a spoon. But I think this is better for a cheese board and for sandwiches, cook it down a little more into a more "jam" like texture.
4. Once its the texture you want, take it off the heat, remove the herbs and cinnamon and then add it to mason jars. Close the lids tight and let them cool upside down to seal and they will stay for quite a while in your fridge. They make a great gift and will be perfect on a cheese board and on my leftover thanksgiving sandwich.



CARROT AND PARSLEY SALAD BY ALICE WATERS

INGREDIENTS

- 1 LB Large Carrots, Grated
- 1 Small Clove of Garlic
- 1 Tablespoon of Red Wine Vinegar
- 1/4 Cup Light Olive Oil
- 2/3 Cup Chopped Parsley
- Good Sea Salt

DIRECTIONS

1. Peel the carrots. If they came with some green tops, wash and reserve some for garnish at the end. Then grate the carrots in a box grater or the grating attachment of a food processor.
2. Chop up the parsley in a fine dice.
3. In a large bowl, grate 1 small clove of garlic in a Microplane. Run that around the bowl to "season" the bowl. Then add 1-2 tablespoons of red wine vinegar while whisking to blend the vinegar and garlic then slowly whisk in the olive oil to emulsify the vinaigrette. Season with a pinch of salt.
4. Then add the grated carrots, diced parsley, and salt to the carrots and mix well. Adjust the seasoning and/or vinegar if needed. Then cover and let it sit in the fridge for 20-30 minutes. This will allow for the carrot juice to get pulled out and combine with the garlic and vinegar and oil to create a smooth and balanced salad.
5. When ready to serve, plate in a bowl, garnish with fresh parsley leaves and if you have, some carrot tops.



POTATOES GRATIN

INGREDIENTS

- 1½ lbs Russet potatoes or Yukon golds
- 2 Cups Cream
- 3 Shallots, sliced
- 6 Cloves of Garlic
- 1 Tablespoon Butter
- 2 Sprigs of Thyme
- ½ Lb of Gruyere, Grated
- ½ cup, Parmigiano Reggiano, Grated
- Salt and pepper

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Start by making the infused cream. Slice the shallots thin and smash and dice the garlic. Get a small pot on the stove on medium-low heat. Add a tablespoon of butter and add the shallots and garlic. Sweat the shallots and garlic until they are translucent, not browned. Once softened and translucent, add the cream and the thyme and gently bring to a simmer. The goal here is to basically steep those flavors into the cream. The cream is the delivery unit for the flavor. But we don't want to boil this too hard. We just want to treat it almost like a tea. Once the cream tastes like all those flavors, remove from the heat and slice the potatoes.
3. Using a mandolin with a safety glove (a metal, cut resistant glove), slice the potatoes either 1/8 of an inch or 3/16 of an inch. Whatever size you prefer. Slice the potatoes lengthwise so they look a bit like lasagna sheets. When layering we are going to approach the assembly like we would lasagna. Continue to slice all the potatoes thin and then get right into assembling the gratin.
4. In a 1-quart baking dish, add a little cream to the bottom of the baking dish, then layer the potatoes, slightly overlapping each other, in a single layer. Season that layer with salt and pepper, sprinkle a light layer of the gruyer and parm, and finally another light layer of the cream. Then repeat, but alternate the way you stack the potatoes in each layer to create a nice

POTATOES GRATIN

structure. Fill the baking dish up as much as you can, compressing the potatoes, leaving a tiny space at the top for the cream to bubble a bit. Don't add the top layer of cheese yet. We are going to bake the potatoes tender first.

5. Toss the baking dish into a 350-degree oven, uncovered, with a sheet tray underneath for 45-1 hour or until the potatoes are just fork-tender.
6. Once the potatoes are fork-tender, add a more generous layer of the gruyere and parm and then putt it back in the oven and let the potatoes finish cooking through. If the top layer of cheese hasn't brown by the time the potatoes are cooked perfectly, then use the broiler to brown the top. Always rely on the broiler if you need it.



FRIED BRUSSELS SPROUTS WITH BACON AND SHALLOTS

Serves 6

INGREDIENTS

- 1 Lb Brussels Sprouts (Smaller ones are better, cook faster)
- 1/4 lb of Thick Cut Bacon, Cut into Lardon strips
- Canola Oil (Enough to fill up a pot 1/4 of the way with oil)
- 1 Tablespoon, Unsalted Butter
- 2 Large Shallots, Sliced
- Salt
- White Pepper
- Agave

DIRECTIONS

1. Cut the Brussels sprouts into quarters, slice the shallots and cut the bacon into thick strips.
2. Mix together 2 parts salt and 1 part white pepper and set aside.
3. On the stove, put a large pot on medium heat and fill it up no more than 1/4 of the way up with oil. It helps to have a candy thermometer. Heat that up to 325 degrees. We don't want to cook these at French fry temp. They are dense and need a slowly cook temp, kind of like fried chicken.
4. Once the oil is up to temp, use a "spider" to measure out batches and to slowly drop into the oil. When the sprouts enter the oil they will spit at you. There's no way around this, its the issue with the recipe, but its how we did it on the food truck and the end result is worth the mess. Just drop the sprouts and try to bounce out of the way of the spitting and make sure no kids or anyone is in the way. Also, wear an apron. The spattering will settle and they will cook normally the rest of the way. Let them cook until they become forest green and slightly golden brown, drain and let them dry on a wire rack. Repeat until all the sprouts are fried.
5. Then get a bit skillet on the stove and add the bacon and let that slowly render over medium heat. Once the bacon fat is beginning to render and they start to brown add the shallots. Also season the Brussels sprouts in a bowl with the salt white pepper mix and the agave, season it to taste. Set the sprouts aside.

FRIED BRUSSELS SPROUTS WITH BACON AND SHALLOTS

6. Continue cooking the bacon and shallots until the bacon crisps up and the shallots begin to caramelize. If you timed it right, they should both be crisp at the same time. Then add a tablespoon of butter, the Brussels sprouts and mix together well. Serve in a platter.



STUFFING CRUSTED MAC AND CHEESE

This recipe is inspired by two of my favorite NYC Mac and cheeses. The cheese sauce at Danny Meyer's Blue Smoke is one of the best classic Mac and cheeses I've ever had and the one at Mighty Quinn's bbq has this crust to it that reminds me of stuffing. It always reminded me of thanksgiving. So today I'm taking my stuffing, throwing it on top of Mac and cheese to create a carb overload that could only make sense on Thanksgiving. So let's just jump right into it.

INGREDIENTS

- 1/2 Onion
- 1 Clove of Garlic
- 1 Tablespoon of Whole Peppercorns
- 6 slices of Jalapeño or Pickled Jalapeno
- 1 Tablespoon of Pickled jalapeño Juice or vinegar
- 2 Cups Cream
- 1/4 Cup White wine
- 8-10 oz Young Cheddar
- 6-8 Slices of American Cheese
- 8-10 oz Gouda
- 1 lb of Cavatappi or Shells
- 1/2 Cup Panko Breadcrumbs

GRANDMA'S GERMAN STUFFING

- 1/2 loaf of white bread -cubed
- 5-6 stalks of celery diced
- 1 large onions, diced
- 2 packets of George Washington's Golden Seasoning & Broth
- 3-4 Tablespoons stick of butter
- 1/2-1 cup Warm Water

STUFFING CRUSTED MAC AND CHEESE

Stuffing

1. If you have stuffing already made then feel free to use a small amount of that for the topping but if you are going to make this dish by itself, here is how I'd make it for this crust.
2. Start by dicing the bread into cubes, dicing the celery, and onions into similarly sized dices.
3. Preheat two nonstick pans on the stove over medium-high heat and add a tablespoon of butter to each pan and cook the onions in one and the celery in another until they are softened and starting to brown around the edges. Butter is the key to this recipe, so add a knob of butter once or twice during the cooking process, but most of the butter usage will happen when browning the stuffing later.
4. Once cooked, add the onions and celery to the bread and mix up to evenly distribute.
5. Now make the broth, which consists of 1 cup of warm water and 4 packets of the Washingtons Golden seasoning, and dissolve in the warm water.
6. Add the broth to the bread mixture and mix until it is moist enough to stick together. Add it in small amounts at a time until you get the desired texture. You should be able to form it into clusters.
7. Now in the same pans, you used for the vegetables, add more butter back to each pan and preheat on medium-high heat. Cook the stuffing until it begins to brown and dry up on the exterior, again, adding butter as needed to help it brown. Once browned, add a single layer to a sheet tray and place it in a 400-degree oven for 10-20 minutes until the stuffing crisps up slightly. Then let it cool and set aside for later.

Cheese Sauce:

8. In a small pot, add a dash of neutral oil and add one smashed clove of garlic, thinly sliced onion, and the peppercorns, and cook on medium heat for 3-5 minutes. Then add a few slices of pickled jalapeños and a few tablespoons of their pickled juice. If you don't have pickled jalapeños, use fresh jalapeño and a few tablespoons of white vinegar. Then deglaze with 1/4 cup of white wine and reduce that until there's almost no liquid left. Then add the cream and let that come up to barely a simmer, simmer it for a few minutes then kill the heat and let the cream steep in those flavors while you prepare the cheese.
9. Grate up the cheeses, add them to a large heatproof bowl, and then strain the cream into the cheese. Squeeze out all that flavor from the onion and garlic and then get a small pot of water filled 1/4 of the way with simmering water and place the bowl on top to create a double boiler. Keep the water no higher than a simmer and slowly melt the cheese until smooth and creamy.
10. At the same time, you should have a pot of salted water boiling and cook the pasta for 3 minutes before the pasta is perfectly al dente. This will get baked so don't be scared to par-cook the pasta now, if you do it right, the pasta will be perfectly cooked after baking. Strain the pasta and then add to the cheese sauce and mix it well. Add the Mac and cheese to a baking dish.

STUFFING CRUSTED MAC AND CHEESE

11. In a small bowl, add the panko breadcrumbs and mix in some olive oil until the breadcrumbs absorb it all, then mix it with a good amount of the stuffing so that the breadcrumbs kind of coat the stuffing. Then sprinkle that mixture over top of the Mac and cheese and bake at 400 degrees for about 20 minutes or until the breading is browned and the cheese sauce is bubbling. Let it rest for a few minutes before serving.



THE MOST SAVORY SWEET POTATO CASSEROLE EVER MADE

Thanksgiving is the meal of the year and in my opinion, the turkey ain't the star, it's the sides. The problem is some sides that have been historically popular on thanksgiving in the past just do not speak to me at all and one of those is Sweet Potato Casserole and you know me. Sweet potatoes, topped with sweet marshmallows, often finished with sweet pecans and maple syrup. We're calling that a savory dish and it just ain't for me but many people do enjoy the dish, potentially some of your guests, so you might have to serve it, even if you don't love it.

INGREDIENTS

- Sweet Potato Casserole:
- 2 lbs Sweet potatoes
- 1/2lb Russet potatoes
- 4-5 Calabrian Chili
- 2 Tablespoons of Unsalted Butter
- 2-3 Sage leaves
- 2-3 Bunches of Thyme
- 2 Heads of Garlic
- 1 Cup of Olive Oil
- 1 Egg
- Salt to taste

Crunchy Pecan Topping:

- 2 cups of pecans (chopped)
- 1/4 cup flour
- 1/4 cup Olive Oil (In this case, the garlic confit oil)
- 2 Tablespoons of Maple Syrup
- 1 teaspoon of Kosher Salt

Whipped Ricotta Topping:

- 2 cups of Whole Milk Ricotta
- 1/4 cup of Extra Virgin Olive Oil
- 1 Teaspoon of Kosher Salt

Optional: Watercress or some bitter green or microgreen to add some color and balance

THE MOST SAVORY SWEET POTATO CASSEROLE EVER MADE

1. Poke the potatoes with a fork all around and then lightly coat with oil and salt and then roast the potatoes at 400 F degrees until they are fork-tender or reach an internal temp of 205-212 F. It should take roughly 1 hour or so depending on the size of the sweet potatoes.
2. While that cooks, peel two heads of garlic and add the cloves to a small pot. Tie some sage and thyme in a bundle tightly and then add to the pot. Add enough extra virgin olive oil to cover the garlic and herbs and add a little salt. Place on the stove and bring it to a very gentle simmer and maintain that very slow simmer for about 1 hour or so, or until the garlic is so soft that it falls apart when mashed. Don't walk away from that pot too long to ensure the oil never gets too hot. You can also do this in the oven, but the potatoes are in the oven cooking at too high a temp to confit anything, but you can also confit on the stovetop. Once the garlic is soft, remove from the heat and let cool slightly.
3. Once the garlic is cooled enough, you want to puree them with a few tablespoons of garlic oil and about 4-5 Calabrian chilies. I used an immersion blender which requires a tall narrow container to puree it. Otherwise, a blender works fine. The result should be a thick, orange creamy substance that almost resembles a mayo.
4. The potatoes should be done, get them out of the oven and let them cool enough to handle. Then peel the skins of the potatoes, add a few tablespoons of unsalted butter, the roasted garlic chili puree, and a little of the garlic oil. Mash until the mixture becomes smooth and creamy. Taste to adjust the seasoning, then mix in 1 egg to the mixture.
5. Mix the chopped nuts, the flour, the oil from the garlic confit, maple syrup, and salt together and mix to combine.
6. In a 2 qt casserole dish, add the potatoes, then top with the nut mixture. If you're prepping this the day before thanksgiving, now you can let it cool, cover it, and put it in the fridge until the next day. To bake, let it come to room temp an hour before you want to cook, and then follow the rest of the recipe as normal. Otherwise, bake the casserole at 400 f degrees for about 40 minutes to an hour until the nuts get toasted and browned but not burnt.
7. While that cooks, prepare the ricotta topping by blending the ricotta with the garlic oil (or regular olive oil is fine) and salt until the ricotta becomes smooth, thick, and creamy almost like a frosting. Then place that into a piping bag or ziplock bag and set it aside until the casserole is done.
8. Once the casserole is done cooking, take it out and then pipe little peaks across the entire surface of the casserole, making sure no nuts are really exposed otherwise they might burn from the broiler. Once the casserole is topped with the faux marshmallow topping, place that directly under the broiler and toast the ricotta until it's just speckled with a light char, the same way you would marshmallows. Once it's nicely browned, pull out the casserole and let it rest.
9. Before serving, to add a bit of color and bitterness, I like to add some baby watercress and spicy microgreens. It just adds a nice balance to the dish along with some greens, but this step is optional. Plate a spoonful on to the plate and finish with a final drizzle of the garlic oil.



FOR YOUR VEGETARIAN GUESTS



"THE BROTH OF EVERYTHING"

MASSIMO BOTTURA'S VEGETABLE BROTH

INGREDIENTS

- 2 onions, sliced thin, plus onion skins
- 6 large potatoes, plus potato skins, sliced thin
- 2 Parsnips, diced small
- 2 carrots, diced small
- 1 Celery Root, Sliced thin
- 1 Pint of Mushrooms, sliced thin
- 3 sprigs of Fresh Thyme
- 1 Half Sprig of Rosemary
- 4 cloves of Garlic
- 12 Cups of Water

You can adjust the vegetables based on what you have and the flavor you are trying to achieve but this bunch of ingredients is meant to invoke Thanksgiving flavors. The idea is to use the scraps, all the skins, all the peels from the vegetables you are prepping for your Thanksgiving meal, and putting them to use, and reducing waste. So get creative!

DIRECTIONS

1. Slice all the ingredients as thin as possible. Thin slices will help them dry out easier. Scatter all the ingredients onto a sheet tray lined with parchment paper. Cook that in a 150 F degree oven overnight for a minimum of 10-12 hours or until everything is mostly dried out.
2. In the morning, give everything a toss and then raise the temperature to 350 F and let them cook, stirring occasionally for about 30 minutes, or until everything is slightly caramelized and the aroma turns to a more savory caramelized aroma and everything has dried out.
3. Remove the sheet tray and then add to a large pot. Fill the pot up with about 12 cups of fresh cold water. Add the thyme and rosemary. Bring that up to a boil and then maintain a very gentle simmer for 2-4 hours.
4. When you deem the vegetables have extracted all they have to give, strain the broth and use immediately or store it in quart containers. This will be used for a vegetarian gravy for the Roasted Thanksgiving Head of Cauliflower.



CAULIFLOWER “TURKEY” WITH VEGGIE BROTH GRAVY: A VEGETARIAN THANKSGIVING

INGREDIENTS

- 1 head of cauliflower
- 1 cup plain Greek yogurt
- 1/2 lemon, juiced
- 1 tablespoon paprika
- 1-2 Teaspoons poultry seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/4 Teaspoon Cayenne
- 1/2 Teaspoon Celery Seed
- 1/2 Teaspoon White Pepper (Black pepper works)
- 1/4 Cup Garlic Herb Oil
- 1 Packet G. Washington seasoning
- 4 Tablespoons Salt
- 1 Quart of Water
- Sage and Cranberries for Garnish

Garlic Herb Oil

- 1 Cup of Olive Oil
- 2 Heads of Garlic
- 1 Rosemary Spring
- 4 Thyme Sprigs
- 1 Sage Sprig

Veggie Stock Gravy

- 1 Quart Veggie Broth (<https://www.notanothercookingshow.tv/post/vegetable-broth>)
- 1 Tablespoon of Garlic Oil
- 4 Tablespoons Unsalted Butter
- 4 Tablespoons AP Flour
- 1/4 Cup White Wine
- 1/4 Cup Soy Sauce
- Salt

CAULIFLOWER "TURKEY" WITH VEGGIE BROTH GRAVY: A VEGETARIAN THANKSGIVING

1. Get the quart of water and 4 tablespoons of salt in a pot and bring it to a boil until the salt is dissolved. Then let it cool. You can add ice to quicken the process.
2. To prep the cauliflower, slice off the bottom of the cauliflower so that it can stand up on its own. Then soak the cauliflower in the brine for at least 2 hours and up to a day.
3. To make the garlic herb oil, get a small pot on the stove and add the cloves of garlic along with enough oil to cover the garlic, about a cup. Bring the oil up to a very gentle simmer and drop the heat to the lowest level so that it maintains a very gentle simmer, not a fry. Let that cook for 20 minutes and then turn the heat off, add the herbs, and let it cool completely for about an hour. After an hour the garlic should be soft and the garlic should be infused. Strain the garlic and herbs and then reserve the oil.
4. In a bowl, add the yogurt, the lemon juice, and all the spices along with 3-4 tablespoons of the garlic oil and mix well to combine.
5. Preheat the oven to 375F degrees.
6. Remove the cauliflower from the brine, dry as best you can then coat the outside of the cauliflower with the yogurt spice mixture and either let it marinate for a few hours or cook immediately.
7. Place the yogurt coated cauliflower on a parchment-lined baking sheet and place in an oven. Cook for about 1 hour and up to 1 hour 20 minutes depending on the size. Rotate halfway through. After about 40 minutes, start to baste the cauliflower with the garlic oil and start to test the doneness of the cauliflower by inserting a knife. It's done when you can easily insert the knife with a little resistance. Once cooked, remove the cauliflower and cover with foil and let it rest while you prepare the gravy.
8. In a small pot on medium heat, add the butter and garlic oil and let the butter melt. Once melted, whisk in the flour and continue to whisk, making sure it doesn't burn. Cook it for 2 minutes while stirring then add the wine and the soy sauce and continue to cook and whisk, you have to cook out the alcohol. Use your nose to tell when it's ready, if it smells like alcohol, keep cooking it otherwise it will just taste like wine. The smell will change and it will become more savory and that it won't burn the nostril and that's a good indication you're ready to add the veggie stock. Add the stock gradually to avoid lumps from forming. Once all the stock is added, bring to a boil then drop it to a simmer until it can coat the back of a spoon. Once it's the right consistency, adjust the seasoning. It may need more salt and some more soy sauce. Adjust it until it tastes great to you.
9. Serve cauliflower on a platter surrounded by sage and cranberries.



DESSERT



MOM'S APPLE PIE

Serves 8-10

INGREDIENTS

Dough:

- 1 Stick, Unsalted Butter, Cold and cubed
- 2 1/2 Cups All Purpose Flour
- Pinch of Salt
- 1/2 – 1 cup, Ice Water (will vary)

Filling:

- 1 Bag, Empire Apple (Macintosh, Cortland, Granny Smith, Honey Crisp, Jonagold, Braeburn are also good)
- 3 1/2 Tablespoons, Flour
- 1/2 cup, Brown Sugar, Packed
- 3/4 Cup, Granulated Sugar
- 1/4-1/2 Bottle of Cinnamon (at least 1/4)
- Pinch of Salt
- 6 Tablespoons of butter for dotting the pie

DIRECTIONS

1. To make the dough, cut up a stick of butter into small cubes. Then mix together flour and salt. Then add the butter to the flour and with your fingertips just pinch the butter into the flour until the flour resembles wet sand. Then slowly add in water a tablespoon or two at a time until the dough just comes together into a ball. You don't want the dough to wet or you won't get a flaky crust. A drier dough may be harder to roll out, but it will yield a flakier more delicious crust.
2. Cut the ball of dough into two even pieces, wrap in foil and let rest in the fridge for at least 30 minutes but it's better to rest it overnight in the fridge. It will make it a little easier to roll out.
3. Peel your apples, and the cut them in 4 pieces around the core. Then slice those pieces into thin slices of apple. Transfer it to a big bowl and add the brown sugar, granulated sugar, flour, cinnamon, and salt and mix it really well. Let that sit for at least 30 minutes, but again, if you let this sit and marinate for closer to an hour, it's gonna be better.
4. When ready, roll out the bottom crust, leaving the top crust dough in the fridge. Get your pie plate so you can be sure you've rolled out the dough far enough. I made the mistake in my video of not rolling out the bottom crust enough and the consequence is a pie that will bubble over and make a mess. Doesn't ruin the pie by any means. It's just won't result in a perfect looking pie.
5. Roll the dough over your rolling pin to transfer it

MOM'S APPLE PIE

to the pie dish, and then make sure you get the pie touching all the corners and edges of the pie dish and that the dough is hanging over the edges. Then fill it up with the apple filling. Get the filling in every corner, you don't want any gaps.

6. Pour all the juices on top, dot the top with butter and then roll out the top crust and place on top. Don't compress it and push down at this point, just gently lay the top crust on top of the apples, then roll the overhanging bottom crust down over the top crust.
7. If there is a lot of excess dough, just got it off with scissors. You want enough though that you can squeeze them together with your fingers or a fork to seal the two layers of dough. You can go as pretty as you want here, but it's not necessary.
8. Once the top is on and sealed, cut a few slits at the top to vent out the steam. My Mom's recipe always called for cooking the pie at 350, but I tend to cook it closer to 400. It really depends on your oven, but know its okay to cook it at either temp. I like to make sure my crust browns really well.
9. Let it cook for around 1-1 1/2 hours. It is done when the filling is bubbling and the crust is golden brown and flaky.
10. Let this rest for at least an hour, or 30 minutes outside. We usually rest it overnight and eat it for the next day. This pie is a hit and I hope you make it and your family loves it!



MOM'S FAMOUS PECAN PIE

Serves 8-10

INGREDIENTS

- 2½ Cups Pecan Halves, 1¼ cups finely chopped
- ½ Cup, Sugar
- 1 cup Dark Corn Syrup
- ½ cup Light Corn Syrup
- 4 Eggs
- 1 Teaspoon Vanilla Extract
- Half of My Pie Dough Recipe (Link to my apple pie video) or Store-Bought Dough
- Ice Cream or Whipped Cream for Serving

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Prepare the dough (see my Apple Pie recipe for instructions)
3. Take 1¼ cups of the pecans and finely dice them. Set aside.
4. In a large bowl, beat the eggs and the sugar together until well combined. Add the dark and light corn syrup, the vanilla extra. Beat well to combine. Then add the chopped pecans and mix well. Set aside.
5. Get your pie dough and pie dish out. Roll out your pie dough enough so that there is enough to hang over the edge of the pie dish. Roll the dough onto the rolling pin and then transfer into the pie dish. Adjust it appropriately so there is even overhang all around. Use your finger to push the dough firmly against the pie sheet and along the sides. Then poke holes in the bottom with a fork. Place the pie dough back into the fridge for 20 minutes to firm back up. Then pour in the pecan, sugar, egg mixture straight into pie dough, and then add the remaining whole pecans directly on top of the mixture, creating a nice circular pattern around the pie, making your way in from the crust towards the center.
6. Place the pie onto a baking sheet just in case something overflows, although it shouldn't with this pie. Bake on the middle rack for about 1 hour or so or until the mixture sets and the pecans look like they've risen. Take it out and let it cool for at least 2-3 hours or overnight. The pecans will settle back down as it rests. Serve with ice cream or whipped cream and enjoy one of my favorite pies in the world.



PECAN SNOWBALL CHRISTMAS COOKIES

MAKES 20-24 COOKIES

INGREDIENTS

- 2 cup all-purpose flour
- 1 cup toasted finely diced pecans
- 1/4 cup powdered sugar
- 2 sticks (1 cup) room temp butter
- 2 teaspoons of vanilla extract
- Pinch of salt
- Powdered sugar for coating the cookies

DIRECTIONS

1. Before making the cookies, toast the nuts in a dry pan until they start to slightly brown. Toasting the nuts wakes them up a bit after sitting in their container, helps release the oils which are what has flavor. Toasting is optional and not really even called for in the normal recipe but toasting nuts always add flavor. Just make sure to let these completely cool before chopping and adding to the mixture you're about to make.
2. In a medium bowl, combine the sifted flour, pecans, and salt and stir to combine. Then, in a large bowl with an electric hand mixer or kitchen aid if you have, cream the butter and the sifted powdered sugar together. Add the vanilla and combine. Then add the dry ingredients to the wet in a couple batches, stirring with a spatula. Mix until it forms a dough. When it's thoroughly combined, you'll be able to form them into little balls.
3. Wrap in plastic and refrigerate for 30 minutes.
4. Preheat oven to 350.
5. Prepare a large baking sheet with a silt mat or parchment paper. Shape into balls 1 inch balls with your hands or using a small ice cream scoop.
6. Place them about an inch away from each other. They won't spread too much but you still want to give a little space in between.
7. Bake for 15 minutes, or until the top of the cookies have set and the bottom of the cookie is lightly browned. You don't want any color on top of the cookies. The cookies should melt in your mouth.



AUNT ROSE'S BUTTER COOKIES

MAKES 100 cookies

These are, as the original recipe card says, "Aunt Rose's Butter Cookies." Aunt Rose being my Mom's aunt, my great aunt (my grandma's sister). She lived next to a German woman who gave her this recipe, the same woman who shared the recipe for German Thanksgiving stuffing with us so this woman could cook. This is a Christmas cookie my Mom made growing up as a kid that I loved. It's a thin butter cookie with cinnamon sugar and Wondra flour topped with chopped pecans and baked until it's hard and crunchy. The result tastes something like a mix between baklava and Cinnamon Toast Crunch. They are delicious but there are a little tricky to pull off, mainly because the recipe she left behind was very vague. But I've learned some tricks to pull it off so tune in tomorrow to learn how it's done and kick off the holiday season with some delicious cookies.

INGREDIENTS

- 2 sticks butter
- $\frac{3}{4}$ cup sugar
- 2 cups Wondra Flour
- 3 teaspoons cinnamon
- 1 egg yolk (reserve the white)
- $1\frac{1}{2}$ cups Pecans, finely chopped or blended

DIRECTIONS

1. Melt the butter gently over low heat. You don't want it to bubble, just melt it slowly, swirling and mixing until the solid butter is fully melted, then set aside.
2. Mix sugar, wondra, and cinnamon. Make sure when you measure the wondra by lightly spooning it in and leveling it off with a knife. Whisk it together well.
3. Add egg yolk and the slightly cooled melted butter and work into mixture. These cookies don't work well when the dough is pre-made so you have to plan on baking these right away. The mixture should be the consistency of wet sand. It should be a little crumbly but come together when pinched.
4. Get a sheet tray and flip it upside down. You're gonna cook this on an upside-down sheet tray lined with parchment paper.
5. Divide the dough in half and spread the mixture as thin as possible on the sheet tray. It will crack in places, that's okay, just work it back together. This down comes together almost like a graham

AUNT ROSE'S BUTTER COOKIES

cracker crust. Use a rolling pin to get it as thin as possible and as even as possible. One issue you may run into is that you might roll the edges out thinner than the middle resulting in dark edges and a raw center. So it is absolutely essential to roll it out evenly and as thin as you can. This is the key to this recipe.

6. Whisk the egg whites to make them easy to brush, then brush the top of the dough with the egg white. This is the "glue" for the pecans to adhere to the dough. Be careful around the edges. Start at the edge and brush towards the center to the dough so the edges don't crack off. Then sprinkle an even layer of pecans across the entire surface of the dough. Don't go overboard, just enough to evenly coat the top.
7. Repeat with the other half of the dough on another sheet tray and then bake in a preheated, 350 oven for 25-30 minutes, or until the dough is browned in the center of the dough. The edges may get a little dark but that's okay, these cookies should be crispy and crunchy. I pulled these out of the oven when the nuts looked toasted and with just enough time before anything to get too dark.
8. Then remove from the oven. You have to cut these when they are hot. Cut at an angle in 1-inch strips. Do the same thing with the opposite angle. This should create roughly 2-inch diamond-shaped cookies. Then let those cool completely and harden. Store in a cookie tin.



STICKY TOFFEE PUDDING

INGREDIENTS

FOR THE PUDDING

- 8 ounces chopped pitted dried dates
- 1 1/2 cups water
- 1/3 cup butter
- 1 cup firmly packed brown sugar
- 2 tsp vanilla extract
- 2 extra large eggs
- 3 tbsp molasses
- 2 tbsp golden syrup, or substitute dark corn syrup
- 1 2/3 cups all purpose flour
- 1 1/2 tsp baking powder
- 1 tsp baking soda

FOR THE TOFFEE SAUCE

- 1/2 cup whipping cream
- 1/4 cup butter
- 1/4 cup firmly packed brown sugar
- 1 tbsp molasses
- 2 tbsp golden syrup
- 2 tsp vanilla extract

DIRECTIONS

TO PREPARE THE PUDDING

1. Add the dates and water to a small saucepan.
2. Bring to a boil and simmer over low heat for only a couple of minutes. Add the baking soda. Let stand for a few minutes while preparing the rest of the batter.
3. Cream together the butter brown sugar and vanilla. About 4 minutes
4. Add the eggs, one at a time, beating well after each addition.
5. Add the molasses and golden syrup and beat well.
6. Sift together the flour and baking powder.
7. Add the flour to the creamed mixture in three equal portions mixing until smooth after each addition.
8. Puree the date mixture in a food processor or blender.
9. Add this hot mixture immediately to the batter and mix until smooth.
10. Pour batter into well greased and floured muffin tins and bake for about 18 – 20 minutes at 350 degrees F until the center is just firm. (Mine actually took about 23-25 minutes)
11. Serve warm with Toffee Sauce.

STICKY TOFFEE PUDDING

TO MAKE THE TOFFEE SAUCE

12. Bring all of the ingredients to a slow rolling boil for about 2 min or until it can hold the back of spoon. Serve warm

Notes

If baking in a bundt pan be sure it is well greased and floured as described in the introduction to this recipe. Bake at 325 degrees F for 55–60 minutes.

Serve warm with the toffee sauce. Don't be afraid to double the toffee sauce recipe. People may just ask for more!

A reader only had one 12 muffin pan so I calculated this recipe to make just a dozen instead of 18. The eggs are the biggest issue in downsizing any recipe. My trick for this if using extra large eggs is to whisk the egg and remove about a tablespoon. That should approximate the size of a medium egg.

Here are the ingredients for 12 muffin sized sticky toffee puddings:

- 5 1/2 ounces chopped pitted dried dates
- 1 cup water
- 1/4 cup butter
- 2/3 cup firmly packed brown sugar
- 1 1/2 tsp vanilla extract
- 2 medium eggs
- 2 tbsp molasses
- 1 1/2 tbsp golden syrup (or substitute dark corn syrup)
- 1 cup + 2 tbsp all purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda



APPLE PIE GALETTE

A galette is just a rustic, free-form tart, which is basically an open-face pie or pastry.

Serves 6-8

DIRECTIONS

INGREDIENTS

Dough:

- 1 Stick, Unsalted Butter, Cold and cubed
- 2 1/2 Cups All-Purpose Flour
- 1 Teaspoon of Salt
- 1 Tablespoon Sugar
- 1/2 - 1 cup, Ice Water (will vary)

Filling:

- 1 1/2 - 2 lbs Cortland and Granny Smith Apples
- 2 Tablespoons, Flour
- 1/4 cup, Brown Sugar, Packed
- 1 Cup, Granulated Sugar
- 4-6 Tablespoons of Cinnamon
- Pinch of Salt
- 1-2 Tablespoons of butter for dotting the pie

1. Preheat oven to 400 F degrees.
2. To make the dough, cut up a stick of butter into small cubes. Then mix together flour and salt. Then add the butter to the flour and with your fingertips just pinch the butter into the flour until the flour resembles wet sand. Then slowly add in water a tablespoon or two at a time until the dough just comes together into a ball. You don't want the dough too wet or you won't get a flaky crust.
3. Once a dough is formed, wrap it in plastic and let rest in the fridge for at least 30 minutes but it's better to rest it overnight in the fridge. It will make it a little easier to roll out.
4. Peel your apples, and cut them into 4 pieces around the core. Then slice those pieces into thin slices of apple. Transfer it to a big bowl and add the brown sugar, granulated sugar, flour, cinnamon, and salt and mix it really well.
5. Roll the dough out as large as you can and in any shape you want. This is very rustic. Transfer the dough to a sheet tray lined with parchment paper. Then start to decorate the apples. I start in the center and start to fan the apples out, working my way out toward the edges, but leave a couple of inches at the end to fold over the dough. Then fold the excess dough over the apples. Then pour any juiced leftover in the apple bowl over the apples and place the sheet tray in the fridge for 30 minutes to chill the dough back up before backing.
6. Once chilled, pop the galette into the oven and back for about an hour until the crust is browned and the center of the apples are bubbling. Then remove from the oven, cool for 10 minutes and then serve or let it come down to room temp. Serve with ice cream.



GRANDMA'S RICOTTA COOKIES

Makes 45-50 cookie

INGREDIENTS

- 1 Cup (1/2 lb or 8 oz) of Softened Margarine or Butter (Grandma used margarine so that's what we use...just this one time of year)
- 2 Cups (14 oz) Granulated Sugar
- 4 Cups (1.1 lbs) AP Flour
- 3 Eggs
- 1 tsp Baking Powder
- 1 tsp Baking Soda
- 1/2 tsp Salt
- 1 tsp Vanilla Extract
- 1 3/4 Cups (1 Lb) Whole Milk Ricotta

Icing

- 1 Cup (6 oz) Confectionary Sugar
- 1 tsp Lemon Juice
- 1 1/2 tbsp of Water
- Rainbow sprinkles

DIRECTIONS

1. Cream the softened margarine or butter and sugar for 5 minutes until creamy and resembles frosting.
2. Add one egg at a time, incorporating each one completely before adding the next.
3. Once smooth, add the baking soda, baking powder, salt and then slowly start to work in the flour in batches, one cup at a time. You'll want to change from a whisk to a spatula at this point. Once all the flour has been worked in and absorbed, you can fold in the ricotta very gently, just like you would add fluffy egg whites to a pancake batter to make them light.
4. Once the ricotta is incorporated, let the batter rest for 5 minutes then take a 1 oz cookie scoop and scoop the cookies onto a parchment paper-lined sheet tray. Give them enough space to spread a little and then bake in a 350 F degree oven for 12-15 minutes, or until the bottom of the cookie is golden brown like a perfectly cooked pancake but the top of the cookie is still pale but firm. Remove from the oven and let cool completely before icing. Cook in batches.
5. While the cookies cool, make the icing. In a bowl add the powdered sugar, the lemon juice, and the water. Mix until a loose icing has formed. You want it loose enough to run down the side of the cookies, lightly coating the entire top surface of the cookie, but thick enough to cool and form an "icing shell" on the top of the cookie. Then gently grab the edges of the cookie and dip the top in the frosting, swirl it around so coats the top of the cookie then place on a cookie rack to allow the

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excess to fall off. Once the frosting has been applied, immediately add the sprinkles on top. Let the cookies cool completely and the frosting firm up before storing in airtight cookie tins lined with wax paper.

6. They are good fresh but they are better the next day. My brother says "they cure in the tin" and whether that's true or not, after some time in the tin, the icing kind blends into the cookies, and that was always the way we loved them. Hope you enjoy them as much as we do.



APPLE CAKE

Recipe by Pastry Chef Debbie Mark from Richardson's Canal House Inn

INGREDIENTS

- 3 Apples Empire or Cortland, diced 1/4 inch or smaller
- 3 Cups, AP Flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1 1/2 cups Vegetable Oil
- 3 Large eggs
- 1 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 tablespoon cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1 tablespoon, dark rum
- 1 teaspoon vanilla

DIRECTIONS

1. Preheat the oven to 350F degrees and grease a 12 inch bundt pan with butter and then lightly coat the inside with flour.
2. Sift together the flour, the baking soda and the salt into a bowl. In a separate bowl, add the eggs, oil, sugar, cinnamon, nutmeg, rum and vanilla and whisk until completely combined. Fold the flour into the wet mixture with a spatula in 2-3 batches until the flour is fully combined. Then fold in the diced apples.
3. Pour the batter evenly into the bundt pan and bake in the center rack of the oven for 1 hour and 20 minutes or until a cake tester comes out clean.
4. Let the cake cool in the pan until cool enough to handle, then turn out the cake and let it cool on a rack. Serve cake as is or with warm caramel and powdered sugar.
5. Serve with warm Caramel Sauce and powdered sugar