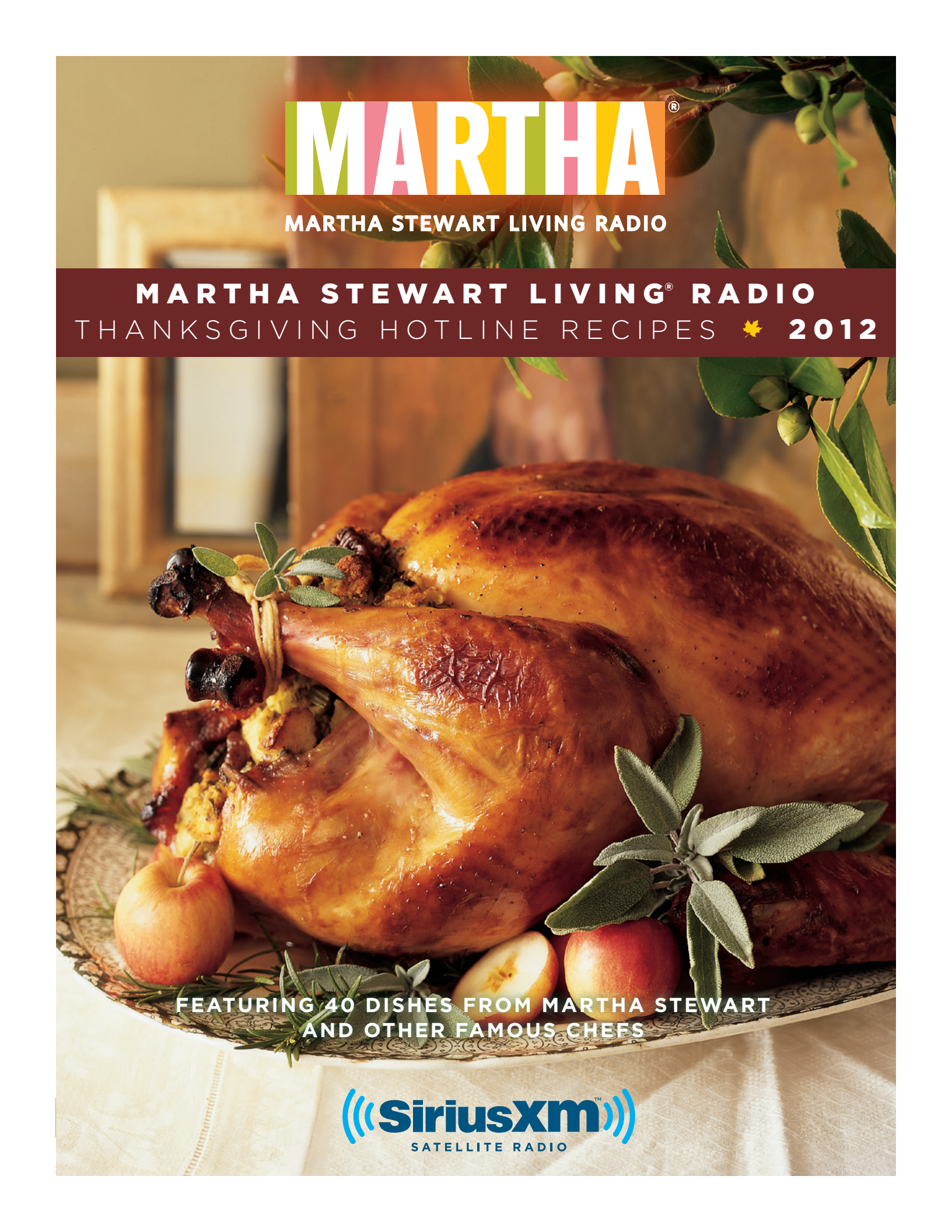


A large, golden-brown roasted turkey is the central focus, resting on an ornate silver platter. The turkey is garnished with fresh sage leaves and small apples. The background is a warm, slightly blurred indoor setting with a wooden chair and a plant with green leaves and small white flowers.

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THANKSGIVING HOTLINE RECIPES 🍂 **2012**

FEATURING 40 DISHES FROM MARTHA STEWART
AND OTHER FAMOUS CHEFS

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WELCOME



Thanksgiving dinner is a wonderful celebration of family and friends, and we'd like to help make sure this year's feast is the most memorable ever.

That's why I've asked an esteemed group of chefs — including Mario Batali, Amanda Freitag and Jonathan Waxman — to share with you their go-to Thanksgiving recipes, and I've added many of my own favorites as well. In this book, you'll find inspiring ideas for every course, from appetizers to desserts. We hope you enjoy making these delicious dishes for your family as much as we do.

Need more tips and ideas? Then join us for **Martha Stewart Living Radio's Sixth Annual Thanksgiving Hotline**, live, Monday, November 19 through Wednesday, November 21 (7 am - 5 pm ET). The culinary masters featured in these pages will be on hand to answer all your Thanksgiving questions.

To see the schedule as well as the full list of the participating chefs, visit siriusxm.com/martha or marthastewart.com/radio.

Martha Stewart



Martha Stewart Living® Radio is the nation's first 24-hour, seven-day-a-week radio service dedicated to creative living. Inspired by Martha Stewart, America's most trusted lifestyle expert, the channel promises listeners they will learn something new "every hour." The lifestyle experts at Martha Stewart Living® Omnimedia, and Martha herself, deliver how-to guidance and advice in the core areas of cooking, gardening, crafting, decorating, petkeeping, wellness and weddings.

Tune in to Martha Stewart Living® Radio this holiday season for entertaining tips, seasonal recipes, great advice from Martha and more.

FOR PROGRAMMING INFORMATION, SCHEDULES AND ON-AIR HIGHLIGHTS, VISIT
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SOUPS & STARTERS

Autumn Squash Soup with Pumpkin Seeds and Star Anise
by Donatella Arpaia
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Photo Credit: Anna Williams





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BY MARTHA STEWART

ARTICHOKE DIP WITH FONTINA

The unbaked dip can be frozen, up to 1 month. Thaw completely before baking.

INGREDIENTS

Serves 8 to 10

2 tablespoons extra-virgin olive oil
1/2 medium yellow onion, diced small
3 garlic cloves, finely chopped
3 cans (14 ounces each) whole artichoke hearts, drained and coarsely chopped
1/3 cup dry white wine
4 ounces Neufchatel cream cheese, room temperature
2 1/4 cups cubed fontina cheese (about 3/4 pound)
1/4 cup chopped fresh parsley
8 pitas, each cut into 6 wedges

DIRECTIONS

1. Preheat oven to 400 degrees. In a large skillet, heat 1 tablespoon oil over medium heat. Add onion and cook until softened, about 5 minutes. Add garlic and cook until fragrant, 1 minute. Add artichokes and wine; cook until liquid evaporates, about 8 minutes.
2. Remove skillet from heat and stir in Neufchatel until blended. Fold in 1 1/4 cups fontina and parsley. Transfer mixture to a 2-quart baking dish; sprinkle with 1 cup fontina. Bake until golden and bubbling, 30 minutes.
3. Meanwhile, in a large bowl, toss pitas with 1 tablespoon oil; spread on a rimmed baking sheet. Bake until golden and crisp, 15 to 20 minutes. Serve warm dip with pita chips.

Martha Stewart

From *Everyday Food*, March 2010

Call in and ask Martha Stewart, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

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BEET, CHEDDAR AND APPLE TARTS

Thinly sliced beets add beautiful color to these small tarts, just the right size for appetizers. Use store-bought puff pastry for the rounds.

INGREDIENTS

Serves 6

1 sheet frozen puff pastry, thawed and cut into six 4 1/2-inch rounds
 3/4 cup shredded white cheddar (3 ounces)
 1 small apple, cored and very thinly sliced
 1 small beet, scrubbed, peeled, and very thinly sliced
 Coarse salt and ground pepper
 1/2 teaspoon fresh thyme leaves

DIRECTIONS

1. Preheat oven to 400 degrees. Place pastry rounds on a parchment-lined baking sheet and prick all over with a fork.
2. Divide half the cheese among pastry rounds. Top each with 2 to 3 apple slices. Tuck 2 to 3 beet slices among apple slices and top with remaining cheese. Season with salt and pepper and sprinkle with thyme.
3. Bake until pastry is golden brown and slightly puffed, 13 to 15 minutes. Serve warm or at room temperature.

Martha Stewart

From *Everyday Food*, October 2010

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Photo Credit: Nicole Franzen



Photo Credit: Courtesy of Maialino

BY NICK ANDERER

TURKEY STRACCIATELLA

INGREDIENTS

Serves 6

For the Stock

- 5 pounds turkey wings chopped in rough pieces, and/or bones
- 1 tablespoon olive oil
- 1 cup chopped carrot
- 1 cup chopped onion
- 1 cup chopped celery
- 3 cloves garlic, thickly sliced
- 1 teaspoon tomato paste
- 1 teaspoon freshly ground black pepper
- 1/2 cup white wine
- 2 quarts chicken stock
- 1 cup veal stock (or beef stock)
- 1 large piece Grana Padano (or parmesan) cheese rind, leftover from a regular block of cheese
- 4 sprigs fresh thyme

For the Soup

- Stock
- 6 large eggs, beaten
- 1 cup freshly grated parmesan
- Juice of 1 lemon
- 3 tablespoons chopped fresh flat-leaf parsley
- Salt and pepper

DIRECTIONS

To Make the Stock

1. In a heavy bottom stock or sauce pot, brown the turkey wings with a tablespoon of olive oil over medium-high heat, several minutes until brown.

Note: Leftover turkey bones/carcass can be chopped and browned in the pot as a supplement to wings.

2. Add the vegetables to the pot with the browned turkey wings and sweat. If using lean turkey bones, add more olive oil as needed. Add the tomato paste and black pepper and cook out for a minute. Deglaze with the wine, and then add the stock and the rest of the ingredients and simmer gently for 2 hours. Strain the stock through a cheesecloth-lined sieve; discard solids.

To Make the Soup

1. Bring the strained stock to a simmer in the heavy bottom stock or sauce pot. Add all of the remaining ingredients except for the eggs.
2. Slowly whisk in the beaten eggs and serve immediately.

Note: When building the soup, leftover turkey meat can be torn up and added to the broth.

Call in and ask Nick Anderer, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Nick Anderer is the executive chef of Maialino, a neighborhood Roman trattoria located in the Gramercy Park Hotel in New York City. His culinary career began at Buzzy O'Keefe's The Water Club, before working for celebrated American chef Larry Forgione at An American Place, Rose Hill, and Manhattan Prime. Prior to Maialino, Nick fueled his passion for Italian cuisine at Babbo with Mario Batali and Gina DePalma, and at Gramercy Tavern under Chefs Tom Colicchio and Michael Anthony.



Photo Credit: Caroline Owens

BY DONATELLA ARPAIA



Photo Credit: Anna Williams

AUTUMN SQUASH SOUP WITH PUMPKIN SEEDS AND STAR ANISE

This soup is intensely aromatic, so much so that your guests will want to pretend they're sipping it by a fire after a day of skiing. Tying the spices up in the cheesecloth pouch is the key to infusing the soup with a hint of clove and star anise. I've served this for both formal and casual parties — it can go either way depending on what you serve it in. Peeling the squash takes some time so do it in advance if possible.

INGREDIENTS

Serves 4 to 6

Cheesecloth
3 sprigs fresh thyme
4 whole cloves
1 star anise pod
1 teaspoon multicolored peppercorns
1 large butternut squash or 1 1/4 pounds frozen cubed squash
2 tablespoons extra-virgin olive oil
plus extra for drizzling
3 shallots, thinly sliced
3 garlic cloves
4 cups low-sodium chicken broth
3/4 teaspoon kosher salt
Freshly ground black pepper
2 tablespoons orange blossom, clover or lavender honey
2-3 tablespoons hulled pumpkin seeds (pepitas),
toasted

DIRECTIONS

1. Place the thyme, cloves, star anise and peppercorns in the center of a piece of cheesecloth and tie into a pouch. Set aside.
2. If starting with a whole squash, use a vegetable peeler to remove all of the skin (it is very thick so be sure to get it all off) and halve the squash lengthwise. Remove the seeds and discard. Cut the squash into rough 1-inch chunks.
3. Warm the olive oil in a large saucepan over medium heat. Add the shallots and garlic and cook about 2 minutes, until softened and fragrant. Add the squash, broth, salt, plenty of pepper and the spice bag. Simmer, partially covered, until the squash is tender, 25 to 30 minutes for raw squash and 15 minutes for frozen.
4. Remove the bag of spices and purée the soup until super smooth with an immersion blender or in a blender.
5. To serve, ladle into bowls, drizzle with the honey, and garnish with the pumpkin seeds and a final drizzle of extra-virgin olive oil.

Call in and ask Donatella Arpaia, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Attorney-turned-culinary-mogul **Donatella Arpaia** has become one of the most influential women in the food world. Crowned by Zagats as "hostess with the mostess," her first restaurant, Bellini, opened in 1998 followed by successful ventures David Burke and Donatella, Anthos, Kefi, and most recently Donatella and DBar. Her first cookbook, *Donatella Cooks: Simple Food Made Glamorous* was released in 2010. She holds a recurring role on the Food Network's *Next Iron Chef* and *Iron Chef America* and is a regular contributor to NBC's *Today* show.



Photo Credit: Paul Elledge

Photo Credit: Paul Elledge

BY RICK BAYLESS

GRILLED CORN & POBLANO GUACAMOLE

INGREDIENTS

Makes about 4 cups

1/2 medium white onion, sliced crosswise into 3 rounds

A little olive or vegetable oil

Salt

1 small ear of fresh corn, husked and cleaned of silk

1 fresh poblano chile

3 ripe, medium-large avocados

2 tablespoons fresh lime juice

1 to 2 tablespoons chopped fresh epazote
(or cilantro; see notes)

1/4 cup crumbled Mexican fresh cheese (queso fresco)
or other fresh cheese like salted pressed farmer's
cheese or goat cheese

DIRECTIONS

1. Heat a gas grill to medium or light a charcoal fire and let it burn until medium hot and the coals are covered with gray ash. Lightly brush both sides of the onion slices with oil, sprinkle with salt and lay on the grill. Oil the corn and lay it beside the onion along with the poblano (no oil needed on it).
2. When the onion slices are browned on one side, 4 or 5 minutes, flip them and grill the other side. Turn the corn regularly until evenly browned, about 5 minutes.
3. Roast the poblano on the hottest part of the grill for 5 to 7 minutes, turning it until evenly blackened. Let the roasted vegetables cool.
4. Chop the onion into 1/4-inch pieces. Cut the kernels from the corn (you need about 3/4 cup). Rub the blackened skin off the poblano, pull out and discard the stem and seed pod, tear open the flesh and briefly rinse to remove stray seeds and bits of blackened skin; cut into 1/4-inch pieces.

Continued on next page.

Call in and ask Rick Bayless, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline:
866-675-6675, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

GRILLED CORN & POBLANO GUACAMOLE

5. Cut the avocados in half, running a knife around the pit from top to bottom and back up again. Twist the halves in opposite directions to release the pit from one side. Scoop out the pit, then scoop the flesh from one avocado into a large bowl. Scoop the flesh from the other two avocados onto a cutting board and cut into 1/2-inch pieces. With an old-fashioned potato masher, large fork or back of a large spoon, thoroughly mash the avocado that's in the bowl.
6. Scoop the diced avocado into the bowl along with the grilled onion, corn, poblano and 2 tablespoons of the fresh cheese. Sprinkle with the lime and epazote, then gently stir the mixture to distribute everything evenly. Taste and season with salt, usually about 1 teaspoon.
7. Cover with plastic wrap directly on the surface of the guacamole and refrigerate for no more than one hour. When you're ready to serve, scoop it into a serving bowl and sprinkle with the remaining cheese.

Cook's notes: If you don't have epazote, don't worry. Cilantro is good here, too, though you may want to add an extra tablespoon.

Ideas for serving: Because this is such a substantial guacamole (a fact I've emphasized by having you dice part of the avocado), I like to serve it less as a dip for chips and more as an accompaniment to smoky, grilled shrimp, chicken, fish or pork. (You've already got the grill hot, so might as well use it as much as possible.)



Call in and ask Rick Bayless, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Rick Bayless is the executive chef of Chicago's Fontera Grill, Topolobampo, and XOCO restaurants, and Tortas Frontera (three locations). He is best known for winning the title of Bravo's Top Chef Master, and in 2012 received a Daytime Emmy® nomination for his highly rated on-going Public Television Series, *Mexico – One Plate at a Time*. Rick's second of seven books, *Mexican Kitchen*, won the Julia Child IACP Cookbook of the Year Award in 1996, and his latest book, *Frontera: Margaritas, Guacamoles, and Snacks* is co-written with his wife, Deann, and due out fall 2012.



BY DAVID BURKE

ROOSTER CHILI

INGREDIENTS

Serves 8 to 10

4 pounds of ground rooster meat (if rooster not readily available can substitute with capon)

1 pound white onions, chopped

1 pound red peppers, chopped

1 pound yellow peppers, chopped

2 tablespoons ground coriander

3 tablespoons ground cumin

4 tablespoons chili powder

1 tablespoon ground black pepper

2 tablespoons plus 2 teaspoons oil

1 cup heavy cream

2 cups cooked cannellini beans

1 teaspoon cayenne pepper

2 tablespoons sherry vinegar

1/2 pound white button mushrooms diced

Sour cream and grated cheddar cheese
(optional for topping)

Chives to garnish

DIRECTIONS

1. In an 8-quart stock pot, heat oil over low heat. Add onions, red and yellow peppers, coriander, cumin, chili powder and black pepper.
2. Meanwhile heat 2 teaspoons of oil in an 8-inch sauté pan, over medium heat. Add mushrooms and cook through, approximately 5 - 7 minutes. Set aside.
3. Add ground rooster, cook for 45 minutes, stirring occasionally over low heat.
4. Add beans, cream, salt, vinegar, and pepper. Stir to combine and let simmer for 30 minutes. Add reserved mushrooms; stir to combine.
5. Serve in bowls topped with sour cream, grated cheddar cheese and chives to garnish.

Note: You can also add corn purée into the heavy cream for a sweet flavor.

Call in and ask David Burke, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

David Burke is the celebrity chef and restaurateur behind New York restaurants David Burke Townhouse, Fishtail by David Burke, David Burke Kitchen and David Burke at Bloomingdale's and at Las Vegas' McCarran Airport. Burke also opened David Burke's Primehouse in The James Chicago Hotel, and David Burke Prime at Foxwoods Casino & Resort in Connecticut. He is the author of *Cooking with David Burke* and *David Burke's New American Classics*, and publishes a quarterly magazine, *davidburke*, available in his restaurants.

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BY ELIZABETH FALKNER



WINTER SQUASH SOUP WITH APPLE BUTTER TOAST

Cold nights need comfort food and while winter squash soup doesn't sound sexy, the sweetness of these squashes and a little apple and spice on toast is just the little something we need once in a while. I swear you will come back for more.

INGREDIENTS

Serves 2 to 4

For the Soup

2 tablespoons olive oil
2 tablespoons unsalted butter
1 1/2 cups kabocha or butternut squash, peeled,
seeded and cut into 1/2-inch cubes
1/2 yellow onion, chopped into small dice
1/2 teaspoon curry powder
1/2 teaspoon coriander seeds or ground coriander
1/2 cup orange juice
2 cups chicken stock
1-2 cups water, depending how quickly
water dehydrates while simmering
Coarse salt and freshly ground black pepper

For the Apple Butter

1 cup peeled, chopped and cored apples,
Golden Delicious or a softer variety
1/2 cup sugar
1 cup apple cider
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
4 tablespoons crème fraîche
8 slices baguette or other hearth bread, sliced
1/4-inch thick, toasted and buttered

DIRECTIONS

1. For the soup, in a medium stockpot over high heat, add the olive oil and butter. Decrease the heat to medium and add the squash and onion and sauté for 3 to 4 minutes. Add the curry powder, coriander, orange juice, chicken stock and water along with a heavy couple of heavy pinches of salt and some pepper. Simmer until the squash is tender, 20 to 30 minutes.
2. While the soup is cooking, make the apple butter. Combine the apples with the sugar, cider, cinnamon, and nutmeg in a medium saucepan and simmer over medium heat for 30 minutes. Set aside to cool.
3. Purée and strain the soup.
4. To serve, ladle the soup into bowls and garnish with crème fraîche. Serve with the buttered toast topped with some apple butter.

From Cooking Off The Clock, Recipes from my Downtime by Elizabeth Falkner, Ten Speed Press 2012

Call in and ask Elizabeth Falkner, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Chef **Elizabeth Falkner** is known for her San Francisco restaurants and pastry shop, Citizen Cake and Orson, which she ran for sixteen years. She was a judge on Bravo's *Top Chef* and *Top Chef: Just Desserts*, competed on *Top Chef Masters* and on Food Network's *The Next Iron Chef: Super Chefs* and is competing on *The Next Iron Chef: Redemption*, in November 2012. Her latest cookbook, *Cooking Off the Clock*, was released in 2012. This fall, she opens Krescendo restaurant in Brooklyn, New York.

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BY AMANDA FREITAG

JERUSALEM ARTICHOKE (SUNCHOKES) SOUP

INGREDIENTS

Serves 4

1/4 cup olive oil
12 cloves garlic, rough chop
Coarse salt and freshly ground pepper
1 large Spanish onion, medium dice
6 cups sunchokes, washed and rough cut
6 cups water or homemade or
store-bought vegetable stock
1 cup heavy cream
1 small bunch Tuscan or other green kale finely cut
2 tablespoons white wine vinegar
Salt and pepper to taste

DIRECTIONS

1. Heat a medium sized saucepot over medium high heat with the olive oil in the pan. Add in the chopped onions and season with salt and turn down to medium low heat, cook for about 2-3 minutes until the onions sweat out some of their juices.
2. Add in the chopped garlic and sauté the garlic until it incorporates with the onions and olive oil.
3. Add in the sunchokes. Stir the sunchokes, making sure they get coated with the onions, olive oil and garlic and cook for one minute. Add in the water or vegetable stock and turn the heat to high. Boil the sunchokes for about 25 minutes, stirring periodically and cooking until they are soft.
4. Add in the heavy cream and remove from the heat. Blend the soup with a hand blender until smooth with some small chunks of sunchokes. Place the pot of soup back on a low heat and add in the kale and the white wine vinegar. Check for seasoning and serve in a deep bowl.

Call in and ask Amanda Freitag, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Amanda Freitag is the former executive chef of The Harrison, a New York City restaurant. She has battled Bobby Flay on *Iron Chef America*, has a recurring role as a judge on the Food Network series *Chopped*, and competed for the title of Food Network's *Next Iron Chef*. Amanda can currently be seen as a contributing chef on The Cooking Channel's *Unique Eats*, and is proud to be working on her passion project, a restaurant of her own.

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BY MICHEL NISCHAN



Photos by: Andre Baranowski

AUTUMN SQUASH & HEIRLOOM BEAN SOUP

INGREDIENTS

Serves 6

2 pounds hard squash, such as buttercup, kabocha, red curry, butternut, or other heirloom squash, peeled, seeded and cut into 1-inch cubes

3 tablespoons grapeseed oil

Kosher salt and freshly ground black pepper

1 tablespoon unsalted butter

1 sweet onion, cut root to stem end into 1/4-inch thick slices

6 garlic cloves, halved lengthwise

2 cups kale or other hearty winter green

1/2 small red Thai or jalapeno chile pepper, seeded and finely sliced

4 cups vegetable or chicken stock, preferably homemade

3 cups cooked dried heirloom beans, such as cranberry, Indian Woman, lima or Tiger's Eye

1 tablespoon fresh oregano, marjoram or sage

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Toss the squash cubes with 2 tablespoons of the oil in a large bowl. Add salt and black pepper to taste. Spread the squash evenly on a rimmed baking sheet and roast for about 25 minutes, or until the squash is nearly tender when pierced with a fork.
3. Meanwhile, heat the remaining 1 tablespoon of oil in a skillet over medium heat. Add the butter. When it melts, add the onion and cook, stirring occasionally, for about 8 minutes, or until the onion softens, and begins to brown. Add the garlic and cook, stirring continuously, for about 8 minutes longer, or until the garlic is lightly browned and softened. Add the kale and cook for about 3 minutes, or until the greens begin to wilt.
4. Transfer two-thirds of the cooked squash to a large saucepan and add the chile pepper and stock. Set the remaining squash cubes aside and cover to keep warm. Bring the stock to a simmer over medium heat, reduce the heat, partially cover, and simmer for 20 to 25 minutes, or until the squash is soft enough to purée. Adjust the heat to maintain the simmer.
5. Transfer the squash and stock to a blender or food processor and blend until smooth. You will have to do this in batches. Alternatively, use an immersion blender to purée the soup directly in the pot.
6. Return the blended soup to the pan and stir in the reserved squash cubes, onion, garlic, cooked beans, and kale. Stir in the oregano and cook for about 5 minutes, or until the flavors develop fully. Season to taste with salt and black pepper and serve.

Call in and ask Michel Nischan, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

As the son of displaced farmers, **Michel Nischan**, CEO, founder and president of Wholesome Wave, grew up with a great appreciation for local agriculture and those who work the land. He translated these childhood values into a career as a two-time James Beard Award-winning chef, author and restaurateur, becoming a catalyst for change in the sustainable food movement. Michel serves on the boards of the James Beard Foundation, The Rodale Institute and the advisory board of Chef's Collaborative.



Photo Credit: Alan Blatt



BY BILL TELEPAN

VEGETABLE BREAD SOUP WITH PESTO

INGREDIENTS

Serves 6 to 8

- 1 cup extra-virgin olive oil
- 4 1/4-inch slices of sourdough bread or ciabatta
- 6 tablespoons grated Parmigiano-Reggiano cheese, plus extra for serving
- 1/2 onion, minced
- 2 cloves garlic, minced
- Coarse salt and freshly ground pepper
- 1 large carrot, peeled and cut into 1/4-inch-thick dice
- 1 small celery root, peeled and cut into 1/4-inch-thick dice
- 1 leek (white part only), cut into 1/8-inch-thick rounds, and washed well
- 2 1/2 quarts homemade or store-bought vegetable stock or water
- 1 large bunch basil, stems separated from leaves and both washed
- A 1 by 4-inch piece rind from a piece of Parmigiano-Reggiano cheese
- 1 medium Yukon gold potato, peeled and cut into 1/4-inch dice
- 1 cup cooked mixed shell beans such as white or cooked cranberry beans
- 1 bunch green Swiss chard, tough stems cut out and leaves julienned (12 ounces w/stems, 6 ounces w/out stems)
- 2 tablespoons lightly toasted pine nuts

DIRECTIONS

1. Preheat oven to 450 degrees. Drizzle the 4 slices of bread with 1/4 cup of the olive oil and each with a tablespoon of Parmigiano-Reggiano cheese.
2. Place on a baking sheet and transfer to the oven and cook until golden brown, about 6 minutes. Remove from oven and when cool enough to touch, cut the crust off each slice and cut the slices into 1/2-inch dice. Reserve for later.
3. Over medium-low heat, heat 1/4 cup oil in an 8-quart pot until hot but not smoking. Add onion and garlic and cook for 5 minutes to soften (no color). Add carrots and celery root and cook for 5 minutes, stirring occasionally. Lightly salt throughout. Stir in leek and cook for 3 minutes.
4. Tie basil stems into a bundle using kitchen string and add to pot along with stock (or water) and cheese rind. Simmer 20 minutes.
5. Add potatoes and simmer 7 minutes. Add diced bread, cooked shell beans, and swiss chard and simmer 3 minutes. Remove soup from heat and discard basil stems and cheese rind. Season soup with salt and pepper, to taste.

For the Pesto

1. While soup is cooking, make pesto: Bring a pot of lightly salted water to a boil and have a bowl of ice and cold water ready.
2. Boil basil leaves for 20 seconds, drain, and plunge into ice water for 2 minutes to stop cooking. Gather basil together with your hands, squeeze out liquid, and put into jar of a blender or food processor with remaining 1/2 cup oil, 2 tablespoons of grated cheese, and pine nuts and blend until smooth. Season pesto with salt and pepper.
3. Spoon soup into warm bowls and swirl in a spoonful of pesto. Serve soup with extra grated Parmigiano-Reggiano on the side.

Call in and ask Bill Telepan, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Chef **Bill Telepan's** eponymous restaurant, Telepan, opened on the Upper West Side of New York in December of 2005, following the release of his successful cookbook, *Inspired by Ingredients*, in 2004. Before opening his own restaurant, Chef Telepan worked under Daniel Boulud at Le Cirque, Gilbert Le Coze at Le Bernardin, and Alfred Portale at Gotham Bar & Grill. Since 2008, he has been the Executive Chef of Wellness in the Schools (WITS), a non-profit organization dedicated to making school food healthy.

TURKEY / ENTRÉES

Cranberry-Stuffed Cornish Game Hens
by Martha Stewart
Page 22

Photo Credit: James Balgrie



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BY MARTHA STEWART

PERFECT ROAST TURKEY

We brined our turkey for 24 hours, so leave plenty of time for this recipe. If you don't brine yours, skip steps 1 and 2. The U.S. Department of Agriculture recommends cooking the turkey until the thickest part of the thigh registers 180 degrees. For a moister bird, we cooked ours to 165 degrees; it will continue to cook outside the oven as it rests.

INGREDIENTS

Serves 12 to 14

For the Turkey

3 cups coarse salt, plus more for seasoning
5 cups sugar
2 medium onions, coarsely chopped
2 medium leeks, white and pale-green parts only, rinsed and coarsely chopped
2 carrots, peeled and coarsely chopped
2 celery stalks, coarsely chopped
2 dried bay leaves
3 sprigs fresh thyme
3 sprigs fresh flat-leaf parsley
2 teaspoons whole black peppercorns
Freshly ground pepper
1 fresh whole turkey (18 to 20 pounds), rinsed and patted dry, giblets and neck reserved for gravy
Gravy (recipe follows)
1/2 cup unsalted butter (1 stick), melted, plus 1/4 cup unsalted butter, softened
1/2 cup dry white wine, such as Sauvignon Blanc
Chestnut Stuffing (recipe follows)
Crab apples, fresh rosemary sprigs, and fresh sage, for garnish (optional)

DIRECTIONS

1. Put salt, sugar, onions, leeks, carrots, celery, bay leaves, thyme, parsley, peppercorns, and 10 cups water in a large stockpot. Bring to a boil, stirring until salt and sugar have dissolved. Remove from heat; let brine cool completely.
2. Add turkey, breast first, to the brine. Cover; refrigerate 24 hours. Remove from brine; pat dry with paper towels. Let stand at room temperature 2 hours.
3. Preheat oven to 425 degrees, with rack in lowest position. Stir together melted butter and wine in a medium bowl. Fold a very large piece of cheesecloth into quarters so that it is large enough to cover breast and halfway down sides of turkey. Immerse cloth in butter mixture; let soak.
4. Place turkey, breast side up, on a rack set in a roasting pan. Fold wing tips under turkey. Sprinkle 1 teaspoon each salt and pepper inside turkey. Loosely fill body and neck cavities with stuffing. Tie legs together with kitchen twine. Fold neck flap under; secure with toothpicks. Rub turkey all over with softened butter; season with salt and pepper.
5. Remove cheesecloth from butter mixture, squeezing gently into bowl. Reserve butter mixture for brushing. Lay cheesecloth over turkey. Place turkey, legs first, in oven. Roast 30 minutes. Brush cheesecloth and exposed turkey with butter mixture. Reduce temperature to 350 degrees. Roast, brushing every 30 minutes, 2 1/2 hours more; cover with foil if browning too quickly. If making gravy, add giblets and neck to pan 1 1/2 hours after reducing temperature; roast 30 minutes, and reserve.
6. Discard cheesecloth; rotate pan. Baste turkey with pan juices. Roast, rotating pan halfway through, until skin is golden brown and an instant-read thermometer inserted into the thickest part of the thigh registers 180 degrees and stuffing reaches 165 degrees, about 1 hour. Transfer to a platter. Set pan with drippings aside for gravy. Let turkey stand at room temperature at least 30 minutes. Garnish, if desired.

Continued on next page.

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PERFECT ROAST TURKEY

For the Gravy

Makes about 4 cups

Add giblets and neck to the pan with the turkey one and a half hours after the oven temperature is reduced to 350 degrees in step 5 of the Perfect Roast Turkey recipe.

5 whole black peppercorns

3 sprigs fresh thyme

3 sprigs fresh flat-leaf parsley

1 sprig fresh rosemary

1 fresh or dried bay leaf

3 tablespoons unsalted butter

2 celery stalks, coarsely chopped

1 small carrot, coarsely chopped

1 leek, white and pale-green parts only,
rinsed and coarsely chopped

1 medium onion, coarsely chopped

3/4 cup dry white wine or turkey stock

3 tablespoons all-purpose flour

Coarse salt and freshly ground pepper

1. Trim fat and membranes from giblets. Rinse giblets; pat dry. Add giblets and neck to pan with turkey. Roast until browned, about 30 minutes. Set aside.
2. Make a bouquet garni: Tie peppercorns, thyme, parsley, rosemary, and bay leaf in a square of cheesecloth. Set aside.
3. Make the stock: Melt butter in a medium saucepan over medium-high heat. Add vegetables. Cook, stirring, until beginning to brown, 7 to 10 minutes.
4. Reduce heat to medium; add giblets, neck, bouquet garni, and 1 quart water. Cover, and bring to boil. Reduce heat to medium-low, and cook, uncovered, until reduced to about 3 cups, 50 to 60 minutes. Pour mixture through a fine sieve into a clean medium saucepan. Keep stock warm over medium-low heat. Roughly chop giblets; shred meat from neck with a fork. Set aside. Discard other solids.
5. Transfer turkey to a large platter. Reserve 3 tablespoons drippings from pan. Pour remaining drippings into a gravy separator; let stand until separated, about 10 minutes. Discard fat.
6. Deglaze roasting pan: Place roasting pan over 2 burners. Add wine; bring to a boil, stirring with a wooden spoon to loosen any browned bits on bottom of pan. Reserve deglazed liquid.
7. Make the gravy: Put the reserved 3 tablespoons pan drippings from turkey in a medium saucepan; cook over medium heat until hot. Add the flour, whisking vigorously to combine. Cook, whisking constantly, until fragrant and deep golden brown, about 9 minutes. Whisking vigorously, slowly add hot stock. Bring to a boil. Reduce heat to a gentle simmer.
8. Stir in reserved deglazed liquid and separated pan juices. Add giblets and neck meat. Season with salt and pepper. Simmer, stirring occasionally, until the gravy has thickened to the consistency of heavy cream, about 20 minutes. Pour through a fine sieve into a saucepan; discard solids. Keep gravy warm over low heat. Season with salt and pepper.

Continued on next page.

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PERFECT ROAST TURKEY

For the Chestnut Stuffing

Serves 10 to 12

You will need to dry the bread cubes overnight; transfer them to resealable plastic bags until you're ready to make the stuffing, up to 1 day more. Cover; bake at 350 degrees for 25 minutes. Uncover; bake until hot and golden brown, 30 minutes more.

2 loaves good-quality white bread, cut into 3/4-inch cubes (about 20 cups)

1 1/2 pounds fresh chestnuts (4 cups), scored with an X

3/4 cup unsalted butter (1 1/2 sticks)

4 small onions, peeled and cut into 1/4-inch dice (about 3 cups)

1 bunch celery, cut into 1/4-inch dice (about 4 cups)

3 tablespoons finely chopped fresh sage

5 cups homemade or low-sodium store-bought chicken stock

1 tablespoon coarse salt

3 cups coarsely chopped fresh flat-leaf parsley

Freshly ground pepper

1. Spread bread cubes in single layers on baking sheets. Let dry at room temperature, uncovered, overnight.
2. Bring a medium saucepan of water to a boil. Add chestnuts; cook until soft, about 20 minutes. Drain; let cool slightly. Peel and quarter chestnuts; set aside. Peeled chestnuts can be refrigerated in an airtight container 2 to 3 days.
3. Melt butter in a large skillet over medium heat. Add onions and celery; cook, stirring, until onions are translucent, about 10 minutes. Add sage; cook 3 minutes. Stir in 1/2 cup stock; cook until reduced by half, about 5 minutes.
4. Transfer onion mixture to a large bowl. Add remaining 4 1/2 cups stock, the chestnuts, bread, salt, and parsley; season with pepper. Toss to combine. If not stuffing turkey, transfer to a buttered 17-by-12-inch baking dish. Cover; bake at 350 degrees for 25 minutes. Uncover; bake until hot and golden brown, 30 minutes more.

Martha Stewart

From Martha Stewart Living, November 2005

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BY MARTHA STEWART

CLASSIC CHEESE LASAGNA

INGREDIENTS

Serves 8

For the Lasagna

- 1 pound whole-milk ricotta cheese
- 1 large egg
- 1/8 teaspoon freshly grated nutmeg
- 3/4 teaspoon coarse salt
- Freshly ground pepper
- 1 pound fresh mozzarella
- Marinara (recipe follows)
- Fresh lasagna noodles (recipe follows), cut into 4-by-13-inch strips and cooked, or store-bought dried noodles, cooked
- 5 ounces coarsely grated Parmesan cheese, (about 1 3/4 cups)

DIRECTIONS

1. Preheat oven to 375 degrees. Combine ricotta, egg, nutmeg, and salt in a medium bowl. Season with pepper. Coarsely grate 1/2 of the mozzarella, and stir into ricotta mixture. Using your fingers, shred remaining mozzarella into 2-inch strips, and reserve.
2. Spread 1/2 cup marinara in a 9-by-13-inch baking dish. Place a layer of noodles over marinara. Spread 1/3 of the ricotta mixture over noodles, and sprinkle with 1/3 of the Parmesan. Place a layer of noodles over the cheese layer. Spread 1 cup marinara over noodles. Repeat layering (noodles, marinara, noodles, ricotta mixture, Parmesan) 2 more times. Spread remaining marinara over cheese layer, then sprinkle with shredded mozzarella.
3. Place baking dish on a rimmed baking sheet. Bake until cheese is golden brown and sauce is bubbling, 45 to 50 minutes. Let stand for 15 minutes before slicing and serving.

Continued on next page.

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CLASSIC CHEESE LASAGNA

For the Marinara

Makes 6 cups

- 2 cans (28 ounces each) whole peeled plum tomatoes, undrained
- 3 garlic cloves, coarsely chopped (2 tablespoons)
- 1/4 cup extra-virgin olive oil
- 1/2 teaspoon coarse salt
- 1/4 teaspoon freshly ground pepper

1. Pulse tomatoes and juices in a food processor until coarsely chopped.
2. Heat garlic and oil in a 5-quart pot over medium heat until garlic begins to sizzle, about 2 minutes. Add tomato purée, salt, and pepper, and bring to a boil. Reduce heat, and simmer, partially covered, stirring occasionally, for 30 minutes. Let cool slightly. Sauce can be refrigerated, covered, for up to 3 days.

For the Fresh Lasagna Noodles

Makes 24 squares (4 inch) or 16 strips (4 by 13 inches)

- 2 cups all-purpose flour, plus more for surface and dusting
- 3 large eggs
- Coarse salt

1. Mound flour on a work surface, and make a well in the center. Beat eggs and a pinch of salt in a small bowl, then pour eggs into well. Using a fork, slowly add flour to eggs, incorporating a small amount at a time, switching to hands as dough becomes stiff.
2. Knead dough on a lightly floured surface until smooth, elastic, and no longer sticky, about 10 minutes. Cover with plastic, and let dough rest on counter for 1 1/2 hours.
3. Cut dough into 8 pieces. Working with 1 piece at a time and keeping remaining pieces covered, dust dough lightly with flour, and feed through a pasta machine's widest setting (No. 1). Fold dough lengthwise into thirds, and rotate 90 degrees. Pass through machine 2 more times.
4. Turn dial to next-narrower setting. Pass dough through machine twice, gently supporting it with your palms. Continue to roll dough through ever-finer settings, 2 passes each, until sheet is almost translucent (No. 6 on a KitchenAid pasta roller). If dough bubbles or tears, pass it through again, and dust with flour if it sticks. Immediately cut sheet into lasagna noodles: 4-inch squares for individual lasagna or 4-by-13-inch strips for a large pan. Transfer strips to a drying rack for 1 hour. Repeat with remaining dough. (Noodles can be stored, when completely dry and stiff, for up to 1 week.)
5. Fill a large bowl with cool water. Bring a large pot of salted water to a boil. Cook 2 to 3 noodles at a time for 90 seconds. Using a wire-mesh skimmer, transfer noodles to cool water, and swirl a few times. Place on a parchment-lined baking sheet until ready to use, placing a piece of parchment or plastic between layers. Use immediately.

Martha Stewart

From *Martha Stewart Living*, October 2008

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BY MARTHA STEWART

CRANBERRY-STUFFED CORNISH GAME HENS

INGREDIENTS

Serves 6

8 ounces rye bread (about 1/2 loaf), trimmed of crust and cut into 1/4-inch dice
1/2 tablespoon extra-virgin olive oil
1 small leek, white and pale-green parts only, halved lengthwise, thinly sliced into half-moons, and rinsed well
3 ounces shiitake mushrooms, stemmed, wiped clean, and coarsely chopped
1 garlic clove, finely chopped
1 teaspoon coarse salt
1 tablespoon chopped fresh sage, plus leaves (optional), for garnish
1 tablespoon chopped fresh flat-leaf parsley
1/2 teaspoon dry mustard
1/2 teaspoon dried thyme
3/4 cup dried cranberries
3/4 cup reduced-fat, low-sodium canned chicken broth
6 Cornish game hens (1 1/2 pounds each)
1 tablespoon unsalted butter, room temperature
1/4 teaspoon freshly ground pepper
1/2 cup port wine

DIRECTIONS

1. Preheat oven to 350 degrees. Spread out diced bread on a rimmed baking sheet; toast in oven, turning occasionally, until light brown and dry, 10 to 12 minutes. Set aside.
2. Raise oven temperature to 450 degrees. In a large nonstick skillet, heat the oil over medium-high heat until hot but not smoking. Add leek, mushrooms, garlic, and 1/2 teaspoon salt. Cook, stirring occasionally, until softened, about 2 minutes. Transfer to a bowl; stir in bread, chopped sage, parsley, mustard, thyme, 1/2 cup dried cranberries, and 1/2 cup broth.
3. Spoon stuffing into bird cavities; tie legs together with kitchen twine. Rub birds with butter, then sprinkle with pepper and remaining 1/2 teaspoon salt.
4. Arrange birds on a roasting rack in a large roasting pan. Roast until golden brown, about 30 minutes. Reduce oven temperature to 350 degrees, and continue roasting until an instant-read thermometer inserted into thickest part of thighs (avoiding bone) registers 170 degrees, 15 to 20 minutes more. Transfer rack with birds to a rimmed baking sheet, and let rest.
5. Set roasting pan on top of stove across two burners; set heat to medium-high. Add port and remaining 1/4 cup broth; deglaze pan, scraping up any browned bits from bottom with a wooden spoon. Add remaining 1/4 cup dried cranberries; cook, stirring, until sauce reduces slightly, 2 to 3 minutes.
6. Place birds on a serving platter, and drizzle sauce over them. Garnish with sage leaves, if desired, and serve.

Martha Stewart

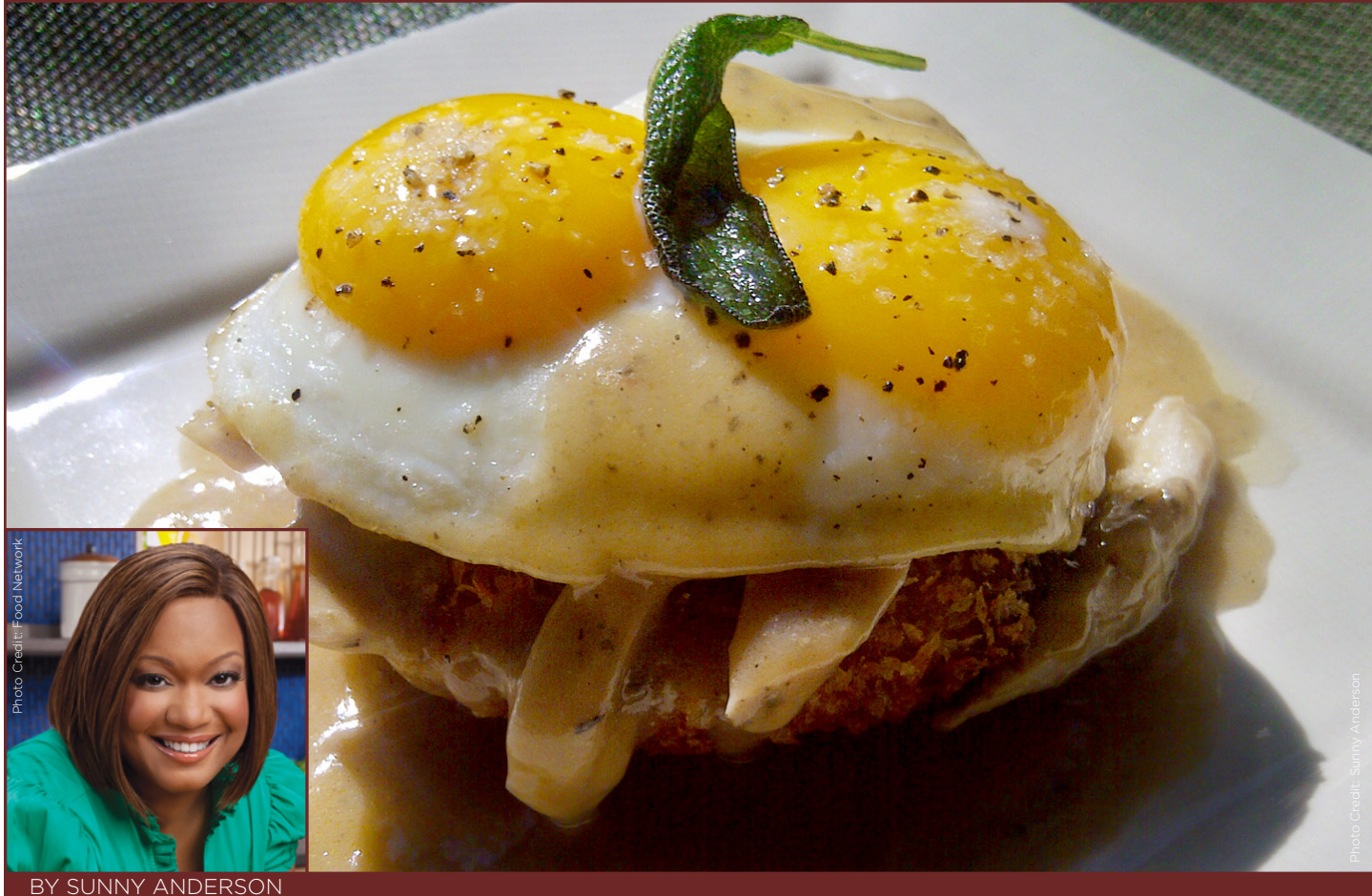
From *Martha Stewart Living*, October 2008

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BY SUNNY ANDERSON

SUNNY'S THANKSGIVING EGGS BENEDICT

INGREDIENTS

Makes 4

For the Stuffing Cakes

Vegetable oil, for frying

2 cups leftover stuffing, room temperature

2 eggs

2 teaspoons milk or water

1 cup dry, seasoned breadcrumbs

4 sage leaves

Kosher salt and freshly ground black pepper

DIRECTIONS

Make the stuffing cakes and fry the sage

1. In a 9-inch frying pan add enough oil to fill it 1/2-inch deep and heat on medium high.
2. Divide stuffing into 4 portions and form each into a ball, then flatten into a disk about 1/2-inch thick with your hands.
3. In a small bowl whisk eggs and milk together. Dunk and flip each stuffing cake in the egg wash to coat, then dredge and fully coat in the breadcrumbs. Once oil is swirling, fry each stuffing cake until golden brown on one side, then flip to cook the other side, about 4-6 minutes total.
4. Remove to a paper towel-lined plate. Add the sage leaves to the oil and fry until they become a darker green and curl up a bit, about 20-30 seconds. Add to the plate with the stuffing cakes and season the sage with a pinch of salt.

Continued on next page.

Call in and ask Sunny Anderson, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

SUNNY'S THANKSGIVING EGGS BENEDICT

For the Eggs

4-6 tablespoons butter
8 eggs

Fry the eggs

1. In a small non-stick pan on low heat add butter and melt. If the butter is browning the heat is too high, wipe out the pan and start over. Once butter is melted, crack 2 eggs into the pan (if using a large pan, use all the butter and try not to let the eggs fuse together, keeping them in groupings of 2). You may have to divide the butter and do this in batches or separate pans.
2. Raise the heat to medium low and cook until the whites are completely cooked and yolks are still runny, about 8 minutes. At no time should the whites of the egg begin to bubble on the edges from the heat; keep it low enough so the edges don't brown or become crisp.

To Assemble

12 cups leftover turkey, shredded and warmed
1 cup leftover turkey gravy, warmed
Kosher salt and freshly ground black pepper

Assemble the dish

1. Layer each plate first with a stuffing cake, then some leftover warmed turkey, a drizzle of turkey gravy, two eggs, another drizzle of turkey gravy and top each with a fried sage leaf.
2. Sprinkle salt over the yolks and season with a final grind of black pepper.

Call in and ask Sunny Anderson, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Sunny Anderson debuted on Food Network in 2005 as a special guest on *Emeril Live!* cooking side by side Chef Emeril Lagasse. In 2007, she co-hosted Food Network's food gadget show *Gotta Get It*, quickly followed by *Cooking for Real*, *How'd That Get On My Plate*, and other Food Network appearances. Sunny is currently working on her new Food Network show, *Home Made in America with Sunny Anderson*. Her first cookbook is due in summer 2013.



BY CAT CORA

POMEGRANATE-GLAZED CORNISH HENS WITH WILD RICE AND CHESTNUT STUFFING

There's nothing like glazed Cornish hens for a special occasion, and a chestnut stuffing makes them even more special. Most grocery stores carry jars or vacuum packs of peeled and cooked chestnuts, which make this part of the recipe easy. (But if you do spot fresh chestnuts in the shell and feel ambitious enough to roast and peel them, your efforts won't be wasted.)

INGREDIENTS

Serves 4

1 cup wild rice
Kosher salt
2/3 cup peeled, coarsely chopped chestnuts
1 small onion, finely chopped
3 tablespoons finely chopped fresh flat-leaf parsley
2 teaspoons finely chopped fresh thyme
1 teaspoon finely chopped fresh savory
4 Cornish hens (1 to 1 1/2 pounds each)
Olive oil
Coarse salt and freshly ground black pepper
1 cup pomegranate juice
2 to 3 cups chicken stock, homemade or store-bought, or water
1/4 cup all-purpose flour
Pomegranate seeds, for garnish (optional)

DIRECTIONS

1. Rinse the rice in cool water, drain, and add the rice to a medium saucepan with a lid. Add 3 cups cold water and 1 teaspoon salt. Set over high heat and bring to a boil, stirring once. Immediately reduce the heat to low and cover the pot. Cook for 45 to 55 minutes, or until all the liquid has been absorbed.
2. Place a rack in the middle of the oven and preheat the oven to 325 degrees.
3. While the rice is cooking, spread the chestnuts on a baking sheet and toast them in the oven for about 10 minutes. Remove the chestnuts from the oven.
4. In a large bowl, mix together the rice, chestnuts, onion, and herbs. Set aside.
5. Turn up the oven to 375 degrees.
6. Pat the Cornish hens dry with a paper towel. Remove the livers, hearts, and gizzards and discard or reserve for another use. Lightly sprinkle the cavity of each hen with salt and loosely fill with the rice stuffing, leaving a little space to allow the rice to expand during roasting. Truss* the birds, if you like. You will have some stuffing left over. Spoon it into a small casserole with a lid and set aside or refrigerate.

Continued on next page.

Call in and ask Cat Cora, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

POMEGRANATE-GLAZED CORNISH HENS WITH WILD RICE AND CHESTNUT STUFFING

7. Rub the skin of the hens with olive oil and salt and pepper to taste and place, breast side down, on a rack set in a large roasting pan, large enough to fit the birds with some space in between. Bake for 15 minutes, then baste with the pomegranate juice. Continue basting with pomegranate juice every 15 to 20 minutes, until the hens are dark golden brown, the juices run clear when the hens are pierced at the thigh with a fork, and an instant-read thermometer inserted into the thickest part of the thigh, not touching the bone, registers 175 to 180 degrees, 60 to 65 minutes. During the last 25 minutes of roasting time, slide the casserole of extra stuffing into the oven to heat.
8. Remove the birds from the oven and transfer them to a platter. Cover them with foil and let rest for 10 to 15 minutes. Place the roasting pan with the juices on the stovetop over medium-low heat, add about 1/2 cup of the chicken stock, and scrape up any roasted bits from the bottom of the pan. Sift the flour into the cooking juices and whisk well. Slowly whisk in 1 1/2 cups of the remaining stock. Let simmer until the mixture is thick and smooth, 5 to 6 minutes. Season with salt and pepper to taste.

To serve

Place 1 hen on each plate, nap with the gravy, and garnish with the pomegranate seeds, if desired.
Pass the extra stuffing at the table.

*Trussing

1. Place the Cornish hen on a cutting board with the breast up and the tail pointing toward you. Take a piece of butcher's string about 2 feet in length and hold the middle section of the string under the ends of the legs, where the bone is showing. You will have a very long tail of string on both ends.
2. Wrap the string up and around the two legs at the notch between the end of the bone and where the meatier portion begins. Cross the strings, as if tying a shoe and pull tightly.
3. Bring the ends of the strings back across the hen, so that they cross just below the breast and wrap the string around the base of the wings. Pull the string up tightly under both wings and tie the string over the breast of the hen. A knot or bow works well.

Option

Pomegranate Balsamic Glaze

I treat this glaze like barbecue sauce, brushing it on once during the cooking and once again when I bring the hens out of the oven. Then I put the rest in a small bowl and pass it at the table as a sauce.

Combine 1 cup pomegranate juice and 1 cup balsamic vinegar. Heat over medium-low heat for 15 to 20 minutes, or until the mixture is syrupy but not as thick as molasses. This makes about 1 cup glaze. The glaze keeps in the refrigerator for up to 1 month.

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Cat Cora made television history in 2005 on Food Network's *Iron Chef America*, as the first and only female Iron Chef. She has launched several unique restaurants including *Cat Cora's Que*, *Kouzzina by Cat Cora*, *Cat Cora's Kitchen*, and *Cat Cora's Gourmet Market*. In May 2012, she joined Curtis Stone to co-host Bravo's series, *Around the World in 80 Plates*, and this past July was the first female inducted into the American Academy of Chefs® Culinary Hall of Fame. Cora has authored three top-selling cookbooks, including *Classics with a Twist: Fresh Takes on Favorite Dishes*.



SUCKLING PIG WITH ROAST VEGETABLES

INGREDIENTS

Serves 12 to 14

For the Sausage Filling

- 3 tablespoons garlic powder
- 3 tablespoons paprika
- 4 tablespoons fennel seeds, toasted, and chopped
- 1 tablespoon ground star anise
- 1 tablespoon crushed red pepper flakes
- 2 tablespoons freshly ground black pepper
- 5 pounds boneless pork butt, cut into 1-inch pieces
- 1 pound bacon, chopped
- 1/2 pound salt pork, chopped
- 3/4 cup chopped garlic
- 1/2 onion, chopped
- 1/4 cup chopped fresh thyme
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh rosemary

DIRECTIONS

Prepare the Sausage Filling

1. In a small bowl, combine garlic powder, paprika, fennel seeds, star anise, crushed red pepper flakes, and black pepper; set spice mixture aside.
2. Combine the pork butt, bacon, salt pork, chopped garlic, onion, thyme, parsley, and rosemary in a large bowl and mix thoroughly. Using a meat grinder fitted with a medium disk, grind meat mixture into a second large bowl. Add reserved spice mixture and stir until completely incorporated. Set aside for at least 1 hour.

Continued on next page.

Call in and ask Tiffany Derry, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

SUCKLING PIG WITH ROAST VEGETABLES

For the Suckling Pig

3 cups sugar
1 1/2 cups coarse salt
10 pounds pork belly, skin off and patted dry
5 pounds sausage filling or your favorite
store-bought Italian sausage*
1/4 cup finely chopped flat-leaf parsley
1/4 cup finely chopped rosemary
1/4 cup finely chopped sage
1/4 cup finely chopped thyme
Roasted vegetables, for serving (recipe follows)

*The homemade sausage stuffing makes more than the 5 pounds you'll need, but freezes very well. Wrap any extra and freeze for a later use (label and date). Or, if you prefer, use the amount leftover to stuff a small pork belly or boneless pork loin.

Prepare the Suckling Pig

1. Whisk together the sugar and salt in a medium bowl. Place pork belly on a rimmed baking sheet and rub both sides thoroughly with sugar and salt mixture. Cover with plastic wrap and refrigerate for 1 hour.
2. Preheat oven to 300 degrees. Under running water wash off sugar and salt mixture. Pat dry with paper towels and place fat side down on work surface.
3. In a small bowl, stir to combine chopped herbs. Rub side of pork belly that's facing up with herb mixture. Top with sausage filling, spreading evenly, and leaving a 1-inch border all around.
4. Starting at one long end, roll pork belly up jelly roll fashion, making sure that it is rolled tightly. Tie tightly every two inches with kitchen twine. Place pork on a rimmed baking sheet fitted with a rack. Transfer to oven and roast until pork is tender and dark golden brown, with an internal temperature of 145 degrees. Approximately 5 to 7 hours.
5. Remove from oven and let rest briefly at room temperature before removing twine. Slice and serve warm along with roasted vegetables.

For the Roasted Vegetables

1 pound mushrooms, trimmed
3 pounds Brussels sprouts, trimmed
and halved lengthwise
6 tablespoons olive oil
1/4 cup finely chopped fresh rosemary
2 tablespoons finely chopped fresh sage
Coarse salt and freshly ground pepper
3 pounds medium red potatoes, peeled and halved
2 pounds baby carrots, peeled
1 pound red radishes, halved
1/4 cup chopped flat-leaf parsley
2 tablespoons finely chopped fresh thyme

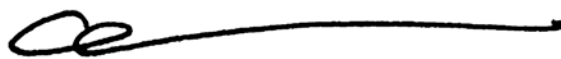
1. Preheat oven to 350 degrees. In a large bowl, combine the mushrooms, Brussels sprouts, 2 tablespoons of olive oil, rosemary, and sage. Season with salt and pepper and stir until thoroughly mixed. Transfer to a rimmed baking sheet and roast until slightly tender, approximately 10 to 12 minutes.
2. In a second large bowl, combine the potatoes, carrots and radishes. Drizzle with remaining 4 tablespoons of olive oil. Season with salt and pepper and stir until thoroughly mixed. Transfer to a second rimmed baking sheet and roast until potatoes are tender, 25 to 30 minutes.
3. Remove potato mixture from oven and transfer to a large bowl. Sprinkle with parsley and thyme; toss to combine. Add roasted mushroom mixture and toss again to combine. Season with salt and pepper. Serve warm.

Call in and ask Tiffany Derry, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Voted "fan favorite" in season 7 of Bravo's *Top Chef*, **Tiffany Derry** is known for her quiet confidence and natural ability in the kitchen. Her overall talent and personality led to her being among the final four chefs on *Top Chef All-Stars*. As the executive chef and partner of Private Social in Dallas, Texas, Tiffany offers guests seasonal New American cuisine inspired by her culinary travels. Tiffany is the national spokesperson for the Culinary Arts Program at the Art Institutes, helping to ensure all students have an opportunity to learn the culinary trade.



BY ALEX GUARNASCHELLI



TURKEY AND STUFFING

I generally follow the rule of 12 to 15 minutes per pound if the bird has stuffing in the cavity. A little less if no stuffing is involved. My recipe below makes enough stuffing for a 16- to 20-pound bird.

INGREDIENTS

For the Bird

- 1 (14- to 16-pound) turkey, innards removed and reserved, neck reserved for gravy
- 1 large piece cheesecloth
- 1/2 stick unsalted butter, melted
- Kosher salt and freshly ground black pepper
- 6 stalks celery, washed and sliced into 1-inch pieces
- 2 large onions, peeled, halved, and sliced
- 1 head garlic
- 2 sprigs fresh sage, stemmed and coarsely chopped
- 4 bay leaves
- 2 teaspoons dried rosemary

DIRECTIONS

1. Preheat the oven to 350 degrees. Transfer the turkey to a roasting pan, fitted with a roasting rack if desired, and soak the cheesecloth in the butter. Season the bird inside and out with salt and pepper. Brush any remaining butter on top of the bird and cover the breasts with the cheesecloth to prevent the top skin from burning before it is cooked. Place the celery, onions, garlic, sage, bay leaves, and rosemary in and around the turkey in the roasting pan — which will be used to make the stuffing when everything is roasted.
2. Place the roasting pan in the center of the oven. Cook for about 12 minutes per pound. After about 2 hours of cooking, remove the cheesecloth from the top of the breasts and return the turkey to the oven to cook for 1 more hour. If the tips of the wings start to get too dark, cover with foil to prevent them from burning.
3. When done, remove the bird from the oven, transfer it to a flat surface (or serving platter), and allow it to rest for 20 to 30 minutes before removing the vegetables for stuffing and carving the meat.

Note: How do you know when the turkey is done? The temperature of the thigh meat (where the meat is thickest and takes the longest time to cook) should register 165 degrees when tested with a thermometer.

Serve sliced turkey with stuffing on the side.

Continued on next page.

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TURKEY AND STUFFING

For the Gravy

7 cups low-sodium chicken stock
Salt and freshly ground black pepper
1 tablespoon Dijon mustard
1/2 cup dry marsala, or sherry
2 tablespoons all-purpose flour

1. Place the neck and the chicken stock in a pot and simmer gently on top of the stove as the turkey finishes cooking. The stock should reduce by about half. Season with salt and pepper.
2. Unless the bottom of the roasting pan is burned, you can make delicious gravy. Place the roasting pan over the burners of the stove, add the mustard and marsala to the pan, and warm it over low heat.
3. Scrape the bottom to get the drippings and tasty bits off of the pan as the marsala reduces. Strain the neck out from the stock and pour about 1/2 cup into a small bowl. Whisk the flour into the bowl, taking care there are no lumps.
4. Reduce the marsala until there is almost no liquid. Add the remaining chicken stock and the flour mixture to the roasting pan. Whisk to blend. Taste for seasoning. Cook until the mixture thickens. Transfer to a gravy boat.

For the Stuffing

1 stick unsalted butter, divided
1 pound loose pork sausage, separated into small pieces
6 cups 1-inch cubed sourdough bread, crusts and all

1. Heat a large skillet and add 4 tablespoons of butter. Add the sausage and cook until brown and crispy. Using a slotted spoon, transfer sausage to a large bowl along with the roasted vegetables from the roasting pan.
2. Add the remaining 4 tablespoons of butter to the pan. Add the cubed sourdough bread and cook, stirring, until golden brown, 6 to 8 minutes. Toss and season with salt and pepper before adding to the bowl with the vegetables. Stir everything together and taste for seasoning, adjusting if necessary.

From *Martha Stewart Living*, October 2008

Call in and ask Alex Guarnaschelli, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Alex Guarnaschelli is the executive chef at Butter Restaurant and The Darby, and is a chef-instructor at New York City's Institute of Culinary Education. She completed the third season of her Food Network show, *Alex's Day Off*, is a regular judge on *Chopped* and contributor to *The Best Thing I Ever Ate*. She has appeared on *Dear Food Network*, *Next Food Network Star*, as both a competitor and judge on *Iron Chef America* and as a contestant on *Next Iron Chef: Super Chefs*. She is currently working on her first book.



BY MICHAEL LOMONACO

R I B S T E A K W I T H A D O B O R U B

INGREDIENTS

Serves 4

4 12-ounce boneless rib steaks

For the Adobo Rub

Kosher salt

Olive oil

2 tablespoons each of:

ground ginger
garlic powder
onion powder
ground cumin
dark brown sugar
paprika
ancho chili powder
ground black pepper

DIRECTIONS

1. Prepare the adobo rub by combining all the ingredients in a large bowl or on a platter.
2. Dip each rib steak in the adobo rub and coat both sides evenly. Marinate in the refrigerator for one hour before cooking. Keep refrigerated till needed; can be done 1 to 2 hours ahead. The rib steak may be grilled or pan roasted for maximum flavor.
3. To cook the rib steaks: Preheat a skillet over medium heat for a minute before adding 1 tablespoon of olive oil. Season the adobo-coated rib steak with kosher salt and sear the first side for 3 to 4 minutes before turning to cook the second side. Cook till desired doneness. Or grill outside on medium high heat, directly on the grates using any fuel source, with the cover open.
4. Allow the finished steaks to rest 5 to 6 minutes before serving.
5. Serve by slicing the steaks into thin slices, place on a platter with slices of tomato, onion and watercress as a side dish, if desired.

Call in and ask Michael Lomonaco, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Chef **Michael Lomonaco** is the executive chef and managing partner at Porter House New York. Previously, Lomonaco was executive chef at New York's '21' and Windows on the World. He has authored two cookbooks, *The '21' Cookbook* and *Nightly Specials*, and hosted the television programs *Epicurious* on the Travel Channel and *Michael's Place* on Food Network. This fall, Lomonaco will open Center Bar, a restaurant and lounge featuring Champagne cocktails and a Mediterranean-inspired small plates menu in the Time Warner Center.

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Photo Courtesy of Sara Moulton

BY SARA MOULTON

Sara Moulton

THAI-STYLE ROASTED CORNISH GAME HENS

INGREDIENTS

Serves 4

4 stalks fresh lemongrass, outer leaves discarded and root ends trimmed, or 2 tablespoons freshly grated lemon zest
1/2 cup coarsely chopped fresh cilantro
2 large shallots, coarsely chopped
8 large garlic cloves, peeled and smashed
One 2-inch piece of fresh ginger, peeled and coarsely chopped
1 jalapeño or serrano chile, coarsely chopped, (ribs and seeds removed to reduce heat, if desired)
2 teaspoons Thai red or green curry paste
2 tablespoons Thai fish sauce
2 teaspoons firmly packed brown sugar, (can use light or dark)
2 cups well-stirred canned unsweetened coconut milk
4 Cornish game hens, about 1 1/2 pounds each, legs tied together
1 teaspoon cornstarch
Kosher salt and freshly ground black pepper to taste
Lemon slices and fresh cilantro sprigs, for garnish

DIRECTIONS

1. Thinly slice the lower, lighter-colored 6 inches of the lemongrass stalks, discarding the remaining parts. Combine the lemongrass, cilantro, shallots, garlic, ginger, jalapeño, curry paste, fish sauce, sugar, and 1 cup of the coconut milk in a food processor or blender. Purée until smooth.
2. Divide the mixture between 2 large plastic bags with re-sealable closures. Add 2 hens to each bag, squeezing out the excess air. Put the bags in a large shallow dish and let marinate, refrigerated, turning the bags once or twice, overnight.
3. Preheat the oven to 450 degrees. Remove the hens from the marinade, reserving the marinade. Wipe off the excess marinade and place the hens on a rack in a shallow roasting pan. Roast until lightly browned and there are no traces of pink when the thighs are pierced at their thickest point, 30 to 40 minutes. A meat thermometer inserted into the leg joint should register 170 degrees.
4. Meanwhile, combine the reserved marinade with the remaining 1 cup coconut milk in a saucepan. Heat over medium-low heat, stirring often, until bubbling around the edges, about 5 minutes. Strain through a fine-mesh strainer into a separate sauce pan.
5. Mix the cornstarch with 2 tablespoons cold water in a small bowl and stir to blend. Whisk into the strained sauce. Increase the heat to high and bring to a boil, whisking constantly. Season with salt and pepper.
6. Arrange the hens attractively on a large serving platter. Garnish with lemon slices and cilantro sprigs. Serve with the sauce on the side.

Recipe courtesy of Sara Moulton *Cooks at Home* ©Clarkson Potter, 2002

Call in and ask Sara Moulton, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Sara Moulton is a chef, cookbook author and TV personality. Sara was one of the Food Network's founding personalities, hosting *Cooking Live*, *Cooking Live Primetime*, and *Sara's Secrets*. She is the Food Editor of ABC's *Good Morning America*, and in 2011 launched the iPhone® app, *Sara's Kitchen*, featuring 60 recipes, 60 photos and ten videos. Her most recent cookbook, *Sara Moulton's Everyday Family Dinners*, won the International Association of Culinary Professionals "Best Cookbook of the Year" award in 2011.



BY LUCINDA SCALA QUINN

S L O W - G R I L L E D T U R K E Y

For this recipe, you will need a kettle grill with a lid that's at least 22 inches in diameter, such as a Weber. You will also need a chimney starter, trussing supplies, a bag of best-quality charcoal briquettes, and a disposable heatproof aluminum roasting pan.

INGREDIENTS

Serves 8 to 10

1 turkey (12 to 15 pounds), patted dry

Mixture of aromatics, such as sage sprigs, onion wedges, and halved garlic heads for filling the cavity

1/2 cup extra-virgin olive oil

1/2 cup coarse salt

2 1/2 tablespoons freshly ground pepper

DIRECTIONS

1. Let turkey sit at room temperature at least 1 hour. Stuff turkey with aromatics or stuffing of your choice; tie the cavity closed.
2. Open grill vents. Place a chimney starter on the small lower grill grate, put 50 charcoal briquettes in starter, and ignite; let burn until ash gray. Remove chimney starter, center roasting pan on grate, and pour out coals, dividing evenly on each long side of pan. (Be careful not to spill ashes into pan, since it will collect the turkey drippings needed for gravy.) Top with main grill grate.
3. Combine oil, salt, and pepper in a small bowl. Rub or brush mixture all over turkey.
4. Place turkey on top grate, directly over roasting pan, and cover with grill lid (keep lid vent open). Every 45 minutes, add 8 unlit briquettes on each long side of roasting pan to keep heat even. (Some grills have a grate with space on the sides that allows for this addition. Otherwise you'll need a helper to lift the grate with the turkey while you add the coals.)
5. Cook turkey until a thermometer inserted into the thickest part of the thigh (and the stuffing) reads 165 degrees, 2 to 3 hours (about 10 minutes per pound with aromatics, 12 minutes with stuffing). Remove from heat, and let rest 20 minutes before carving.

Adapted from *MAD HUNGRY: Feeding Men and Boys*, © 2009 Lucinda Scala Quinn.
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Lucinda Scala Quinn is Executive Director of Food and Entertaining at Martha Stewart Living Omnimedia and hosted a daily cooking show, *Mad Hungry with Lucinda Scala Quinn*, on the Hallmark channel. She was co-host of *Everyday Food* on PBS for six years, and now appears regularly on NBC's *Today Show*. Lucinda has written three books, *Lucinda's Rustic Italian Kitchen*, *Lucinda's Authentic Jamaican Kitchen*, and *MAD Hungry: Feeding Men & Boys*. Her next cookbook will be published by Artisan in spring 2013.

SIDES & SALADS

Cumin Seed Roasted Cauliflower
by Melissa Clark
Page 41



Photo Credit: Andrew Scrivani



Photo Credit: Andrew Eccles

BY MARTHA STEWART

Martha Stewart

GREEN BEAN CASSEROLE

For this gourmet take on a potluck classic, the casserole is assembled and the shallots are cooked ahead of time. Just before serving, pop the dish under the broiler for about 10 minutes.

INGREDIENTS

Serves 8

6 tablespoons unsalted butter, plus more for dish
1 medium onion, cut into 1/4-inch dice
1 red bell pepper, seeded and cut into 1/2-inch dice
1 pound button mushrooms, stems trimmed, quartered
2 teaspoons coarse salt
1/2 teaspoon freshly ground pepper
1 1/2 pounds green beans, trimmed and cut into 2-inch pieces
6 tablespoons all-purpose flour
2 cups milk
1 pinch cayenne pepper
1 pinch grated nutmeg
1 cup grated Parmesan cheese
1/4 cup breadcrumbs
1/4 cup canola oil
4 shallots, cut crosswise into 1/4-inch rings

DIRECTIONS

1. In a large skillet over medium heat, melt 2 tablespoons butter. Add onion, and sauté until it begins to soften, about 4 minutes. Add bell pepper and mushrooms, and cook until softened and most of the liquid has evaporated, about 8 minutes. Season with 1 teaspoon salt and 1/4 teaspoon pepper. Set aside to cool.
2. Prepare an ice bath: Fill a large bowl with ice and water; set aside. Bring a saucepan of water to a boil. Add beans, and cook until bright green and just tender, 4 to 5 minutes. Drain, and plunge into ice bath to stop cooking. When cooled, toss drained beans with mushroom mixture; set aside.
3. Melt the remaining 4 tablespoons butter in a medium saucepan over medium-low heat. Add 1/4 cup flour, whisk constantly until mixture begins to turn golden, about 2 minutes. Pour in milk, and continue whisking until mixture has thickened, about 3 minutes. Stir in cayenne, nutmeg, and the remaining teaspoon salt and 1/4 teaspoon pepper. Remove from heat, and let cool to room temperature, stirring occasionally. Pour over beans, and toss to combine.
4. Butter a 9-by-13-inch glass or ceramic baking pan. Spread half the green-bean mixture over the bottom. Sprinkle on half the grated Parmesan, and spread with the remaining green beans. Combine the remaining Parmesan and the breadcrumbs, and sprinkle over casserole. Cover with foil, and refrigerate until just before serving.
5. Heat canola oil in a medium skillet over medium-high heat. Toss shallot rings with the remaining 2 tablespoons flour. Fry the shallots in batches, turning frequently, until golden brown. Transfer to paper towels to drain. Place in an airtight container, and set aside until ready to serve.
6. Heat broiler, positioning rack about 8 inches from heat. Cook casserole, covered, until mixture is bubbly and heated through, about 10 minutes. Uncover, and cook until top is golden brown, about 30 seconds. Sprinkle fried shallots over top, and serve immediately.

Continued on next page.

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Continued from previous page.

GREEN BEAN CASSEROLE

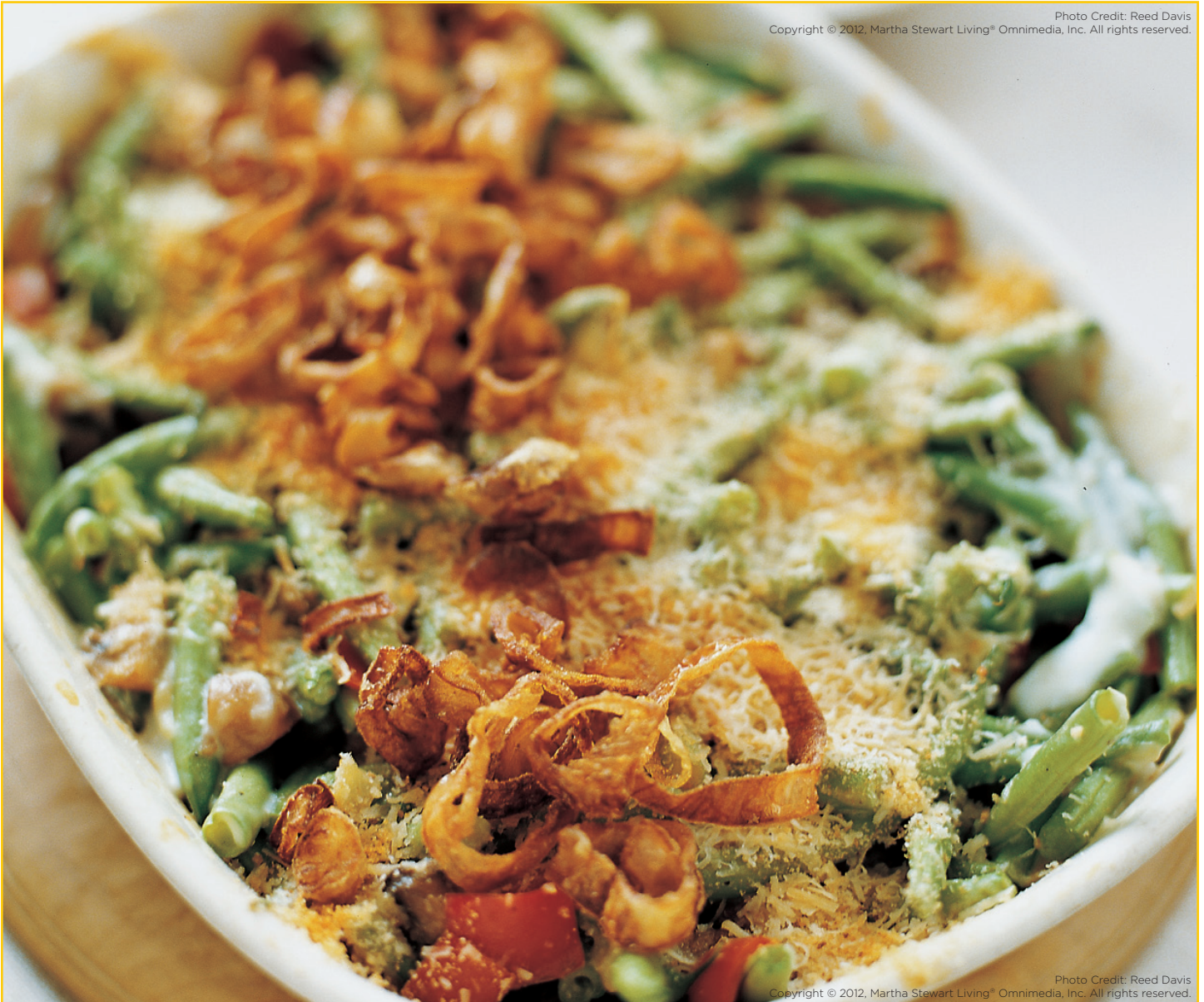


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From *Martha Stewart Living*, November 2000

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Named in 2012 by *Advertising Age* as one of the "100 Most Influential Women in Advertising," **Martha Stewart** is one of America's most trusted lifestyle experts and teachers. Her namesake company, Martha Stewart Living® Omnimedia, Inc. is the leading provider of original "how-to" information, inspiring and engaging consumers with unique lifestyle content and high-quality products. An Emmy® Award-winning television show host, entrepreneur and bestselling author, Martha's new weekly teaching series, *Martha Stewart's Cooking School*, debuted on PBS in fall 2012.

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BY MARTHA STEWART

MASHED SWEET AND RUSSET POTATOES WITH HERBS

In this healthful mash, the sweet potatoes meet russets, which contain about 30 milligrams of vitamin C per eight-ounce spud.

INGREDIENTS

Serves 4

4 garlic cloves (do not peel)
1/2 teaspoon extra-virgin olive oil
2 medium sweet potatoes, pricked with a fork (about 1 pound total)
2 medium russet potatoes, pricked with a fork (about 1 pound total)
1 tablespoon unsalted butter
2 tablespoons coarsely chopped fresh flat-leaf parsley, plus a sprig for garnish
1 tablespoon finely chopped fresh sage
1 3/4 teaspoons coarse salt
Pinch of freshly ground pepper
1/2 cup plain low-fat yogurt

DIRECTIONS

1. Preheat oven to 400 degrees, with racks in center and lower thirds. Put garlic on a small piece of foil; drizzle with oil. Fold to form a packet, and crimp edges to seal. Place garlic packet and the potatoes on center rack; place a baking sheet on lower rack to catch the juices.
2. Bake, flipping halfway through, until the sweet potatoes are very tender when pierced with the tip of a knife, about 45 minutes. Remove sweet potatoes and garlic from oven; set aside. Continue to bake russet potatoes until very tender, about 15 minutes more. Remove from oven; let cool slightly, about 5 minutes.
3. Peel potatoes. Pass through a ricer or a food mill into a medium bowl. Squeeze garlic from skins into bowl with potatoes. Stir in butter, parsley, sage, salt, and pepper. Stir in yogurt, and serve.

Martha Stewart

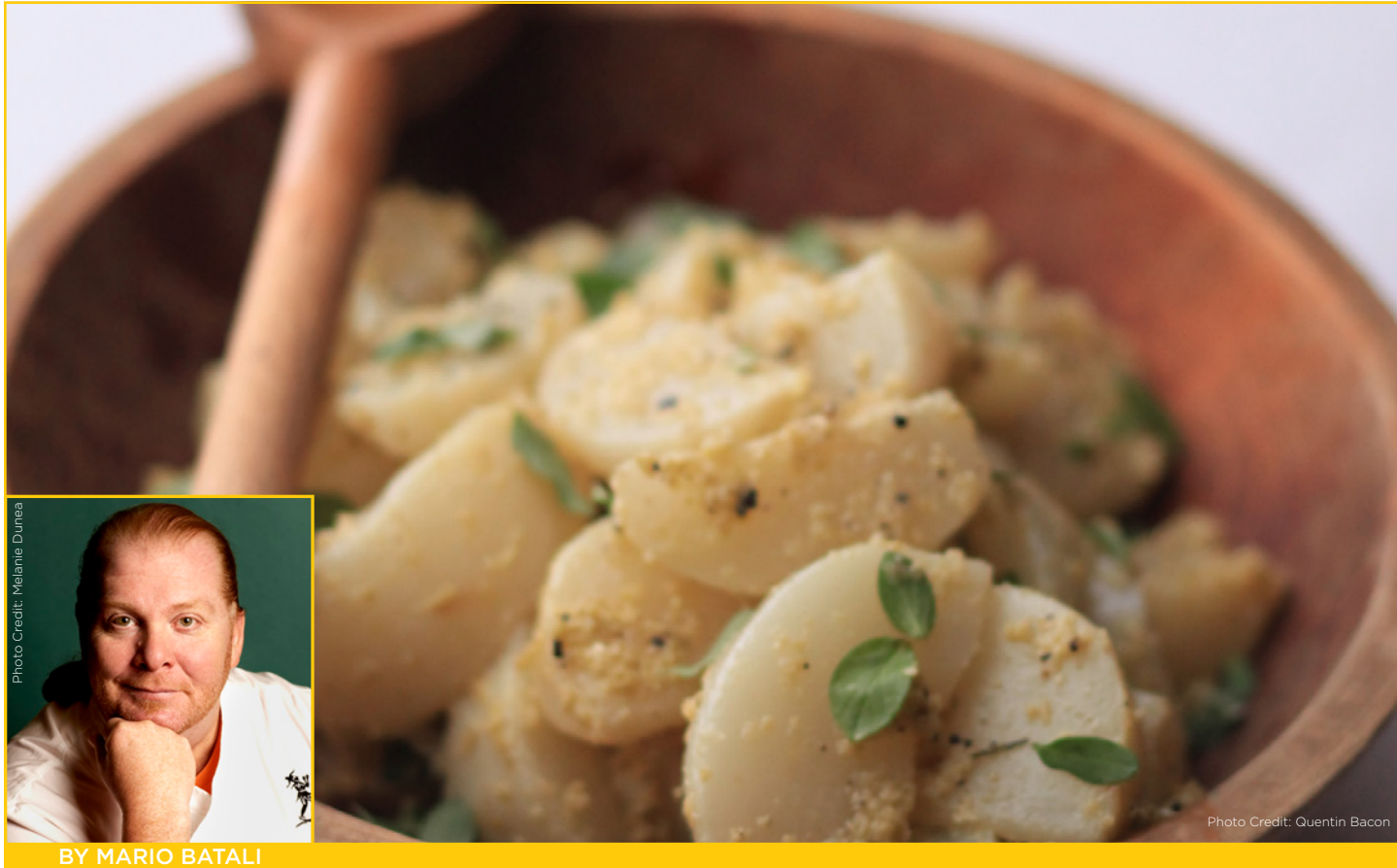
From *Martha Stewart Living*, January 2007

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BY MARIO BATALI

T U R N I P S I N G R E E N O L I V E P E S T O

INGREDIENTS

Serves 8 to 10

2 teaspoons salt
 2 pounds turnips, peeled and cut into 8 wedges each
 1 cup pitted large or jumbo green olives,
 such as Ascolana or Cerignola
 1/2 red onion, chopped
 1/4 cup pine nuts
 1 garlic clove
 1/2 cup extra-virgin olive oil
 1/2 cup fresh marjoram leaves
 1/4 cup freshly chopped Italian parsley
 Freshly ground black pepper

DIRECTIONS

1. Bring 6 quarts of water to a boil in a soup pot, and add the salt. Drop the turnip pieces into the water and cook until tender but al dente, about 8 minutes.
2. Meanwhile, combine the olives, onions, pine nuts, and garlic in a food processor, and blend for 1 minute. With the motor running, slowly add the olive oil and blend until it forms a thick, smooth paste.
3. When the turnips are done, drain them well in a colander and immediately toss them into a mixing bowl. Add the olive pesto, marjoram, parsley, and lots of black pepper, and mix gently. Allow the turnips to cool, and serve at room temperature.

Recipe courtesy of *Molto Batali* (ecco 2011)

Call in and ask Mario Batali, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

With twenty-one restaurants worldwide and a host of television shows, including ABC's *The Chew*, **Mario Batali** is one of the most recognized and respected chefs working today. Mario is also the James Beard Award-winning author of nine cookbooks. His most recent work, *Molto Batali: Family Meals from My Home to Yours* was released in September 2011. In 2008, Mario started the Mario Batali Foundation with the mission of feeding, protecting, educating, and empowering children worldwide. To learn more about Mario and his many ventures, visit mariobatali.com.



Photo Courtesy of The Little Owl

BY JOEY CAMPANARO

BRUSSELS SPROUT HOME FRIES

INGREDIENTS

Serves 8

3 large Idaho potatoes, skin on
Olive oil
Coarse salt
1 pint Brussels sprouts
Canola oil for pan frying
1 tablespoon curry powder
1 tablespoon cayenne pepper
1 tablespoon unsalted butter
1 leek, well washed and thinly sliced crosswise
1 tablespoon finely chopped flat-leaf parsley

DIRECTIONS

1. Preheat oven to 350 degrees. Rub the potatoes with olive oil and salt. Place on a small baking sheet and transfer to oven. Bake potatoes for 1 hour.
2. Meanwhile bring a medium pot of salted water to a boil. Prepare an ice-water bath.
3. Add Brussels sprouts to the pot and cook approximately 5 minutes. Transfer to ice-water bath to stop cooking. Drain and transfer to a clean kitchen towel; pat dry. Quarter Brussels sprouts lengthwise; set aside.
4. Mix together the curry powder and cayenne pepper and set aside.
5. Remove potatoes from oven and let cool. Peel and chop into small cubes.
6. Heat a large cast iron skillet over medium to high heat. Add Canola oil about 1/8 inch up the side of the skillet and heat until just smoking. Add potatoes and cook until evenly browned. Drain most of the oil and add the butter, Brussels sprouts, leeks and a pinch of the spice mix. Cook until heated through, approximately 5 to 8 minutes.
7. Remove from heat and sprinkle with parsley; stir to combine. Serve immediately.

Call in and ask Joey Campanaro, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Chef and restaurateur **Joey Campanaro** is the owner of Philadelphia's Village Belle, New York's The Little Owl and Little Owl – The Venue, his catering business, Blackfoot Consulting and is partners with chef and owner Mike Price at New York's Market Table. He has appeared on everything from *Iron Chef America* to the *Today Show*. Joey caters and consults for some of the biggest names in the country, including Martha Stewart, Mike Piazza, NBC Universal, Conde Nast Publishing and TOD's.

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BY SARAH CAREY

C H E D D A R A N D S A G E B I S C U I T S

INGREDIENTS

Makes 12

4 cups all-purpose flour (spooned and leveled),
plus more for working
2 tablespoons baking powder
1 teaspoon baking soda
2 teaspoons coarse salt
2 cups grated sharp white cheddar (5 1/2 ounces)
2 tablespoons chopped fresh sage
3/4 cup (1 1/2 sticks) cold unsalted butter,
cut into pieces
1 1/2 cups low-fat buttermilk

DIRECTIONS

1. Preheat oven to 450 degrees. In a food processor, pulse flour, baking powder, baking soda, and salt. Add cheddar and sage and pulse to combine. Add butter and pulse until mixture is the texture of coarse meal, with a few pea-size pieces of butter remaining. Add buttermilk and pulse just until combined, 2 to 3 times.
2. Turn dough out onto a lightly floured work surface and knead just until it comes together. With a floured rolling pin, roll dough to a 3/4-inch thickness. With a floured 2 3/4-inch round biscuit cutter, cut out 12 biscuits (reroll and cut scraps).
3. Place biscuits on a baking sheet, 1 1/2 inches apart, and bake until puffed and golden, 12 to 15 minutes. Transfer to a wire rack. Serve warm or at room temperature.

Recipe courtesy of *Everyday Food*, December 2009

Call in and ask Sarah Carey, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Editor-in-Chief of Martha Stewart's *Everyday Food* magazine, **Sarah Carey** is a 13-year veteran of the Martha Stewart test kitchens. Prior to Martha Stewart, Sarah worked as a recipe developer for cookbook writer Barbara Kafka and former *New York Times* food columnist Molly O'Neil. Sarah co-authored the best-selling book *Martha Stewart's Cooking School*, and co-hosted the PBS cooking series *Everyday Food*. In June 2012, she launched *Everyday Food with Sarah Carey* — a daily digital video series demonstrating weeknight dinners.



Photo Credit: Matthew Benson



Photo Credit: Andrew Scrivani

BY MELISSA CLARK

CUMIN SEED ROASTED CAULIFLOWER

with Salted Yogurt, Mint, and Pomegranate Seeds

INGREDIENTS

Makes 6 servings

2 large heads cauliflower, cut into bite-sized florets
4 tablespoons extra-virgin olive oil
2 teaspoon whole cumin seeds
1 teaspoon kosher salt, plus additional
1 teaspoon freshly ground black pepper
Plain full-fat yogurt, (can substitute with 2% Greek yogurt), for serving
Chopped fresh mint leaves, for serving
Pomegranate seeds, for serving

DIRECTIONS

1. Preheat the oven to 425 degrees. Toss the cauliflower with the oil, cumin seed, salt, and pepper. Spread the mixture in an even layer on two large rimmed baking sheets. Roast, tossing occasionally, until the cauliflower is tender and its edges are toasty, 20 to 30 minutes.
2. Transfer the cauliflower to individual serving bowls. Whisk a pinch of salt into the yogurt. Dollop the yogurt on top of the cauliflower and strew the mint and pomegranate seeds over the yogurt.

Recipe courtesy of *Cook This Now: 120 Easy and Delectable Dishes You Can't Wait to Make* © Hyperion, 2011

Call in and ask Melissa Clark, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Melissa Clark is a James Beard Foundation Award winner and columnist for the *New York Times*, where she writes the enormously popular, "A Good Appetite" Dining Section column. She has written 32 cookbooks, including *In the Kitchen with a Good Appetite*, *Braise* with Daniel Boulud, and *The Last Course* with former Gramercy Tavern pastry chef Claudia Fleming. Her most recent book, *Cook This Now: 120 Easy and Delectable Dishes You Can't Wait to Make*, is a personal collection of seasonally driven, inventive comfort food.

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BY CHRIS COSENTINO



Photo Credit: Beginnings: My Way to Start a Meal, Weldon Owen

CHARRED BRUSSELS SPROUTS, WALNUTS & COUNTRY HAM

The ham purée underneath the charred Brussels sprouts comes as a nice surprise when you dig to the bottom of the bowl. Keep this recipe in mind as a great way to use the end of your country ham.

INGREDIENTS

Serves 4

20 Brussels sprouts, ends trimmed
and halved lengthwise
2 tablespoons rendered duck fat, if not readily
available can substitute with
softened unsalted butter
1/4 cup (1 ounce/30 grams) walnuts
2 tablespoons fresh sage leaves
1 tablespoon unsalted butter
Kosher salt and freshly ground black pepper
Country ham purée (recipe follows)

Country Ham Purée

1/2 pound (250 grams) boneless country ham
1/2 yellow onion
1 carrot, peeled and halved
1/2 fennel bulb, trimmed
4 cloves garlic

DIRECTIONS

1. Plunge half of the Brussels sprouts into a pan of boiling salted water and boil until just tender, about 3 minutes. Using a wire skimmer, transfer the sprouts to an ice-water bath to cool completely, then remove from the bath and reserve. Repeat with the remaining Brussels sprouts, adding more ice to the ice-water bath if necessary. Pat the Brussels sprouts dry.
 2. In a sauté pan over high heat, warm the duck fat. When it is hot, add the Brussels sprouts and sauté until golden brown on both sides, 3-5 minutes. Add the walnuts and cook, stirring occasionally, until toasted, about 2 minutes. Add the sage and butter and swirl the pan to melt the butter and crisp the sage. Season with salt and pepper.
 3. While the Brussels sprouts are cooking, warm the ham purée over medium heat until hot, being careful not to scorch it.
 4. To serve, pour a small pool of ham purée in the bottom of each warmed bowl. Divide the Brussels sprouts mixture evenly among the bowls and serve right away.
-
1. To make the country ham purée, combine the ham, onion, carrot, fennel, garlic, and 2 1/2 cups water in a pressure cooker that measures either 13-inch diam. by 14 1/2-inch high or 10 1/2-inch diam. by 9 1/2-inch high. Following the manufacturer's instructions, secure the lid in place, bring up to full pressure, and cook for 15 minutes. Let the pressure release naturally for 10 minutes, then uncover and let cool slightly.
 2. Transfer the contents of the pressure cooker to a blender and process until smooth. If the purée seems too thick, add a little water. Pour into a small saucepan and set aside.

Chris Cosentino, Weldon Owen/Williams-Sonoma.

Call in and ask Chris Cosentino, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to **siriusxm.com/martha**.

Chris Cosentino built his résumé at Red Sage in Washington, D.C. and Rubicon, Chez Panisse, Belon, and Redwood Park in the San Francisco Bay Area. When he was executive chef at Incanto in 2002, the restaurant earned its first 3-star review from the *San Francisco Chronicle*. In 2012 he released his first cookbook *Beginnings: My Way to Start a Meal*. Cosentino has been featured on the Food Network's *Next Iron Chef America* and *Chefs vs. City*, and most recently was crowned season four winner of Bravo's *Top Chef Masters*.

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BY ELIZABETH KARMEL

MACHE AND POMEGRANATE SALAD

The tartness of the juice-packed pomegranate seeds plays off the sweetness of the maple syrup-infused dressing to create a perfect fall salad, which, not coincidentally, is when pomegranates are in season.

INGREDIENTS

Serves 4

3 tangerines supremed or, in a pinch use 1/4 cup
canned mandarin orange segments
2 teaspoons balsamic vinegar
1 teaspoon fresh lemon juice
1 tablespoon pure maple syrup
2 teaspoons Dijon mustard
2 teaspoons pomegranate juice (If you are using
packaged seeds, to get juice, simply press
a handful of seeds through a strainer)
3 tablespoons extra-virgin olive oil
4 cups mache (also called lamb's ear) lettuce or
Boston lettuce
1/4 cup pomegranate seeds
(about 1/2 of a pomegranate)
Fleur de sel and freshly ground black pepper to taste

DIRECTIONS

1. Supreme tangerines by cutting 1/4 inch off each end. Then stand the fruit up on one end and slice off all the skin along with the outer membrane of the sections (thereby exposing the flesh). Holding the fruit in the palm of your hand, use your knife to cut inside the membrane of each individual segment, to produce individual slices. Set aside.
2. In a large bowl, whisk together vinegar, lemon juice, maple syrup and Dijon. Add the pomegranate juice if you have it. Drizzle in oil and whisk until thickened.
3. Just before serving, add the mache, pomegranate seeds, and tangerine slices and toss thoroughly with dressing. Season with salt and pepper and serve.

Elizabeth

Recipe from *Pizza on the Grill* By Elizabeth Karmel and Bob Blumer. Published by the Taunton Press in 2008.

Call in and ask Elizabeth Karmel, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Elizabeth Karmel is a nationally respected grilling and barbecue expert. She is the executive chef of Hill Country Barbecue Market in NYC and Washington, DC, and NYC's Hill Country Chicken. Elizabeth is a guest judge on Food Network's *Chopped* and has hosted her own special on The Cooking Channel. She writes a bi-monthly column for the Associated Press called "The American Table" and is the author of three acclaimed cookbooks. Elizabeth designs an innovative line of outdoor cooking and kitchen tools and is the founder of www.GirlsattheGrill.com.

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Photos by: Andre Baranowski

BY MICHEL NISCHAN

SCALLOPED ROOT VEGETABLES

INGREDIENTS

Serves 8

3 cups heavy cream
 Grapeseed oil
 1/2 medium-size rutabaga, peeled and very thinly sliced
 1 large sweet potato, peeled and very thinly sliced
 1 small celery root, peeled and very thinly sliced
 1 to 2 medium-large turnips, peeled and very thinly sliced
 Sea salt and freshly ground pepper
 1/3 cup chopped fresh herbs, such as thyme, chervil, rosemary, or flat leaf parsley
 1 onion, very thinly sliced

DIRECTIONS

1. Bring the cream to a rapid simmer in a heavy saucepan over medium-high heat. Reduce the heat. Simmer gently for 30 to 35 minutes, or until reduced to about 1 1/2 cups. Cover to keep warm.
2. Preheat the oven to 375 degrees.
3. Rub a little grapeseed oil over the bottom and up the sides of a baking dish that measures about 12 by 9 inches and is about 2 inches deep, or substitute with a 9 by 13-inch baking dish. Shingle the rutabaga slices in the dish, overlapping each by about 1 inch, until the bottom of the dish is fully covered with a single layer. Repeat with the sweet potato, celery root, and turnips. Sprinkle the turnips liberally with salt and pepper and about a third of the chopped herbs. Spread half of the onion over the turnips, being careful that it is evenly distributed.
4. Drizzle a third of the warm, reduced cream over the vegetables. Repeat the layering process. Add another third of the cream.
5. Finish with a layer of rutabaga and sweet potato. Reserve the remaining cream and herbs. If you have leftover vegetables, arrange them decoratively over the top.
6. Cover the baking dish tightly with foil. Bake for about 40 minutes. Uncover the baking dish and carefully tip it to drain the excess liquid into a small saucepan. There will be 3 to 4 tablespoons of liquid.
7. Drizzle the top of the casserole with the remaining cream. Return to the oven, uncovered, for 15 to 20 minutes longer.

Continued on next page.

Call in and ask Michel Nischan, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

SCALLOPED ROOT VEGETABLES

8. In the meantime, put the saucepan holding the drained liquid over medium-high heat. Bring to a boil. Cook for 3 to 4 minutes, or until slightly reduced and thickened. Drizzle the sauce over the casserole during the final few minutes of cooking. (If you can't get around to this last step or if it seems too fussy for your style, no worries! The scalloped vegetables will still be delicious.)
9. Remove the casserole from the oven. Sprinkle the remaining third of the herbs over the top and serve.

Note: If you are not ready to serve the scalloped vegetables right away, let them cool completely in the dish. After running a knife around the edges, upend on a cutting board. You can cut the casserole into sections and reheat later by sautéing them until browned and crisp on both sides.



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As the son of displaced farmers, **Michel Nischan**, CEO, founder and president of Wholesome Wave, grew up with a great appreciation for local agriculture and those who work the land. He translated these childhood values into a career as a two-time James Beard Award-winning chef, author and restaurateur, becoming a catalyst for change in the sustainable food movement. Michel serves on the boards of the James Beard Foundation, The Rodale Institute and the advisory board of Chef's Collaborative.



BY CHARLIE PALMER



Photos by: Bill M... ..

S L O W - R O A S T E D B E E T S

with Crisp Goat Cheese and Orange-Shallot Vinaigrette

INGREDIENTS

Serves 4

For the Beets

4 large beets (about 3 pounds) trimmed

Vegetable oil

Kosher salt

For the Goat Cheese

1 log fresh goat cheese (about 10 ounces)

2 cups all-purpose flour

4 large eggs, lightly beaten

3 cups dried bread crumbs

Vegetable oil for deep-frying

DIRECTIONS

1. Rub the beets with oil and salt. Wrap them in a large sheet of foil, folding the edges together for a tight seal.
2. Preheat the oven to 300 degrees. In a sheet pan, make a bed of kosher salt about 1/4-inch thick on which to rest the foil packet (this protects the beets from direct heat).
3. Roast the beets for 90 minutes, then test for doneness by inserting a roasting fork (right through the foil) into a beet; it should be fork-tender.
4. Peel open the foil (watch out for escaping steam). Let the beets cool slightly – they'll be easier to peel while warm. Hold them in a paper towel and push the skin off with the towel. Cut each beet into 6 wedges.

1. Cut the goat cheese log into 4 rounds.
2. Set up your breading assembly line: Put the flour, eggs and bread crumbs in three separate shallow bowls and line them up. Dip the cheese rounds into flour, then egg, then bread crumbs, then repeat the process to make a double coating. Refrigerate.
3. In a large pot, heat the oil to 350 degrees. Fry the goat cheese until the coating is crisp, about 3 minutes, then drain on a paper towel-lined platter.

Continued on next page.

Call in and ask Charlie Palmer, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

S L O W - R O A S T E D B E E T S

with Crisp Goat Cheese and Orange-Shallot Vinaigrette

For the Vinaigrette

4 oranges
3 tablespoons minced shallots
1 cup extra-virgin olive oil
1 cup fresh orange juice
1 tablespoon white wine vinegar

2 handfuls of baby spinach

1. Peel and segment the oranges and set aside.
2. Sweat the shallots briefly in 1 tablespoon of olive oil with a good pinch of salt. Add the orange juice, increase the heat to medium-high and quickly reduce the liquid by half. Remove from the heat and whisk in the vinegar and the remaining oil; season with salt and white pepper.

To Serve

Toss the beets and spinach in the vinaigrette; adjust the seasoning. Arrange the beets and greens on plates. Scatter oranges around the salads and drizzle with vinaigrette. Top with the goat cheese rounds.

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Master Chef and Hotelier **Charlie Palmer** has received critical acclaim for his signature progressive American cooking, which is showcased in his eleven notable restaurants across the country (including Charlie Palmer Steak in Washington, DC and Dry Creek Kitchen in Healdsburg, CA). Palmer also oversees a growing collection of food-forward wine shops, award-winning boutique hotels (the Mystic Hotel by Charlie Palmer debuted in San Francisco in April 2012) and is the author of four cookbooks.



BY MIKE PRICE

SWEET POTATO SALAD

INGREDIENTS

Serves 4

4 medium sweet potatoes, peeled and cut into 1-inch pieces
1 sprig fresh thyme, picked
2 cloves garlic (finely chopped)
2 tablespoons extra-virgin olive oil
1 cup finely shredded napa cabbage
1/4 medium red onion, thinly sliced
1/4 cup toasted hazelnuts, chopped
1 tablespoon chopped flat-leaf parsley
1/4 cup seasoned rice wine vinegar
1/4 cup extra-virgin olive oil

DIRECTIONS

1. Preheat oven to 350 degrees. Combine sweet potatoes with thyme, garlic, extra-virgin olive oil, salt and pepper in a large bowl. Transfer to a rimmed baking sheet, and roast until fork tender, about 15 minutes.
2. Transfer cooked sweet potatoes to a large bowl; add cabbage, red onion, hazelnuts and parsley.
3. Drizzle with rice wine vinegar and extra-virgin olive oil. Toss well but don't over mix. Season with salt and pepper. If you use unseasoned rice wine vinegar add a pinch of sugar and use slightly more salt.

Call in and ask Mike Price, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

A graduate of the Culinary Institute of America, **Mike Price** completed an externship at the esteemed Symphony Café in NYC, and honed his skills at NYC's The Harrison and The Mermaid Inn. In 2007, Mike and his business partner, Joey Campanaro, opened Market Table in NYC's West Village, where he serves as executive chef. Mike has received critical and popular acclaim and has been featured on *The Martha Stewart Show*, the *Today Show* and the CBS *Early Show*.

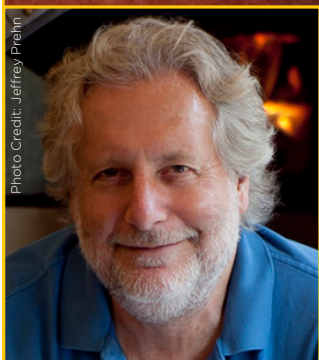


Photo Credit: Jeffrey Priebe

BY JONATHAN WAXMAN



Photo Credit: John Kemick

OYSTER & CHESTNUT STUFFING

INGREDIENTS

Serves 8

12 oysters, shucked, liquid reserved, and chilled
1 loaf of Levain or sourdough bread
1 pint of fresh chestnuts
3 cloves garlic, peeled
1 onion, peeled
2 carrots, peeled
1 stalk of celery
1 leek, washed and julienned
4 shallots
1 cup of white wine, such as Sauvignon Blanc
1/4 pound unsalted softened butter
3 tablespoons olive oil
3 leaves of sage (minced)
1/4 teaspoon Tabasco

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Remove crust of bread and dice into 1/2-inch squares. Transfer to a baking sheet.
3. Poke each chestnut with the tip of a knife and transfer to the same baking sheet.
4. Roast chestnuts and bread in the oven, at the same time for 30 minutes, or until the chestnuts crack open.
5. Take garlic, shallots, onions, carrots and celery and cut into a small dice.
6. Shell the chestnuts.
7. In a sauté pan add the olive oil. Heat to medium, add the vegetables, sweat for 10 minutes. Add the white wine and cook for three minutes; place contents into a large bowl. Add the oysters, chestnuts, bread and butter to bowl and toss well. Season with Tabasco, salt and pepper and add the sage.
8. Bake in a 12 by 8-inch enamel casserole dish for 45 minutes, or until golden brown. Serve hot.

Call in and ask Jonathan Waxman, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

A successful chef, restaurateur and author, **Jonathan Waxman** has graced such prestigious kitchens as Chez Panisse in Berkeley and Michael's in Los Angeles. Today, Waxman is the chef and owner of Barbuto in Manhattan's West Village. He participated in two seasons of *Top Chef Masters* on Bravo. His first cookbook, *A Great American Cook*, was published in 2007 and his second book, *Italian My Way*, was released in April of 2011. Waxman works closely with many charities including City Meals on Wheels and Alex's Lemonade Stand.

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DESSERTS

Pumpkin Pine Nut Cake
by Johnny Iuzzini
Page 62



Photo Credit: © 2008, Gregor Halenda



Photo Credit: Andrew Eccles

BY MARTHA STEWART



Photo Credit: Con-Poulos

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PECAN PIE

INGREDIENTS

Serves 8

1/2 recipe (1 disk) Basic Pie Dough (see recipe below),
rolled out and fitted into a 9-inch pie plate

4 large eggs

1 cup light corn syrup

1/3 cup packed light-brown sugar

1/4 cup granulated sugar

4 tablespoons unsalted butter, melted

1 teaspoon vanilla extract

1/2 teaspoon salt

3 cups pecan halves

Lightly sweetened whipped cream,
for serving (optional)

For the Basic Pie Dough

Makes two 9-inch crusts

This recipe makes enough dough for one double-crust
pie or two single-crust pies.

2 1/2 cups all-purpose flour, (spooned and leveled)

1 teaspoon salt

1 teaspoon sugar

16 tablespoons (2 sticks) cold unsalted butter,
cut into pieces

1/4 to 1/2 cup ice water

DIRECTIONS

1. Preheat oven to 375 degrees with rack set in lowest position.
2. Using kitchen shears or a paring knife, trim dough to a 1-inch overhang. With floured fingers, fold overhang under itself to form a rim; pinch between thumb and forefinger to form a uniform edge around rim of pie plate. Crimp with fingertips. Transfer dough-lined pie plate to refrigerator.
3. Make filling: In a large bowl, whisk eggs, corn syrup, sugars, butter, vanilla, and salt until smooth; mix in pecans. Pour mixture into chilled pie crust; place pie plate on a rimmed baking sheet. Bake until filling jiggles slightly in the center when gently shaken, 50 to 60 minutes.
4. Cool pie completely in plate, 5 to 6 hours. Serve with whipped cream, if desired.

1. In a food processor, combine flour, salt, and sugar; pulse to combine. Add butter; pulse until mixture resembles coarse meal, with just a few pea-size pieces of butter remaining.
2. Sprinkle with 1/4 cup ice water. Pulse until dough is crumbly but holds together when squeezed with fingers (if necessary, add up to 1/4 cup more water, 1 tablespoon at a time). To help ensure a flaky crust, do not overprocess.
3. Transfer half of dough (still crumbly) onto a piece of plastic wrap. Form dough into a disk 3/4 inch thick; wrap tightly in plastic. Refrigerate until firm, at least 1 hour (and up to 3 days). Repeat with remaining dough. (Disks can be frozen, tightly wrapped, up to 3 months. Thaw before using.) Makes 2 disks.

From *Everyday Food*, November 2006

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BY MARTHA STEWART

Photo Credit: Sang An
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TRIPLE-CHOCOLATE PUMPKIN PIE

A hidden layer of bittersweet chocolate coats the crumb crust, semisweet imparts a silken smoothness to the customary custard, and a drizzle of milk chocolate on top teases the eye — and the appetite.

INGREDIENTS

For the Crust

- 2 cups finely ground graham cracker crumbs
(about 16 crackers)
- 3 ounces (6 tablespoons) unsalted butter, melted
- 1 tablespoon granulated sugar
- 2 tablespoons packed light-brown sugar
- 1/2 teaspoon coarse salt
- 1/2 teaspoon ground cinnamon
- 3 ounces bittersweet chocolate (preferably
61 percent cacao), finely chopped

DIRECTIONS

1. Preheat oven to 350 degrees. Combine graham cracker crumbs, butter, sugars, salt, and cinnamon in bowl. Firmly press mixture into bottom and up sides of a deep, 9 1/2-inch pie dish. Bake until firm, 8 to 10 minutes.
2. Remove from oven, and sprinkle bittersweet chocolate over bottom of crust. Return to oven to melt chocolate, about 1 minute. Spread chocolate in a thin layer on bottom and up sides. Let cool on a wire rack. Reduce oven temperature to 325 degrees.

Continued on next page.

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TRIPLE-CHOCOLATE PUMPKIN PIE

For the Filling

6 ounces semisweet chocolate (preferably 55 percent cacao), chopped
2 ounces (4 tablespoons) unsalted butter, cut into small pieces
1 can (15 ounces) solid-pack pumpkin
1 can (12 ounces) evaporated milk
3/4 cup packed light-brown sugar
3 large eggs
1 tablespoon cornstarch
1 teaspoon pure vanilla extract
1 1/2 teaspoons coarse salt
3/4 teaspoon ground cinnamon
3/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
Ground cloves
1 ounce milk chocolate, melted

1. In a large heatproof bowl set over a pot of simmering water, melt semisweet chocolate and butter, stirring until smooth. Remove from heat.
2. Mix pumpkin, milk, brown sugar, eggs, cornstarch, vanilla, salt, cinnamon, ginger, nutmeg, and a pinch of cloves in a medium bowl. Whisk 1/3 pumpkin mixture into chocolate mixture. Whisk in remaining pumpkin mixture until completely incorporated.
3. Transfer pie dish to a rimmed baking sheet, and pour pumpkin mixture into crust. Bake until center is set but still a bit wobbly, 55 to 60 minutes. Let cool in pie dish on a wire rack. Refrigerate until well chilled, at least 8 hours (preferably overnight). Before serving, drizzle melted milk chocolate on top. Serve immediately.

Martha Stewart

From *Martha Stewart Living*, November 2008

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BY GINA DEPALMA

PANFORTE DI SIENA

INGREDIENTS

Makes two 9-inch panforte

6 tablespoons (3/4 stick, 3 oz.) unsalted butter,
plus additional for greasing the pans

1 3/4 cups whole hazelnuts, blanched

3 cups whole blanched almonds

2 cups diced candied orange peel

5 ounces dried figs, diced

6 ounces dried apricots, diced

1 cup all-purpose flour

2 tablespoons ground cinnamon

1 tablespoon dutch-processed cocoa powder

1/2 teaspoon ground cloves

1 teaspoon ground nutmeg

1/4 teaspoon ground black pepper

1 teaspoon salt

1 3/4 cups granulated sugar

1 3/4 cups honey

DIRECTIONS

1. Preheat the oven to 325 degrees. Generously grease two 9 by 2-inch round cake pans with butter; heavy-weight, non-stick cake pans will work best for this recipe. Line the bottom of each pan with a circle of parchment paper and butter the parchment paper.
2. Using a sharp knife, roughly chop the nuts and place them in a large, wide bowl. Add the orange peel, figs and apricots and toss them to combine.
3. In another medium bowl, stir together the flour, cinnamon, cocoa, cloves, nutmeg, pepper and salt, taking care to thoroughly combine them. Add them to the bowl with the nuts and fruits and using your hands, or a large wooden spoon, combine the two mixtures thoroughly.
4. Place the granulated sugar, honey and 6 tablespoons of butter in a medium saucepan. Clip a candy thermometer to the side of the pan and place it over medium heat. Cook the sugar and honey until the mixture reaches the soft ball stage, 217 degrees.
5. Remove the pan from the heat, remove the candy thermometer, and quickly pour the sugar mixture over the nuts, fruits and dry ingredients. Using a heat-proof spatula, stir to thoroughly combine. Quickly transfer evenly between the two prepared pans, smoothing and evening out the surface with the spatula.
6. Place the pan in the center of the oven and bake it for 25 to 30 minutes, or until the entire surface of the panforte is bubbling. Remove the pans from the oven and allow the panforte to cool completely in the pan on a wire rack.
7. While the panforte are still warm, run a knife around the edge of the pan to loosen them from the sides. Remove them from the pans when they are firm but still slightly warm and allow them to cool completely.
8. Wrap the panforte well in parchment paper and then in plastic wrap. Store them in a cool, dry place for up to 3 weeks. To serve, dust the panforte with confectioners' sugar and cut into thin wedges with a chef's knife.

Continued on next page.

Call in and ask Gina DePalma, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

PANFORTE DI SIENA



Photo by: Gina DePalma

From *Dolce Italiano, Desserts From The Babbo Kitchen* by Gina DePalma

Call in and ask Gina DePalma, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Gina DePalma has been the pastry chef of Babbo Restaurant and Enoteca since its opening in 1998. Her cookbook, *Dolce Italiano: Desserts from The Babbo Kitchen*, was published in October 2007. Named one of the Ten Best Pastry Chefs in America by *Pastry Art & Design Magazine*, Chef DePalma received the 2009 James Beard Award for Outstanding Pastry Chef. She has appeared on the Food Network and Martha Stewart Living, and her work has been featured in numerous publications.



BY TOM DOUGLAS

Photos by Ed Anderson

OLD-FASHIONED PUMPKIN PIE

The last thing we want to do is make your holiday baking more difficult, but the joy of slicing and seeding your own pumpkin, roasting it, and creating a homemade pumpkin filling instead of opening a can cannot be overstated. To make things easier, you can roast the pumpkin the day before, purée it in a blender or food processor, and store it covered and refrigerated.

Sugar Pie is a variety of pumpkin with a good, sweet flavor and smooth, dense texture. Talk to the farmer at the farmers' market or the produce manager in the supermarket, and you will find other varieties of pie pumpkins (bred for eating, not jack-o'-lanterns) that can be used in this recipe, such as Baby Pam Sugar Pie, Small Sugar, or New England Pie pumpkin. A 2 1/4-pound Sugar Pie pumpkin (or similar variety), once cut, cleaned, roasted, and skinned, will yield about 1 3/4 cups pumpkin purée, the amount needed for this recipe. Or you can use half of a 4 1/2-pound Sugar Pie pumpkin. Don't use larger pumpkins or varieties not meant for pie making, because they may be fibrous and watery. Or you can use a combination of Sugar Pie pumpkin and butternut squash in this pie. Just be sure you get about 1 3/4 cups purée. If you prefer, you can substitute 1 3/4 cups pumpkin purée (about a 15-ounce can) for the roasted puréed pumpkin.

Serve with lightly sweetened whipped cream or vanilla ice cream. Serve the pie at room temperature.

Note that you need a slightly larger pie pan (9 1/2 inches) for this pie than for most pies.

Continued on next page.

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OLD - FASH I O N E D P U M P K I N P I E

INGREDIENTS

For the Roasted Pumpkin Purée

1 Sugar Pie pumpkin, 2 1/4 pounds (about 1 kilogram)
2 tablespoons canola or other neutral tasting oil
2/3 cup (3 5/8 ounces/104 grams) packed brown sugar,
(can use light or dark)
1/3 cup (2 3/8 ounces/69 grams) granulated sugar
1 tablespoon all-purpose flour
3/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
1/2 teaspoon kosher salt
1 cup (8 3/8 ounces/237 grams) heavy cream
1/3 cup (2 7/8 ounces/79 grams) whole milk
3 large eggs, lightly beaten
2 teaspoons pure vanilla extract

Pastry Shell

One 9 1/2-inch blind-baked and cooled flaky but tender
pastry shell (recipe follows)

Flaky but Tender Pastry Dough

This pastry dough calls for pastry flour, a special flour that you may not already have in your pantry, but the results are well worth acquiring it for a crust that's both flaky and tender. We prefer unbleached pastry flour, such as King Arthur. If you prefer, you can substitute cake flour for the pastry flour. The pastry or cake flour keeps the pastry dough tender, and the vinegar strengthens the gluten and adds elasticity. This pastry dough has more salt than most. Kosher salt is coarser than table salt. If you are using table salt instead, cut the amount of salt in half.

For the flakiest pastry, be sure your fats (butter and vegetable shortening) are very cold. Before you start your dough, dice the butter and portion the shortening into a few clumps and place the fats on a plate, then cover with plastic wrap. If you are using the electric mixer method, place the fats in the freezer for 2 hours. If you are using the food processor method, freeze the fats for only 30 minutes (a shorter time because the metal blade has to be able to cut through the butter). A plastic dough scraper and metal bench knife are useful tools for making pastry dough. You can save the dough scraps for making decorations, if desired.

DIRECTIONS

1. To roast the pumpkin, preheat the oven to 400 degrees. Use a large heavy knife to quarter the pumpkin, then scrape out and discard all the fibers and seeds. Cut the pumpkin quarters in half crosswise to yield 8 pieces of pumpkin. Put the pumpkin pieces in a baking dish and toss with the oil. Arrange the pumpkin pieces rind side down, cover the pan with foil, and use the tip of a paring knife to cut a few small steam vents in the foil. Put the pan in the oven and roast until the pumpkin feels quite tender when poked with the tip of a paring knife, about 1 hour. Remove the foil and continue to roast until the pumpkin is very soft, 20 to 25 minutes more. Remove the pan from the oven. As soon as the pumpkin is cool enough to handle, use a paring knife to peel off and discard the skins. Put the pumpkin flesh in a blender or food processor and purée until smooth. You should have about 1 3/4 cups (14 ounces/400 grams) pumpkin purée. Set the pumpkin purée aside and leave the oven at 400 degrees.
2. In a large bowl, whisk the pumpkin purée, the sugars, the flour, spices, and salt together. Add the cream, milk, eggs, and vanilla extract and whisk again until everything is well combined and smooth. Pour the mixture into the pie shell and place it in the oven. Bake at 400 degrees for 15 minutes, then turn the oven down to 350 degrees and bake until the custard is set, 55 to 60 minutes more. When the pie is done, the center of the pie will not look soft and jiggle when you gently shake the pan. (You can insert the tip of a small knife into the custard to see if the filling is set, not liquid, but if you do so, the pie custard will crack as it cools.) Remove the pie from the oven and allow it to cool on a wire rack for at least 2 hours before slicing and serving. If you like, decorate the pie with Powdered Sugar Pastry Leaves and Sugared Cranberries.

Continued on next page.

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OLD-FASHIONED PUMPKIN PIE

For a 9- or 9 1/2-inch single-crust pie or a 10-inch tart shell

1 1/3 cups (6 1/8 ounces/175 grams) pastry or cake flour
1/3 cup (1 3/4 ounces/50 grams) all-purpose flour
1 tablespoon sugar
1 1/2 teaspoons kosher salt
1/2 cup (1 stick/4 ounces/113 grams) unsalted butter, freezer-cold (see note on previous page), cut into 1/2-inch dice
2 tablespoons vegetable shortening (we use “trans-fat-free” shortening), freezer-cold
1/4 cup (2 ounces/57 grams) ice-cold water, or more as needed
1 teaspoon distilled white vinegar

To Make the Flaky but Tender Pastry Dough in the Electric Mixer

1. In the bowl of an electric mixer with the paddle, combine the flours, sugar, and salt. Add the cold butter and shortening, mixing on low speed until the mixture looks shaggy and the pieces of butter are slightly smaller than peas. Stop the mixer and check the size of the butter, sifting through the mixture with your hands. If you find a few bigger chunks, quickly smear them between your fingers.
2. Put the ice-cold water and vinegar into a measuring cup or small container and stir to combine.
3. Add the water-vinegar mixture to the flour-fat mixture in the electric mixer on low speed and mix briefly with a few rotations of the paddle, but do not let the dough come together.
4. Turn off the mixer and scrape around the sides and the bottom of the mixer bowl to make sure there are no pockets of dry ingredients, rotating the paddle a few more times if needed, then squeeze a small amount of dough in your hand. The dough should come together as a clump. If the dough seems too dry, add a little more water a few teaspoons at a time and rotate the paddle a few more times.
5. Remove the dough from the mixer and shape, wrap, and chill as directed on the next page.

To Make the Flaky but Tender Pastry Dough in the Food Processor

1. Put the flours, sugar, and salt in the bowl of a food processor and pulse a few times to combine. Add the cold butter and shortening to the dry ingredients. Use your hands to break up the shortening into several small clumps and get them coated with flour.
2. Pulse 9 to 12 times. Turn off the machine and take the lid off. The butter should be in pieces a little smaller than the size of a pea. If needed, put the lid back on and pulse a couple more times.
3. Put the ice-cold water and vinegar into a measuring cup or small container and stir to combine.
4. Gradually pour the water-vinegar mixture through the feed tube while pulsing 10 to 12 times. Take the lid off. Use your fingers to see if you can clump the mixture together to form a dough. (The dough should not come together to form a ball while you are pulsing it in the food processor, but it should form a clump pressed between your fingers.) Use a rubber spatula to scrape around the sides of the food processor bowl and the bottom of the bowl to see if there are any dry pockets of flour. If the dough seems too dry, you can add more water a few teaspoons at a time and pulse a few more times.
5. Remove the dough from the food processor and shape, wrap, and chill as directed on the next page.

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OLD-FASHIONED PUMPKIN PIE

How to shape, wrap, and chill flaky but tender pastry dough for pies and tarts

Whether using the electric mixer or food processor method, dump the dough, which will still be crumbly and loose, onto a work surface. Use your hands to work the dough into a cohesive ball, then flatten the ball into a disk. (Note: Because this dough contains pastry or cake flour, which is a soft flour, and because it contains a little vegetable shortening, you can work it with your hands a few times, forming it into a ball and making it cohesive, without having to worry as much about toughening the dough, so feel free to work the dough enough to make it cohesive.) To shape the dough for chilling a single-crust pie shell or tart pan, shape the single-crust quantity of dough into a flattened disk and wrap in plastic wrap. After shaping and wrapping the dough, refrigerate it for at least 2 hours or overnight before rolling. (For longer storage, pastry dough also freezes well, but allow it to rest in the refrigerator for 1 or 2 hours before freezing.)

How to roll, shape, and crimp a single-crust pie shell

Special equipment: 9- or 9 1/2-inch pie pan dried beans for pie weights

Make the dough quantity for a 9-inch single-crust pie and chill as directed. When you are ready to roll the dough, unwrap the dough and place it on a lightly floured surface. Using a rolling pin, roll the dough out to a round about 12 inches in diameter and about 1/8 inch thick. Transfer the dough to a 9-inch pie pan. An easy way to transfer the dough is to fold the dough in half or into quarters. Pick up the folded dough and place it in the pan, then unfold gently, easing (not stretching) it into the pan. Use your fingers to press the dough lightly against the sides of the pan all the way around so the dough won't slide down.

Trim the excess dough to a 3/4- to 1-inch overhang.

Fold the overhang up and over (toward the inside of the pan) and use your hands to press gently on the dough all around the circumference to form a neat pastry rim 1/4 to 1/2 inch thick. (The pastry rim should be flush with the edge of the pie pan and not overhanging it.) Then use the narrowest side of the handle of a small tool such as a small off-set spatula or a small paring knife to press down on this pastry rim against the rim of the pan at about 1-inch intervals to crimp and seal. Chill the pastry-lined pie pan for 15 to 30 minutes before blind baking.

How to blind-bake a pastry shell for the old-fashioned pumpkin pie

To ensure a crisp, thoroughly baked crust, we generally blind-bake a single-crust pastry shell even when the pie shell will be baked again after the filling is added. The Old-Fashioned Pumpkin Pie will be baked, after it is filled, at a higher temperature, so we blind-bake it for about 15 to 20 minutes less time than the master recipe directs for blind baking single pie shells. This way the rim of the pie will not come out too dark after the additional baking of the filled pie. Make the Flaky but Tender Pastry Dough quantity for a 9 1/2-inch pie pan and line the pie pan with the rolled-out dough and chill as instructed in the recipe. To blind-bake the crust, preheat the oven to 350 degrees. Use vegetable spray to spray the piece of parchment paper that you are going to use to hold your pie weights (such as dried beans) and place it sprayed side down in the pastry shell. (This is done because you may be lifting out the paper and beans before the pastry is completely cooked through and you don't want to tear the pastry.) Fill the parchment-lined shell with dried beans and bake the shell for 50 minutes. Remove the pie pan from the oven and remove the paper and beans. Return the pie pan to the oven and bake 5 minutes more. Then remove the pie pan from the oven and allow to cool to room temperature on a wire rack. (The pastry shell will be slightly underbaked at this point but will finish baking after you add the filling and return it to the oven.)

From *THE DAHLIA BAKERY COOKBOOK: Sweetness in Seattle* (William Morrow Hardcover)

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Recipient of the 2012 James Beard Award for Outstanding Restaurateur, **Tom Douglas**, along with his wife and business partner, Jackie Cross, owns thirteen of Seattle's most exciting restaurants: Dahlia Lounge, Etta's, Lola, Palace Kitchen, Serious Pie (with two locations), Seatown Seabar and Rotisserie, and most recently Serious Biscuit, Brave Horse Tavern, Cuoco, and Ting Momo. He is the author of three cookbooks, *Tom Douglas' Seattle Kitchen*, *Tom's Big Dinners* and *I Love Crab Cakes*. The *Dahlia Bakery Cookbook* is due out in fall 2012.



Photo Credit: Bill Durgin
BY ALEX GUARNASCHELLI



INDIAN PUDDING

This is a classic New England dessert my mother would make during the fall months. She would always make it in a deep, small dish but I like a shallow (about 2 to 2 1/2 quart capacity) baking dish. The caramelized apples give the dessert a lighter, fruitier touch. I chose some of my favorite apple varieties for their flavor and ability to hold their shape while cooking.

At my farmers market, the guys always have great apple suggestions and every season, I like to pick a new apple variety and make it my "apple of the season." Last year, I got stuck on the Mutsu for its tart (but also somewhat sweet when cooked) flavor and crisp texture. This year, I am in search of the perfect cooking apple. What would that entail? An apple that would hold its shape, when cooked, and also retain a lot of flavor. Not an easy task! I am currently experimenting with Braeburn and Empire apples...

INGREDIENTS

Serves 8 to 10

For the Pudding

3 cups whole milk
4 tablespoons unsalted butter, plus more
for greasing the baking dish
1/4 cup cornmeal
2 tablespoons all-purpose flour
1/2 teaspoon kosher salt
1/4 cup molasses
2 large eggs, beaten
1/4 cup sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ground allspice
1/2 cup golden raisins

DIRECTIONS

Make the Pudding

1. Preheat the oven to 250 degrees. Butter a shallow 2- to 2 1/2-quart baking dish; set aside.
2. Combine the milk and butter in a pot and warm over a low heat, stirring with a wooden spoon, for 3 minutes until the butter melts.
3. In a medium-size bowl, combine the cornmeal, flour, salt and molasses and whisk to blend. Whisk in a little of the milk mixture. Add the remaining milk to the cornmeal and whisk until the ingredients are fully integrated.
4. Transfer to a medium saucepot and cook over medium heat, stirring constantly, for 2 minutes.
5. Temper the eggs by putting them in a bowl and gradually whisking in some of the cornmeal mix. Pour everything into a double boiler and gently stir in the sugar, cinnamon, nutmeg, allspice and raisins.
6. Pour into prepared baking dish and bake for 2 hours.
7. Transfer baking dish to a wire rack to cool.

Continued on next page.

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INDIAN PUDDING

Serves 8 to 10

For the Apple Topping

3 tablespoons unsalted butter

6 Braeburn, Rome or Empire apples, washed, dried,
peeled, cored, and each cut into 8 wedges

1/2 cup firmly packed light brown sugar

Zest of 1/2 lemon

Juice of 1 lemon

1 teaspoon ground ginger

2 cups unsweetened whipped cream
or sour cream for topping

Make the Pudding

1. Heat a large skillet over medium heat and add the butter.
2. Toss in the apples and stir to coat them with the butter.
3. Sprinkle with brown sugar and cook, stirring occasionally, with a wooden spoon, until the apples are tender and yield slightly when pierced with the tip of a small knife.
4. Add the lemon zest, lemon juice and ground ginger. Stir to blend.
5. Serve warm over cooled pudding. Top with whipped cream or sour cream.

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Alex Guarnaschelli is the executive chef at Butter Restaurant and The Darby, and is a chef-instructor at New York City's Institute of Culinary Education. She completed the third season of her Food Network show, *Alex's Day Off*; is a regular judge on *Chopped* and contributor to *The Best Thing I Ever Ate*. She has appeared on *Dear Food Network*, *Next Food Network Star*, as both a competitor and judge on *Iron Chef America* and as a contestant on *Next Iron Chef: Super Chefs*. She is currently working on her first book.



BY JOHNNY IUZZINI



Photo Credit: © 2008, Gregor Halenda

PUMPKIN - PINE NUT CAKE WITH ARMAGNAC PRUNES

INGREDIENTS

Serves 12

For the Prunes

24 pitted prunes

1 cup (280 grams) simple syrup,
equal parts sugar and water

1 cup (225 grams) Armagnac

For the Pumpkin Purée

1 small cheese pumpkin

2 tablespoons (28 grams) unsalted butter, softened

2 tablespoons (26 grams) dark brown sugar

Coarse salt

Note: To make it simpler, you could use canned
(1 cup/200 grams) pumpkin purée.

DIRECTIONS

1. Cut the prunes in half and put them in a bowl. Cover with boiling water and leave them to plump for 10 minutes. Drain well and place in a clean bowl.
2. In a high-sided saucepan over medium-high heat bring 1/2 cup cold water and 1/2 cup sugar to a boil. Turn the heat to low and stir constantly until the sugar dissolves completely and the mixture is clear, approximately 3 minutes.
3. Mix the simple syrup and Armagnac together and pour over the prunes. Let macerate in the refrigerator for at least 4 hours but preferably overnight. Store the prunes in the maceration liquid.
1. Heat the oven to 375 degrees or 350 degrees on convection.
2. Cut the pumpkin in half and scoop out the seeds and fibers. Use a small sharp knife to score the flesh in a checkerboard pattern, cutting in about 1/2 inch. Rub each half with the butter, sprinkle with the brown sugar, and season with salt. Put the pumpkin on a baking sheet, cut-side up, and bake until very tender and browned, about 45 minutes.
3. When the pumpkin is cool enough to handle, peel it and put the flesh through a food mill.
4. Line a strainer with a few layers of cheesecloth. Scrape the pumpkin purée into the strainer, set it over a bowl, cover with cheesecloth, and weight it. Let the purée drain for at least 2 hours in the refrigerator to remove the excess liquid.

Continued on next page.

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PUMPKIN-PINE NUT CAKE WITH ARMAGNAC PRUNES

For the Streusel

Generous 1/2 cup (76 grams) pine nuts
Packed 2 tablespoons (28 grams) light brown sugar
1/4 cup (50 grams) granulated sugar
Coarse salt
4 tablespoons (58 grams) unsalted butter, melted

For the Cake

1 cup plus 2 tablespoons (190 grams) semolina flour
Scant 1 cup (120 grams) all-purpose flour
1/3 cup (65 grams) granulated sugar
Packed 5 teaspoons (25 grams) light brown sugar
5 tablespoons (50 grams) pine nuts
1/2 teaspoon (2 grams) coarse salt
1/2 teaspoon (2 grams) baking powder
5 tablespoons (70 grams) unsalted butter,
cut into pieces
2 large eggs
1 cup (200 grams) pumpkin purée
(see directions on previous page)
1 tablespoon (8 grams) extra-virgin olive oil
Grated zest of half a lemon
1 vanilla bean, split and scraped for seeds

To Serve

Put the warm cakes on dessert plates and garnish with the reserved prunes and the maceration liquid.

1. Put the pine nuts, the sugars, and a pinch of salt in a food processor. Pulse to chop the nuts. Slowly add the butter, pulsing until you have pea-sized pieces. Transfer to a bowl and chill until ready to use.
2. Put the semolina flour, all-purpose flour, sugars, pine nuts, salt, and baking powder, in a food processor. Pulse and process until the pine nuts are ground. Add the butter and pulse until well mixed; the texture should be coarse.
3. Combine the eggs, pumpkin purée, olive oil, zest, and vanilla seeds (rinse, dry, and save the pod for another use) in a mixing bowl. Whisk until smooth. Add to the food processor and process for 30 seconds.
4. Coarsely chop half of the drained prunes and fold into the batter. Set aside the remaining half of the prunes. Fill the molds two-thirds full. Top with the streusel, filling the molds. Bake until a tester comes out clean and the streusel is browned, about 20 minutes, rotating the baking sheet halfway through baking.
5. Let cool briefly on baking sheet, then remove the molds and let cool completely on a rack.



Reprinted from the book *Dessert Fourplay*. Copyright © 2008 by Johnny Iuzzini. Published by Clarkson Potter, a division of Random House, Inc.

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Pastry chef **Johnny Iuzzini** honed his craft at highly lauded dining locations such as The River Café, Daniel, Payard, Café Boulud and Jean Georges in New York City. He was awarded "Outstanding Pastry Chef of the Year" in 2006 by the James Beard Foundation. Chef Iuzzini is the head judge of Bravo's *Top Chef: Just Desserts*, and has his own pastry and culinary arts consulting company, Sugar Fueled, Inc. He is the author of *Dessert Fourplay: Sweet Quartets from a Four-Star Pastry Chef*. His second book is due out in 2013.



Photo Credit: Gene Kosoy

BY EMILY LUCHETTI

PUMPKIN CARAMEL WHOOPIE PIES

INGREDIENTS

Makes 15 whoopie pies

For the Cookies

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon kosher salt
- 2 large eggs
- 1/2 cup granulated sugar
- 1/2 cup firmly packed dark brown sugar
- 1/2 cup vegetable oil
- 3/4 cup pumpkin purée

For the Caramel Filling

- 8 ounces cream cheese, room temperature
- 1/2 cup cold caramel sauce, homemade or store bought
- 2 ounces (4 tablespoons) unsalted butter, softened
- Large pinch kosher salt

For the Garnish

- 1/4 cup cocoa nibs
- 2 tablespoons diced candied ginger

DIRECTIONS

1. Preheat the oven to 350 degrees.
 2. In a bowl stir together the flour, baking powder, baking soda, salt, ginger and cinnamon.
 3. In another bowl whisk together the eggs, sugars, oil and pumpkin purée.
 4. Add the dry ingredients to the eggs and mix until blended.
 5. Line 2 baking pans with parchment paper. Place 1 tablespoon-mounds of batter several inches apart on the baking sheets. If you have large sheet trays you can fit 15 on each pan.
 6. Bake for 10 to 12 minutes until firm to the touch. Cool to room temperature on baking sheets while you make the caramel filling.
-
1. In a medium bowl, mix all the ingredients together using either a wooden spoon, a mixer with the paddle attachment, or by hand until incorporated. Refrigerate until you are ready to fill.
 2. Spoon a slightly heaping tablespoon of the filling on the flat side of half the cookies. Place a second cookie on top, flat sides to flat sides to form a sandwich.
-
1. Mix the nibs and the ginger together on a small plate. Press some on the sides of the whoopie pies covering the cream.
 2. Store in an airtight container and refrigerate until ready to serve. Can be made a day or two ahead.

Continued on next page.

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PUMPKIN CARAMEL WHOOPIE PIES



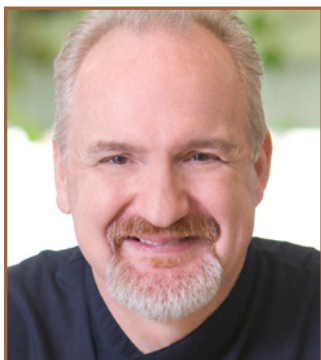
Photo Credit: Emily Luchetti

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Emily Luchetti has been the executive pastry chef at San Francisco's Farallon restaurant since its inception in 1997 and at Waterbar since it opened in 2008. She received the James Beard Award for Outstanding Pastry Chef in 2004, and has written six cookbooks including her latest, *The Fearless Baker*. In 2012, she was inducted into the James Beard Foundation Who's Who of Food & Beverage in America, and named Chair of the James Beard Foundation's Board of Trustees.

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BY ART SMITH

Koko
Art Smith

H U M M I N G B I R D C A K E

This wonderful cake was an inspiration from my childhood friend Susan Turner, an amazing baker. In later years it has become my trademark, as it was hers in Tallahassee, and now will become yours.

INGREDIENTS

Serves 12

For the Cake

3 cups all-purpose flour
2 cups granulated sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 cups chopped ripe bananas
1 cup drained crushed pineapple
1 cup vegetable oil, preferably canola
3 large eggs, beaten
1 1/2 teaspoons vanilla extract
1 cup (4 ounces) finely chopped pecans

For the Icing

8 ounces cream cheese, at room temperature
1/2 cup (1 stick) unsalted butter, at room temperature
1 pound confectioners' sugar (about 4 1/2 cups), sifted
1 teaspoon vanilla extract
Pesticide-free, edible flowers from the garden, such as roses, nasturtiums, or pansies, for garnish (optional)

DIRECTIONS

1. Position racks in the center and bottom third of the oven and preheat to 350 degrees.
2. Lightly butter two 9-inch round cake pans, sprinkle evenly with flour, and tap out the excess. (If you wish, butter the pans, line the bottoms with rounds of parchment paper, then flour the pans and tap out the excess.)
3. Sift the flour, sugar, baking soda, cinnamon, and salt into a bowl. In another bowl, stir or whisk the bananas, pineapple, oil, eggs, and vanilla, until combined. Do not use an electric mixer. Pour into the dry mixture and fold together with a large spatula just until smooth. Do not beat. Fold in the pecans. Spread evenly in the pans.
4. Bake until the cakes spring back when pressed in the center, 30 to 35 minutes. Transfer the cakes to wire racks and cool for 10 minutes. Invert the cakes onto the racks (remove the parchment paper now, if using). Turn right side up and cool completely.
1. Using an electric mixer on high speed, beat the cream cheese and butter in a large bowl until combined. On low speed, gradually beat in the sugar, then the vanilla, to make a smooth icing.
2. Place 1 cake layer, upside down, on a serving platter. Spread with about 2/3 cup of the icing. Top with the second layer, right side up. Spread the remaining icing over the top and sides of the cake. (The cake can be prepared up to 1 day ahead and stored, uncovered, in the refrigerator.)
3. Let stand at room temperature for 1 hour before serving.) Just before serving, decorate the top with the flowers, if desired.

Continued on next page.

Call in and ask Art Smith, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

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H U M M I N G B I R D C A K E



Photos by: Kipling Swehla Photography

Recipe courtesy of *Back To The Table*, Hyperion 2001

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Art Smith is the executive chef and co-owner of Table fifty-two, Art and Soul, Southern Art, Joanne Trattoria, and LYFE Kitchen restaurants, and was the personal chef to Oprah Winfrey for ten years. He appeared on ABC's *Lady Gaga Thanksgiving Special*, *Top Chef*, *Top Chef Masters*, and just completed the pilot episode for ABC's *Time Machine Chefs*. The author of three award-winning cookbooks: *Back to the Table*; *Kitchen Life: Real Food for Real Families*; and *Back to the Family*, his new cookbook on healthy cooking is due in spring 2013.

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HOLIDAY WINE & BEER PAIRINGS



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Photo Credit: Baroness Sheri de Borchgrave

BY KAREN & ANDREW

THANKSGIVING WINE RECOMMENDATIONS

FROM KAREN PAGE AND ANDREW DORNENBURG

Making sweeping recommendations for the ideal Thanksgiving wine is next to impossible. While most American families traditionally enjoy turkey as the main event, some families roast their bird while others deep-fry it. Some families are cornbread stuffing families, while others are sausage stuffing families. And the array of side dishes to grace the table is also wide and varied.

From a wine pairing perspective, the best you can hope for is to “please most of the people most of the time.” If you’re looking to serve only one wine, our recommendation would be a fruity rosé Champagne or domestic sparkling wine. A more cutting-edge choice here would be a sparkling Shiraz.

If you’d like to put both a white and a red on the table, we’d recommend an off-dry Riesling or Gewurztraminer and a nice, fruity Beaujolais or Pinot Noir.

For those serving more formal Thanksgiving meals and looking for specific pairings for each course, we’d say “Good luck” and offer a few sample recommendations:

Pumpkin soup:

- If accented with apples, an apple ice cider (e.g. Eden Ice Cider from Vermont)
- If accented with bacon, a fruity Beaujolais (e.g. Georges Duboeuf) or Pinot Noir

White turkey meat:

- California Chardonnay

Dark turkey meat:

- California Zinfandel

Pumpkin pie:

- Tawny port

Dark chocolate petits fours:

- Banyuls

Call in and ask Karen & Andrew, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio’s Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Karen Page and **Andrew Dornenburg** are the former weekly wine columnists for *The Washington Post*. Their books *The Flavor Bible*, *What to Drink with What You Eat*, *The New American Chef*, and *Dining Out* were all winners of or finalists for James Beard, IACP, and/or Gourmand World Cookbook Awards. Their cult classic *Culinary Artistry* has been called a favorite by chefs around the globe and *Becoming a Chef* was praised by Julia Child, who said she kept a copy by her bed (it’s now part of the Julia Child’s Kitchen exhibit at The Smithsonian).



Photo Credit: Brett Casper

BY GARRETT OLIVER



THANKSGIVING BEER RECOMMENDATIONS

The great thing about craft beer is that it has a huge range of flavor to work with and can be wonderfully versatile.

It's no surprise that these days we're seeing good beer lists in the country's finest restaurants.

Everyone's Thanksgiving table is a little different, but most feature earthy, nutty and caramelized flavors.

Belgian-style dark abbey ales, some of them still brewed by monks, have raisiny dark sugar and dried fruit flavors, even though the beers themselves are dry. These are great with the Turkey that ends up at the center of most tables, but is also terrific with roasted pork and hams. There are some great versions made in the United States, and the classics from Belgium are widely available.

Another star player is the **French bière de garde**, a spicy style of farmhouse ale from the area surrounding Calais. These are usually amber and have soft caramel flavors melded with a subtle anise-like flavor. They make a fine pairing with the gravy and the browned skin on all sorts of game birds, including duck.

Brown ales, which are brewed with caramelized and roasted malts are not only great with the meat dishes, but also with parsnips, turnips, potatoes and other root vegetables.

When you're finally ready for dessert, it's hard to beat **imperial stout**. First brewed for Catherine the Great, imperial stouts are very strong dark beers made with plenty of roasted malts, giving them flavors reminiscent of dark chocolate and coffee. They're a perfect match for pumpkin pies, cakes and tarts, and they're particularly good with ice cream. Beer is an affordable luxury and some of the best beers in the world cost little more than a good cup of coffee. It pays to be a bit adventurous and discover some new flavor combinations around the holidays – and then you can enjoy them the rest of the year too.

Call in and ask Garrett Oliver, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Garrett Oliver is the brewmaster of The Brooklyn Brewery, editor-in-chief of *The Oxford Companion to Beer*, author of *The Brewmaster's Table*, and one of the foremost authorities in the world on the subject of beer. Named one of the top ten tastemakers in the country in 2007 by Forbes, Garrett has hosted more than 800 beer tastings, dinners and cooking demonstrations in fourteen countries. He has been a judge for the competition at The Great American Beer Festival for more than 20 years.

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SATELLITE RADIO

ENTERTAINING & PLANNING





Photo Credit: Colin Miller

BY COLIN COWIE

THANKSGIVING ENTERTAINING TIPS

Use the **season's color scheme to inspire your tabletop**. Golds, ambers, reds, and oranges will give your table a holiday feel without a literal interpretation. Arrange seasonal fruits and vegetables in decorative vessels for your centerpiece.

Create a fun and inviting atmosphere for you and your guests with **festive music, dimmed lights and candles**. Candles are the most important tool when it comes to decorating and creating a romantic ambiance. The more the better... make a tablescape on your coffee table and mix tapers with column and votives. For added glamor, place them on a mirror runner — its instant ambiance will make all your guests look good.

You should estimate that each guest will drink approximately 3 to 5 drinks. With food and drink I always prefer to **over order and have an abundance of everything**. There is nothing worse than running out of the basic tools of making your guest feel welcome.

Use sleek, unscented candles at the dinner table — they'll create a relaxing vibe without interfering with the pleasing, delicious aroma of the prepared meal.

When setting your table **it's all about mixing and less about matching**. Break out the good china for guests and if you're short on quantity, mix it up with your everyday china. Sometimes it's fun to set the table with alternating styles of place settings if you don't have enough glasses and dishes to serve all your guests.

Be resourceful. It's not humanly possible to do it all. Buy the turkey and make the soup. Maybe you like setting a table, but food's not your thing. FedEx is one of my favorite entertaining tools, particularly during the holidays.

Make something unique for your guests by **serving a specialty cocktail** — you can save time by preparing a few pitchers before guests arrive.

Do as much as you possibly can in advance and stick with a clean as you go policy. Don't feel guilty leaving your guests for a few moments when it comes time to serve. The holidays are all about family and close friends. Feel comfortable asking for a little help in the kitchen.

Sending guests home with a baked delight is personal and totally affordable. Send your guests home with a bag of your famous homemade cookies and include the recipe!

Call in and ask Colin Cowie, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 19 to Wednesday, November 21. For info & schedule go to siriusxm.com/martha.

Colin Cowie has been at the forefront of event and wedding planning for the past 25 years, creating trends and raising the bar for creating the ultimate experience for guests. His smarts, personality and stylish sensibility have led to planning over-the-top parties for the who's who of royalty, celebrity and business. He is the author of 8 best-selling books, a contributor to NBC's *Today Show*, a designer for lifestyle products, and is at the helm of a new digital venture revolutionizing the online wedding planning industry, www.colincowieweddings.com.

THANKSGIVING PLANNER

Thanksgiving doesn't have to be a frenzy of last-minute preparations. Our Thanksgiving planner eliminates guesswork, ensuring an enjoyable meal — even for the host.

EARLY NOVEMBER

- Choose a menu.
- If you're ordering a fresh turkey, do it now; if you're buying a frozen turkey, you still have time, but don't wait until the last minute. Remember: It's best to allow four to five days for it to thaw.
- Floral centerpieces finish off a well-set table. Florists are busy this time of year, so order flowers now.

FOUR DAYS BEFORE THANKSGIVING

- Start defrosting the frozen turkey in the coldest part of the refrigerator.
- Compose a shopping list, and purchase all nonperishables. Wait until the day before Thanksgiving to buy salad greens, fresh bread, or seafood.
- If you're baking pies for dessert, make the dough for the crust, roll it out, lay it into pie plates, and freeze.

TWO DAYS BEFORE THANKSGIVING

- Prepare the serving pieces, plates, flatware, glasses, etc.
- If using cloth napkins or tablecloths, iron them now.
- Make the cranberry sauce (optional); a couple of days in the refrigerator will give the flavors time to develop.
- Homemade stuffing often calls for stale bread; cut and cube the bread now, and set the cubes out in a single layer on a baking sheet.

ONE DAY BEFORE THANKSGIVING

- Pick up the fresh turkey from the market.
- Prepare the stuffing, but leave out any raw eggs until you stuff the bird.
- Make the giblet stock for the gravy.
- Defrost pie dough; assemble and bake pies.
- Peel the potatoes, then refrigerate them in a pot of cold water.
- Make the vegetables and side dishes that require baking, such as casseroles, and reheat them tomorrow; or assemble them today, and cook them right before dinner.
- Set the table tonight or first thing in the morning.

THANKSGIVING DAY

9:30 AM

- Remove the turkey from the refrigerator, allowing it to sit for ninety minutes to two hours at room temperature. If your stuffing recipe calls for eggs, add them now.

11:15 AM

- Preheat the oven, and stuff the turkey.

11:30 AM

- Put the turkey in the oven, basting it every half hour.

12:00 PM

- Chill the white wine.

1:00 PM

- Make the mashed potatoes. Closer to dinnertime, place them in a heat-proof bowl and set them at the back of the stove over simmering water.

3:00 PM

- Whip the cream for the pie; prepare the coffee, but do not brew it until about twenty minutes before it will be served.

4:00 PM

- Check the temperature of the turkey at the thigh, which is the thickest part. If the thermometer reads 180 degrees, remove the turkey from the oven. If not, check the temperature every fifteen minutes until the bird is done.

4:15 PM

- The turkey will need to sit for thirty minutes prior to carving. Take advantage of the break to make the gravy and any last-minute vegetables.

4:30 to 5:00 PM

- Call everyone to the table. Start the coffee maker just before sitting down.



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THANKSGIVING HOTLINE RECIPES • 2012
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M E N U

SHOPPING LIST

SOUPS/STARTERS

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TURKEY/ENTRÉES

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SIDES/SALADS

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DESSERTS

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COCKTAILS

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HAPPY THANKSGIVING

FROM MARTHA STEWART LIVING® RADIO AND SIRIUSXM!