The Amateur Gourmet's Thanksgiving 2007

Menu and Game Plan
To Serve 16 People

Prepared with love and care by Adam D. Roberts

Thanksgiving Menu 2007

Cocktails & Spiced Nuts

Buttermilk Biscuits
(Lemon Poppy, Herb-Gruyere and Savory Cranberry-Walnut)

Gingered Butternut Squash Soup with Spicy Pecan Cream

Autumn Beet Salad with Spiced Pecans, Pears and Fourme D'Ambert

Alton Brown's Brined Roast Turkey

Gravy from Drippings

Cranberry, Pear and Ginger Chutney

Sausage, Cranberry and Corn Bread Stuffing

Bourbon Walnut Sweet Potato Mash

Lemon Roasted Green Beans

Pumpkin Mousse Parfaits

Almond Cake

Gingerbread Truffles

SUNDAY

Do today: make biscuits and freeze; make chocolate truffles.

RECIPE:

Sweet Lemon-Poppy Biscuits
http://www.foodandwine.com/recipes/sweet-lemon-poppy-biscuits/print

INGREDIENTS

. 1 1/4 cups all-purpose flour
. 2 teaspoons baking powder
0. 1/2 teaspoon baking soda
0. 1/4 cup sugar
0. 1 teaspoon salt
0. 1 1/2 sticks unsalted butter—10 tablespoons cut into 1/2-inch cubes and chilled, 2 tablespoons melted
. grated zest from 1 lemon
0. 1 tablespoon poppy seeds
0. 1 cup buttermilk, chilled
0. flaky salt, such as Maldon, for sprinkling
0.

DIRECTIONS

0. Preheat the oven to 425° and position a rack in the lower third of the oven. In a large shallow bowl, whisk the flour, baking powder, baking soda, sugar and fine salt. Add the chilled butter and use a pastry blender or 2 knives to cut the butter into the flour until it is the size of peas. Add the grated zest and the poppy seeds. Stir in the buttermilk just until the dough is moistened. Lightly dust a work surface with flour. Turn the dough out onto the surface and knead 2 or 3 times, just until it comes together. Pat the dough into a 1/2-inch-thick disk.

. Using a floured 2 1/4-inch round cookie cutter, stamp out biscuit rounds as closely together as possible. Gather the scraps and knead them together 2 or 3 times, then flatten the dough and stamp out more biscuit rounds. Pat the remaining scraps together and gently press them into a biscuit.

0. Transfer the biscuits to a large baking sheet and brush the tops with the melted butter. Lightly sprinkle the biscuits with a few grains of flaky salt and chill until firm, about 10 minutes.

0. Bake the biscuits for 20 minutes, or until golden. Let the biscuits cool slightly on the baking sheet before serving.

MAKE AHEAD The unbaked biscuits can be frozen: Freeze biscuits in a single layer and transfer to a resealable plastic bag for up to one month. Bake straight from the freezer, adding a few minutes to the cooking time.

Herb-Gruyere Biscuits
http://www.foodandwine.com/recipes/herb-gruyere-biscuits

INGREDIENTS

. 1 1/4 cups all-purpose flour
0. 2 teaspoons baking powder
0. 1/2 teaspoon baking soda
0. 1 teaspoon salt
0. 1 teaspoon chopped thyme leaves
0. 1/2 teaspoon finely chopped sage leaves
0. 1 cup shredded Gruyère
0. 1 1/2 sticks unsalted butter—10 tablespoons cut into 1/2-inch cubes and chilled, 2 tablespoons melted
0. 1 cup buttermilk, chilled
0. flaky salt, such as Maldon, for sprinkling
0.

DIRECTIONS

0. Preheat the oven to 425° and position a rack in the lower third of the oven. In a large shallow bowl, whisk the flour, baking powder, baking soda and fine salt. Add the chilled butter and use a pastry blender or 2 knives to cut the butter into the flour until it is the size of peas. Add the chopped thyme and sage, and the Gruyère. Stir in the buttermilk just until the dough is moistened. Lightly dust a work surface with flour. Turn the dough out onto the surface and knead 2 or 3 times, just until it comes together. Pat the dough into a 1/2-inch-thick disk.

0. Using a floured 2 1/4-inch round cookie cutter, stamp out biscuit rounds as closely together as possible. Gather the scraps and knead them together 2 or 3 times, then flatten the dough and stamp out more biscuit rounds. Pat the remaining scraps together and gently press them into a biscuit.

0. Transfer the biscuits to a large baking sheet and brush the tops with the melted butter. Lightly sprinkle the biscuits with a few grains of flaky salt and chill until firm, about 10 minutes.

Bake the biscuits for 20 minutes, or until golden. Let the biscuits cool slightly on the baking sheet before serving.

Savory Cranberry Walnut Biscuits
http://www.foodandwine.com/recipes/savory-cranberry-walnut-biscuits

INGREDIENTS

. 2 1/4 cups all-purpose flour
0. 2 teaspoons baking powder
0. 1/2 teaspoon baking soda
0. 1 teaspoon salt
0. 1 1/2 sticks unsalted butter—10 tablespoons cut into 1/2-inch cubes and chilled, 2 tablespoons melted
0. 1 shallot, minced and sautéed
0. 1/2 cup chopped dried cranberries
0. 1/2 cup chopped toasted walnuts
0. 1 cup buttermilk, chilled
0. Flaky salt, such as Maldon, and pepper to taste

DIRECTIONS

0. Preheat the oven to 425° and position a rack in the lower third of the oven. In a large shallow bowl, whisk the flour, baking powder, baking soda and fine salt. Add the chilled butter and use a pastry blender or 2 knives to cut the butter into the flour until it is the size of peas. Stir in shallot, cranberries, walnuts, and pepper. Stir in the buttermilk just until the dough is moistened. Lightly dust a work surface with flour. Turn the dough out onto the surface and knead 2 or 3 times, just until it comes together. Pat the dough into a 1/2-inch-thick disk.

0. Using a floured 2 1/4-inch round cookie cutter, stamp out biscuit rounds as closely together as possible. Gather the scraps and knead them together 2 or 3 times, then flatten the dough and stamp out more biscuit rounds. Pat the remaining scraps together and gently press them into a biscuit.

0. Transfer the biscuits to a large baking sheet and brush the tops with the melted butter. Lightly sprinkle the biscuits with a few grains of flaky salt and chill until firm, about 10 minutes.

Bake the biscuits for 20 minutes, or until golden. Let the biscuits cool slightly on the baking sheet before serving.

Gingerbread Truffles
http://www.epicurious.com/recipes/food/views/233424

Gingerbread Truffles (makes 24)

Bon Appétit | December 2005

3/4 cup whipping cream
10 whole allspice
10 whole cloves
1 tablespoon mild-flavored (light) molasses
1 1/2 teaspoons grated peeled fresh ginger
1/2 teaspoon ground cinnamon
Pinch of salt

7 ounces plus 12 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
7 ounces plus 12 ounces high-quality white chocolate (such as Lindt or Perugina), chopped
1/2 cup chopped crystallized ginger plus additional for garnish

preparation

Bring first 7 ingredients just to boil in heavy medium saucepan; remove from heat and let steep 1 hour.

Combine 7 ounces bittersweet chocolate and 7 ounces white chocolate in large metal bowl set over saucepan of simmering water; stir until chocolate is melted and smooth. Remove bowl from over water. Strain cream mixture into chocolate; stir to blend. Stir in 1/2 cup chopped crystallized ginger. Chill filling until firm, at least 3 hours.

Line baking sheet with parchment. Using 1-inch melon baller, scoop filling and roll between palms to form balls. Place on parchment. Chill truffles at

least 2 hours.

Line another sheet with parchment. Place 12 ounces bittersweet chocolate in medium metal bowl set over saucepan of simmering water; stir until chocolate is melted and smooth. Remove bowl from over water. Cool until thermometer inserted into chocolate registers 115°F. Quickly submerge 1 truffle in chocolate. Using fork, lift out truffle and tap fork against side of bowl so excess coating drips off. Using knife, slide truffle off fork and onto prepared sheet. Repeat with remaining truffles. Chill until set.

Line another baking sheet with parchment. Place 12 ounces white chocolate in another medium metal bowl set over saucepan of simmering water; stir until melted and smooth. Remove bowl from over water. Cool until thermometer inserted into chocolate registers 100°F. Hold 1 truffle between thumb and index finger; dip halfway into white chocolate. Place on prepared sheet. Repeat with remaining truffles. If desired, press small pieces of crystallized ginger atop truffles. Chill until firm, about 30 minutes. (Can be made 1 week ahead. Cover; keep chilled.)

MONDAY

Do today: make cranberry sauce (double!) and two almond cakes.

Cranberry Pear and Ginger Chutney
http://www.epicurious.com/recipes/food/views/240388

Servings: Makes about 3 1/2 cups

subscribe to Bon Appétit

ingredients

2 cups apple cider vinegar
1 cup finely chopped onion
1/4 cup finely chopped peeled fresh ginger (from about 2-ounce piece)
2 1/2 teaspoons finely grated lemon peel
2 1/2 teaspoons finely grated orange peel
1 cinnamon stick, broken in half
1/2 teaspoon dried crushed red pepper
1/4 teaspoon ground cloves
1 12-ounce bag fresh cranberries
1 1/4 cups (packed) golden brown sugar
2 large firm Bosc pears (about 18 ounces total), peeled, cored, cut into 3/4-inch cubes (about 2 1/2 cups)

preparation

Combine apple cider vinegar, onion, ginger, lemon peel, orange peel, cinnamon stick pieces, crushed red pepper, and ground cloves in heavy large saucepan. Boil mixture until reduced to 1 1/2 cups, about 10 minutes. Add cranberries, brown sugar, and pears; stir over medium heat until sugar dissolves. Reduce heat to medium-low; cover and simmer until pears are very tender, berries collapse, and

flavors blend, stirring occasionally, about 30 minutes. Remove from heat; discard cinnamon stick pieces. Using potato masher, mash mixture coarsely. Transfer chutney to bowl and cool. DO AHEAD: *Can be made 3 days ahead. Cover and chill. Bring to room temperature before serving*.

Amanda Hesser's Almond Cake
(from cooking for Mr. Latte)

2 sticks butter room temperature
1 C sour cream, at room temperature
1 tsp baking soda
2 C all purpose flour
½ tsp salt
1 ½ C sugar
7 ounces almond paste
4 egg yolks, at room temperature
1 tsp almond extract
Confectioner's sugar, for dusting the cake.
1. Preheat the oven to 350F.
2. Generously butter the bottom and sides of a 9 inch springform pan.
3. Mix the sour cream with baking soda.
4. In another bowl, sift the flour and salt together.
5. In a large bowl, cream the butter and sugar until fluffy.
6. Add the almond paste, a little at a time, beating at medium for 8 minutes.
7. Beat in the egg yolks, one at a time; mix until incorporated. It will look curdled.
8. Blend in the almond extract and sour cream mixture.
9. Mixing at low, gradually add the flour mixture; beat just until blended.
10. Pour the batter into a prepared pan and spread evenly. Bake about 1 hour. It is done when you press the top and it returns to its shape, and also shrinks from the sides of the pan.
11. Remove from the pan and cool on a cooling rack. It's going to sink in the middle as it cools. It will look disappointing, but it will taste wonderful. Dust with confectioner's sugar and serve. Or wrap it up in plastic wrap or store in a can for one to two weeks, until you can't resist anymore.

Tuesday

Do today: make spiced nuts, the soup and brine the turkey

David Lebovitz's Spiced Nuts

2 cups mixed nuts (untoasted); any combination of cashews, whole almonds, pecan halves, and hazelnuts 1 tablespoon unsalted butter, melted 3 tablespoons dark brown sugar 1/2 teaspoon ground cinnamon 3/4 teaspoon cayenne pepper 1 1/2 tablespoons maple syrup 1 1/2 teaspoons coarse or kosher salt 2 cups small pretzel twists

1. Spread the nuts on a baking sheet and roast in a 350 degree oven for 12 minutes, stirring once for even toasting.

2. In a medium bowl, mix together the melted butter, brown sugar, cinnamon, cayenne, and maple syrup. Add the warm nuts, pretzels, and salt, and stir until the nuts and pretzels are completely coated.

3. Spread the mixture back on the baking sheet and return to the oven for 10 minutes, stirring twice during cooking. Remove from oven and cool completely, separating the nuts and pretzels as they cool.

Once cool this mixture can be stored in an airtight container for up to a week.

Once cool, they can be stored in an airtight container for 4 days.

Gingered Butternut Squash Soup with Spicy Pecan Cream
http://www.foodandwine.com/recipes/gingered-butternut-squash-soup-with-spicy-pecan-cream

serves: 12 (make double)

. 2 large butternut squash (5 1/2 pounds), halved lengthwise and seeded
0. 1 tablespoon extra-virgin olive oil
0. 3/4 cup pecans (2 ounces)
0. 2 tablespoons unsalted butter
0. 1 large onion, cut into 1/2-inch dice

0. 1 small fennel bulb—halved, cored and cut into 1/2-inch dice
0. One 1 1/2-inch piece of fresh ginger, peeled and finely chopped
0. 6 cups chicken stock
0. One 14-ounce can of unsweetened coconut milk
0. 3/4 cup chilled heavy cream
0. 1 teaspoon hazelnut oil
0. 1/8 teaspoon cayenne pepper
0. Kosher salt
0. 1 1/2 tablespoons fresh lemon juice
0.

DIRECTIONS

0. Preheat the oven to 350°. Rub the cut sides of the squash with the olive oil and set them, cut side down, on a large rimmed baking sheet. Bake the squash for about 1 hour, or until very tender. Remove from the oven and let stand until cool enough to handle. Spoon the squash flesh into a large bowl; discard the skins.

0. In a pie plate, toast the pecans for about 8 minutes, or until lightly browned and fragrant; let the nuts cool.

0. In a large pot, melt the butter. Add the onion, fennel and ginger and cook over moderate heat until softened, about 8 minutes. Add the squash and the chicken stock, cover and simmer for 20 minutes, stirring occasionally. Uncover the pot and continue cooking until the squash starts to fall apart, about 10 minutes. Remove from the heat and stir in the coconut milk.

0. Meanwhile, in a food processor, pulse the pecans until they are finely chopped. In a medium bowl, beat the cream until soft peaks form. Fold in the chopped pecans, hazelnut oil and cayenne pepper and season with salt.

0. Working in batches, puree the squash soup in a blender until smooth. Stir in the lemon juice and season with salt. Ladle the soup into bowls, top with a dollop of the pecan cream and serve.

MAKE AHEAD The soup can be refrigerated for up to 2 days. Reheat gently, adding a little chicken stock to thin the soup.

WINE A fruity, aromatic Viognier will have enough body to stand up to this rich soup. The 2006 Becker Vineyards Texas Viognier would be terrific; or consider the peachy 2006 Stags' Leap Viognier from Napa Valley, an easier-to-find alternative.

Brine the Turkey:
http://www.epicurious.com/recipes/food/views/233148

Brine

4 quarts apple cider, divided

1 1/2 cups kosher salt

1/4 cup whole allspice

8 bay leaves

4 quarts cold water
1 20-pound turkey (neck and gizzard reserved)

Simmer 1 quart apple cider, salt, allspice, and bay leaves in 20-quart pot 5 minutes, stirring often. Cool completely. Add remaining 3 quarts cider and 4 quarts water. Place turkey in brine. Cover and refrigerate overnight.

Wednesday

Do today: rinse off turkey brine; roast the beets; make the stuffing; make sweet potato mash; make pumpkin mousse parfaits.

Rinse off the turkey brine.

Drain turkey and rinse. Arrange on several layers of paper towels in roasting pan. Refrigerate uncovered overnight.

Roast beets.

Sausage, Cranberry and Cornbread Stuffing
http://www.epicurious.com/recipes/food/views/14452

Cornbread:

2 cups all-purpose flour
2 tablespoons baking powder
1 teaspoon salt
2 cups yellow cornmeal
1/2 cup sugar
2 cups milk
2 large eggs
2 sticks (1 cup) unsalted butter, softened

preparation

Preheat oven to 400° F. and butter two 9- by 5- by 3-inch loaf pans.
Into a large bowl sift together flour, baking powder, and salt and whisk in cornmeal and sugar until combined well. In a bowl whisk together milk and eggs until just combined. Add butter to flour mixture and with an electric mixer beat until mixture resembles coarse meal. Beat in egg mixture until just combined

(batter will be thin).
Pour batter into pans and bake in middle of oven until golden and a tester comes out clean, about 50 minutes. Cool corn bread in pans on a rack 10 minutes and turn out onto rack to cool completely. Corn bread may be wrapped in plastic wrap and kept in a cool, dry place 2 days or frozen 2 weeks.

1 1/2 loaves **Corn Bread**

2 cups pecans

7 leeks (about 1 pound; white and pale green parts only)

3 celery ribs

3/4 stick (6 tablespoons) unsalted butter

1/2 pound sweet Italian sausage (about 3 links)

2 cups fresh or unthawed frozen cranberries

1/4 cup sugar

1/2 cup packed fresh flat-leafed parsley leaves

2 cups chicken broth

preparation

Preheat oven to 325° F.
Cut corn bread into 1/2-inch cubes and in 2 large shallow baking pans bake in middle of oven until just dry, about 20 minutes. Transfer corn bread from 1 pan to a large bowl and in pan toast pecans in oven until insides are golden, 10 to 20 minutes.
Halve leeks lengthwise and then cut crosswise into 1/2-inch pieces. In a bowl of cold water wash leeks well and lift from water into a sieve to drain. Chop celery. In a 12-inch skillet cook leeks and celery in butter with salt and pepper to taste over moderately low heat, stirring, until leeks are tender, about 25 minutes. Remove sausage from casings and break into small pieces. Add sausage to leek

mixture and cook over moderate heat, stirring occasionally, 5 minutes, or until sausage is cooked through.
In a small heavy saucepan cook cranberries with sugar over moderately high heat, stirring, 5 minutes, or until some begin to burst. Chop parsley.
To bowl of corn bread add remaining corn bread cubes, pecans, sausage mixture, cranberries, parsley, broth, and salt and pepper to taste and toss together. Cool stuffing completely. Stuffing may be made up to this point 1 day ahead and chilled, covered. Bring stuffing to room temperature before proceeding.
For cooking stuffing inside poultry: Any frozen poultry destined for stuffing should be completely thawed, and the stuffing itself brought to room temperature before it's put into the turkey. Do not stuff your bird the night before you cook it; such a seeming time-saver can have dangerous results. Instead, it is best to loosely fill the bird's neck and body cavities immediately before roasting. And always use a meat or instant-read thermometer: The meat is done when the temperature of the thickest part of the thigh (be careful not to touch the bones) reaches 180°F.; the stuffing baked inside the bird is done at 160°-165°F. After roasting, let your stuffed poultry stand 15 to 20 minutes, a double assurance that the requisite temperatures for food safety have been reached.

For cooking all or part of stuffing outside poultry: In a shallow baking dish bake stuffing in preheated 325° F. oven 1 hour (for moist stuffing, bake covered entire time; for less moist stuffing with a slightly crisp top, uncover halfway through baking time).

Bourbon Sweet Potato Mash
http://www.epicurious.com/recipes/food/views/240406

Makes 8 to 10 servings (double!)

4 pounds red-skinned sweet potatoes (yams)

1/2 cup whipping cream
6 tablespoons (3/4 cup) butter

1/4 cup pure maple syrup
2 tablespoons bourbon
1 1/2 teaspoons ground cinnamon
1 teaspoon ground allspice
3/4 teaspoon ground nutmeg
1 cup walnuts, toasted, chopped

preparation

Preheat oven to 350°F. Roast potatoes on rimmed baking sheet until tender, 1 to 1 1/2 hours. Cool slightly. Scoop flesh into large bowl; discard skins. Mash hot potatoes until coarse puree forms.

Heat cream and butter in heavy small saucepan over low heat until butter melts, stirring occasionally. Gradually stir hot cream mixture into hot potatoes. Stir in syrup, bourbon, and all spices. Season with salt and pepper. DO AHEAD: *Can be prepared 1 day ahead. Cover and chill. Rewarm in microwave. Sprinkle nuts over and serve.*

Pumpkin Mousse Parfaits
From Barefoot Contessa at Home

http://www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_35320,00.html

1/4 cup dark rum
1 packet (2 teaspoons) unflavored gelatin powder
1 (15-ounce can) pumpkin (not pie filling)
1/2 cup granulated sugar
1/2 cup light brown sugar, lightly packed
2 extra-large egg yolks
2 teaspoons grated orange zest
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

1/2 teaspoon kosher salt
1 1/2 cups cold heavy cream
1 1/2 teaspoons pure vanilla extract
Sweetened whipped cream
8 to 10 chopped ginger cookies
Crystallized ginger, for decoration, optional

Place the rum in a heat-proof bowl and sprinkle the gelatin over it. Set aside for 10 minutes for the gelatin to soften.
In a large bowl, whisk together the pumpkin, granulated sugar, brown sugar, egg yolks, orange zest, cinnamon, nutmeg, and salt. Set the bowl of gelatin over a pan of simmering water and cook until the gelatin is clear. Immediately whisk the hot gelatin mixture into the pumpkin mixture. In the bowl of an electric mixer fitted with a whisk attachment, whip the heavy cream and vanilla until soft peaks form. Fold the whipped cream into the pumpkin mixture.
To assemble, spoon some of the pumpkin mixture into parfait glasses, add a layer of whipped cream, then some chopped cookies. Repeat, ending with a third layer of pumpkin. Cover with plastic wrap and refrigerate for 4 hours or overnight. To serve, decorate with whipped cream and slivered crystallized ginger.

Thursday
(The Big Day!)

Do today: cook the turkey; roast the green beans; assemble beet salad; heat soup; heat sweet potatoes; cook stuffing; cook biscuits; make gravy; whip cream for dessert topping.

Cook the turkey and make gravy.

Sage Broth 2 cups low-salt chicken broth 1/2 onion, quartered 1 celery stalk, cut into 4 pieces 8 fresh sage leaves

Glaze 2 cups apple cider 1/2 cup (1 stick) unsalted butter

Gravy 3 tablespoons all purpose flour 2 tablespoons fresh sage leaves 1/4 cup applejack brandy or Calvados 1/4 cup whipping cream

Preparation

For broth: Simmer all ingredients in large saucepan 30 minutes. Strain sage broth into bowl.

For glaze: Boil cider in saucepan until reduced to 1/4 cup, about 15 minutes. Whisk in butter. Cool completely.

Set rack at lowest position in oven; preheat to 350°F. Remove paper towels from roasting pan. Pat main and neck cavities of turkey dry; stuff loosely with stuffing. Place turkey in pan, tuck wings under, and tie legs together loosely.

Roast turkey 1 hour. Brush with some of glaze. Roast until beginning to brown, about 1 hour. Cover with foil. Roast until thermometer inserted into thickest part of thigh registers 175°F, brushing with glaze every 30 minutes and adding up to 1 cup water to pan if drippings begin to burn, about 3 hours longer. Transfer turkey to platter; tent with foil. Let stand 30 minutes.

For gravy: Pour pan juices into large measuring cup. Spoon off fat. Reserve 3

tablespoons fat and degreased juices. Pour sage broth into roasting pan. Bring to boil, scraping up browned bits. Combine flour, sage leaves, and reserved 3 tablespoons fat in heavy large saucepan; stir over medium heat 1 minute. Whisk in broth from roasting pan and reserved pan juices. Add applejack and cream and boil until gravy thickens slightly, whisking often, about 4 minutes. Season with salt and pepper. Strain into sauceboat. Serve turkey with gravy.

Lemon Roasted Green Beans with Marcona Almonds
http://www.epicurious.com/recipes/food/views/240415

(DOUBLE!)
makes 8 servings

Nonstick vegetable oil spray
2 pounds green beans, trimmed
1 onion, peeled, cut into 8 wedges
6 large fresh marjoram sprigs
2 tablespoons extra-virgin olive oil
Coarse kosher salt
1 tablespoon fresh lemon juice
1 teaspoon (packed) finely grated lemon peel
1/2 cup coarsely chopped Marcona almonds or roasted regular almonds

preparation

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 450°F. Spray 2 large rimmed baking sheets with nonstick spray. Combine green beans, onion wedges, and marjoram in large bowl. Drizzle with oil, then sprinkle

with coarse kosher salt and pepper. Toss; divide between prepared sheets.

Roast vegetables 15 minutes. Reverse sheets. Continue to roast until beans are tender and beginning to brown in spots, about 10 minutes longer.

Transfer vegetables to bowl. Add lemon juice, grated lemon peel, and half of chopped almonds. Toss to coat; season with salt and pepper. Sprinkle with remaining almonds.

Beet Salad
A bunch of beets (cooked the day before)
Blue cheese
Bartlett pears
Nuts (leftover from other recipes)
Red onion
Olive oil
Red wine vinegar

Ingredients

For biscuits:
All purpose flour (4 cups)
Baking powder
Baking soda
Sugar
6 sticks butter
lemon
poppy seeds
buttermilk (3 cups)
flaky salt
fresh thyme
sage leaves
1 cup shredded Gruyere
1 shallot
½ cup dried cranberries
walnuts

For truffles (makes 24; could double)
Whipping cream
Whole allspice
Whole cloves
Light molasses
Grated peeled fresh ginger
Ground cinnamon
Kosher salt
7 oz. plus 12 oz. bittersweet (not unsweetened) or semisweet chocolate
7 oz. plus 12 oz. high-quality white chocolate 9such as LIndt or Perugina), chopped
½ cup chopped crystallized ginger plus additional for garnish

For cranberry sauce (double!)
2 cups apple cider vinegar (so 4 cups…)
1 cup finely chopped onion
¼ cup finely chopped peled fresh ginger
2 ½ teaspoons finely grated lemon peel
2 ½ teaspoons finely grated orange peel
1 cinnamon stick, broken in half
½ teaspoon dried crushed red pepper
¼ teaspoon ground cloves
1 12-oz. bag fresh cranberries
1 ¼ cups (packed) golden brown sugar
2 large firm Bosc pares (18 oz. total)

For almond cake:
2 sticks butter (unsalted)
1 cup sour cream
baking soda
flour
salt
sugar
almond paste (7 oz. tube)
eggs (4 yolks)
almond extract
confectioners sugar

Spiced nuts: (double?)
2 cups mixed nuts untoasted—cashews, almonds, pecan halves, hazelnuts
unsalted butter
dark brown sugar
cinnamon
cayenne pepper
maple syrup
coarse salt
2 cups small pretzel twists

Butternut Squash Soup: (DOUBLE!)
2 large butternut squash (5 ½ pounds) (DOUBLE)
olive oil
pecans
butter
onion
1 small fennel bulb
fresh ginger
6 cups chicken stock
one 14 oz can of unsweetened coconut milk
¾ cup chilled heavy cream
1 tsp hazelnut oil (eh)
cayenne
kosher salt
lemon juice

Turkey brine:
4 quarts apple cider, divided
1 ½ cups kosher salt
¼ cup whole allspice
8 bay leaves
1 20-pound turkey

Beets:

Beets (32?)

Sausage, Cranberry and Cornbread Stuffing: (double?)
Flour
Baking powder
Salt
Cornmeal
Sugar
Milk
Eggs
Butter

2 cups pecans
7 leeks
3 celery ribs
¾ stick (6 Tbs) unsalted butter
½ pound sweet Italian sausage
2 cups fresh cranberries
¼ cup sugar
½ cup flat-leafed parsley
2 cups chicken broth

Bourbon Sweet Potato Mash: (double!)
4 pounds red-skinned sweet potatoes (yams)
½ cup whipping cream
butter
¼ cup pure maple syrup
2 Tbs bourbon
1 ½ tsps ground cinnamon
1 tsp ground allspice
3/4 tsp ground nutmeg
1 cup walnuts

Pumpkin Mousse Parfaits (triple!!)
Dark rum
Gelatin powder
15-oz can pumpkin (not pie filling)
sugar
light brown sugar
extra-large egg yolks
orange zest
cinnamon
nutmeg
salt
heavy cream (LOTS)
pure vanilla extract
ginger cookies
crystallized ginger

Sage Broth:
2 cups low-salt chicken broth
½ onion
celery stalk
sage leaves (8)

Glaze:
2 cups apple cider
butter

Gravy:
Flour
Sage
Calvados
Whipping cream

Lemon roasted green beans: (double!)
nonstick spray
2 pounds green beans
1 onion, peeled, cut into 8 wedges
6 large marjoram sprigs
evoo
coarse kosher salt
lemon juice
lemon peel
Marcona almonds or roasted regular almonds

Beet Salad:
Blue cheese (nice)
Bartlett pears (8)
Nuts
Red onion
Red wine vinegar

<u>Equipment</u>
Cookie sheets (3)
Strainer (sifter)
Potato masher
2 springform pans (9-inch)
Tupperware
Brining bag