



COOKING CLASSES



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The Chef is In: Thanksgiving Survival Guide

Thanksgiving Survival Guide

Thanksgiving has a way of sneaking up on you. If you've spent too many holidays in a last-minute frenzy, it's time to break the cycle. Use this Thanksgiving Survival Guide to organize and prepare a bountiful holiday spread. Make this year's dinner not only delicious, but a breeze to make by planning ahead.

Planning the Ultimate Thanksgiving Menu

For many cooks, Thanksgiving is the biggest, fanciest dinner party they'll throw all year. Having friends and family gathered together certainly makes the occasion special, but selecting an array of enticing dishes can make a good dinner great. When planning your Thanksgiving menu, keep these tips in mind:

- **Take Time to Plan:** A few weeks before Thanksgiving, pull out your favorite cookbooks and food magazines and browse through holiday recipes for fresh inspiration. Flag dishes that go well with your time-honored favorites or pick recipes that just sound fun. It's a great way to get into the holiday spirit and find new ideas for your holiday table.
- **Mix Old and New:** Thanksgiving is more about tradition than breaking new culinary ground. For instance, if your family can't fathom spending the last Thursday of November without a big roasted bird, stick with the turkey. If you're itching to get creative in the kitchen, look for new twists on side dishes, stuffing and desserts.
- **Add Variety:** Many of us remember the Thanksgiving meals of our childhoods where everything on the table was rich, heavy and creamy. When selecting recipes for your holiday table, include dishes with different colors, textures, and temperatures for a more appetizing and enticing meal.
- **Hold Auditions:** Thanksgiving Day is not the time to try out a fancy new recipe or cooking technique that you've never attempted. If you're itching to tackle a brand new dish, test it at least a week in advance so you can feel confident about making it on the big day.

Once you've compiled your short list of possible Thanksgiving dishes, use the following checklist to finalize your menu:

- **Take Stock of Your Kitchen:** Keep your kitchen layout and equipment in mind when planning your Thanksgiving dinner. In other words, it's going to be tough to roast a turkey, bake a pumpkin pie and brown your dinner rolls at the same time if you only have one oven. When restaurants put together their menus they select dishes that are cooked using different methods and equipment so they don't jam up one section of the kitchen. Take a cue from the professionals and do the same.
- **Find the Magic Words:** When browsing through holiday recipes, look for this all-important phrase: make ahead. Many dishes can be made in part or entirely in advance, saving you valuable time. For instance, many dough recipes, like pie dough and yeast breads, can be made and either refrigerated for a day or two or frozen for several weeks. And dishes like some soups or cranberry sauces actually taste better if made a few days in advance. Many holiday casseroles and stuffing recipes can be assembled Thanksgiving morning and refrigerated until it's time to bake. By spreading out the cooking over several days or even weeks, you can impress family and friends with a delicious spread without spending all day in the kitchen.

- **Gather Your Game Plan:** Take a look at all your recipes and put together a complete shopping list, from the bird all the way down to salt and pepper. Having this kind of detailed plan is your biggest key to holiday cooking success.

So you've planned your menu, jotted down your shopping list, and organized your timeline. Let's start cooking! Here's how to make and serve an amazing Thanksgiving dinner:

- **Shop Early and Often:** Nothing's more exhausting than buying all your holiday dinner ingredients in one big trip. Since you're already going to make some of your dishes in advance, shop only for what you need, when you need it. That way you'll save your back and you won't fill your refrigerator to the point of overflowing.
- **Keep Cold Foods Cold:** During your first shopping trip, make sure to pick up zip-top bags, plastic wrap, aluminum foil and food storage containers for your make-ahead items. You want them to come to the table fresh and full of flavor, and proper food storage is key.
- **Keep Hot Foods Hot:** Here's another restaurant tip—the secret to getting a bunch of dishes to the table at the same time lies in knowing how to keep hot foods hot. If you have a second oven or even a large toaster oven, turn it on warm and hold your finished dishes there until serving time. If you're entertaining a large crowd, consider renting or buying warming trays or chafing dishes to keep your buffet items nice and toasty. Keep in mind that large, moist items like the holiday turkey hold heat well, so cover them loosely with aluminum foil to keep them warm. And make sure to turn those pan drippings into flavorful gravy. Chefs know that garnishing dishes with a warm sauce helps keep the food hot—that's one of the reasons why so many restaurant dishes are served with sauces. You can also keep your gravy warm by storing it in an insulated container while you finish those last-minute dinner preparations.

With a little planning and preparation in advance, you can sit at the Thanksgiving table with your loved ones and bask in the glory of a beautiful meal you made yourself, no last-minute rush required.

Turkey 101: Insider Tips for Success

Crackling crispy, mahogany-brown skin, moist and flavorful meat—who doesn't love a perfectly roasted holiday turkey? The secret to a succulent bird lies in adding flavor before and during cooking. Plus having a few key tools on hand helps guarantee a gorgeous and flavorful centerpiece for your Thanksgiving table.

Selecting a Turkey

With the growing interest in sustainably raised and heritage breeds of turkeys, your choices in the poultry case have exploded over the last several years. Buy the best quality turkey you can afford and read the label carefully.

- Commercially raised birds are bred to develop quickly and deliver the most white meat possible but not always the best flavor. Some of these turkeys also come “pre-based” and are injected with fats and liquid to keep the meat moist. Some people find the flavor and texture of these birds lacking.
- Keep in mind that a supermarket turkey labeled as “fresh” can actually be partially frozen at some point. If having a truly fresh turkey is important to you, look for a local turkey farm that sells fresh turkeys.
- If you want an all-natural turkey with no additives, look for certified-organic or free-range turkeys that were not fed any supplements.
- Heritage turkey breeds such as Bourbon Red and Narragansett have made a resurgence of late, and many people find them more flavorful than the Broad-Breasted White which is raised commercially. These turkeys can be challenging to find and expensive compared to the grocery store variety, and typically provide less white meat than a grocery store bird.
- So once you land on the type of turkey you want, you then want to figure out how big a bird to buy. A good rule of thumb is to plan on 1 pound of turkey per person. If you're looking for generous leftovers, go for 1-1/2 to 2 pounds per person.

Ready for the Oven: Preparing a Turkey for Roasting

Try some of these techniques to add flavor and moisture to your Thanksgiving turkey:

- **Thawing:** if you buy a frozen turkey, thawing it in the refrigerator is definitely the safest way to go. A frozen 12 pound turkey can take up to 3 days to thaw completely, so plan ahead. Place the frozen turkey in a pan large enough to hold it and place it in the back of your refrigerator.
- **Brining:** soaking a turkey in a flavorful mixture of salt and spices can add lots of flavor and moisture to turkey meat. Make sure to buy (and thaw) your turkey two to three days in advance. You can brine in a large stock pot or in a plastic brining bag. Just make sure that you can store the turkey in your refrigerator while it brines.
- **Dry Brining:** rubbing the meat with salt helps infuse it with flavor. Carefully loosen the skin from the meat, taking care not to tear the skin. Try to loosen as much skin over the breast, legs, and thighs as possible. Wrap your dry brined turkey in plastic wrap and keep in the refrigerator for 24 to 48 hours before roasting.
- **Drying the Skin:** allowing the bird to sit uncovered in the refrigerator up to 24 hours before roasting lets moisture evaporate for a crispier skin.
- **To Stuff or Not to Stuff:** many of us grew up with a stuffed turkey, but stuffing increases roasting time which can contribute to a dried-out bird. Keep the cavity empty and bake the stuffing separately for a crunchy top.

Roasting the Turkey

Since white and dark meat cook at different rates, it can be hard to keep the breast moist while waiting for the dark meat to cook. Below are some tricks for ensuring a perfectly cooked turkey:

- **Timing:** when trying to gauge how long your turkey will take to roast, plan on about 20 minutes per pound of cooking time if your turkey isn't stuffed. A 12 pound unstuffed bird can take around 4 hours

at 325 degrees. If the bird is stuffed, add about 30 minutes of cooking time. But keep in mind, this is a general rule. The very best way to know when your turkey is done is to use an accurate meat thermometer as described below.

- **Barding:** an old-fashioned technique for adding flavor and fat to lean meats. By covering the turkey with strips of bacon, pancetta, or salt pork, the turkey absorbs their flavor during the roasting process. The pork products also help baste the turkey at the same time. Watch the turkey carefully, removing the pork when it starts to brown too much. Also, if you've layered the breast with strips of pork, removed them during the last 30 to 40 minutes of cooking to allow the skin to brown beautifully.
- **Upside Down:** roasting the turkey breast side down during the first half of cooking can help protect the breast from over-cooking.
- **Basting:** most of us are familiar with coating the bird with pan drippings as it cooks. But be careful not to baste too often since opening and closing the oven door will extend cooking time. Stop basting during the last 30 to 40 minutes of cooking time, since basting adds moisture to the skin and will make it soggy.
- **Check the Temperature:** the best way to determine when you're turkey is done is to take its temperature. Insert a meat thermometer into the thickest part of a thigh without touching the leg bone. Pull the turkey out of the oven when the thigh reaches 170 degrees, since the turkey continues to cook after it leaves the oven by as much as 10 degrees. If you bird is stuffed, also check the stuffing temperature which should reach at minimum of 165 degrees.

Serving the Turkey

- **Resting:** it's critical to let your turkey rest for at least 20 to 30 minutes before carving. When a turkey roasts, the juices are forced to the center so resting allows the juices to flow back through the entire bird for moist and delicious meat.
- **Carving:** use a boning knife to remove the legs and thighs. A sharp carving knife will make easy work of slicing the breast meat.

Essential Turkey Tools

A few key products will help you roast and serve a delicious and beautiful bird this holiday season:

- **Roasting Pan:** a heavy-duty stainless steel roasting pan is the turkey roaster's most essential tool. Look for one with a heavy bottom containing an aluminum or copper core which helps retain even heat and makes it easy to create the perfect pan gravy. Well constructed, welded handles also make lifting the big bird easier.
- **Roasting Rack:** a heavy-duty roasting rack ensures a perfectly roasted turkey. By lifting the bird off the bottom of the roasting pan, the rack allows air to circulate around the turkey for even cooking and crispy skin. Solid-construction racks are sturdy and easy to use.
- **Meat thermometer:** a meat thermometer is the most accurate way to tell when the bird is done. Instant-read thermometers are simple and quick to use. Digital roasting thermometers often feature probes which stay in the turkey throughout cooking and chime when the turkey reaches a preset temperature, taking all the guesswork out of the process.
- **Basting Bulb:** a long basting bulb makes coating the turkey with pan juices easy, quick, and safe. Some models are offered as dual injectors and basters, making it simple to infuse your turkey with the pan drippings as well.
- **Turkey Lifters:** these handy long and wide forks make picking up the turkey easy and more secure.
- **Cutting Board:** a large, heatproof cutting board provides the perfect surface for turkey carving. Look for a board with a well to catch any meat juices. Some boards are attractive enough to go from kitchen to table.

- **Carving Knife:** a high quality, super-sharp carving knife makes slicing the turkey a breeze at the holiday table. A long, thin blade allows you to slice (not saw) the breast meat into perfect portions. You can also find carving sets which include a long-handled fork to help you handle the meat slices easily.
- **Fat Separator:** this heat-proof cup features a special spout that allows you to pour off the fat from your pan drippings for a delicious pan gravy.

Additional Tools and Products

Add these tools to your holiday kitchen to make your turkey preparations easy and fun:

- **Brining Bags and Spices:** a plastic bag makes brining simple and takes up less space in your refrigerator. Premixed brining spices are a great time saver.
- **Moistly Roasted Oven Humidifier:** place this slim pan underneath your roasting pan and fill with water, stock, wine, beer or other flavorful liquid. Vents in the pan release steam as they turkey roasts, creating a moist and flavorful environment that infuses flavor into your turkey.
- **ISI Gourmet Whip Plus with Injector Needle:** besides making perfect whipped cream and foams, the Gourmet Whip Plus can be used to brine your turkey. Fill the canister with a flavorful liquid and place an injector needle onto the nozzle to inject your turkey with moisture and flavor before roasting.

Classic Herb-Roasted Turkey

Buy your turkey (and thaw if needed) two days before the big day so you have time to salt the meat and dry the skin in the refrigerator. Make sure to save the turkey neck and giblets, except the liver, to make a delicious stock to flavor your gravy.

Yield: 10 to 12 servings

1 (12 to 14 pound) turkey, neck and giblets removed
2 to 3 tablespoons kosher salt

4 ounces (1 stick) unsalted butter, melted and cooled, divided
2 tablespoons minced flat-leaf parsley
2 tablespoons each minced fresh thyme, sage, and rosemary leaves

1 to 2 cups chicken or turkey stock, as needed
1 large yellow onion, peeled and cut into 1-inch pieces
2 large carrots, peeled and cut into 1-inch pieces
2 large stalks celery, trimmed and cut into 1-inch pieces

Wash the turkey thoroughly in cold water and pat completely dry with paper towels. Place the turkey on a large cutting board and run your hand gently between the skin and meat to loosen the skin, being careful not to tear the skin. Loosen as much skin as possible over the breasts, legs, and thighs. Rub the meat with kosher salt to coat the meat evenly, again taking care not to rip the skin. Transfer the turkey to a baking dish large enough to hold it and place uncovered in the refrigerator for 8 to 24 hours.

Preheat oven to 425 degrees and place a rack in the lower third. Remove turkey from the refrigerator and transfer to a cutting board. Place $\frac{1}{2}$ of the melted butter in a small mixing bowl, add chopped herbs and stir to combine. Rub the turkey meat with the butter mixture, coating all parts equally. Gently stretch skin to cover breast meat completely. Coat turkey skin with remaining melted butter. Using kitchen twine, tie the legs together at the ankles and tuck wing tips under breasts.

Place a heavy roasting rack inside a large roasting pan and lightly oil the rack. Flip turkey breast side down and place on top of rack. Place turkey in oven and roast for 60 minutes, turning the roasting pan every 30 minutes to ensure even browning. Check roasting pan to make sure pan drippings do not scorch, adding stock or water as needed.

After 60 minutes, remove roasting pan from oven and reduce oven temperature to 350 degrees. Using turkey lifters or clean kitchen towels, carefully lift turkey off the rack and flip breast side up. Return turkey to rack, breast side up, and baste with pan juices. Scatter onion, carrot, and celery pieces across bottom of roasting pan, stirring to coat with pan juices. Return turkey to oven and continue roasting until a meat thermometer inserted in the thickest part of the thigh registers 170 degrees. Remove turkey from oven, place roasting pan on a heatproof surface, and tent turkey loosely with aluminum foil to keep warm. Rest turkey for at least 20 to 30 minutes before carving. Strain pan drippings, pressing on solids to remove liquid, and degrease dripping to make gravy.

To serve, remove legs and thighs using a sharp boning knife. Slice the breasts into $\frac{1}{4}$ -inch slices and place on a serving platter with legs and thighs. Serve immediately.

Time-Honored (and New) Secrets to Perfect Holiday Gravy

You've roasted your holiday bird to a rich mahogany hue and you've deftly transferred it from the roasting rack to your finest serving platter. Now it's time to turn those succulent pan drippings into liquid gold—the perfect gravy. When I was growing up in the South, I remember peering over the stove as my mom carefully poured her homemade turkey stock into the roasting pan while releasing those browned bits of roasted goodness at the bottom of the pan with her well-worn wooden spoon. Then she sprinkled a snowy coating of flour over the richly flavored liquid, quickly whisking it all together until the gravy bubbled and thickened slowly while the turkey rested.

This Thanksgiving, I'll make my own version of turkey gravy by combining some of my mom's time-honored tricks with techniques I picked up during my restaurant days. I'm happy to share my recipe for this silky smooth pan sauce that I hope will occupy a place on your holiday table this year and beyond.

Rich Turkey Pan Gravy

This rich pan sauce starts with a succulent base of pan juices and builds flavor with the addition of roasted vegetables, red wine, and fresh herbs. You can adapt this recipe for a prime rib roast by using a full-bodied red wine like Syrah and fresh rosemary instead of thyme and sage. Roast a few peeled garlic cloves with the vegetables for even more flavor.

Yield: about 4 cups

4 to 5 cups Homemade Turkey Stock (recipe follows) or chicken stock, divided
10 medium shallots, peeled and cut in half
4 large carrots, peeled and cut into 2-inch pieces
4 large celery ribs, trimmed and cut into 2-inch pieces
Pan drippings from turkey roasting pan
2 cups Merlot or other fruity red wine
1/4 cup all-purpose flour
6 sprigs fresh thyme
3 sprigs fresh sage
Kosher salt and freshly ground black pepper

As the turkey roasts, add turkey stock in 1/2 cup batches to pan as needed to prevent drippings from scorching. During the last 1/2 hour of roasting, add shallots, carrots, and celery to pan, stirring to coat with pan drippings.

When turkey finishes cooking, remove the roasting pan from the oven and carefully remove the turkey and roasting rack. Place the turkey on a serving platter and cover loosely with foil to keep warm. Allow the turkey to rest for at least 20 to 30 minutes.

While the turkey is resting, carefully pour pan drippings into a fat separator. Pour drippings back into the roasting pan and discard fat. Place roasting pan across two burners and heat over medium-high heat. Add stock and wine, stirring with a wooden spoon to loosen any browned bits clinging to the bottom and sides of the roasting pan. Cook until stock mixture comes to a boil. Sprinkle flour over pan juices and whisk vigorously until mixture is smooth. Reduce heat to medium-low and add thyme and sage sprigs. Simmer

until gravy thickens and coats the back of a spoon, about 10 to 15 minutes. Strain gravy through a fine-mesh strainer into a medium saucepan. Taste and adjust seasoning with salt and pepper. Keep warm.

Cooks' Note: To keep lumps from forming when you whisk in the flour, place the flour and 1 cup of stock in a jar and seal tightly. Shake the jar vigorously to dissolve the flour in the liquid. Whisk the flour mixture into the pan drippings along with the remaining stock and wine.

Cook's Note: to keep your gravy warm while you finish last-minute dinner preparations, pour your gravy in an insulated container made to hold hot liquids.

Homemade Turkey Stock

Ask your butcher to cut the turkey legs into pieces for you. Make sure to roast the turkey and vegetables to a deep golden brown for a richly colored and flavored stock. You can make the stock up to 3 days in advance and keep chilled. When the stock is cold, remove any fat that collects on the top for a virtually fat-free product.

Yield: 4 to 5 cups

Reserved turkey giblets (neck, gizzard, heart)
2 pounds turkey legs, cut into 3-inch pieces, or chicken wing pieces
1 medium yellow onion, peeled and cut into 1-inch pieces
2 large carrots, peeled and cut into 1-inch pieces
2 large celery ribs, trimmed and cut into 1-inch pieces
4 cloves garlic, peeled
¼ cup vegetable or canola oil
6 cups water
1 teaspoon black peppercorns, lightly crushed

Preheat oven to 425 degrees and place a rack in the center. In a large roasting pan, place the giblets, turkey pieces, onions, carrots, celery, garlic cloves, and oil, tossing to coat. Place roasting pan in preheated oven and cook, stirring every 15 minutes, until turkey and vegetables are a deep golden brown, about 45 to 50 minutes.

Remove roasting pan from oven and place over low heat on stove top. Add water and peppercorns and stir with a wooden spoon to loosen any browned bits from the bottom and sides of the pan. Simmer until stock is richly flavored and reduced slightly, about 2 hours. Don't allow the stock to boil; it should bubble gently. Remove stock from heat and allow stock to cool slightly.

Strain stock through a fine-mesh strainer into a large heatproof bowl and cool to room temperature. Cover and refrigerate until ready to use.

Apple and Ginger-Spiced Sweet Potatoes

The potatoes for this simple mashed sweet potato dish can be boiled or baked. Cook them whole in their skins, then peel them and pass the soft flesh through a potato ricer, food mill, or even an old-fashioned potato masher. Any color sweet potato or any mix of colors can be used, such as orange-fleshed Red Garnets or Jewels and cream-colored Hannahs. A splash of apple juice and a bit of finely grated ginger add a fresh spark to this old favorite.

Yield: 4 servings

2 pounds sweet potatoes
Kosher salt and freshly ground black pepper
1 cup unsweetened apple juice
2 tablespoons unsalted butter
1 teaspoon peeled grated fresh ginger
1 tablespoon minced fresh chives or thinly sliced green onion tops, for garnish

Place the sweet potatoes in a large saucepan and add water to cover. Bring to a boil over high heat, cover partially, reduce the heat to medium-low, and cook for 30 minutes, or until tender when pierced with a skewer. Drain in a colander and let cool. Use a paring knife to pull off the skins. Cut the potatoes into 1-inch chunks and puree. Season the potatoes with salt and a grinding of pepper.

Rinse and dry the saucepan. Add the apple juice, butter, and ginger, place over low heat, and warm, stirring with a wooden spoon, until the butter is melted. Remove from the heat.

Add the potatoes to the saucepan. Reheat over low heat, stirring with a wooden spoon, until hot. Spoon into a warmed serving dish and garnish with the chives.

Parmesan-Herb Popovers

Popovers' simple ingredients and mixing method belie the great heights to which they rise during baking, puffing up like crispy brown balloons. A classic popover pan is designed to optimize that rise, with tall narrow cups that force the batter upward. The recipe here gives instructions for baking popovers in a regular muffin pan. Although they don't rise as high when baked in a muffin pan, they develop a rounded depression at the bottom that, when turned upside down, is the perfect spot for sautéed mushrooms or a generous spoonful of soft-scrambled eggs. If you like, leave out the cheese and rosemary and fill the depression with your favorite jam.

Yield: 12 popovers

1 cup whole milk
2 large eggs
2 tablespoons unsalted butter, melted
1 cup unbleached all-purpose flour
1/2 teaspoon kosher salt
1/4 cup freshly grated Parmesan cheese
1 teaspoon finely chopped fresh rosemary

Preheat the oven to 450 degrees and place a rack in the center. Lightly coat a standard 12-cup muffin pan with melted butter, oil, or high-heat canola oil spray. Once the oven is fully heated, heat the prepared muffin pan in the oven for 7 minutes.

In a medium bowl, whisk together the milk, eggs, melted butter, flour, and salt until well blended. Add the cheese and rosemary and blend well.

Scrape the batter into a large measuring cup. Remove the hot pan from the oven and divide the batter evenly among the prepared cups. Return the pan to the oven and bake for 15 minutes. Turn the oven down to 400 degrees and continue to bake for 15 minutes longer, until the popovers are puffed and deep golden brown. Cool the pan on a rack for a couple of minutes. Remove the popovers with a spoon. Serve hot.

Variation: For classic popovers, use a classic popover pan. The deep wells in the pan will need more batter, so you'll need to double the recipe. Omit the Parmesan cheese and rosemary and increase the salt to 1 teaspoon. Bake for 20 minutes at 450 degrees, then lower the oven temperature to 350 degrees and continue to bake for 15 to 18 minutes, until the popovers are a deep golden brown. Serve immediately.

The attractive high dome of an apple pie can be considered a ruse, as the apples have shrunk, leaving a big space between the filling and the crust. Precooking the apples will minimize the gap and concentrate the apple flavor, too. Cream cheese pie dough makes assembling the pastry a breeze.

Yield: 8 servings

Pie Dough

2 cups unbleached all-purpose flour
1/2 teaspoon kosher salt
10 tablespoons (1-1/4 sticks) cold unsalted butter, cut into tablespoons
6 ounces cream cheese (not lowfat), at room temperature, cut into 1/2-inch pieces

Filling

4 pounds Golden Delicious apples
2 tablespoons fresh lemon juice
4 tablespoons (. stick) unsalted butter
1/2 cup sugar, divided
3 tablespoons unbleached all-purpose flour
3/4 teaspoon ground cinnamon
1 tablespoon heavy cream or whole milk
Demerara sugar, for sprinkling

To make the dough, put the flour and salt in a food processor and pulse briefly to combine them. Scatter the butter and cream cheese over the top and pulse about 12 times, or just until the dough begins to clump together (butter pieces will still be visible). Turn the dough out onto a lightly floured work surface and gather it together.

Divide the dough in half, and shape each half into a disk. Wrap each disk in plastic wrap. Refrigerate until chilled but not hard, 1 to 2 hours.

To make the filling, peel and quarter the apples, and cut out the core from each quarter. Cut each quarter lengthwise into thirds and place in a large bowl. As you add the slices to the bowl, occasionally sprinkle and toss the apples with lemon juice. (Don't wait until all the apples are cut, or the first slices will have already turned brown.)

In a large skillet, melt 2 tablespoons of the butter over medium-high heat. Add half the apples and 1/4 cup of the sugar. Cook, stirring often, for about 7 minutes, or until the apples are barely tender when pierced with the tip of a sharp knife. Transfer to a large bowl or rimmed baking sheet. Repeat with the remaining 2 tablespoons butter, the second half of the apples, and another 1/4 cup sugar. If your skillet is smaller than 12 inches, cook the apples in three batches. Let the filling cool completely, stirring occasionally. Sprinkle the flour and cinnamon over the cooled filling and toss well.

Position a rack in the center of the oven, and place a rimmed baking sheet on the rack. Preheat the oven to 375 degrees.

Lightly flour a work surface, and draw a 12-inch circle in the flour. This guide will be the perfect size for a standard 9-inch pie dish. Place 1 dough disk in the center of the circle, and dust a little flour on top. Using the circle as a guide, roll out the dough into a 12-inch round about 1/8 inch thick. Loosely roll the dough

around the rolling pin, center the pin over the pie dish, and carefully unroll the round over a 9-inch pie dish, easing it into the bottom and sides and allowing the excess to overhang the sides. Fill with the apples. Trim the overhanging dough to 1/2 inch. Roll out the remaining pie dough into a second 12-inch round. Transfer the dough round the same way, centering it over the apple filling. Fold the overhang of the upper round under the edge of the bottom crust. Pinch the crusts together and flute the edge attractively. Cut a small hole in the center of the pie to allow steam to escape. Freeze for 15 minutes or refrigerate for 30 minutes.

Lightly brush the top crust with the cream. Sprinkle the top crust with Demerara sugar. Place the pie on the hot baking sheet and bake for 40 to 50 minutes, until the top is golden brown. Let cool on a wire rack for at least 1 hour. Serve warm or at room temperature.

Thanksgiving Survival Guide: Equipment List

Below is a list of tools you'll need to make the recipes in this packet and to make this your best Thanksgiving ever. Please ask your Resident Chef or a Sales Associate for assistance with these items.

Cutlery

- Chef's knife
- Paring knife
- Serrated knife
- Slicing knife
- Carving fork
- Boning knife
- Kitchen shears
- Cutting board
- Cutting board with well

Cookware

- Saucepan (small, medium and large)
- Large pot
- Large roasting pan
- Large roasting rack
- Dutch oven

Bakeware

- Mixing bowls (small, medium and large)
- Stainless-steel baking sheets
- Cooling racks
- Measuring cups for liquids
- Measuring spoons
- Dry measuring cups
- Pie weights
- 9-inch glass pie pan
- 6-cup baking dish
- Large baking dish

Hand Tools/Gadgets

- Bench scraper
- Silicone spatula
- Wooden spoon
- Whisk
- Fine mesh strainer
- Ladle
- Tongs
- Pepper grinder
- Vegetable peeler
- Silicone pastry brush
- Colander
- Potato ricer

- Meat thermometer
- Instant-read thermometer
- Oven thermometer
- Metal spoon
- Nutmeg grater
- Rolling pin
- Garlic roaster
- Insulated carafe
- Pastry blender
- Brining bags
- Turkey lifters
- Kitchen twine
- Turkey baster
- Fat separator
- Flour shaker
- Insulated carafe

Electrics

- Food processor
- Blender

Tabletop

- Serving plates
- Cloth napkins
- Tablecloth
- Napkin rings
- Turkey platter
- Gravy boat
- Pie server
- Serving bowls
- Serving spoons
- Trivets

Food

- Extra-virgin olive oil
- Black peppercorns
- Brining spice
- Nutmeg