Sur la Table
THE ART & SOUL OF COOKING
THANKSGIVING RECIPES
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## Whole Roast Turkey in the Wolfgang Puck Pressure Oven in Under an Hour

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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 425ºF and place a rack in the lower third. Remove turkey from the refrigerator and transfer to a cutting board. Place ½ 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 350ºF. 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 existing 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 170ºF. Remove turkey from oven, place roasting pan on a heat-proof 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 reserve drippings to make gravy.

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

To serve, remove legs and thighs using a sharp carving knife. Slice the breasts into ¼-inch slices and place on a serving platter with legs and thighs. Serve immediately.
WHOLE ROAST TURKEY IN THE PRESSURE OVEN IN UNDER AN HOUR

Preheat the pressure oven to 450ºF, and set it to ROAST.

Season the turkey inside and out with salt and pepper. Drizzle the turkey with olive oil and rub it in all over the skin. Place the 4 sprigs of rosemary in the cavity and truss the turkey with butcher’s twine.

Place the tied turkey in a roasting pan, and place it on the bottom shelf of the oven.

Set the timer to 50 minutes and roast until well browned on all sides. Check the internal temperature of the turkey with a meat thermometer; it should read 165ºF.

Remove the turkey from the oven and loosely cover with aluminum foil. Let the turkey rest for 15 minutes before slicing.

Reserve the pan drippings for making gravy.

Recipe courtesy of Wolfgang Puck.

Yield: 10 to 12 servings

1 (12 to 14 lb) free-range turkey, brined
Kosher salt
Freshly ground black pepper
1 cup extra virgin olive oil
4 sprigs rosemary

Perfect Under Pressure
The Wolfgang Puck Pressure Oven

Serve the best turkey your guests will taste—tender and juicy inside, crisp outside and cooked in less than an hour. Ultra-fast, foolproof and a one-of-a-kind innovation more than two years in the making, the Wolfgang Puck Pressure Oven combines the functionality of a conventional oven with the speed and succulent results of a pressure cooker. Flavor Infusion Technology™ cooks poultry, meats and more up to 70% faster with amazing results every time. Watch videos of full recipes at surflatable.com.
Tender, Deep-Fried Turkey in About an Hour

The Waring Pro® Rotisserie Turkey Fryer and Steamer

What’s good for the chicken is good for the turkey. Maybe even better. We love how rotisserie frying creates extra-crisp skin while keeping meat tender, juicy and packed with incredible flavor—no basting required. Best of all, you’ll have more room in the oven for side dishes and pie.

Step 1: Insert rotisserie spit through center of seasoned turkey and truss.
Step 2: As spit comes through the other side, securely attach to rotisserie bar.
Step 3: Place turkey in basket, slowly lower into heated oil and let the rotisserie do the rest.

CLASSIC DEEP-FRIED TURKEY

Yield: 10 to 12 servings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total kosher salt</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Black pepper</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Paprika</td>
<td>½ tsp</td>
</tr>
<tr>
<td>Turkey</td>
<td>1 (13 to 14 lb)</td>
</tr>
<tr>
<td>Good-quality oil</td>
<td>2½ gallons</td>
</tr>
</tbody>
</table>

Be sure to follow all of the rotisserie use and frying directions when frying your turkey.

Combine spices and generously rub over the entire turkey, being sure to cover the interior cavity in addition to putting spices between the skin and breasts. This can be done by sliding your hand between the skin and the breast meat, creating a pocket for the spices.

Once the turkey is seasoned and trussed, let it sit covered and refrigerated for at least two hours, or as long as overnight.

Bring your turkey to room temperature, fill the fryer with your preferred oil and heat it to 350°F. Attach the rotisserie spit, and then fry for 3 to 3½ minutes per pound. When the breast of the turkey reads 165° to 170°F, it is done. Always remove meat thermometer from turkey before resuming frying. Remove the turkey and let it rest for at least 15 minutes before carving.

Recipe courtesy of Waring®.
More flavorful food, less time in the kitchen—it’s a win-win. The Sansaire Sous-Vide Immersion Circulator makes it easy to prepare dishes in advance and deliver them piping hot to the table. Imagine creating incredibly moist, tender turkey and scrumptious side dishes with no need to worry about basting or stress over timing. Follow our step-by-step guide and discover how deliciously simple a sous-vide Thanksgiving can be.

**WHAT IS SOUS VIDE?**
A simple method of cooking food sealed in an airtight bag in water at a precisely controlled temperature.

**BENEFITS OF SOUS VIDE**
- Amazing flavor and texture impossible with other methods
- Perfect, evenly cooked food
- No stress—you never have to worry about overcooking
- Easily repeatable results

**sous vide**
### BRUSSELS SPROUTS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brussels sprouts, halved, outer leaves removed</td>
<td>6 cups</td>
</tr>
<tr>
<td>Butter, cubed*</td>
<td>2 cups</td>
</tr>
<tr>
<td>Garlic, coarsely chopped</td>
<td>6 cloves</td>
</tr>
<tr>
<td>Tabasco (Chipotle flavor)</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Kosher salt</td>
<td>½ teaspoon</td>
</tr>
</tbody>
</table>

1. Preheat your water bath to 85°C / 185°F.  
2. Toss all ingredients together in a large bowl to combine.  
3. Transfer ingredients to a 1-gallon vacuum bag and seal.  
4. Cook for 1 hour.  
5. If making ahead at time, remove the bag from the bath and chill quickly by plunging it into a bowl of ice water. Store refrigerated up to 5 days.

### PEARL ONIONS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pearl or Cipollini onions</td>
<td>4 cups</td>
</tr>
<tr>
<td>Butter, cubed*</td>
<td>4 tablespoons</td>
</tr>
<tr>
<td>Golden raisins</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>Red wine vinegar</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Kosher salt</td>
<td>½ teaspoon</td>
</tr>
</tbody>
</table>

1. Preheat your water bath to 85°C / 185°F.  
(Can be cooked in the same bath as the Brussels sprouts).  
2. Toss all ingredients together in a large bowl to combine.  
3. Transfer ingredients to a 1-gallon vacuum bag and seal.  
4. Cook for 1 hour.  
5. If making ahead at time, remove the bag from the bath and chill quickly by plunging it into a bowl of ice water. Store refrigerated up to 5 days.

*If you aren’t using a vacuum sealer, melt the butter before bagging, then use the water displacement method to remove air from the bag.

### DARK MEAT TURKEY CONFIT

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
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<tbody>
<tr>
<td>Turkey legs</td>
<td>2</td>
</tr>
<tr>
<td>Dark brown sugar</td>
<td>5 tablespoons</td>
</tr>
<tr>
<td>Kosher salt</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Garlic, finely chopped</td>
<td>4 cloves</td>
</tr>
<tr>
<td>Rosemary</td>
<td>3 sprigs</td>
</tr>
<tr>
<td>Black pepper</td>
<td>½ teaspoon</td>
</tr>
</tbody>
</table>

1. Preheat your water bath to 60°C / 140°F.  
2. Combine sugar, salt, garlic, rosemary and black pepper in a large bowl.  
3. Add turkey legs and toss to coat.  
4. Transfer turkey legs and sugar mixture to a bag (or divide into separate bags) and seal.  
5. Cook for 24 hours.

### TURKEY WHITE MEAT

1. Place boneless turkey breasts in a bag and add olive oil to coat.  
2. Add the bag to the sous vide bath that already contains the turkey dark meat.  
Continue cooking at 60°C / 140°F for 2½ hours minimum, up to 8 hours.  

### RICH TURKEY GRAVY

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rendered duck fat</td>
<td>½ cup</td>
</tr>
<tr>
<td>Decanted turkey drippings</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

1. Melt the duck fat in a small saucepan over medium heat.  
2. Drizzle in the decanted turkey drippings while blending with an immersion blender until fully incorporated. The mixture will thicken. If you don’t have an immersion blender, you can combine the melted duck fat and drippings in a standard blender.
Place 2 tablespoons butter in a large saucepan and heat over medium heat. Add leeks and sauté until softened but not browned, about 4 to 5 minutes.

Add cream and milk to the saucepan and heat until mixture simmers. Add salt and white pepper, stirring well to combine. Peel potatoes and place a mandoline across the top of the saucepan. Slice potatoes into ⅛–inch thick slices directly into hot cream mixture. Press potato slices gently with a silicone spatula to submerge. Cook, undisturbed, until potatoes are partially cooked and mixture begins to thicken, about 10 to 12 minutes. Stir in 3 tablespoons thyme leaves.

Preheat oven to 375ºF and place a rack in the center. Generously grease a 13” x 9” x 2” baking dish with butter. Combine cheeses in a small mixing bowl. Using a slotted spoon or spider, carefully transfer the potato slices to the prepared baking dish. Carefully pour enough cream mixture to barely cover potatoes. Dot with remaining 2 tablespoons butter and cover with remaining cheese mixture.

Bake in preheated oven until casserole bubbles around the edges, potatoes are tender and top is golden brown, about 50 to 60 minutes. If the top begins to brown too deeply before potatoes are cooked, cover gratin with aluminum foil. If the top has not browned when potatoes are cooked, place gratin under a preheated broiler. Allow gratin to sit for at least 20 minutes before serving.

To serve: Sprinkle gratin with remaining 3 tablespoons thyme leaves. Slice gratin into serving portions and transfer to serving plates using a metal spatula. Serve immediately.
Preheat the pressure oven to 450ºF and set to ROAST.

To the roasting pan, add sweet potatoes, ginger, cinnamon, chicken stock, olive oil, salt and pepper. Cover roasting pan with foil.

Place covered roasting pan inside the oven, and set the timer for 40 minutes. Remove the roasting pan from the pressure oven, set aside covered for an additional 6 minutes.

Remove the foil, the ginger and cinnamon stick. With a potato masher, smash the sweet potatoes while still hot inside the roaster, then mix in the orange zest. Adjust the seasoning with a little salt and pepper and garnish with chopped chives. Serve immediately.

Recipe courtesy of Wolfgang Puck.

Yield: Serves 4 to 6

3 medium sweet potatoes, peeled and sliced into 1/2-inch rounds
1 inch fresh ginger, peeled and cut into 4 pieces
1 cinnamon stick
1 cup chicken stock
2 tablespoons extra virgin olive oil
Kosher salt to taste
Freshly ground black pepper to taste
1 tablespoon cut chives
Zest of one orange

This common French pantry staple enhances the earthy flavor of skillet-fried potatoes and gives them a lovely tender texture and crispy edge. The fresh parsley perfectly compliments the flavors and brightens the dish.

Preheat an oven to 400º and position an oven rack in the center.

Bring a large pot of salted water to a boil over medium-high heat. Add the potatoes and parboil potatoes until still firm and slightly tender, about 5 to 7 minutes. Transfer the potatoes to a large colander and shake vigorously to remove excess water. Using paper towels, pat the potatoes dry.

Place duck fat into a large roasting pan and transfer to the oven to melt the fat, about 5 minutes.

Carefully remove the roasting pan from the oven and add potatoes. Using tongs, carefully turn the potatoes in the fat until they are well coated. Return the roasting pan to the oven and cook until the potatoes are tender, stirring the potatoes in the fat half-way through the cooking time, about 40 minutes in total.

When the potatoes are cooked, use a slotted spoon to carefully remove the potatoes from the duck fat and transfer to a medium bowl. Taste and season with Fleur de Sel and freshly cracked pepper.

Toss with parsley and serve immediately.
FOUR GREAT WAYS TO MASH POTATOES

Perfect Purées and More
OXO Food Mill

The perfect tool for preparing fresh purées, sauces, soups and more with a twist of the handle, the food mill is a Thanksgiving essential. The OXO mill has a stainless steel inner bowl that’s ideal for hot foods, plus nonslip feet to rest on a bowl.

Classic Mash, Fast
Prepara Collapsible Masher

If you like your mashed potatoes with a little substance, a classic masher is the way to go. The Prepara masher has small holes for fluffy, consistent results, curved edges for working in bowls and flattens for easy storage in a drawer.

Quick and Easy Ricing
Joseph Joseph® Scoop Ricer™

A ricer’s tiny holes give your mash a very even, silky-smooth and airy consistency. This inventive design makes it easy—just scoop up cooked potatoes or your favorite root vegetables with the scoop end, attach the press and squeeze.

Ultra-Smooth Mash
Kenwood Triblade Immersion Blender

Take the mashing out of mashed potatoes—an immersion blender makes it easy to prepare large batches in minutes. The Kenwood Triblade includes a special attachment for perfect consistency—plus a range of others to make Thanksgiving prep a breeze.
The perfect side for your next harvest feast or autumnal get-together, this mix makes it easy to create a delicious, all-natural herb stuffing that pairs perfectly with the savory flavors of fall. Made in the USA with organic wheat flour and sunflower oil, it serves up to 12 people. Two recipes printed on the packaging make it simple to add even more flavor to your holiday meals.

Melt butter in a large saucepan over medium heat. Add onions and celery and sauté until softened, about 10 minutes. Do not brown. Place dressing mix in a large bowl. Add cooked vegetables and eggs and stir to combine well. Add broth and stir until all pieces are moist and broth is absorbed. Place dressing in a greased 3- quart baking dish and cover with foil. Bake at 350°F for 30 minutes, then remove foil and bake for another 10 to 15 minutes, until dressing is lightly browned.

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To blanch vegetables: Place a large pot of water on the stove over medium–high heat and bring to a boil. Generously salt the boiling water. Add the carrots, then, after 1 minute, add the rutabagas and continue cooking until both are tender, about 2 more minutes. Drain. Toss in colander to remove any excess liquid.

Place the butter in large pot over medium–high heat to melt. Add lemon juice, honey, and lemon peel. Bring to boil. Add vegetables; cook until glazed, stirring occasionally, about 6 minutes. Taste and adjust seasoning with salt and pepper. Remove from heat. Mix in fresh chives.

Yield: 6 to 8 servings

kosher salt

1¼ lbs rutabagas, spiral cut (large blade)
1 lb carrots, peeled and spiral cut (large blade)
¼ cup (½ stick) butter
¼ cup fresh lemon juice
3 tablespoons honey
1 teaspoon grated lemon peel
freshly ground black pepper
½ cup chopped fresh chives

GLAZED SPIRAL ROOT VEGETABLES

A Unique Spin: The Sur La Table Spiral Slicer

Dress up salads: Thick spirals of carrots, beets or cucumbers add a healthy dash of color.

Make waves: Create cobblers and casseroles with delectable ribbons of apples, potatoes and more.

Cut the carbs: Pair thin spirals of zucchini or butternut squash with your favorite pesto or pasta sauce.
Preheat the oven to 350°F and position an oven rack in the center. Place a large skillet on the stove over medium heat and add the oil. Once shimmering, add the leeks. Cook until the leeks are soft and translucent, 8 to 10 minutes. Add the garlic and cook until fragrant, about 1 minute. Taste and adjust seasoning with salt and pepper. While the leeks are cooking wash and peel potatoes and feed through the large ribbon blade of the spiral slicer.

In a large saucepan combine the cream and chicken stock and place on the stove over a medium heat to simmer. Add the ribbonized potatoes and cook for 5 minutes, then taste and season with salt and pepper. Transfer half of the potato mixture to a 9” x 13” gratin dish, top with half of the leek mixture. Repeat with remaining potatoes and leeks. Ladle any remaining cream mixture over the gratin and top with Parmesan cheese. Transfer to the oven to cook until the potatoes are tender and the mixture golden-brown and bubbly, about 45 minutes. Remove from the oven and let stand for 10 minutes before serving.

To prepare onions: Peel the outer layer of the onion. Insert the thin spiral blade and spiral cut the onion whole. Dredge the onions lightly in the flour and set aside for 5 minutes to form a light crust. Working in batches, place the oil into a large skillet and when shimmering, lightly fry the onions until golden and crisp. Transfer to a paper-towel-lined plate to drain.

To blanch beans: Place a large pot of water on the stove over a medium-high heat and bring to a boil. When boiling, generously salt the water and cook the beans until tender, about 3 minutes. Drain, rinse under cold water, or plunge into a large bowl of ice water, then drain. Toss in colander to remove any excess liquid.

To serve: Transfer the beans to a warmed platter and scatter the onions over the beans. Serve immediately.

**RIBBONIZED POTATO–LEEK GRATIN**

Yield: 6 to 8 servings

- 2 tablespoons olive oil
- 3 medium leeks, white and light green parts only; rinsed and cut into ½-inch dice
- 3 garlic cloves, peeled and minced
- kosher salt and freshly ground black pepper
- 3 medium Russet potatoes
- 1 cup heavy whipping cream
- 1 cup low-sodium chicken stock
- ½ cup grated Parmesan cheese

**GREEN BEANS & CRISPY SPIRAL ONIONS**

Yield: 4 servings

- 1 medium yellow onion
- ¼ cup all-purpose flour
- ¼ cup vegetable oil
- 1 pound green beans
- 2 tablespoons unsalted butter
- 1 tablespoon lemon zest
- 1 tablespoon thyme

To prepare beans: Place a large skillet on the stove over a medium-high heat and add the butter. When melted, add the beans and cook until warmed through, about 2 minutes. Add the lemon zest and thyme. Taste and adjust seasoning with salt and pepper.

To serve: Transfer the beans to a warmed platter and scatter the onions over the beans. Serve immediately.
Broccoli rabe resembles broccoli however the buds do not form a head and the only edible parts are the leaves, buds and stems. Broccoli rabe has a slight bitter flavor and tends to pair well with stronger flavors, such as garlic, lemon and almonds.

**Broccoli Rabe with Garlic and Almonds**

Yield: 4 servings

2 tablespoons olive oil
1/4 cup sliced almonds
1 small garlic clove, minced
2 pound broccoli rabe, leaves and woody stems removed
1 tablespoon lemon zest
1 tablespoon lemon juice
kosher salt and freshly ground black pepper

Place a large, nonstick skillet on the stove over medium heat. When the oil is shimmering, add the almonds and cook, stirring constantly until the almonds are just starting to turn golden-brown, about a minute. Add the garlic and shallot and cook until soft and tender, about 1 minute more.

Add the broccoli rabe to the skillet, cover and cook until the broccoli rabe is tender, about 8 minutes. Add lemon zest and juice, taste and season with salt and pepper.

To serve: Transfer the broccoli rabe to a platter and serve immediately.

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**Sweet Potato Quinoa Pilaf with Sautéed Kale and Walnuts**

Yield: 4 servings

**Sweet Potatoes**

4 lbs sweet potatoes, peeled, seeded and cut into 1/2-inch dice
1/4 cup olive oil, plus more as needed
kosher salt and freshly ground black pepper to taste

**Quinoa Pilaf**

2 cups quinoa
3 tablespoons olive oil, divided
1 medium shallot, peeled and minced
1 medium clove garlic, peeled & minced
3 cups vegetable or chicken broth, low-sodium
2 cups thinly sliced Tuscan kale
3 tablespoons lemon juice
2 tablespoons minced flat-leaf parsley
kosher salt and freshly ground black pepper
1/2 cup toasted roughly chopped walnuts

Preheat oven to 375°F and position an oven rack in the upper third.

To cook sweet potatoes: Place the diced sweet potato in a large bowl and toss with oil, salt and pepper, until all pieces are well coated and shiny. Spread the sweet potato in an even layer on a Silpat-lined baking sheet. Transfer the baking sheet to the oven and roast for until golden-brown and tender, about 25 to 30 minutes.

To prepare quinoa: Place the quinoa in a large colander and rinse with cold running water until the water is clear, about 1 minute. In a medium saucepan, add 2 tablespoons of the olive oil and heat over moderate heat. When the oil is shimmering, add the shallot and cook until tender, about 2 minutes. Add the garlic and cook until fragrant, about 30 seconds. Add the quinoa to the saucepan, add the broth and increase the heat to bring to a boil. Once boiling, reduce the heat to medium-low, cover and simmer until the water is absorbed and the quinoa is tender, about 15 minutes.

To sauté kale: Place a skillet on the stove over medium heat and add the remaining oil. When the oil is shimmering, add the kale and cook, stirring frequently, until the kale is wilted and tender, about 4 minutes. Taste and adjust seasoning with salt and pepper.

To finish risotto: Transfer the quinoa to a bowl and using a fork, fluff until all the grains are light. Using a silicone spatula, fold in the sweet potato, kale and lemon juice and cool until room temperature, about 5 minutes. Stir in the parsley, taste and adjust seasoning with salt and pepper.

To serve: Divide the quinoa between 4 warmed dinner plates. Sprinkle with walnuts and serve immediately.
Many confuse the names of the wonderful condiments, relishes and chutneys, which we commonly pair with foods. Relishes are cooked for a brief amount of time, whereas chutneys are served fresh or slow-cooked for longer periods of time. Chutneys commonly have a sweeter flavor, due to the extended cooking period.

In a medium nonstick skillet, add the sugar and lemon juice and place on the stove over moderate heat. Cook to a golden-brown color, about 4 minutes. If necessary, wash down the sides of the pan by brushing with a little water to keep the sugar from burning.

When the sugar is caramel in color, add the ginger and orange zest and swirl to combine. Add the cranberries and orange juice. Continue to cook, stirring frequently, until the cranberries are broken but not mushy, about 5 minutes. Remove from the heat, taste and season with pepper. Set aside to cool.
In a medium bowl, whisk yeast and milk together until dissolved. Stir in sugar and 1 cup all-purpose flour to form a thick batter. Cover with plastic wrap and leave in warm environment for 45 minutes.

In a separate mixing bowl, add the rest of the all-purpose flour, the bread flour, the salt and the dry yeast mix. Put the bowl on the mixer with paddle attachment. Add the eggs into the bowl and mix at low speed until the eggs are absorbed, about 2 minutes. Increase the speed to medium and knead the dough for 5 minutes.

While continuing to mix at medium speed, gradually add the cold butter, two tablespoons at a time. Stop the mixer occasionally to scrape down the sides of the bowl. Continue mixing at medium speed until the dough is smooth and shiny, about 5 minutes.

Transfer the dough to a larger bowl coated with a little oil, cover with plastic wrap and set aside at room temperature to rise until doubled in size, about 2 hours.

When the dough has doubled in size, press down on it to deflate, folding it over onto itself 2 or 3 times. Cover with plastic wrap and refrigerate for 4 hours or overnight.

Coat the inside of 2 loaf pans with cooking spray. Remove the dough from the refrigerator and turn it out onto a lightly floured work surface. Divide the dough in half; cover 1 piece with plastic wrap while you shape the other. Dust the top of the dough with all-purpose flour. With a rolling pin, roll the dough into a rectangle the length of the loaf pan and twice its width. With your hands, starting from a short side, roll up the dough jellyroll style. Pinch the seams together.

Place the dough with its long seam down into the prepared pan, gently working the dough into the pan with your fingers so it touches all sides. The dough should reach halfway up the side of the pan. Repeat with the remaining piece of dough.

Spray some cooking spray or oil on top of the loaves and then cover with plastic wrap. Set aside at room temperature until the dough has doubled in size to fill the pans completely, about 1½ hours.

Towards the end of this rising period, preheat the pressure oven to 400°F and set to BAKE. Position the rack to the bottom of the oven.

Make the egg wash: In a small bowl, whisk together 1 egg with a pinch of salt and 1 tablespoon of water. Gently brush the surface of the dough with the egg wash.

Place the loaves in the oven and set the timer for 30 minutes. After 8 minutes, reduce the temperature to 350°F. Remove the loaves from the oven and let cool completely before slicing.

Recipe courtesy of Wolfgang Puck.
**BUTTERNUT SQUASH AND APPLE SOUP WITH CROUTONS**

Yield: 6 servings

1. medium yellow onion, chopped
2. cloves garlic, minced
3. tablespoons olive oil
4. large butternut squash, peeled, seeded and roughly chopped
5. small red apples, peeled, cored and chopped
6. teaspoon cayenne pepper
7. teaspoon ground cinnamon
8. teaspoon ground ginger
9. cups vegetable or chicken stock, low-sodium
10. cup heavy whipping cream or whole milk
11. kosher salt and freshly ground pepper
12. tablespoon lemon juice

**CROUTONS**

1. tablespoons unsalted butter
2. baguette slices
3. grated Gruyère cheese
4. teaspoon minced thyme
5. kosher salt and freshly ground black pepper

This sweet and savory soup is the perfect fall dish. Sweet red apples are the ideal pairing to mellow butternut squash with a slight hint of spice to develop all the flavors.

Place a large, heavy saucepan on the stove over a medium heat and add the oil. When the oil is shimmering, add the onions and cook until tender and translucent, about 8 minutes. Add the garlic and cook until fragrant, about 1 minute. Add the squash and cook, stirring often, until it starts to soften, about 10 minutes. Add the apples and spices and cook until lightly brown, about 5 minutes. Add the stock (just enough to cover the vegetables) and bring to a boil. Reduce to a simmer and cook until the vegetables are very soft, about 30 minutes.

Remove from the heat and, using an immersion blender, puree soup until smooth. Alternatively, you can puree the soup in batches in a food processor or blender. Use a wooden spoon to stir in the heavy cream or milk into soup. Add lemon juice and taste and season with salt and pepper.

To prepare croutons: Preheat a broiler. Using an offset spatula spread the butter on 1 side of each slice of baguette. Arrange the bread, buttered side up, on a baking sheet. Sprinkle with cheese, thyme and salt and pepper. Transfer the baking sheet under the broiler until the cheese melts, about 1 minute.

To serve: Ladle the soup into warmed soup bowls. Serve immediately with Gruyère croutons.
Place the dried mushrooms into a small bowl and cover with hot tap water, set aside and allow to soak for 20 minutes. Cut leeks into ¼-inch rounds. Transfer to a large bowl of cold water and wash well, lift from water into a colander and drain.

In a large pot, add 6 tablespoons of butter and place on the stove over a medium–high heat to melt. Add the celery, leeks and onion and cook until tender, about 5 minutes. Add the garlic and cook until fragrant, about 1 minute. Add all the mushrooms and cook until just starting to soften, about 4 minutes. Add wine, bring to a boil and cook until reduced to a glaze, about 5 minutes.

In a small bowl, use a silicone spatula to combine the flour and remaining butter until a smooth paste forms. Add the flour paste mixture to the pot and stir until the mixture melts and coats the vegetables. Gradually mix in the stock and bring to the boil, stirring frequently.

Remove the soaking mushrooms from their liquid and roughly chop. Add the mushrooms and their liquid, being careful not to add any sediment to the soup. Reduce the heat to medium–low and simmer until the mushrooms are tender, stirring often, about 10 minutes. Stir in the cream. Taste and adjust seasoning with salt and pepper.

Working in batches, transfer the soup to a Vitamix® bowl and puree the soup until smooth. Return the soup to the pot and rewarm over a medium–low heat before serving. Taste and adjust seasoning with salt and pepper.

To serve: Use a ladle to pour soup into individual serving bowls. Drizzle with truffle oil, garnish with straw mushrooms and sprinkle with chives. Serve immediately.

Essential equipment:

- Vitamix® Professional Series Blender
Thanksgiving just may be everyone’s favorite holiday. After all, what’s better than a day completely devoted to a delicious feast shared by family and friends, all giving thanks for their blessings? This recipe takes an American classic to celebration status with a careful blend of spices and heavy cream, outshining the stale spice mix and evaporated milk of less enchanting recipes.

Ever notice how spices clump up and don’t blend well when added to a custard? The trick is to blend them first with the eggs, whose fat helps the clumps disperse evenly, before adding any liquid to the custard mixture.

To prepare the pie crust, remove the dough from the refrigerator about 15 minutes before you are ready to roll it to allow it to soften slightly. Generously flour a work surface and place chilled dough disk on the flour. Dust the top of the dough with flour. Using a rolling pin, roll chilled dough into a circle, turning and flipping the dough as needed with a bench scraper to prevent sticking, until the circle measures 14 inches wide and ⅛-inch thick. Starting at one edge, roll the dough around the rolling pin and lay it gently on top of a 9-inch glass or ceramic pie pan. Gently press the dough into the bottom and sides of the pan. Use a pair of kitchen scissors to trim the dough so it overhangs the edge of the pan by 1 inch. Fold the overhanging dough under itself around the pan edge, then crimp or form a decorative border. Chill the lined pan for at least 30 minutes.

Preheat oven to 375°F and place a rack in the bottom third. Line the chilled pie shell with heavy-duty foil, pressing the foil firmly and smoothly into the crevices of the pan. Fill the pan with pie weights. Make sure the weights reach up the sides to the rim of the pan (the center does not need to be filled quite as full). Bake the shell for 20 to 22 minutes, until the foil comes away from the dough easily (if it doesn’t, then bake another 5 to 6 minutes and check again). Remove the pan from the oven, close the oven door, and lift out the foil and weights from the shell; set them aside to cool. Return the pan to the oven to continue baking the shell for about 10 minutes, then remove the pan from the oven, close the oven door, and check to see if any cracks have formed. If you see a crack, very gently smear a tiny bit of reserved dough over the crack to patch it—you need only enough to seal the opening. Return the pan to the oven and bake 10 to 15 minutes longer, until the crust is a nice golden brown all over. Transfer to a rack and cool slightly. Lower the oven temperature to 350°F.

While the pie crust is baking, make the filling. Whisk the eggs in a large mixing bowl to break them up. Add cinnamon, ginger, nutmeg, cloves, allspice, and salt and whisk well to blend them first with the eggs, whose fat helps the clumps disperse evenly, before adding any liquid to the custard mixture.

To serve, slice the pie with a thin and sharp knife and use a pie server to transfer each slice to a plate. Serve with whipped cream.

Finishing touch:
A set of crust cutters makes it easy to add a seasonal touch for presentation your guests will love.
Preheat the oven to 350°F and position an oven rack to the lower-third of the oven.

To prepare the tart shell: Lightly grease a 9-inch pie plate that is at least 2 inches deep. This will make serving the pie easier after it is baked. Roll-out the pastry for the pie to a 13-inch circle. Transfer it to the prepared pan and trim the edges so they overlap the edge by an inch all the way around. Tuck the edges up and under, and flute them. Put the lined pie pan in the refrigerator to chill for 10 minutes.

Line the crust with foil and fill it with pie weights or beans. Blind bake the crust for 10 minutes. Remove it from the oven, gently remove foil with weights and set the crust aside to cool while you prepare the filling.

Yield: One 9” pie, 10 servings

1 pie crust, recipe on page 40
6 tablespoons unsalted butter
1 cup granulated sugar
¾ cup light corn syrup
1 teaspoon vanilla extract
3 tablespoons rum
½ teaspoon salt
3 large eggs
1½ cups bittersweet chocolate, roughly chopped
2 cups pecans, whole or halved

To prepare the filling: Place the butter in a medium saucepan and melt on the stove over a moderate heat. When melted, add the sugar and stir until smooth, about 2 minutes. Remove the saucepan from the heat and whisk in the corn syrup, vanilla, rum and salt. In a separate bowl, add the eggs and whisk lightly, then whisk in the corn syrup mixture.

Place the partially baked crust onto a rimmed baking sheet. Scatter the chocolate evenly over the bottom of the crust and arrange all the pecans on top of the chocolate. Pour the corn syrup mixture over the pecans and transfer the baking sheet into the oven to bake until the filling is set, about 50 minutes to 1 hour. Allow to cool completely before serving.
PIE CRUST
2 cups unbleached all-purpose flour
⅛ teaspoon kosher salt
10 tablespoons (1½ sticks) cold unsalted butter, cut into tablespoons
6 ounces cream cheese (not low-fat) at room temperature, cut into ¾-inch pieces

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 enough until the dough begins to clump together (butter pieces will still be visible). Turn the dough out on 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.

PIE FILLING
4 pounds Golden Delicious apples
2 tablespoons fresh lemon juice
4 tablespoons (½ stick) unsalted butter, divided
⅛ cup sugar, divided, plus 1 teaspoon
3 tablespoons unbleached all-purpose flour
⅛ teaspoon ground cinnamon
1 tablespoon heavy cream or whole milk

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.

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 already have turned brown.) In a large skillet, melt 2 tablespoons of the butter over medium-high heat. Add half the apples and ¼ 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 ¼ 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.

TO MAKE THE PIE: Position a rack in the center of the oven and place a rimmed baking sheet on the rack. Preheat the oven to 375°F.

Lightly flour a work surface and roll out the dough into a 12-inch round about ¼-inch thick. Loosely roll the dough around the rolling pin, center the pin over a 9-inch pie dish, and carefully unroll the round over the 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 ½ 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.

BAKING THE PIE AND SERVING: Lightly brush the top crust with the cream. Sprinkle the top crust with the remaining teaspoon of 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.
Put the water, 2 tablespoons of granulated sugar, and lemon juice in small, heavy saucepan. Cook over low heat, stirring occasionally, until the sugar dissolves. When the mixture begins to simmer, continue cooking undisturbed until it turns a caramel–brown color and reaches about 340ºF on a candy thermometer. Immediately remove the pan from the heat and pour the mixture into a 9–inch (22.5 cm) round cake pan, swirling the pan to coat its bottom and sides with the caramel. Set aside to cool. Preheat the oven to 325ºF and set to BAKE.

Add the cream cheese to the bowl of a stand mixer or large mixing bowl. With the paddle attachment of the stand mixer, or with a hand–held electric mixer, beat the cream cheese on low speed until smooth. Add the remaining granulated sugar, brown sugar, cinnamon, ginger, and orange zest; continue beating on low speed until smooth, about 2 minutes longer. One at a time, beat in the eggs until thoroughly blended, stopping after each addition to scrape down the side of the bowl with a rubber spatula. Then, scrape down the bowl again. Finally, add the sour cream, beat it in until smooth, and scrape down the bowl.

With the help of the spatula, transfer the mixture into the caramel–coated pan. Place the pan inside a larger roasting pan. Carefully pour warm water into the roasting pan until it comes about halfway up the side of the cake pan, forming a water bath. Place the baking rack in the lower rack position facing up and carefully place the roasting pan on the rack.

Close the door, lower the sealing bar and set the vent valve to seal. Bake for 45 minutes or until the cheesecake is slightly firm to a light touch. Carefully remove the roasting pan from the oven and lift out the cake pan. Leave at room temperature to cool for about 1 hour. Then, cover loosely and chill in the refrigerator for at least 4 hours or up to two days.

To unmold the cheesecake, invert a flat 12–inch plate or platter over the pan. Firmly hold the pan and plate together and invert them. Then, carefully lift off the pan. Serve cut into wedges, garnished with whipped cream.

Recipe courtesy of Wolfgang Puck.
THANKSGIVING ESSENTIALS

Cook’s Checklist

- Apron
- Brining Bag & Mix
- Carving Board
- Carving Knife & Fork
- Cooling Rack
- Fat Separator
- Food Mill
- Herb Shears
- Kitchen Towels
- Ladles
- Measuring Cups
- Measuring Spoons
- Mixing & Prep Bowls
- Pastry Brush
- Pie Dish
- Pot Holders
- Rolling Pin
- Salt & Pepper Mills
- Serving Platters & Bowls
- Sheet Pans
- Turkey Lifters
- Twine
- Vegetable Peeler

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