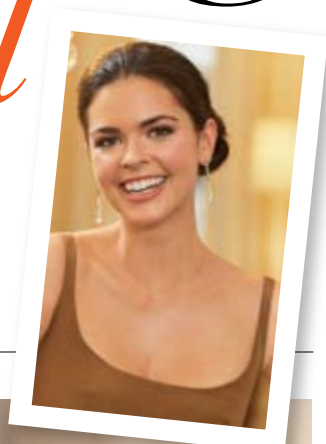


Thanksgiving

with *Katie Lee Joel*

West Virginia meets New York's West Village at Katie and Billy's annual holiday feast. Let's eat!



Herb-Roasted Turkey with Maple-Orange Glaze

Prep Time 25 minutes

Cook Time 3 to 3½ hours

- 1 fresh turkey (12–14 lb.), rinsed and patted dry
- 3 tsp kosher salt
- 1½ tsp freshly ground black pepper
- 11 tbs Herb Butter
- 3 cups Spicy Corn-Bread Stuffing
- ¾ cup maple syrup
- ¼ cup chicken stock
- ¼ cup orange juice
- 1 bay leaf

1 Preheat oven to 350°F. **2** Remove neck, giblets and gizzards from cavity and reserve for gravy, if desired. Season turkey with salt and pepper all over skin and inside cavity. Using fingers, gently lift skin and rub Herb Butter underneath. Stuff turkey with about a third of refrigerated Spicy Corn-Bread Stuffing mixture. Truss turkey, place onto a rack in a large roasting pan, and cook in oven for 3 to 3½ hours. **3** Meanwhile, in a small saucepan over low heat, combine maple syrup, chicken stock, orange juice and bay leaf. Bring to a very low simmer and remove from heat. Baste turkey every 30 minutes with maple-syrup mixture. **4** Turkey is done when a meat thermometer inserted into thickest part of thigh reads 170°F and juices run clear. If breasts or legs look as if they are cooking too rapidly, tent with foil. **5** Remove turkey from oven and tent with foil. Let rest 20 minutes. Transfer to a cutting board, carve and serve.



All recipes yield 8 servings.

Spicy Corn-Bread Stuffing

Prep Time 10 minutes for corn bread,
15 minutes for stuffing

Cook Time 45 minutes for corn bread,
45 to 50 minutes for stuffing

For the Corn Bread

- 3 cups cornmeal
- 2 tbsp baking powder
- 2 tbsp sugar
- 2 tsp red pepper flakes
- 2½ tsp kosher salt
- 2 cups milk
- ½ cup canola oil
- 1 can (14¾ oz.) cream-style corn
- 1 cup grated sharp cheddar cheese
- 1 yellow onion, finely diced
- ½ cup diced green bell pepper

For the Herb Butter

- 1 cup (2 sticks) unsalted butter, softened
- 3 tbsp minced fresh sage
- 2 tbsp minced fresh thyme
- 2 tbsp minced fresh flat-leaf parsley
- 1 tsp minced fresh rosemary
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

For the Stuffing

- 5 tbsp Herb Butter
- 2 yellow onions, finely diced (about 2 cups)
- 3 stalks celery, finely diced (about ¾ cup)
- 10 cups corn bread, cubed
- 2 large eggs, lightly beaten
- ¾ cup whole milk
- 1 cup chicken stock
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper

For the Corn Bread **1** Preheat oven to 375°F. Grease a 13" x 9" x 2" baking dish, and warm in oven while you make batter.

2 In a large bowl, combine cornmeal, baking powder, sugar, red pepper flakes and salt. Stir in milk, oil and cream-style corn. Then add cheese, onion and green pepper. **3** Carefully remove warmed baking dish from oven, and pour batter into it. Return to oven and bake for 45 minutes, or until a toothpick inserted in center comes out clean. Let cool completely, then cube.

For the Herb Butter In a small mixing bowl, combine butter with herbs, salt and pepper. Reserve 5 tbsp for stuffing mixture and use remainder for turkey.

For the Stuffing **1** Preheat oven to 350°F. In a medium skillet over medium heat, melt 5 tbsp of Herb Butter. Add onions



Spicy corn-bread stuffing

and celery and sauté until translucent, stirring occasionally, for about 10 to 15 minutes. Remove from heat and let cool completely. **2** In a large bowl, combine onion-and-celery mixture with corn bread, eggs, milk, chicken stock, salt and pepper. Mix well to combine, careful not to crush cubed corn bread. Refrigerate until ready to stuff turkey. **3** Grease an 8" x 8" baking dish. After filling turkey, place remaining stuffing in baking dish. Bake alongside turkey for last 35 to 40 minutes.

Apple-Orange Cranberry Relish

Prep Time 15 minutes

- 3 cups fresh (or thawed frozen) cranberries
- 1 orange, zested, peeled and cut into chunks
- 1 medium apple (sweeter variety such as gala or fuji), peeled, cored and cubed
- 1 stalk celery, cut into 1" pieces
- ½ cup walnuts
- ¾ cup sugar
- 1 tbsp orange liqueur

1 In a food processor, combine cranberries, orange, orange zest, apple and celery and process until finely chopped (be careful not to process too long because mixture will become mushy). **2** Add walnuts and pulse until chopped. Stir in sugar and orange liqueur. **3** Refrigerate overnight, until serving time.

Parmesan Grit Cakes with Wild Mushroom Ragout

Prep Time 10 minutes

Cook Time 1 hour

For the Grit Cakes

- 1 tbsp olive oil, plus 3 tbsp
- 1 cup finely diced white button mushrooms
- Pinch of kosher salt and freshly ground black pepper
- 3 cups chicken stock
- 3 cups reduced-fat milk
- 1 tsp kosher salt
- ¼ tsp saffron threads
- 2 cups regular grits (not instant or quick-cooking)
- 1 cup grated Parmesan cheese
- 1 tbsp unsalted butter
- ½ tsp freshly ground black pepper

For the Mushroom Ragout

- 2 tbsp unsalted butter
- 1 garlic clove, minced
- 1 sprig fresh rosemary, about 5" or 6" long
- 3 cups mixed wild mushrooms (such as chanterelles, porcinis, oysters or shiitakes), large ones roughly chopped and small ones left whole
- 1 tbsp freshly squeezed lemon juice
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 2 tbsp heavy cream

For the Grit Cakes **1** Heat 1 tbsp of olive oil in a small skillet over medium heat. **2** Add mushrooms and cook until all liquid is released and mushrooms are golden brown, about 5 minutes. **3** Season with a pinch of

salt and pepper. Remove from heat and set aside. **4** In a large saucepan over medium-high heat, combine chicken stock, milk and salt, and bring to a gentle simmer. Stir in saffron threads, and let steep for about 2 minutes. **5** Slowly whisk in grits and reduce heat to a very low simmer. Stir frequently to keep grits smooth and cooking evenly. Cook until liquid has been absorbed and grits are thick, about 30 minutes. **6** Stir in reserved mushrooms, cheese, butter and pepper. **7** Grease a 13" x 9" x 2" baking dish. Pour in grits and smooth out into an even layer. Let cool completely. **8** Cover with plastic wrap and refrigerate for 2 hours or up to overnight. **9** Use a 2½" biscuit cutter to cut out 15 cakes. Place on a baking sheet in one layer, cover and refrigerate until ready to cook. **10** Use oil to grease a non-stick griddle over medium heat. Gently blot grit cakes with paper towels to make sure they are not damp. **11** Cook cakes 4 to 5 minutes on each side, until golden brown. Place browned grit cakes on a serving platter. **12** Garnish with a spoonful of Wild Mushroom Ragout.

For the Wild Mushroom Ragout **1** In a medium skillet over medium heat, melt butter. Add garlic, rosemary and mushrooms and stir to coat. Cook until all liquid is released and mushrooms are golden brown, about 8 to 10 minutes. **2** Squeeze on lemon juice. Season with salt and pepper and stir in heavy cream. Cook about 2 more minutes, until cream is absorbed. Serve spooned on Grit Cakes.

Pickled Vegetables

Prep Time 15 minutes

Cook Time 12 to 15 minutes

- 2½ cups apple cider vinegar
- 2½ cups water
- ¼ cup sugar
- 2 tsp kosher salt
- 1 tsp black peppercorns
- 1 bay leaf
- 2 cups baby carrots
- 1 head cauliflower, broken into bite-size florets
- 2 red bell peppers, cored, seeded and cut into strips
- 2 jalapeños, cut lengthwise into quarters and seeds removed (leave in seeds for spicier pickles)

1 In a stockpot over medium-high heat, bring vinegar, water, sugar, salt, peppercorns and bay leaf to a gentle boil, stirring until sugar dissolves, about 3 minutes. Add vegetables. Add a bit more water if vegetables are not fully submerged.

2 Reduce heat to a simmer and cook until vegetables are tender, about 10 to 15 minutes. Remove from heat and let cool completely. **3** Transfer to an airtight container and refrigerate until serving (keeps about 2 weeks). Drain before serving.

Butternut Squash Soup

Prep Time 15 minutes

Cook Time 65 minutes

- 1 butternut squash (2–2½ lb.), peeled and cut into 1½" cubes (about 4 cups)

- 1 large apple, peeled, cored and cut into sixths
- 1 medium yellow onion, cut into sixths
- 2 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- 1 garlic clove
- 4 sprigs fresh thyme
- 1 bay leaf
- 4 cups low-sodium chicken broth

1 Preheat oven to 400°F. Line a baking sheet with parchment paper or foil. **2** Place squash, apple and onion wedges on baking sheet. Drizzle with olive oil, season with salt and pepper, and toss to combine. Roast in oven until fork-tender, 40 to 45 minutes. Set aside. **3** Make a cheesecloth sachet with garlic, thyme and bay leaf. Add to chicken broth in a stockpot and bring to a low boil over high heat. Add roasted squash, apple and onion. Lower heat and simmer for about 20 minutes. Remove from heat and discard sachet. **4** Transfer soup to a blender in batches; blend until smooth and creamy. Season soup with salt and pepper to taste. Before serving, garnish with pepitas and parsley, if desired.

Mashed Red-Skin Potatoes with Caramelized Shallots

Prep Time 25 minutes

Cook Time 1 hour 10 minutes for shallots, 40 minutes for potatoes

For the Caramelized Shallots

- 3 tbsp butter
- 1 tbsp olive oil
- 2 tbsp light brown sugar
- 10 shallots, thinly sliced
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

For the Potatoes

- 4 lb. red potatoes, scrubbed and peeled, cut into 1½" cubes
- 1 cup whole milk
- 8 tbsp (1 stick) unsalted butter
- 1 tsp kosher salt, plus 2 tsp
- 1 tsp freshly ground black pepper

For the Caramelized Shallots **1** In a medium skillet over medium heat, melt butter and oil. Stir in sugar until dissolved. Add shallots and stir occasionally until they begin to brown, about 10 minutes. **2** Stir in 2 tbsp water, reduce heat to low and cover. **3** Cook about an hour, stirring



Butternut squash soup

every 20 minutes and adding an additional tablespoon of water if shallots are drying out or sticking. Stir in salt and pepper and season to taste. **4** Set aside until mashed potatoes are ready. (Shallots can be made a few days ahead and stored in the refrigerator, then reheated at serving time.)

For the Potatoes **1** Place potatoes in a stockpot. Cover with cold water and add 1 tsp salt. Bring water to a boil over medium-high heat. **2** Lower heat to a simmer and cook until potatoes are fork-tender, about 20 minutes. Drain and return potatoes to stockpot. **3** Meanwhile, in a small saucepan over medium heat, heat milk and butter until just warmed. **4** Use a potato masher to begin mashing potatoes. Slowly add in milk mixture; continue to mash. Potatoes should be smooth with some chunks. Stir in reserved shallots. Season with salt and pepper.

Spiced Pepitas and Pecans

Prep Time 7 minutes

Cook Time 25 to 30 minutes

- 1/2 cup light brown sugar
- 1/2 tbsp ground cinnamon
- 1/2 tsp ground allspice
- 1/2 tsp ground cumin
- 1/2 tsp kosher salt
- Pinch of cayenne pepper
- 2 large egg whites
- 1 tbsp water
- 2 cups raw pepitas
- 2 cups raw pecans

1 Preheat oven to 300°F. **2** In a small bowl, combine sugar, spices and salt. Set aside. **3** In a large bowl, beat egg whites and water until frothy. Stir in nuts, then add sugar mixture. Toss until nuts are completely coated. **4** Evenly spread nuts into a single layer onto one or two parchment-lined baking sheets (depending on size). Bake 25 to 30 minutes, until toasted. Let cool completely, until crisp. Break apart any bigger pieces and serve.

Crisp Green Beans with Sun-Dried Tomatoes

Prep Time 20 minutes

Cook Time 12 minutes



Crisp green beans with sun-dried tomatoes

- 3 lb. French green beans
- 3 tbsp unsalted butter
- 2 shallots, minced
- 1 cup sun-dried tomatoes, diced
- 1 1/2 tbsp freshly grated lemon zest
- 1 1/2 tsp kosher salt
- 3/4 tsp freshly ground black pepper

1 Bring a large pot of salted water to a boil over high heat. Add green beans and cook 2 minutes. Meanwhile, prepare an ice-water bath (ice and cold water in a big bowl). Drain boiled beans and plunge into ice water to stop cooking. Drain. (This step can be done a day before; refrigerate beans until ready to cook.) **2** In a large skillet, heat butter over medium heat. Add shallots and sauté until tender, about 3 minutes. Add tomatoes and cook 2 minutes. Add beans, lemon zest, salt and pepper. Cook until beans are heated through, about 5 minutes.

Sage Buttermilk Biscuits

Prep Time 20 minutes

Cook Time 12 minutes

- 2 1/2-3 cups all-purpose flour
- 8 tbsp (1 stick) unsalted butter, chilled and cut into cubes
- 1 tbsp baking powder
- 1/4 tsp baking soda
- 2 tsp kosher salt
- 2 tsp sugar
- 2 tbsp minced fresh sage
- 1 cup low-fat buttermilk
- 2 tbsp heavy cream
- 4 tbsp (1/2 stick) unsalted butter, softened

1 Preheat oven to 450°F. Grease 2 baking sheets. **2** In a large mixing bowl, combine 2 1/2 cups flour and chilled butter. Using a pastry blender, cut butter into flour until mixture resembles coarse meal. Stir in baking powder, baking soda, salt, sugar and sage. Make a well in center and pour in

buttermilk. Mix with a fork until all ingredients are incorporated and dough begins to shape into a ball. (Dough will be slightly dry.) **3** Sprinkle a work surface with flour, coat your palms, and rub some on a rolling pin. Turn out dough onto work surface. Knead the dough for 1 to 2 minutes, folding it over onto itself each time. Roll dough to about ½ inch thick.

4 Flour a 3" biscuit cutter (or the rim of a glass) and cut out biscuits. Reshape leftover dough into a ball and roll it out; cut out more biscuits until there is no dough remaining. **5** Place biscuits on baking sheets and brush with cream. Bake for 10 to 12 minutes, until tops are golden brown. While biscuits are still hot, spread some softened butter on top of each one and let it melt.

Spiced apple cobbler with pumpkin ice cream and caramel sauce



Spiced Apple Cobbler with Pumpkin Ice Cream and Caramel Sauce

Prep Time 15 minutes

Cook Time 50 minutes

- 6** large Golden Delicious apples peeled, cored and sliced, or Granny Smiths for a more tart flavor (about 8 cups)
- 1** tbsp freshly squeezed lemon juice
- 2½** cups sugar, divided
- 2** cups all-purpose flour
- 2** tsp baking powder
- 2** tsp kosher salt, divided
- 2** tsp ground cinnamon
- 1** cup whole milk
- 8** tbsp (1 stick) unsalted butter, melted
- 2** tbsp cornstarch
- 1** cup boiling water
- 1** quart pumpkin ice cream.
- Store-bought caramel sauce

1 Preheat oven to 325°F. **2** Place apples in a 13" x 9" baking dish. Sprinkle with lemon juice and toss to coat; set aside. **3** In a medium bowl, mix together 2 cups sugar, flour, baking powder, 1 tsp salt and cinnamon. Add milk and melted butter; mix well. Pour batter evenly over apples; set aside. **4** In a small bowl, mix remaining ½ cup sugar, cornstarch and 1 tsp salt. Sprinkle over batter. Evenly pour boiling water on top. Bake for 50 minutes, or until golden brown and bubbling. **5** Can be served warm or at room temperature. Serve topped with pumpkin ice cream and drizzled with caramel sauce.

Ginger Royal

Yield 1 cocktail

Prep Time 2 minutes

- 1** oz. ginger liqueur (such as *Domaine de Canton*)
- 3** oz. chilled champagne or sparkling wine

Pour ginger liqueur into a champagne flute. Top with champagne.