



Thanksgiving Dinner for 8

Herb Roasted Turkey Breast with Pan Gravy

1 small onion, peeled and coarsely chopped
1 lemon, scrubbed clean
12 fresh sage leaves
Large handful fresh flat-leaf parsley (about 1/2 cup, from 12 stems)
3 tablespoons extra-virgin olive oil, plus more for oiling pan
1 teaspoon salt, plus more as needed
6 fresh bay leaves
4 tablespoons butter
2 boneless turkey breast halves, skin on (about 2 to 2 1/2 pounds each)
Freshly ground black pepper
3 tablespoons all-purpose flour
1/4 cup apple or regular brandy
2 to 3 cups apple cider
Salt and pepper

Preheat the oven to 450 degrees F. Oil a roasting pan and set it aside.

Put the onion into the bowl of a mini food processor. Using a vegetable peeler, peel the zest from the lemon in thin strips, being careful not to cut into the bitter white pith. Add the lemon zest to the food processor and reserve the whole lemon for another use. Chop the onion and lemon zest until fine. Add the sage, parsley, olive oil, and 1 teaspoon salt and pulse until it forms a coarse paste.

Put 2 of the bay leaves and the butter into a small pan and heat over medium-low heat until the butter is bubbling. Remove from the heat and set aside.

Put the turkey breasts on a work surface. Carefully run your fingers between the skin and the flesh from 1 end, being careful not to pull it completely off, creating a pocket. Season the turkey breasts generously with salt and pepper. Stuff half of the herb paste under the skin of each breast, and spread it evenly under the skin. Transfer the breasts to the roasting pan, and slide 2 bay leaves underneath each one. (The heat of the pan will release the bay leaf oils and flavor the breast.) Using a pastry brush, baste the breasts with half of the bay butter. Place the turkey in the oven and immediately decrease the temperature to 400 degrees F. After 20 minutes, baste the turkey breasts with the remaining butter, and roast for an additional 20 to 25 minutes, until cooked through, and a thermometer placed in the thickest part of the breast registers 170 degrees F.

Remove from the oven, transfer to a platter, cover, and let rest for 10 minutes before carving while you make the gravy.

Put the roasting pan over the burner on medium heat. Sprinkle the flour over the pan juices, and cook, stirring, for a few minutes. Add the apple brandy, and scrape the pan to lift the bits that are stuck to the bottom. Cook for a minute to burn off the alcohol, then, while stirring, pour in the apple cider. Bring to a simmer, and stir until thickened. Season with salt and pepper.

Slice the turkey breast on the diagonal, and serve with warm gravy.

Brussels Sprout Salad with Cabbage, Cranberries and Goat Cheese

For the vinaigrette:

½ cup rice vinegar
¼ cup canola oil
1 tsp. sesame oil
½ tsp. salt
⅓ cup honey
1 ½ tsp. fresh ginger, grated or finely minced
1 tsp. Sriracha

For the salad:

3 cup shaved Brussels sprouts
2 cup shredded cabbage
½ cup dried cranberries, roughly chopped
½ cup pecans, chopped
4oz. goat cheese, crumbled

Combine all ingredients for vinaigrette in a bowl. Whisk well until combined and emulsified.

Add remaining ingredients except goat cheese into a large bowl. Toss gently with vinaigrette. Add in crumbles of goat cheese and carefully mix in. Serve.

Cornbread Dressing

For the buttermilk cornbread:

1 cup plain yellow cornmeal
1 cup all-purpose flour
3 tablespoons sugar
1 tablespoon baking powder
1 1/2 teaspoons salt
2 eggs, lightly beaten
1 stick (1/2 cup) unsalted butter, melted
1 cup whole buttermilk

For the buttermilk cornbread, grease a 10" cast iron skillet and place on center rack in the oven. Preheat oven to 425°F.

In a large mixing bowl, combine the cornmeal, flour, sugar, baking powder, and salt. In a separate bowl, whisk the eggs, melted butter, and buttermilk. Add the wet ingredients to the dry ingredients and stir until just incorporated.

Pour the batter into the preheated skillet and smooth the top. Bake until cornbread is golden yellow, about 16 to 19 minutes. doesn't overcook or dry out. Immediately remove the cornbread from the skillet and allow to cool.

The cornbread can be made up to 2 days in advance when using for the dressing. Store until needed, then crumble and follow instructions for the dressing.

For the dressing:

1 (14 ounce) bag herb-seasoned stuffing
2 sticks (1 cup) unsalted butter, divided
1 large onion, finely chopped
1 1/2 cups finely chopped celery
5 cups chicken or turkey stock
5 large eggs, lightly beaten
2 teaspoons dried sage
Salt and pepper

For the cornbread dressing, preheat oven to 350°F.

Crumble the cornbread into small pieces (makes about 5 cups). Combine the crumbled cornbread and stuffing mix in an extra large mixing bowl (or stock pot) and toss to combine.

Melt 1 stick butter in a large skillet over medium heat. Add the onion and celery and sauté, stirring frequently, until soft and translucent, about 10 to 12 minutes. Add the onion and celery to the cornbread mixture.

Melt the remaining stick of butter. In a large mixing bowl, combine the butter, chicken stock, eggs, and sage, and whisk to combine. Add to the cornbread mixture and mix until thoroughly incorporated. Season generously with kosher salt and pepper. Pour into a greased 9 x 13 inch casserole dish. Bake, uncovered, until the dressing is set and golden brown, about 45 minutes to 50 minutes.

Orange Bourbon Cranberry Sauce

1 pound (about 4 cups) cranberries
2 cups sugar
1/4 teaspoon ground cinnamon
1/4 cup bourbon
zest and juice of an orange

Preheat oven to 350°F. Combine first 3 ingredients in 9x13-inch baking dish. Cover tightly with foil and bake until cranberries are tender and sugar is dissolved, stirring once, about 1 hour. Remove from oven and stir in bourbon. Refrigerate cranberry sauce until well chilled.

DO AHEAD: Can be prepared 1 week ahead. Transfer to bowl and serve.

Buttery Sautéed Carrots with Dill

2 pounds carrots
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
2 tablespoons unsalted butter
1 1/2 tablespoons chopped fresh dill

Peel the carrots and cut them diagonally in 1/4-inch slices. You should have about 6 cups of carrots. Place the carrots, 1/3 cup water, the salt, and pepper in a large (10 to 12-inch) sauté pan and bring to a boil. Cover the pan and cook over medium-low heat for 7 to 8 minutes, until the carrots are just cooked through.

Add the butter and sauté for another minute, until the water evaporates and the carrots are coated with butter. Off the heat, toss with the dill or parsley.

Sprinkle with salt and pepper and serve.

Potato and Celery Root Mash

2 1/2 lbs. Yukon Gold, peeled, cut into 2" cubes
1 1-pound celery root (celeriac), peeled, cut into 3/4" cubes
1 6" piece of horseradish, peeled, coarsely grated
1 1/2 cups sour cream
3 tablespoons Dijon mustard
2 tablespoons unsalted butter
salt

Place potatoes, celery root, and horseradish in a large pot. Add water to cover by 1". Bring to a boil, reduce heat to medium-high, and simmer until vegetables are tender, 25–30 minutes.

Drain, reserving 1 cup cooking liquid. Return vegetables to pot; add sour cream, Dijon mustard, and butter. Using a potato masher, coarsely mash vegetables. Add reserved cooking liquid by tablespoonfuls if mash is too stiff. Season to taste with salt.

Tuscan Kale Gratin

4 oz. very thinly sliced country ham or prosciutto
1 cup coarse fresh breadcrumbs
4 tablespoons olive oil, divided
1 teaspoon chopped fresh thyme
1 cup finely grated Parmesan, divided
Kosher salt and freshly ground black pepper
2 bunches Tuscan kale (about 1 lb.), center ribs and stems removed
1 large onion, thinly sliced
2 garlic cloves, finely chopped
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
2 cups whole milk
¼ teaspoon freshly grated nutmeg

Preheat oven to 325°. Place ham on a parchment-lined baking sheet and bake until crisp, 20–25 minutes; let cool and break into pieces.

Combine breadcrumbs and 2 Tbsp. oil in a medium skillet; toast over medium heat, tossing occasionally, until golden brown and crisp, 10–15 minutes. Remove from heat and add thyme and ¼ cup Parmesan; season with salt and pepper. Mix in ham and set aside.

Cook collard greens in a large pot of boiling salted water until tender and bright green, about 4 minutes. Drain, transfer to a bowl of ice water, and let cool. Drain and squeeze dry with paper towels. Coarsely chop greens and place in a large bowl.

Heat remaining 2 Tbsp. oil in a medium saucepan over medium heat. Add onion and garlic and cook, stirring often, until softened and golden, 15–20 minutes. Transfer to bowl with greens; set aside. Reserve saucepan.

Increase oven temperature to 400°. Melt butter in reserved saucepan over medium heat. Add flour and cook, whisking constantly, until mixture is smooth and very pale brown, about 4 minutes. Gradually whisk in milk, ½-cupful at a time; add nutmeg. Bring to a boil, reduce heat, and simmer, whisking often, until thickened, 5–8 minutes. Whisk in remaining ¾ cup Parmesan. Add béchamel to collard green mixture and mix to combine; season with salt and pepper.

Transfer collard green mixture to a 10" cast-iron skillet or 9" pie dish and top with breadcrumb mixture; place pie dish on a rimmed baking sheet. Bake until gratin is bubbling, 15–20 minutes. Let cool slightly before serving.

Green Beans Gremolata

2 lbs. French green beans, trimmed
4 garlic cloves, minced
4 lemons, zested
6 tablespoons minced fresh flat-leaf parsley
6 tablespoons freshly grated Parmesan cheese
4 tablespoons toasted pine nuts
5 tablespoons olive oil
Kosher salt and freshly ground black pepper

Bring a large pot of water to a boil. Add the green beans and blanch them for 2 to 3 minutes, until tender but still crisp. Drain the beans in a colander and immediately put them into a bowl of ice water to stop the cooking and preserve their bright green color.

For the gremolata, toss the garlic, lemon zest, parsley, parmesan, and pine nuts in a small bowl and set aside.

When ready to serve, heat the olive oil in a large sauté pan over medium-high heat. Drain the beans and pat them dry. Add the beans to the pan and sauté, turning frequently, for 2 minutes, until coated with olive oil and heated through. Off the heat, add the gremolata and toss well. Sprinkle with 3/4 teaspoon salt and 1/4 teaspoon pepper and serve hot.

Bourbon Maple Pumpkin Pie

1 frozen deep dish pie crust
All-purpose flour (for dusting)
4 large eggs
1 15-oz. can pure pumpkin purée
¼ cup sour cream
2 tablespoons bourbon
1 teaspoon ground cinnamon
½ teaspoon kosher salt
¼ teaspoon ground ginger
¼ teaspoon ground nutmeg
⅛ teaspoon ground allspice
¾ cup pure maple syrup
½ vanilla bean, split lengthwise, or 1 tsp. vanilla extract
1 cup heavy cream
2 tablespoons granulated sugar

Whisk pumpkin purée, sour cream, bourbon, cinnamon, salt, ginger, nutmeg, allspice, mace, if desired, and remaining 3 eggs in a large bowl; set aside.

Pour maple syrup in a small saucepan; scrape in seeds from vanilla bean (reserve pod for another use) or add vanilla extract and bring syrup to a boil. Reduce heat to medium-high and simmer, stirring occasionally, until mixture is thickened and small puffs of steam start to release, about 3 minutes. Remove from heat and add cream in 3 additions, stirring with a wooden spoon after each addition until smooth. Gradually whisk hot maple cream into pumpkin mixture.

Place pie dish on a rimmed baking sheet and pour in filling. Bake pie, rotating halfway through, until set around edge but center barely jiggles, 50–60 minutes. Transfer pie dish to a wire rack and let pie cool.

Just before serving, sprinkle pie with sugar and, using a kitchen torch, brûlée until sugar is melted and dark brown.

DO AHEAD: Pie can be baked 1 day ahead (do not brûlée). Cover and chill.

Peanut Butter Pie

1 store bought premade Graham Cracker crust
1 cup crunchy peanut butter
8 oz. cream cheese
1 cup powdered sugar
1 ½ cups heavy whipping cream
¼ cup granulated sugar

Whip together the heavy cream and granulate sugar. Chill.

In the bowl of an electric mixer, use the paddle attachment to beat peanut butter and cream cheese with the powdered sugar. Fold the whipped cream mixture into the peanut butter mixture and pour into the graham cracker crust.

Cover and chill at least 6 hours or overnight.