

# FOOD & WINE

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## A CLASSIC THANKSGIVING

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### starters

Rustic Chicken Liver Mousse

Fresh Goat Cheese and Crispy Shallot Dip

Wine Bar Nut Mix

### soup

Curried Pumpkin Soup

### mains & side dishes

Roasted Turkey with Figs and Muscat Gravy

Prosciutto-Bread Stuffing with Sausage

Celery Root–Leek Gratin

Brussels Sprouts with Walnuts, Balsamic Vinegar  
and Mint

Fennel and Watercress Salad with Cranberries  
and Pecans

Candied Cranberry Sauce

### desserts

Deep-Dish Apple Pie with a Cheddar Crust

Chocolate Pecan Pie with Bourbon

Pumpkin Bread Pudding with Caramel

Rum Raisin Sauce

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## A CLASSIC THANKSGIVING *grocery list*

### PRODUCE

- 5 pears
- 5 lbs Golden Delicious apples
- 2 lemons
- 1 orange
- 1½ lbs fresh cranberries
- 1 bunch flat-leaf parsley
- 1 bunch rosemary
- 1 bunch sage
- 1 bunch savory
- 1 bunch thyme
- 1 bunch bay leaves
- 1 bunch mint
- 2 heads garlic
- 1 lb large shallots
- 4½ lbs leeks
- 1 medium red onion
- 3 large Spanish onions
- 10 boiling onions
- 1 Scotch Bonnet pepper
- 6 bunches watercress
- 3 small heads radicchio
- 1 small knob fresh ginger (4")
- 3 fennel bulbs
- 1 bunch celery
- 6½ lbs celery root
- 8 lbs brussels sprouts
- 9 lbs sugar pumpkins or butternut squash

### DAIRY

- ½ gallon whole milk
- 2 qts heavy cream
- 1 lb unsalted butter
- 1 doz. eggs
- ½ cup sour cream
- freshly grated Parmigiano-Reggiano cheese
- ½ lb sharp cheddar
- ½ lb fresh goat cheese

### OTHER GOODS

- 6 whole cloves
- 3½ tbs cinnamon sticks
- 1 vanilla bean
- crushed red pepper
- 3½ tbs curry powder
- Kosher salt
- 1 tbs cayenne pepper
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- ¼ cup red wine vinegar
- ¾ cup balsamic vinegar
- 1½ cups peanut oil
- 1½ cups extra virgin olive oil
- 2 tbs vegetable oil
- 5½ cups sugar
- 1½ cups light brown sugar
- ¾ cup dark brown sugar
- ⅔ cup corn syrup (light)
- ¼ cup pure maple syrup
- ¾ cup semisweet or bittersweet chocolate chips
- 5 cups pecans
- 2 cups almonds
- 4 cups walnuts
- one 10-oz container sweet fruit chutney
- 1 can tomato paste
- 1 canned anchovy
- 4 qts plus 3 cups chicken stock or low-sodium broth
- 4 brined grape leaves (optional)
- ½ cup unsweetened canned pumpkin puree
- 1 cup raisins
- ½ cup dried cranberries
- 20 dried Black Mission figs

### MEATS

- one 20-lb turkey
- 1 lb chicken livers
- 4 oz thinly sliced pancetta
- 4 oz thinly sliced lean pancetta
- ¾ lb sweet Italian sausage

### BREADS

- 6 pieces pita bread
- 1 baguette
- two 1-lb loaves prosciutto bread
- 1 brioche (¾ lb)

### SPIRITS

- ½ cup sweet vermouth
- 2½ cups dry white wine
- 1 cup Muscat
- ¾ cup dark rum
- ¼ cup brandy
- 3 tbs bourbon

# FOOD & WINE

## A CLASSIC THANKSGIVING *kitchen countdown*

### 1 MONTH AHEAD

- make turkey stock

### 2 WEEKS AHEAD

- make nut mix
- make cranberry sauce
- prepare and freeze apple pie
- make and freeze pie crust for pecan pie

### 1 WEEK AHEAD

- make caramel rum raisin sauce

### 3 DAYS AHEAD

- make chicken liver mousse
- make goat cheese dip
- make soup

### 2 DAYS AHEAD

- clean and blanch brussels sprouts
- prepare celery root gratin
- prepare stuffing

### 1 DAY AHEAD

- make bread pudding
- make pecan pie

### THANKSGIVING DAY MORNING

- bake apple pie
- prep but don't toss salad
- finish brussels sprouts

### AFTERNOON

- roast turkey
- put out starters for guests
- bake stuffing and gratin while the turkey rests through the first course
- toss salad
- reheat soup
- rewarm bread pudding and pecan pie (during first course)

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