

# FOOD & WINE

---

## AN ELEGANT THANKSGIVING FOR 12

---

### STARTERS

Sparkling Pomegranate Punch  
Warm Crab Dip with Fresh Herbs  
Texas Smoked Salmon Tartare

### SOUP

Winter Squash Soup with Porcini Cream

### MAINS & SIDE DISHES

Alsatian-Brined Turkey with Riesling Gravy  
  
Sourdough Rye Stuffing with Ham and Cheese  
  
Swiss Chard Gratin with Toasted Bread Crumbs  
  
Baby Peas with Bacon and Crispy Leeks  
  
Glazed Caramelized Carrots  
  
Pickled Asian Pear Salad with Creamy  
Lemon Dressing  
  
Gorgonzola and Walnut Terrine

### DESSERTS

Pumpkin Pudding with Mile-High Meringue  
Chocolate Macadamia Nut Tart



# FOOD & WINE

## AN ELEGANT THANKSGIVING FOR 12 *grocery list*

### PRODUCE

- 3 limes
- 2 oranges
- 5 lemons
- 2 large McIntosh apples
- 3 large Asian pears
- 2 pomegranates
- 2 heads garlic
- 2 shallots (one large, one medium)
- 3 onions (2 large, 1 medium)
- 2 red onions
- 6 medium scallions
- 3 large leeks
- 1 bunch flat-leaf parsley
- 1 bunch cilantro
- 1 bunch chives
- 1 bunch tarragon
- 1 bunch sage
- 1 bunch thyme
- 1 bunch celery
- 3 lbs carrots
- 1 small jalapeño
- 3 bunches Swiss chard (2 lbs)
- 4 small heads frisée lettuce (2 lbs)
- 4 bunches watercress (2 lbs)
- twelve 1 to 1¼ lb sweet dumpling squash
- 5¼ lbs winter squash, such as butternut or pumpkin

### DAIRY

- 1 qt whole milk
- 1 qt half-and-half
- 1 qt plus 8 oz heavy cream
- 1 lb plus one stick unsalted butter
- ¾ cup crème fraîche or heavy cream
- ½ cup sour cream
- 12 oz cream cheese
- 1 dozen large eggs
- 1½ cup crumbled blue cheese (6 oz)

- 10 oz Gorgonzola cheese, preferably dolce
- 8 oz fresh goat cheese
- 6 oz freshly grated Parmesan cheese

### OTHER GOODS

- ¼ tsp cayenne pepper
- 1 tsp ground cumin
- 1½ tsp ground cinnamon
- ½ tsp ground ginger
- ⅛ tsp ground cloves
- ¼ cup yellow mustard seeds
- ¼ cup dried chopped onion
- 2 tbs caraway seeds
- 2 tbs black peppercorns
- 2 tbs juniper berries
- 6 bay leaves
- 1 whole nutmeg
- 1 tsp fennel seeds
- 1 vanilla bean
- Kosher salt
- ¼ cup Dijon mustard
- ¼ cup mayonnaise
- 1 tbs capers
- 2 oil-packed anchovy fillets
- ½ cup dried porcini
- 4 cups sugar
- 1 cup plus 3 tbs cake flour
- 2 cups all-purpose flour
- ¾ cup extra virgin olive oil
- one 32 oz bottle vegetable oil
- 5 qts chicken or turkey stock
- one 15-oz can unsweetened pumpkin puree
- one 10-oz can unsweetened cocoa
- 3 oz semisweet chocolate
- ¾ cup walnuts
- 1 cup macadamia nuts
- 2 cups fresh orange juice
- 2 cups limeade
- 1 qt pomegranate juice
- three 10-oz boxes frozen baby peas

### BREADS

- ⅔ cup coarse dry bread crumbs
- one 1½-pound loaf sourdough rye bread
- 1 country bread loaf
- 1 pumpernickel loaf or baguette
- 1 large package pita chips or a baguette
- 1 large package sturdy corn tortilla chips

### MEAT

- 1½ lbs jumbo lump crabmeat
- one ½-lb piece skinless smoked salmon
- one 18-lb turkey
- ½ lb Country ham or prosciutto, minced
- 6 slices thick-cut bacon
- ½ lb thinly sliced pancetta
- ¾ lb Italian sausage

### SPIRITS

- 2½ cups Riesling
- one 750-ml bottle Prosecco
- 1 tbs dry vermouth
- ¾ tsp coffee liqueur

# FOOD & WINE

## AN ELEGANT THANKSGIVING *kitchen countdown*

### 2 WEEKS AHEAD

- make turkey stock

### 3 DAYS AHEAD

- make dough for chocolate tart

### 2 DAYS AHEAD

- brine turkey
- make stuffing but don't bake
- make chard gratin
- prepare all elements of the salad
- make gorgonzola terrine
- make chocolate tart

### 1 DAY AHEAD

- make crab dip but don't broil
- make soup
- make pumpkin pudding
- make Texas tartare
- fry leeks for the peas
- blanch carrots

### EARLY THANKSGIVING DAY

- prepare punch and garnishes
- finish pumpkin puddings
- finish pea dish but don't assemble
- finish carrots
- roast turkey and make gravy

### JUST BEFORE DINNER

- broil crab dip
- finish and reheat soup and squash
- bake stuffing
- reheat gratin and top with crumbs
- reheat peas and top with fried leeks
- reheat carrots
- toss salad

✂