

FOOD & WINE

AN EASY, ETHNIC THANKSGIVING

STARTERS

Kirs Normand

Piquillo-Tuna Butter on Toast

Pickled Shrimp and Cucumber Spears

SOUP

“Creamy” Mushroom Soup with Mushroom Chips

Bacon, Onion and Walnut Kugelhopf

MAINS & SIDE DISHES

Roasted Turkey with Asian Flavors and Sticky Rice

Haricots Verts and Chestnuts with Date Vinaigrette

Turnips and Turnip Greens with Mustard Butter

Pan-Roasted Sweet Potatoes with Fennel

DESSERTS

Rustic Pear and Hazelnut Crostata

Pumpkin Cheesecake with Pecan Praline Topping



FOOD & WINE

AN EASY, ETHNIC THANKSGIVING *grocery list*

PRODUCE

- 2 large Granny Smith apples
- 6 firm, ripe pears, such as Bartlett or Anjou
- 10 lemons
- 4 heads garlic
- 5 shallots (2 large, 3 small)
- 4 onions (2 medium, 2 small)
- 2 bunches scallions
- 1 bunch chives
- 1 bunch thyme
- 4 lbs sweet potatoes
- 1 small knob fresh ginger
- 16 piquillo peppers (or 4 red bell peppers)
- 2 lbs oyster mushrooms (or cremini or white mushrooms)
- ½ lb cremini mushrooms
- 1 celery rib plus 2 cups celery leaves
- 1½ lbs unwaxed kirby or Japanese cucumbers
- 2 lbs haricots verts
- 6 lbs turnip or collard greens
- 5 lbs medium turnips
- 4 fennel bulbs
- ¼ cup chopped pitted dates
- 2 cups vacuum-packed peeled chestnuts (10 oz)

DAIRY

- ¾ cup whole milk
- 1 pint heavy cream
- whipped cream, for serving
- 2 lbs unsalted butter
- 2 sticks European-style butter
- 1 dozen large eggs
- 1½ cups cream cheese

OTHER GOODS

- 8 bay leaves
- 6 to 8 small dried red chiles
- ¼ teaspoon ground mace
- 1 tsp ground cinnamon
- ¼ tsp ground cloves
- ¼ tsp ground allspice
- 1 whole nutmeg
- Kosher salt
- 2 tsp pure vanilla extract
- 6 cups all-purpose flour
- 1 teaspoon active dry yeast
- 2¾ cups sugar
- ¾ cup dark brown sugar
- 2 tbs light brown sugar
- 2 tbs vegetable oil
- 2 tbs Asian sesame oil
- ½ cup grapeseed oil
- ½ cup extra-virgin olive oil
- ¼ cup cider vinegar
- 1 cup hazelnuts
- ¾ cup coarsely chopped walnuts
- 1 cup blanched almonds
- 2½ cups pecans
- 3 cups long-grain Asian sweet rice or sticky rice
- ¼ tsp Sriracha or other hot sauce
- 2 tbs whole-grain Dijon mustard
- 3 tbs plus 4 tsp soy sauce
- 2 tbs oyster sauce
- 6 oz imported jarred tuna fillets packed in olive oil
- 4 oil-packed anchovy fillets
- 3 qts turkey stock
- 2 qts chicken stock
- 2 tbs apple jelly
- one 15-oz can pumpkin puree
- 1 box graham crackers

MEATS

- one 12-pound turkey
- 3 lbs medium shrimp, shelled and deveined
- 4 slices bacon
- ½ lb thinly sliced pancetta
- 4 Chinese sausages or ¼ lb honey-cured ham

SPIRITS

- 6⅔ cups dry hard cider, preferably French
- 6 tbs plus 2 tsp crème de framboise or crème de cassis
- ½ cup plus 3 tbs dry white wine

FOOD & WINE

AN EASY, ETHNIC THANKSGIVING *kitchen countdown*

3 DAYS AHEAD

- make piquillo-tuna butter
- make pastry for crostata
- make cheesecake and topping

2 DAYS AHEAD

- make mushroom soup

1 DAY AHEAD

- make pickled shrimp
- bake kugelhopf
- soak rice for stuffing
- make turnips

EARLY THANKSGIVING DAY

- make stuffing
- roast turkey and make gravy
- roast sweet potatoes and fennel
- bake crostata
- prep haricots verts

JUST BEFORE DINNER

- make Kirs
- reheat soup and kugelhopf
- assemble haricots verts
- reheat vegetables

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