

2017

Thanksgiving Day Menu



STARTERS

Warm Goat Cheese Toasts with Rosemary, Walnuts & Honey
Butternut Squash Soup with Cider Cream

THE MAIN EVENT

Lemon-Herb Turkey with Lemon-Garlic Gravy
Cranberry and Walnut Relish
Herb and Sausage Stuffing
Skåne Limpa

THE SIDES

Roasted Sweet Potatoes and Chile Yogurt and Mint
Ultra-Creamy Mashed Potatoes
Roasted Beets with Grapefruit and Rosemary
Leeks in Vinaigrette with Walnuts and Tarragon

THE WRAP UP

Deep-dish Apple Pie with Bourbon Whipped Cream
Coffee Crème Brûlée

Warm Goat Cheese Toasts with Rosemary, Walnuts and Honey

Makes 18

- 1 8-ounce French bread baguette
- 8 ounces soft fresh goat cheese
- ¼ cup honey
- ½ cup chopped toasted walnuts
- ½ tablespoons chopped fresh rosemary

Preparation

Preheat oven to 350°F. Put eighteen ¼ inch diagonal slices from baguette. Spread goat cheese on each slice. Arrange in single layer on rimmed baking sheet. Bake until edges are slightly golden and cheese softens, about 10 minutes. Set aside on sheet. Heat honey in a small saucepan over medium heat until warm, about 2 minutes. Sprinkle toasts with walnuts, then rosemary. Drizzle with honey and serve.

Butternut Squash Soup with Cider Cream

Serves 10

- 5 tablespoons butter
- 2 1/2 pounds butternut squash, peeled, seeded, cut into 1/2-inch pieces (about 6 cups)
- 2 cups chopped leeks (white and pale green parts only)
- 1/2 cup chopped peeled carrot
- 1/2 cup chopped celery
- 2 small Granny Smith apples, peeled, cored, chopped
- 1 1/2 teaspoons dried thyme
- 1/2 teaspoon crumbled dried sage leaves
- 5 cups chicken stock or canned low-salt chicken broth
- 1 1/2 cups apple cider
- 2/3 cup sour cream
- 1/2 cup whipping cream
- Chopped fresh chives

Preparation

Melt butter in heavy large saucepan over medium-high heat. Add squash, leeks, carrot and celery; sauté until slightly softened, about 15 minutes. Mix in apples, thyme and sage. Add stock and 1 cup cider and bring to boil. Reduce heat to medium-low. Cover and simmer until apples are tender, stirring occasionally, about 30 minutes. Cool slightly.

Working in batches, purée soup in blender. Return soup to pan. Boil remaining 1/2 cup cider in heavy small saucepan until reduced to 1/4 cup, about 5 minutes. Cool. Place sour cream in small bowl. Whisk in reduced cider. (Soup and cider cream can be made 1 day ahead. Cover separately and refrigerate.)

Bring soup to simmer. Mix in whipping cream. Ladle soup into bowls. Drizzle with cider cream. Top with chives.

Cranberry and Walnut Relish

With just a hint of sweetness, this bright, bracing uncooked relish is an antidote to all the saccharine jellylike cranberry sauces out there (unless you're into that sort of thing)

- 1 tablespoon mustard seeds
- 1 medium shallot, finely chopped
- 1 Fresno chile, seeds and ribs removed, finely chopped
- 3 tablespoons dried currants
- 3 tablespoons pure maple syrup
- 3 tablespoons sherry vinegar or red wine vinegar
- ½ teaspoon ground allspice
- ½ teaspoon kosher salt, plus more
- ½ cup walnuts
- 12 ounces fresh (or frozen, thawed) cranberries
- ⅓ cup chopped parsley

Recipe Preparation

Preheat oven to 350°. Toast mustard seeds in a dry small saucepan over medium-low heat, rolling around in pan often, until seeds start to pop, about 3 minutes. Remove from heat and add shallot, chile, currants, maple syrup, vinegar, allspice, and ½ tsp. salt (mixture will sputter a bit). Stir well to dissolve salt. Let sit until currants are plumped and mixture is cool, 15–20 minutes.

Meanwhile, toast walnuts on a rimmed baking sheet, tossing halfway through, until golden brown, 8–10 minutes. Let cool.

Pulse walnuts and cranberries in a food processor until very coarsely chopped but with a few whole cranberries in the mix, about 5 short pulses. Transfer to a large bowl and work in shallot mixture. Cover and let sit at least 30 minutes.

Just before serving, taste and season relish with more salt; stir in parsley.

Do Ahead: Relish (without parsley) can be made 4 days ahead. Chill.

Herb & Sausage Stuffing

8 Servings

Like a greatest hits album, this recipe combines the essential elements and the most successful techniques from all of our most popular stuffing recipes.

- 1 cup (2 sticks) unsalted butter, plus more
- 1½ pounds loaf sourdough bread, sliced 1 inch thick, torn into ½–¾-inch pieces
- 1 tablespoon extra-virgin olive oil
- 1 pound breakfast sausage, casings removed if needed
- 1 large onion, finely chopped
- 1 fennel bulb, finely chopped
- 4 celery stalks, finely chopped
- 2 teaspoons Diamond Crystal or 1¼ teaspoons Morton kosher salt, plus more
- 1 teaspoon freshly ground black pepper, plus more
- ½ cup dry white wine
- ¼ cup finely chopped parsley
- 1 tablespoon finely chopped sage
- 1 tablespoon finely chopped thyme
- 3 large eggs
- 4 cups Thanksgiving Stock or low-sodium chicken broth, divided

Recipe Preparation

Place racks in middle and top of oven; preheat to 300°. Butter a 3-qt. baking dish. Divide bread between 2 rimmed baking sheets and bake on middle rack, tossing occasionally, until dried out (do not let brown more than just a bit around the edges), 25–35 minutes. Let cool.

Meanwhile, heat oil in a large skillet over medium-high. Arrange sausage in a single layer and cook, undisturbed, until browned underneath, about 3 minutes. Break up into bite-size pieces with 2 spatulas or spoons and continue to cook, tossing occasionally, until cooked through, about 5 minutes longer. Transfer sausage to a plate.

Reduce heat to medium and melt 1 cup butter in same skillet. Add onion, fennel, and celery; season lightly with salt and pepper. Cook, stirring occasionally, until vegetables are very tender but not browned, 12–15 minutes. Add wine and scrape bottom of skillet to release any browned bits. Bring to a boil and cook until wine is evaporated, about 3 minutes. Toss in parsley, sage, and thyme and let mixture cool in skillet.

Increase oven temperature to 350°. Whisk eggs and 2 cups stock in a very large bowl. Add bread, sausage, and onion mixture and toss well to combine. Add 2 tsp. or 1¼ tsp. salt and 1 tsp. pepper. Drizzle remaining 2 cups stock over and toss again to combine. Let sit, tossing occasionally, until bread absorbs all of the liquid, about 10 minutes.

Transfer stuffing to prepared dish; butter a sheet of foil and cover dish, butter side down. Bake on middle rack until very hot throughout (it should feel too hot to comfortably touch in the center; an instant-read thermometer inserted into the center should register 160°), 35–40 minutes.

Increase oven temperature to 425°. Remove foil and transfer baking dish to top rack. Continue to bake stuffing until golden brown, 25–30 minutes longer.

Do Ahead: Stuffing can be assembled 1 day ahead. Cover and chill.

Lemon-Herb Turkey with Lemon-Garlic Gravy

10 to 12 servings

This gets a delicious lift from lemon in the butter, in the gravy, and under the skin, plus a shortcut for "preserved" lemons.

Lemon-Herb Butter

- 1 large lemon
- 1 small head of garlic
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter, room temperature
- $\frac{1}{4}$ cup chopped fresh Italian parsley
- 3 tablespoons chopped fresh fennel fronds
- 1 small shallot, chopped
- 1 tablespoon chopped fresh sage
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 large pinch of powdered saffron or saffron threads

Make 4 long $\frac{1}{2}$ -inch-deep cuts in lemon. Place in microwave-safe bowl. Cover and microwave on high 2 minutes. Place garlic head in medium microwave-safe bowl; add enough water to cover garlic. Cover bowl and microwave on high until soft, about 3 minutes. Transfer garlic to work surface; cool and peel.

Pour any lemon juice from bowl into small cup. Cut lemon in half and squeeze juice into same cup; reserve juice for gravy. Scrape all fruit and pith from inside peel halves; discard insides. Chop peel. Blend peel and garlic in mini processor until finely chopped. Add butter and all remaining ingredients; process to blend.

DO AHEAD Can be made 2 days ahead. Transfer to bowl. Cover lemon juice and lemon-herb butter separately; chill. Bring butter to room temperature before using.

WELL PRESERVED The microwave method for the lemon is a neat trick. It's a two-minute way to make fresh-tasting Moroccan-style "preserved" lemons (which usually take from one week to one month to cure).

TEST-KITCHEN TIP Fennel fronds, those delicate, feathery, dark-green leaves rising from the fresh fennel bulb, are jam-packed with fennel flavor. At the market, look for fennel bulbs that still have the fronds attached (you'll find that some bulbs have been too closely trimmed).

Turkey

- 1 14- to 16-pound turkey, rinsed, patted dry inside and out; neck, heart, and gizzard reserved for Shortcut Turkey Stock
- 3 lemons, cut into ½ -inch-thick slices
- 10 fresh Italian parsley sprigs
- 6 fresh sage sprigs
- 6 fresh fennel fronds
- 2 tablespoons olive oil
- 2 cups Shortcut Turkey Stock (see recipe on next page)

Set rack at lowest position in oven and preheat to 325° F. Transfer 2 tablespoons lemon-herb butter to small bowl; reserve for gravy. Sprinkle main turkey cavity with salt and pepper and spread with 2 tablespoons lemon butter. Starting at neck end of turkey, carefully slide hand between skin and meat of breast, thighs, and upper drumsticks to loosen skin. Spread lemon butter over thigh and drumstick on both sides. Arrange a few lemon slices under skin. Spread remaining butter over breast meat; place lemon slices atop butter under skin. Fill main cavity with any remaining lemon slices, parsley and sage sprigs, and fennel fronds. Tie legs together loosely to hold shape. Tuck wing tips under.

Place turkey on rack set in large roasting pan. Rub outside of turkey all over with oil; sprinkle with salt and pepper. Pour stock into pan. Roast turkey until thermometer inserted into thickest part of thigh registers 165° F to 170° F, about 3 hours. Tilt turkey so juices from main cavity run into pan. Transfer turkey to platter. Tent very loosely with foil; let rest at least 30 minutes (internal temperature will rise 5 to 10 degrees). Reserve pan.

Gravy

- 2 cups (or more) Shortcut Turkey Stock (see recipe on next page)
- 3 garlic cloves, chopped
- 1 small shallot, chopped
- ¼ cup all-purpose flour
- 1 teaspoon finely grated lemon peel
- ½ teaspoon sugar
- ¼ cup chopped fresh Italian parsley
- 1 tablespoon chopped fennel fronds
- 2 teaspoons chopped fresh sage
- ½ cup crème fraîche* (optional)

Scrape juices and browned bits from reserved roasting pan into large glass measuring cup. Spoon off fat, reserving 2 tablespoons. Add enough stock to juices to measure 1 cups. Heat reserved 2 tablespoons fat

in heavy large saucepan over medium-high heat. Add garlic and shallot; sauté 2 minutes. Add flour; whisk until golden, about 4 minutes. Add degreased pan juices and 2 cups stock. Bring to boil, whisking until smooth. Reduce heat and simmer until gravy is reduced to desired consistency, about 4 minutes. Whisk in 2 tablespoons reserved lemon butter, 2 tablespoons reserved lemon juice, lemon peel, and sugar, then herbs. Whisk in crème fraîche, if desired. Season to taste with salt and pepper

*Available at some supermarkets and at specialty foods stores.

SHORTCUT TURKEY STOCK

MAKES ABOUT 5 CUPS

All of the gravy recipes here call for this enhanced stock. What makes it so special? Instead of water, canned chicken broth gets the recipe off to a flavorful start. Simmered with vegetables and the turkey neck, heart, and gizzard, this stock is the key to great gravy.

In large saucepan, combine:

- 8 cups low-salt chicken broth
- 2 scrubbed unpeeled carrots, cut into chunks
- 2 celery stalks, cut into chunks
- 1 rinsed unpeeled large onion, quartered
- Stems from 1 bunch fresh Italian parsley
- Reserved turkey neck, heart, and gizzard.

Bring to boil. Reduce heat to very low; simmer gently until gizzard is tender, about 1 ½ hours. Transfer neck, heart, and gizzard to plate. Strain stock into medium bowl and cool. If adding giblets to gravy, pull meat from turkey neck. Chop neck meat, heart, and gizzard.

DO AHEAD: Cover stock and wrap giblets. Chill up to 3 days.

Skåne Limpa

MAKES 2 LOAVES

This hearty bread—a tradition in Swedish families—is good with the soup, and the turkey, too.

- ¼ cup (packed) golden brown sugar
- ¼ cup mild-flavored (light) molasses
- 2 tablespoons (¼ stick) butter, diced
- 1 tablespoon salt
- 1½ cups hot tap water
- 2½ cups (10 to 11 ounces) medium rye flour
- ¼ cup warm (105°F to 115°F) water
- 1 tablespoon active dry yeast (measured from two ¼ -ounce envelopes)
- 4 tablespoons fennel seeds, divided
- 3 cups (about) all purpose flour

Combine sugar, molasses, butter, and salt in large bowl. Pour 1½ cups hot water over; stir until sugar and salt dissolve and butter melts. Using wooden spoon beat in rye flour. Let stand until mixture cools to lukewarm, about 10 minutes. Pour ¼ cup warm water into small cup; sprinkle yeast over. Let stand until yeast dissolves, about 6 minutes. Mix yeast and 3½ tablespoons fennel seeds into rye batter; let stand 10 minutes.

Mix all purpose flour into batter, ½ cup at a time, until soft, slightly sticky dough forms. Turn dough out onto floured surface. Knead until smooth, sprinkling with more all-purpose flour by tablespoonfuls if very sticky, about 10 minutes. Place in buttered bowl; turn to coat. Cover with plastic wrap and towel. Let rise in warm draft-free area until doubled in volume, about 1½ hours.

Butter large baking sheet. Punch dough down, divide in half, and let rest 15 minutes. Shape each piece into 2-inch-high round. Place rounds on sheet; sprinkle with ½ tablespoon fennel seeds. Cover with towels and let rise until almost doubled in volume, about 1½ hours.

Preheat oven to 375°F. Bake breads uncovered until brown and loaves sound hollow when tapped on bottom, about 45 minutes. Cool completely on racks.

DO AHEAD: Wrap: store at room temperature 1 day or freeze up to 1 week.

Roasted Sweet Potatoes with Chile Yogurt and Mint

Makes 8 servings

- 4 pounds medium sweet potatoes
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 2½ cups plain whole-milk Greek yogurt
- 1 serrano chile, finely grated
- 2 teaspoons finely grated lemon zest
- 2 teaspoons fresh lemon juice
- Kosher salt
- 2 tablespoons toasted sesame seeds
- 1½ cups mint leaves, torn if large
- Flaky sea salt

Recipe Preparation

Preheat oven to 400°. Toss sweet potatoes with 2 Tbsp. oil on a parchment-lined rimmed baking sheet. Roast, turning halfway through, until tender, 50–60 minutes. Remove from oven; increase oven temperature to 450°. Let sweet potatoes cool slightly, then tear into large pieces (including skin)—irregular pieces look best. Spread out on the same baking sheet and roast until browned and crisp around the edges, 20–25 minutes.

Combine yogurt, chile, lemon zest, and lemon juice in a medium bowl; season with kosher salt. Coarsely crush sesame seeds on a cutting board with a flat-bottomed mug (or leave them whole).

Spread chile yogurt on a platter; top with sweet potatoes. Scatter mint, sesame seeds, and sea salt over; drizzle with oil.

Do Ahead: Sweet potatoes can be roasted 6 hours ahead. Let sit at room temperature. Reheat in a 400° oven just to warm through before serving. Chile yogurt can be made 1 day ahead; cover and chill.

Ultra-Creamy Mashed Potatoes

Makes 8 Servings

We're ready to declare these the fluffiest, creamiest, and easiest mashed potatoes ever. Unpeeled potatoes absorb less moisture when boiled, and the ricer will catch the skins—great news for lazy cooks everywhere.

- 4 pounds medium Yukon Gold potatoes, scrubbed
- 4 teaspoons kosher salt, plus more
- 1½ cups whole milk
- ½ cup heavy cream
- 1 head of garlic, halved crosswise
- 3 sprigs rosemary
- 1 cup (2 sticks) unsalted butter, room temperature, cut into pieces
- Freshly ground black pepper

Recipe Preparation

Place potatoes in a large pot and pour in cold water to cover by 1". Add a large handful of salt (water should taste briny, like the ocean) and bring to a boil. Reduce heat and simmer until potatoes are very tender but not crumbly, 30–35 minutes. Drain, briefly rinse with cool water to remove any excess starch, and return potatoes to warm pot (off heat) to dry while you heat the milk mixture.

Warm milk, cream, garlic, and rosemary sprigs in a small saucepan over medium until fragrant, about 5 minutes. Remove pan from heat.

Pass hot potatoes through ricer or food mill into a large bowl (cold potatoes will become gummy). Add butter and 4 tsp. salt and stir until butter is completely incorporated. Strain warm milk mixture through a fine-mesh sieve into a large measuring glass. Pour into potatoes ½-cupful at a time, stirring after each addition until liquid is fully incorporated and mixture is smooth before adding more.

Serve mashed potatoes topped with a few grinds of pepper.

Do Ahead: Mashed potatoes can be made 1 day ahead. Cover and chill. Reheat over medium, stirring often and adding ¼ cup milk or stock to thin out if needed.

Roasted Beets with Grapefruit and Rosemary

Make 8 Servings

If using different-colored beets for this recipe, remember to toss them separately so they don't stain one another.

- 4 pounds medium beets (any color), scrubbed
- ½ cup extra-virgin olive oil, divided, plus more for drizzling
- Kosher salt
- 1 large grapefruit
- 2 medium shallots, thinly sliced into rings
- ⅓ cup red wine vinegar
- ⅓ cup rosemary leaves

Recipe Preparation

Preheat oven to 400°. Toss beets with ¼ cup oil in a 13x9" baking dish; season with salt. Pour in water to barely cover bottom of pan. Cover tightly with foil (you want steam to build up in there) and roast beets until a paring knife slips easily through flesh, 60–75 minutes.

Let beets cool, then rub off skins with paper towels. Cut beets into irregular pieces (about 2") and transfer to a medium bowl.

Using a vegetable peeler, remove two 2"-long strips of zest from grapefruit (try not to get any of the white pith) and thinly slice zest lengthwise into strips; set aside for serving.

Cut grapefruit in half and squeeze juice over beets. Add shallots and vinegar, season generously with salt, and toss to coat. Let sit 15 minutes to allow shallots to soften slightly.

Heat ¼ cup oil in a small skillet over medium. Add rosemary and cook, stirring often, until sizzling subsides, about 15 seconds. Using a slotted spoon, transfer to paper towels and let drain; season with salt.

Arrange beets on a platter; drizzle with more oil and top with fried rosemary and reserved grapefruit zest.

Do Ahead: Beets can be roasted 2 days ahead. Remove skins; cover and chill. Bring to room temperature before cutting. Rosemary can be fried 3 hours ahead. Let sit at room temperature.

Leeks in Vinaigrette with Walnuts and Tarragon

Makes 8 Servings

Cutting the leeks into rounds is an update on the classic presentation—and makes them easier to serve to a crowd.

- 1 cup walnuts
- ½ cup extra-virgin olive oil
- Kosher salt
- 6 large leeks, tough outer layer removed
- 1 garlic clove, finely grated
- ¼ cup white wine vinegar
- 1 tablespoon plus 1 teaspoon Dijon mustard
- 1 tablespoon plus 1 teaspoon whole grain mustard
- ⅓ cup coarsely chopped tarragon
- Freshly ground black pepper

Recipe Preparation

Preheat oven to 350°. Toast walnuts on a rimmed baking sheet, tossing once, until golden brown, 6–8 minutes. Let cool, then coarsely chop. Transfer to a small bowl and toss with oil; season with salt.

Trim root ends of leeks and 1" from the dark green tops. Cut leeks into ½"-thick rounds (the dark green parts won't be rounds, but that's okay). Rinse well.

Cook leeks in a large pot of boiling salted water until meltingly tender, 12–15 minutes. Transfer to a bowl of ice water to stop the cooking. Drain and pat dry.

Whisk garlic, vinegar, and Dijon and whole grain mustards in a small bowl; season vinaigrette with salt.

Arrange leeks on a platter; drizzle with vinaigrette and let sit at least 10 minutes (the longer, the better).

Just before serving, scatter walnut mixture over leeks and top with tarragon and lots of pepper.

Do Ahead: Leeks (without walnut mixture and tarragon) can be marinated 1 day ahead. Cover and chill. Bring to room temperature before serving.

Deep-dish Apple Pie and Bourbon Whipped Cream

Makes 8 to 10 Servings

Reducing the liquid in this mile-high apple pie recipe to a syrupy consistency concentrates the flavor and yields the ideal juicy sauciness. Do not attempt in a standard pie plate!

Dough

- 3½ cups all-purpose flour
- 2 tablespoons granulated sugar
- 1½ teaspoons kosher salt
- 1½ cups (3 sticks) chilled unsalted butter, cut into pieces
- 2 tablespoons apple cider vinegar

Filling and Assembly

- 4 pounds Pink Lady apples, peeled, cored, thinly sliced
- ⅓ cup (packed) dark brown sugar
- ¼ cup granulated sugar
- 2 tablespoons fresh lemon juice
- 2 teaspoons ground cinnamon
- ½ teaspoon kosher salt
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cardamom
- All-purpose flour (for surface)
- 1½ cups unfiltered apple cider
- 1 vanilla bean, split lengthwise
- 2 tablespoons cornstarch
- 1 large egg
- 2 tablespoons chilled unsalted butter, cut into pieces
- Demerara sugar (for sprinkling)

Special Equipment

- A 9-inch deep pie dish

Recipe Preparation

Pulse flour, sugar, and salt in food processor to combine. Add butter and process until largest pieces of butter are pea-size. Transfer to a large bowl.

Combine vinegar and $\frac{1}{2}$ cup ice water in a small bowl and drizzle over flour mixture, mixing with a fork to combine. Mix until shaggy pieces form, then knead in bowl a couple of times with your hands to bring together into a shaggy dough (it will look quite dry). Transfer large clumps of dough to work surface, drizzle 1 Tbsp. ice water over remaining flour mixture in bowl and knead again to bring it together. Add to dough on work surface. Working with half of the dough, press into a single mass, incorporating dry bits, then pat down to make a $\frac{3}{4}$ "-thick square. Using a bench scraper or knife, divide dough into 4 pieces. Stack pieces on top of one another, placing any unincorporated dry bits in between layers, and press down to combine. Form dough into a $\frac{3}{4}$ "-thick disk and wrap tightly in plastic. Repeat with remaining dough. Chill at least 2 hours.

Do Ahead: Dough can be made 5 days ahead. Keep chilled, or freeze up to 1 month.

Filling and Assembly

Toss apples with brown sugar, granulated sugar, lemon juice, cinnamon, salt, allspice, and cardamom in a large bowl to coat. Let apples sit until they start to release their juices, at least 1 hour and up to 3 hours.

Let dough sit at room temperature 5 minutes to soften. Working one at a time, roll out disks of dough on a lightly floured surface $\frac{1}{8}$ " thick. Place each on a parchment-lined baking sheet and chill while you prepare the filling.

Preheat oven to 375°. Place apple cider in a medium saucepan and scrape in seeds from vanilla bean; add pod. Bring to a boil and cook, whisking occasionally, until reduced by two-thirds. Pour off juices that have accumulated in bowl of apples and add to apple cider. Return to a boil and cook until reduced to about $\frac{1}{2}$ cup; remove vanilla pod. Stir cornstarch into 3 Tbsp. water in a small bowl to dissolve, then whisk into apple cider. Cook, whisking constantly, until cider mixture is very thick and bubbling, about 1 minute. Let cool slightly, then scrape over apples; toss to coat.

Carefully transfer dough round to pie dish. Lift up edges and allow dough to slump down into dish (if too cold to be pliable, let it warm up slightly first). Trim, leaving about 1" overhang. Beat egg with 1 tsp. water in a small bowl and brush over edges of dough. Scrape in apple filling, creating a mound in the center; dot filling with butter. Place remaining dough round over filling. Trim edges of top round, leaving a $\frac{1}{2}$ " overhang. Fold edge of bottom round up and over; press together to seal. Crimp edge and brush top with remaining egg wash. Sprinkle with demerara

sugar and cut a few vents in top. Place pie on a foil-lined rimmed baking sheet and chill in freezer 10 minutes.

Bake pie until crust is deep golden brown and juices are thick and bubbling, 1½–2 hours (yes: 2 hours!). Transfer pie to a wire rack and let cool at least 4 hours before serving.

Do Ahead: Pie can be made 1 day ahead. Let cool; store covered with foil at room temperature.

Coffee Crème Brûlée

8 SERVINGS

- 4 cups whipping cream
- 1 cup plus 8 teaspoons sugar
- 2 tablespoons coarsely ground espresso coffee beans
- 2 teaspoons instant espresso powder or coffee powder
- 1 cinnamon stick
- 1 vanilla bean, split lengthwise
- 6 large egg yolks
- 1 large egg

Place eight $\frac{3}{4}$ cup custard cups in large roasting pan. Combine cream, 1 cup sugar, ground espresso beans, instant espresso powder and cinnamon stick in heavy large saucepan. Using small sharp knife, scrape seeds from vanilla bean into mixture; add bean. Bring to boil, stirring until sugar and espresso powder dissolve. Remove from heat. Cover; let stand 30 minutes. Strain through fine sieve.

Preheat oven to 325 °F. Whisk egg yolks and egg in large bowl to blend.

Gradually whisk in cream mixture. Divide among custard cups in pan. Pour enough hot water into roasting pan to come halfway up sides of custard cups. Bake custards until center moves only slightly when cups are gently shaken, about 55 minutes. Remove custards from pan. Cool; refrigerate uncovered overnight. Preheat broiler. Sprinkle 1 teaspoon sugar over each custard. Place custard cups on baking sheet. Broil until sugar is brown and caramelized, rotating baking sheet to broil evenly and watching closely to avoid burning, 1 to 2 minutes. Chill custards 1 hour. Serve.

Shopping List

Alcohol

.25c	Bourbon
.5 c	Wine - Dry White

Dairy

1 stick	Butter
10 sticks	Butter - unsalted
.5 c	Creme fraiche
11	Eggs
8 oz	Goat Cheese
2.5 c	Greek yogurt - whole milk plain
9 c	Heavy Cream
1.5 c	Milk
.66 c	Sour Cream

Meat

1 lb	Sausage
16 lb	Turkey

Misc - Staples

Produce

2	Apples - Granny Smith
4 lb	Apples - Pink Lady
4 lb	Beets
2.5 lb	Butternut Squash
5	Carrots
8	Celery
1	Chile - Fresno
1	Chile - Serrano
1	Chives
12 oz	Cranberries
3 tbsp	Currants - Dried
1	Fennel
10	Fennel fronds
6	garlic cloves
1	Grapefruit
8	Leeks
8	lemon
1.5 c	Mint
2	Onion

3 c	Apple Cider unfiltered
1	Bread - baguette
1.5 lb	Bread - sourdough
13 c	Chicken stock
2 tbsp	Cornstarch
2 tbsp	Espresso Beans
2 tsp	Espresso Powder
7 c	Flour
2.5 c	Flour- Rye
.25 c	Honey
3 tbsp	Maple Syrup
.25 c	Molasses - light
1.5 tbsp	Mustard - Dijon
1.5 tbsp	Mustard - Whole Grain
1 c	Olive oil
2 c	Sugar
.33 c	Sugar - dark brown
.25 c	Sugar - Demerara
.25 c	Sugar - golden brown
8 c	Turkey Stock
2 tbsp	Apple Cider Vinegar

1	Parsley bunch
2	Parsley - Italian bunches
6	Rosemary Sprigs
9	Sage Sprigs
6	Shallot
4 lb	Sweet Potatoes
.33 c	Taragon
1 tbsp	Thyme
1.5 c	Walnuts
.5 c	Walnuts - Toasted
4 lb	Yukon Gold Potatoes

Spices

1 tsp	Allspice
.25 tsp	Cardamon
2 tsp	Cinnamon
1	Cinnamon stick
4 tbsp	Fennel Seeds
1 tsp	Ground Pepper
1 tbsp	Mustard Seed
1 tsp	Saffron

0.33 c	Red wine Vinegar
3 tbsp	Sherry Vinegar
.25 c	White wine Vinegar
1	yeast

0.5 tsp	Sage
	Salt - Kosher
1	Flaky Sea salt
2 tbsp	Sesame seeds - toasted
1.5 tsp	Thyme
2	Vanilla Bean
1 tsp	Vanilla Extract

Cooking Schedule

Monday

- Cranberry and Walnut Relish
- Turkey Stock
- Pie Crust

Tuesday

- Lemon-Herb Turkey (make Lemon-Herb butter)
- Skane Limpa Bread
- Lemon-Garlic Gravy
- Roast Beets

Wednesday

- Butternut Squash Soup with Cider Cream
- Herb and Sausage Stuffing
- Chile Yogurt and Mint
- Ultra-Creamy Mashed Potatoes
- Marinate Leeks
- Toast walnuts (for leeks)
- Deep-dish Apple Pie
- Coffee Crème Brûlée

Thursday Morning

- Lemon-Herb Turkey (oven, prep 5 hrs)
- Bake Herb and Sausage Stuffing
- Roast Sweet Potatoes
- Roasted Beets with Grapefruit and Rosemary

Thursday Zero Hour

- Warm Goat Cheese Toasts with Rosemary, Walnuts & Honey (stovetop, prep 20 min)
- Reheat:
 - Butternut Squash Soup with Cider Cream
 - Herb and Sausage Stuffing
 - Roasted Sweet Potatoes and assemble dish
 - Ultra-Creamy Mashed Potatoes
 - Leeks and assemble dish
- Make Whipped Cream and burn Sugar

Oven Schedule

- Herb and Sausage Stuffing 350°F for 40 minutes, then 425°F for 30 minutes
- Lemon-Herb Turkey 325°F for 3-4 hours
- Roasted Sweet Potatoes 400°F for 60 minutes, then 450°F for 25 minutes