

Thanksgiving Recipes From Local Chefs

by Bob Midland



Every time my family sits down to eat Thanksgiving dinner, inevitably, someone asks, “Why don’t we eat Thanksgiving dinner like this more than once a year?”

Why indeed? It doesn’t seem too much to ask that there should be two Thanksgiving dinners each fall. The first one could be a floating date: as soon as it gets cold and dark. This would make everybody immediately feel better about the prospect of winter.

Of course, I don’t cook. So, it’s more convenient for me to imagine two Thanksgivings.

If you do cook, *InSight* thought you’d be interested in trying some Thanksgiving recipes from local chefs in our area. I must tell you: I tested a couple of these dishes and they were fabulous. They really got me in the mood for Thanksgiving.

Now, if I can just get the right people motivated to have a second Thanksgiving.

Roast Turkey with Maple Herb Butter and Gravy

(Serves 12)

According to the chef, the “New England Sausage, Apple and Dried Cranberry Stuffing” (the recipe following this) goes wonderfully with this turkey recipe.

For the turkey:

- 2 cups apple cider
- 1/3 cup pure maple syrup
- 2 tablespoons chopped fresh thyme or 2 teaspoons dried
- 2 tablespoons chopped fresh marjoram or 2 teaspoons dried
- 1 1/2 teaspoons grated lemon peel
- 3/4 cup butter (1 and 1/2 sticks), at room temperature
- 1 – 14 pound turkey (neck and giblets reserved)
- 2 cups chopped onion
- 1 1/2 cups chopped celery with leaves
- 1 cup coarsely chopped carrot
- 2 cups homemade turkey stock or canned low-salt chicken broth

For the gravy:

- 3 cups Homemade turkey stock or canned low-salt chicken broth
- 3 tablespoons all-purpose flour
- 1 teaspoon chopped fresh thyme or 1/2 teaspoon dried thyme
- 1 small bay leaf
- 2 tablespoons apple brandy (optional)

Making the turkey:

Boil apple cider and maple syrup in heavy large saucepan over medium-high heat until it is reduced to 1/2 cup, about 20 minutes. Remove from heat. Mix in half of chopped thyme, half of marjoram and 1 1/2

teaspoons lemon peel. Add butter and whisk until melted. Season generously with salt and pepper. Cover and refrigerate until cold, about 2 hours. (Can be prepared 2 days ahead. Keep refrigerated.)

Position rack in lowest third of oven and preheat to 375°F. Pat turkey dry with paper towels. Place turkey on rack set in large roasting pan. Slide hand under skin of turkey breast to loosen skin. Rub 1/2 cup maple butter over breast under skin. If stuffing turkey, spoon stuffing into main cavity.

Rub 1/4 cup maple butter over outside of turkey. Reserve remaining maple butter for gravy.

Tie legs together loosely to hold shape of turkey. Arrange onion, celery, carrot and reserved turkey neck and giblets around turkey in pan. Sprinkle vegetables with remaining 1 tablespoon thyme and remaining 1 tablespoon marjoram. Pour 2 cups broth into pan.

Roast turkey 30 minutes. Reduce oven temperature to 350°F. Cover entire turkey loosely with heavy-duty foil and roast until meat thermometer inserted into thickest part of thigh registers 180°F or until juices run clear when thickest part of thigh is pierced with skewer, basting occasionally with pan juices, about 2 hours 25 minutes for unstuffed turkey (2 hours 55 minutes for stuffed turkey). Transfer turkey to platter.

Tent turkey with aluminum foil and let stand 30 minutes; reserve mixture in pan for gravy.

Making the gravy:

Strain pan juices into large measuring cup, pressing on solids with back of spoon. Spoon fat from pan juices.

Add enough chicken broth to pan juices to measure 3 cups. Transfer liquid to heavy medium saucepan and bring to boil.

Mix 3 tablespoons reserved maple butter and flour in small bowl to form a smooth paste. Whisk paste into broth mixture. Add chopped fresh thyme and bay leaf. Boil until reduced to sauce consistency, whisking occasionally, about 10 minutes. Mix in apple brandy, if desired. Season gravy to taste with salt and pepper.

Brush turkey with any remaining maple butter and serve with gravy.

(Adapted from Bon Appétit, November 1994)

New England Sausage, Apple and Dried Cranberry Stuffing

(Yield: about 18 cups)

12 cups seasoned stuffing mix (the kind that is cubed)

1 pound sweet Italian sausages (casings removed)

1/4 cup butter (1/2 stick)

3 large leeks, sliced (white and pale green parts only--about 6 cups)

1 pound tart green apples (such as Granny Smith), peeled, cored, and chopped

2 cups chopped celery with leaves

4 teaspoons poultry seasoning

1 cup dried cranberries (about 4 ounces)

4 teaspoons chopped fresh rosemary

2/3 cup chopped fresh parsley

3 large eggs, beaten to blend

1 1/3 cups homemade turkey stock or canned low-salt chicken broth

Sauté sausages in heavy large skillet over medium-high heat until cooked through, crumbling coarsely with back of spoon, about 10 minutes.

Using slotted spoon, transfer sausage to large bowl. Pour off any drippings from skillet. Melt butter in same skillet over medium-high heat. Add leeks, apples, celery and poultry seasoning to skillet; sauté until leeks soften, about 8 minutes. Mix in dried cranberries and rosemary.

In a large bowl, add mixture to sausage, then mix in bread and parsley. Season stuffing to taste with salt and pepper. (Can be prepared 1 day ahead to this point. Cover and refrigerate.)

Mix eggs into stuffing.

To bake stuffing in turkey:

Fill main turkey cavity with stuffing. Mix enough chicken broth into remaining stuffing to moisten (about 3/4 to 1 cup turkey stock or chicken broth, depending on amount of remaining stuffing). Spoon remaining stuffing into buttered baking dish. Cover with buttered aluminum foil. Bake stuffing in dish alongside turkey until heated through, about 45 minutes. Uncover stuffing and bake until top is golden brown, about 15 minutes.

To bake all stuffing in pan:

Preheat oven to 350°F. Butter 15"x10"x2" baking dish. Mix 1 and 1/3 cups stock or broth into stuffing. Transfer to prepared dish. Cover with buttered foil and bake until heated through, about 45 minutes. Uncover and bake until top is golden brown, about 15 minutes.

(Adapted from Bon Appétit, November 1994)

Roast turkey with maple herb butter and gravy and New England sausage, apple and dried cranberry stuffing recipes by:

Chef Laurie Benner

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Turducken

Turducken is a Louisiana dish rumored to have been invented in New Orleans, Lake Charles, and Maurice. A Turducken is a semi-boneless turkey that is stuffed with a de-boned duck that is, in turn, stuffed with a de-boned chicken. A layer of Cajun stuffing is placed in between each bird to create six flavorful layers of stuffing and poultry. This Cajun delicacy is definitely a crowd pleaser for a large group because it serves about 20 people.

This recipe is simple in ingredients but more complicated in execution.

1 12-14 pound turkey (can be done with 15-20 pound turkey too)

1 Long Island duck

1 roaster chicken

Stuffings of choice, totaling approxi-

mately 6 cups; increase according to size of turkey. We use a different stuffing for each bird: traditional, chestnut, sage-corn, wild rice cranberry, orange cardamom, apple whiskey etc.

1. De-bone from back (leaving chest in one piece) of turkey except for leg and wing bones, de-bone completely duck and chicken.
2. Season to taste with sea salt, pepper and any other spice of choice for flavor profile.
3. Place turkey skin side down and layer 3 cups of stuffing, top with duck skin down and layer 2 cups of stuffing, top with chicken skin down and layer 1 cup of stuffing.
4. Pull both sides together and truss with butcher twine.

5. Season with olive oil or butter, salt and herbs
6. Roast 190 degrees 1.5 hours per pound or until interior temperature reaches 165. Using a long probe thermometer, test 3 different zones.
7. Let Turducken rest for at least one hour
8. Slice lengthwise, place cutting board in middle and tilt one side onto board, repeat for other side until both sides rest back to back.
9. Slice again in portions, similar to a large bread loaf.
10. Serve.

Turducken recipe by:

Joel Thevoz

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Roasted Vegetable Bread Pudding

(Serves 8)

- 2 peeled, diced carrots
- 2 peeled, diced parsnips
- 1 tablespoon chopped fresh thyme
- 2 tablespoons olive oil
- 1 small jar marinated artichoke hearts, quartered oil reserved
- 1 pound rosemary sourdough loaf of bread, cubed
- 1 garlic clove
- 1 pound manchengo cheese, sliced
- 1 quart milk
- 8 eggs
- 1 teaspoon salt
- 1/2 teaspoon pepper

Preheat oven to 375°F. Toss carrots and parsnips with chopped herbs, olive oil and salt and pepper. Roast on baking sheet for 30 minutes or until golden and soft. Toast bread cubes and rub with garlic clove when slightly warm. Set aside.

Brush bottom of casserole dish with reserved oil from artichoke hearts. Start layering with toast cubes, artichokes, roasted veggies and cheese. Mix eggs, milk and add salt and pepper. Pour milk mixture over top of bread. Let sit for 30 minutes before baking. Bake for 1 hour or until puffed and golden.

Spinach Gratin

(Serves 8)

- 4 tablespoons butter
- 4 cups diced yellow onion
- 1/4 cup all purpose flour
- 1/4 teaspoon nutmeg
- 1 cup cream
- 2 cups milk
- 3 pounds frozen spinach, defrosted
- 1 cup grated parmesan cheese
- 1/2 cup grated gruyere cheese

Melt butter, sauté onion until soft. Add flour, nutmeg, cream and milk. Cook until thickened.

Squeeze liquid from spinach and add to cream mixture. Add 1/2 cup parmesan and stir together. Add salt and pepper to taste.

Transfer to baking dish and cover with the rest of the parmesan cheese and the gruyere cheese. Bake until bubbly and cheese is browned. Approximately 20 minutes.

Roasted vegetable bread pudding and spinach gratin recipes by:

Chef Kerry Nieh

The Serving Spoon

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Scalloped Corn

(Serves Four)

This is a cross between a pudding and corn bread, very rich and delicious.

- 1 14.75 ounce can creamed corn
- 2 eggs, slightly beaten
- 1/4 cup heavy cream
- 3 tablespoons butter, cut into small pieces
- 6 saltines crushed

Mix all ingredients well. Pour into a greased baking dish. Bake at 375 for 1 hour or until puffed and golden brown on top. Serve.

Scalloped corn recipe by:
Chef Lynn McKee
Lynn's Meals In Minutes
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PHOTO BY LYNN MCKEE

Pumpkin & Green Apple Soup

- 28 ounces of fresh ripe pumpkin (or canned pumpkin puree)
- 1/2 cup unsalted butter
- 1/2 cup white wine
- 4 large Granny Smith apples, peeled, cored, and cut into small cubes
- 1 large yellow onion, diced
- 4 1/3 cups chicken or vegetable stock
- 1 teaspoon allspice
- 1 teaspoon curry powder
- 1 teaspoon fresh ginger, grated
- 5 cloves garlic, minced
- 1 bay leaf

- 1 tablespoon kosher salt
- 2 teaspoons white pepper
- 2 cups heavy cream
- 1/3 cup honey
- toasted pumpkin seeds for garnish (optional)

1. Peel 1 small pumpkin (about 2.5 pounds) and roast in a 350-degree oven for 30 minutes until fork tender. (If using canned pumpkin skip this step).
2. Dice the yellow onion and green apples and place in a large sauté pan over medium heat. Add the pumpkin, garlic and spices and sauté for 8-10 minutes.

3. Add white wine, chicken or vegetable stock, salt and pepper, honey, and bay leaf and bring to a boil.
4. Remove bay leaf and puree mixture with a food mill or blender until completely smooth.
5. Transfer to sauce pan and add the heavy cream. Let simmer until ready to serve.

Pumpkin and green apple soup recipe from:
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