

An All-Star Thanksgiving Potluck

by Melissa Clark

We took the traditional menu and went to seven top chefs for their delicious spins on every dish. The result? Your best holiday feast ever.



Although I have nothing against my family's usual Thanksgiving fare, I do get a little tired of the old reliables. This year, I decided to ask some of the country's top chefs to contribute a recipe to my dinner—a kind of All-Star Thanksgiving potluck, but with me at the stove.

My dream team chef list started with Alfred Portale of New York's Gotham Bar and Grill and Tom Douglas of Seattle's Dahlia Lounge. These two iconic American chefs from opposite coasts provided the meal's centerpiece: the turkey and stuffing, respectively.

For the side dishes, New York chefs Dan Silverman, formerly of Lever House; Jonathan Waxman of Barbuto; and Andrew Carmellini, formerly at A Voce—along with Mitchell Rosenthal of San Francisco's Town Hall—put creative spins on the mashed potatoes, cranberry sauce, cauliflower, and green beans my family continues to insist upon. And for dessert, Elisabeth Prueitt of San Francisco's Tartine Bakery enhances the flavor of classic pumpkin pie with freshly ground spices.

The flavors in my dream-team potluck are classic enough to satisfy my tradition-bound family, but different enough to excite us. And that's something we can all be thankful for.

the menu

- Roasted Turkey with Juniper-Ginger Butter & Pan Gravy**
- Rustic Bread Stuffing with Dried Cranberries, Hazelnuts & Oyster Mushrooms**
- Mashed Potatoes with Caramelized Shallots**
- Maple-Tangerine Cranberry Sauce**
- Cauliflower with Brown Butter, Pears, Sage & Hazelnuts**
- Green Beans with Meyer Lemon Vinaigrette & Parmesan Breadcrumbs**
- Sugar & Spice Pumpkin Pie with Brandied Ginger Cream**



SHOPPING LIST

Fresh Produce

4 lb. Yukon Gold potatoes
 2 lb. fresh green beans
 1 medium head cauliflower
 1 lb. oyster mushroom
 12 oz. fresh or frozen cranberries
 2 large ripe pears
 5-6 tangerines
 2-3 Meyer lemons
 1 medium orange
 3 bunches fresh rosemary
 3 bunches fresh thyme
 1 large bunch fresh flat-leaf parsley
 1 small bunch fresh sage
 1 small bunch chives
 12-14 medium shallots
 Large piece fresh ginger
 2 large cloves garlic

Meat, Eggs & Dairy:

14-lb. natural turkey (preferably fresh)
 7-1/4 sticks unsalted butter
 2-1/4 cups heavy cream
 1 cup crème fraîche
 1/2 cup whole milk
 1/2 cup freshly grated Parmigiano-Reggiano
 3 large eggs

Other Groceries:

2-1/2 lb. kosher salt
 1-1/2 lb. granulated sugar
 1 cup black peppercorns
 Loaf of rustic bread (1 to 1-1/4 lb.)
 15-oz. can pure pumpkin
 2 cups hazelnuts
 2/3 cup dried cranberries
 1/2 cup fresh breadcrumbs
 2 Tbs. brandy
 Whole dried juniper berries

Pantry Staples:

3 cups chicken broth (homemade or lower-salt store-bought)
 2-1/2 cups unbleached all-purpose flour
 1-1/2 cups packed light brown sugar
 1 cup extra-virgin olive oil
 1/2 cup pure maple syrup, preferably grade B
 2 tsp. ground ginger
 Cinnamon sticks
 Whole cloves (or 1/8 tsp. pre-ground cloves)
 Whole nutmeg
 Table salt
 Kosher salt
 Black peppercorns



MENU TIMELINE

One Week Ahead:

Make juniper-ginger butter.
 Make the cranberry sauce.

One Day Ahead:

Brine the turkey (morning).
 Rub the flavored butter under the turkey's skin.
 Toast and skin the hazelnuts for the stuffing and the cauliflower.
 Make the vinaigrette for the green beans.
 Make the caramelized shallots.
 Blind bake the pie crust. Fill and bake the pie. Let it cool completely, then refrigerate.

Thanksgiving Morning:

Prep the baking dish for the stuffing, and combine all the ingredients except the broth.
 Toast the breadcrumbs for the green beans and combine with the cheese.
 Prep the ingredients for the cauliflower.

4 Hours Before Dinner:

Heat the oven to 350°F

3-1/2 Hours Before Dinner:

Put the turkey in the oven to roast.
 Take the pie, caramelized shallots, and cranberry sauce out of the refrigerator to let them come to room temperature.
 Peel the potatoes and cover them with cool water to keep them from discoloring.

2 Hours Before Dinner:

Add the broth to the stuffing and spread it in its prepared baking dish.
 If you have two ovens, heat the second one to 375°F.
 Cook and mash the potatoes. Stir in all but 3 Tbs. of the caramelized shallots, transfer the potatoes to a heatproof bowl, cover with foil, and set over a saucepan of barely simmering water to keep warm.

1 Hour Before Dinner:

Put stuffing in the oven. (if you have two ovens, bake it separately from turkey).
 Slice the pears for the cauliflower side dish.
 Cook the cauliflower dish and keep warm.

1/2 Hour Before Dinner:

Remove the turkey from oven; if the stuffing is in the same oven, increase the temperature to 375°F to finish baking the stuffing.
 Make the gravy.
 Cook the green beans and finish them with their vinaigrette and breadcrumbs.

After Dinner:

Whip the cream for the pie and serve.

Roasted Turkey with Juniper-Ginger Butter & Pan Gravy

by Alfred Portale

Brining the turkey and rubbing an intensely flavored butter under the skin before roasting guarantees a juicy bird.

Serves twelve, with leftovers.

ingredients

For the juniper-ginger butter:

7 oz. (14 Tbs.) unsalted butter, softened
1/4 cup minced fresh ginger
2 Tbs. chopped fresh flat-leaf parsley
2 Tbs. minced shallots
1 Tbs. ground juniper
1 Tbs. chopped fresh sage
1 Tbs. fresh thyme
2 tsp. minced garlic
2 tsp. chopped fresh rosemary

For the brined turkey:

2-1/2 lb. (8-3/4 cups) kosher salt
1-1/2 lb. (3 cups plus 3 Tbs.) granulated sugar
2/3 cup freshly ground black pepper
2-1/2 oz. fresh rosemary sprigs (about 2 large bunches), lightly crushed
2-1/2 oz. fresh thyme sprigs (about 2 large bunches), lightly crushed
14-lb. natural turkey (preferably fresh)

For the gravy:

1 cup lower-salt chicken broth
4 Tbs. unsalted butter
3 oz. (2/3 cup) all-purpose flour
Kosher salt and freshly ground black pepper

how to make

At least one day ahead, make the butter

Mix the butter ingredients in a bowl. Refrigerate 4 Tbs. of the butter for the gravy and set the rest aside at room temperature for the turkey.

One day ahead, brine and prepare the turkey

In a plastic container or stockpot large enough to hold the turkey, mix all the brine ingredients (except the turkey) in 3 gallons of cold water, stirring until the salt and sugar are mostly dissolved. Discard the neck and the giblets and trim any excess skin or fat. Trim the tail, if desired. Rinse the turkey and submerge it in the brine for at least 4 hours and no more than 6 hours. If the turkey floats, weight it down with a couple of dinner plates.

Remove the turkey from the brine and pat dry with paper towels. Starting at the top of the breast, run your fingers between the breast and the skin to separate them, being careful not to rip the skin. Once you're halfway down the breast, turn the turkey around and work from the bottom of the breast until you have loosened the skin from the breast, thighs, and as far down the legs as you can reach. Rub the juniper butter under the skin, covering the breast and as much of the legs as possible. Tuck the wings behind the breast and truss the turkey with twine, securing the legs to the body. Set the turkey on a rack in a large roasting pan and refrigerate, uncovered, for at least 6 and up to 24 hours.



photo: Scott Phillips

Roast the turkey

Position a rack in the bottom of the oven and heat the oven to 350°F. If any brine has dripped from the turkey into the roasting pan, pour it out. Then pour 2 cups of warm water into the bottom of the pan and cover the entire roasting pan with foil. Roast undisturbed for 2 hours; remove the pan from the oven and remove the foil. Roast the uncovered turkey until an instant-read thermometer inserted in the thickest part of both thighs reads 165°F, 45 minutes to 1 hour longer.

Move the turkey to a cutting board, tent with foil to keep warm, and let rest for about 30 minutes.

Make the gravy

Strain the turkey drippings into a fat separator cup (or another clear, heatproof container). Let sit until the fat rises to the top and then separate exactly 2 cups of the turkey juice from the fat—don't use more than that or the gravy will be too salty. Combine the 2 cups juice with the chicken broth and enough water to make 4-1/2 cups liquid.

In a medium saucepan, melt the reserved juniper-ginger butter and the unsalted butter over medium-high heat until foaming. Whisk in the flour and cook, whisking constantly, until the mixture is golden brown, 2 to 3 minutes. Gradually whisk in the liquid, bring just to a boil, and reduce to a simmer. Whisking frequently, continue to cook about 5 minutes longer to meld the flavors. Season to taste with salt and pepper.

make ahead tips

The turkey must be brined and buttered a day ahead. You can make and refrigerate the butter up to 1 week ahead or freeze for 2 months. Bring to room temperature before preparing the turkey.

Rustic Bread Stuffing with Dried Cranberries, Hazelnuts & Oyster Mushrooms

by Tom Douglas

Classic oyster stuffing gets reinterpreted without seafood—oyster mushrooms bring fabulous texture and flavor to this chunky, savory side.

Serves eight to ten.

ingredients

3 Tbs. extra-virgin olive oil; more for the pan
2/3 cup dried cranberries
Loaf of rustic bread (1 to 1-1/4 lb.)
Kosher salt and freshly ground black pepper
4 oz. (1/2 cup) unsalted butter
1/2 cup finely chopped shallots
1 lb. oyster mushrooms, stems trimmed, torn into strips
2/3 cup toasted, chopped hazelnuts (see tip)
1/3 cup chopped fresh flat-leaf parsley
1/4 cup thinly sliced fresh chives
2 Tbs. chopped fresh thyme
2 tsp. finely grated orange zest
2 cups turkey or chicken broth (homemade or lower-salt store-bought)

how to make

Heat the oven to 375°F. Oil a 9x13-inch baking dish. Put the cranberries in a bowl and cover with hot water. Let stand 15 minutes; drain.

Remove the crust from the bread and cut the bread into 3/4-inch chunks. In a large bowl, combine the bread, olive oil, 1/2 tsp. salt, and 1/4 tsp. pepper. Arrange the bread cubes in a single layer on a rimmed baking sheet. Toast, tossing occasionally, until golden, about 20 minutes. Remove the bread from the oven and reduce the oven temperature to 350°F.

Melt the butter in a 12-inch skillet over medium-high heat. Add the shallots and cook until softened, 1 to 2 minutes. Add the mushrooms and cook, stirring occasionally, until softened and lightly browned, 8 to 10 minutes. Season with 1/2 tsp. salt and 1/4 tsp. pepper.

In a large bowl mix the bread, cranberries, mushroom-shallot mixture, hazelnuts, parsley, chives, thyme, and orange zest. Stir in the broth. Toss well to combine; the bread should absorb most of the broth. Season to taste with salt and pepper. Spread the stuffing in the prepared dish and cover with foil. Bake for 25 minutes; then remove the foil and bake until crusty and golden, about 35 minutes more.

make ahead tips

Combine all the ingredients except the broth up to 4 hours ahead. Add the broth, put the stuffing in the pan, and hold at room temperature, covered, up to 1 hour before baking.



photo: Scott Phillips

TIP: To toast hazelnuts, spread them in a single layer on a baking sheet. Bake in a 350°F oven for 14 to 18 minutes, stirring every 5 minutes, until lightly browned. While still warm, rub them against each other in a clean dishtowel to remove the papery skins.

Mashed Potatoes with Caramelized Shallots

by Dan Silverman

Crème fraîche lends a tangy creaminess to this traditional holiday favorite, and the sweetness of the caramelized shallots adds additional depth.

Serves eight.

ingredients

2 Tbs. extra-virgin olive oil
2 cups thinly sliced shallots
Kosher salt
4 lb. Yukon Gold potatoes, peeled and cut into 2-inch chunks
8 oz. (1 cup) unsalted butter, melted
1 cup crème fraîche, at room temperature
1/2 cup whole milk, heated; more as needed
Freshly ground black pepper

how to make

Heat the oil in a 12-inch skillet over medium heat. Reduce to medium low and add the shallots and 1/2 tsp. salt. Cook slowly, stirring occasionally, until soft and golden, 15 to 20 minutes.

Put the potatoes in an 8-quart pot and add enough water to cover by about 2 inches. Add 1/4 cup of salt. Cover the pot and bring to a boil over high heat. Reduce to medium low and simmer, uncovered, until the potatoes are tender, about 20 minutes. Drain, return to the pot, and stir gently over low heat to dry them.

Dump the potatoes into a bowl and then pass through a ricer or food mill back into the pot. Whisk in the melted butter, crème fraîche, and milk, adding more milk as needed to reach your desired consistency.

Set aside 3 Tbs. of the shallots and stir the rest into the potatoes. Season to taste with salt and pepper. Transfer to a serving bowl, top with the reserved shallots, and serve.

make ahead tips

Caramelize the shallots up to 2 days ahead; store covered in the refrigerator. You can make the potatoes an hour ahead; put them in a heatproof bowl, cover with foil, and set over a saucepan of barely simmering water.



photo: Scott Phillips

Maple-Tangerine Cranberry Sauce

by Jonathan Waxman

The tartness of fresh cranberries is tempered by the sweet counterpoint of maple syrup in this twist on a classic.

Serves twelve.

ingredients

2 cups strained fresh tangerine juice (5 to 6 tangerines)
12 oz. fresh or frozen cranberries (3 cups)
1/2 cup packed light brown sugar
1/2 cup pure maple syrup, preferably grade B
3-inch cinnamon stick
1 tsp. finely grated tangerine zest
Pinch kosher salt

how to make

In a 10-inch skillet combine all the ingredients. Bring to a simmer over medium-high heat and then reduce to maintain a gentle simmer. Cook, stirring occasionally, until the liquid has thickened somewhat and looks slightly syrupy, about 30 minutes. Remove the cinnamon stick and let the cranberry sauce cool in the pan—it will thicken more as it cools. Serve at room temperature.

make ahead tips

May be made up to 1 week ahead.



photo: Scott Phillips

Cauliflower with Brown Butter, Pears, Sage & Hazelnuts

by Andrew Carmellini

This dish has the advantage of cooking on the stovetop, freeing up valuable oven space for other dishes.

Serves eight to ten.

ingredients

3 oz. (6 Tbs.) unsalted butter
1 medium head cauliflower, cut into small florets about 3/4 inch wide
1/2 cup toasted, skinned, chopped hazelnuts (see tip right)
8 fresh sage leaves, thinly sliced crosswise
Kosher salt and freshly ground black pepper
2 large ripe pears, cored and thinly sliced
2 Tbs. chopped fresh flat-leaf parsley

how to make

In a 12-inch skillet over medium-high heat, melt the butter until light brown and bubbly. Add the cauliflower, hazelnuts, and sage. Cook for 2 minutes, stirring occasionally. Season with 1 tsp. salt and 1/2 tsp. pepper and continue cooking, stirring occasionally, until the cauliflower is browned and crisp-tender, 6 to 7 minutes more.

Remove the pan from the heat. Add the pear slices and parsley. Gently toss to combine and warm the pears. Season to taste with more salt. Serve hot or at room temperature.

make ahead tips

You can prep all the ingredients several hours ahead except for the pears, which will brown if cut too far in advance.



photo: Scott Phillips

TIP: To toast hazelnuts, spread them in a single layer on a baking sheet. Bake in a 350°F oven for 14 to 18 minutes, stirring every 5 minutes, until lightly browned. While still warm, rub them against each other in a clean dishtowel to remove the papery skins.

Green Beans with Meyer Lemon Vinaigrette & Parmesan Breadcrumbs

by Mitchell Rosenthal

Meyer lemons are less acidic than standard lemons, and their zest and juice have an herbal, even floral, undertone that makes them worth seeking out. You can also substitute regular lemons, but expect a sharper taste.

Serves eight to ten.

ingredients

1/2 cup fresh breadcrumbs
1/2 cup plus 2 Tbs. extra-virgin olive oil
Kosher salt and freshly ground black pepper
1/2 cup freshly grated Parmigiano-Reggiano
Finely grated zest of one Meyer lemon
1/4 cup fresh Meyer lemon juice
1/4 cup heavy cream
2 lb. fresh green beans, trimmed

how to make

Heat the oven to 350°F. In a small bowl, toss the breadcrumbs with 2 Tbs. of the oil, a generous pinch of salt, and a few grinds of pepper. Arrange in a single layer on a rimmed baking sheet and toast until golden brown, about 10 minutes. Let cool and then transfer to a bowl and mix in the cheese.

In a medium bowl, whisk the lemon zest and juice, cream, 1/2 tsp. salt, and 1/4 tsp. pepper. Slowly whisk in the remaining 1/2 cup oil.

Bring a large pot of salted water to a boil over high heat. Cook the green beans in the boiling water until tender, 4 to 6 minutes; drain well. Toss the beans with the vinaigrette. Taste and adjust the seasoning if necessary. Transfer the beans to a serving platter and sprinkle with the breadcrumbs.

make ahead tips

The crumbs can be prepared the morning of the meal and stored in an airtight container at room temperature. The vinaigrette can be made a day ahead and stored in a covered container in the refrigerator.



photo: Scott Phillips

Sugar & Spice Pumpkin Pie with Brandied Ginger Cream

by Elisabeth Prueitt

It's worth freshly grinding the spices for this rich and silky pie; they add a depth and vibrancy you just don't get with the pre-ground variety.

Serves eight to ten.

ingredients

For the crust

1/2 tsp. table salt
6-3/4 oz. (1-1/2 cups) unbleached all-purpose flour
5 oz. (10 Tbs.) cold unsalted butter, cut into 1-inch pieces

For the filling

15-oz. can pure pumpkin
2 large eggs
1 large egg yolk
1 cup heavy cream
1 Tbs. brandy
3/4 cup lightly packed light brown sugar
1 tsp. ground ginger
1 tsp. freshly ground cinnamon stick (or 1-1/2 tsp. pre-ground cinnamon)
1/2 tsp. table salt
1/8 tsp. freshly grated nutmeg
1/8 tsp. freshly ground black pepper
Pinch freshly ground cloves (or 1/8 tsp. pre-ground cloves)

For the cream

1 cup heavy cream
2 Tbs. packed light brown sugar
1 tsp. ground ginger
1 tsp. brandy

how to make

Make the crust

In a small bowl, stir the salt into 1/3 cup very cold water until dissolved. Put the flour in a food processor and scatter the butter on top. Pulse until the mixture forms large crumbs and some of the butter is in pieces the size of peas, about 8 pulses. Add the salt water and pulse until the dough begins to come together in large clumps, about 7 pulses. You'll still see some butter pieces. Shape the dough into a 1-inch-thick disk, wrap in plastic, and chill for at least 1 hour or up to overnight.

On a lightly floured surface, roll the dough into a circle 16 inches in diameter and 1/8 inch thick. Transfer to a 9-inch ceramic, metal, or glass pie plate, easing the dough into the bottom and sides and then gently pressing into place. For a traditional crimped edge, trim the overhanging dough to 1/2 inch from the edge of the plate. Fold the overhang under and crimp decoratively. Wrap and refrigerate for at least 30 minutes or up to overnight, or freeze for up to 2 weeks.



photo: Scott Phillips

Blind-bake the crust

Position a rack in the center of the oven and heat the oven to 400°F. Line the chilled pie shell with parchment and fill it with dried beans or pie weights. Bake until the sides have just set and look dry, 16 to 20 minutes (lift the parchment to check). Remove the weights and parchment and bake until the edges are light golden and the bottom is pale and completely dry, about 5 minutes. If the dough starts to bubble while baking, gently push the bubbles down with the back of a spoon. Let the crust cool completely on a wire rack before filling.

Make the filling and bake the pie

Heat the oven to 325°F. In a large bowl, whisk the pumpkin, eggs, egg yolk, cream, and brandy. In a small bowl, mix the brown sugar, ginger, cinnamon, salt, nutmeg, pepper, and cloves. Whisk the sugar mixture into the pumpkin mixture.

Pour the filling into the cooled piecrust. Bake until the pie is set around the outside but still slightly wet and jiggly in the center, about 1 hour. The filling will continue to set as it cools. Let the pie cool completely on a wire rack and then refrigerate for at least 2 hours and up to 2 days before serving.

Make the cream just before serving

Whip the cream with an electric mixer on medium-high speed until it forms very soft peaks, about 2 minutes. Add the sugar, ginger, and brandy and continue whipping until it forms medium-firm peaks, about 30 seconds longer. Dollop in the center of the pie, leaving a band of filling visible around the edge of the pie, or dollop on individual servings.

make ahead tips

You can make and freeze the crust up to 2 weeks ahead. The pie may be filled and baked up to 2 days ahead.