



# MARTHA

MARTHA STEWART LIVING RADIO

**MARTHA STEWART LIVING RADIO**  
THANKSGIVING HOTLINE RECIPES ✨ **2010**

MORE THAN 30 DISHES FROM MARTHA STEWART  
AND OTHER FAMOUS CHEFS

**SiriusXM**  
SATELLITE RADIO



# W E L C O M E



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Thanksgiving dinner is among the most memorable feasts of the year, and all of us at **Martha Stewart Living Radio** want to help you plan and prepare a truly special menu.

We're delighted to share this collection of delicious recipes to help you prepare the best meals for your family and friends this holiday season.

Our 2010 Thanksgiving Hotline cookbook is filled with recipes for every course, from savory entrées and sides to delectable desserts – all from acclaimed chefs and experts, including Martha Stewart, Emeril Lagasse, Wolfgang Puck and Charlie Palmer.

The more than 30 culinary masters and entertaining experts featured in this book will be on-hand to answer your questions during Martha Stewart Living Radio's fourth annual Thanksgiving Hotline, LIVE, Monday, November 22 through Wednesday, November 24 (7am – 5pm ET). See schedule for the full list of celebrity chefs and exact times at [www.sirius.com/martha](http://www.sirius.com/martha) and [www.marthastewart.com/radio](http://www.marthastewart.com/radio)



**Martha Stewart Living Radio** is the nation's first 24-hour, seven-day-a-week radio service dedicated to creative living. Inspired by Martha Stewart, America's most trusted lifestyle expert, the channel promises listeners they will learn something new "every hour." The lifestyle experts at Martha Stewart Living Omnimedia, and Martha herself, deliver how-to guidance and advice in the core areas of cooking, gardening, crafting, decorating, petkeeping, wellness and weddings.

Tune in to Martha Stewart Living Radio this holiday season for entertaining tips, seasonal recipes, great advice from Martha, and more.

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MARTHA STEWART LIVING RADIO

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# SOUPS & STARTERS



**Spiced Pecans and Pepitas**  
by Martha Stewart  
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BY MARTHA STEWART



## S P I C E D P E C A N S A N D P E P I T A S

### INGREDIENTS

#### Serves 12

- 2 cups pecan halves
- 3/4 cup raw pepitas (hulled green pumpkin seeds), about 3 ounces
- 1 1/2 teaspoons vegetable oil
- 2 teaspoons chili powder
- 1 1/4 teaspoons coarse salt

### DIRECTIONS

1. Preheat oven to 375 degrees. Toss together pecans, pepitas, oil, chili powder and salt on a rimmed baking sheet, and spread in a single layer.
2. Bake, stirring once, until well toasted, about 10 minutes. Let cool completely. Mixture can be stored in an airtight container at room temperature for up to 1 week.

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Call in and ask Martha Stewart, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Martha Stewart** is a bestselling author, magazine publisher, and business magnate. She is also the host of *The Martha Stewart Show*, the Emmy-award winning television program now airing on Hallmark Channel. Martha Stewart Living Omnimedia, Inc., is the leading provider of original "how-to" information, inspiring and engaging consumers with unique lifestyle content across multiple media platforms and high-quality products available at numerous retail outlets.



Photos by Steven Freeman

BY EMERIL LAGASSE



SUGGESTED WINE PAIRINGS

Perfect Match:

Tavel rosé

A complex bouquet of red fruits, maturing towards mellow hints of stone fruits and roasted almonds.

Alternative:

Costières de Nîmes rosé

A fragrant bouquet with notes of red fruit and wild berries.

Whatever the meal, Rhône Valley Wines, Always Right.



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CARROT AND GINGER SOUP

INGREDIENTS

Serves 6

- 4 tablespoons (1/2 stick) butter
2 pounds carrots, peeled and cut into large dice (about 4 cups)
2 cups diced onions (medium dice)
1/4 cup (about 2 ounces) peeled and sliced fresh ginger
6 sprigs fresh thyme, tied in a bundle with kitchen twine
2 teaspoons salt
3/4 teaspoon freshly ground white pepper
6 cups water
Sour cream, for garnish (optional)

DIRECTIONS

- 1. Melt the butter in a 6-quart (or larger) soup pot over high heat. Add the carrots, onions, ginger, thyme bundle, salt and white pepper, and cook for 2 minutes. Then add the water, cover the pot, and bring to a boil. Remove the cover, reduce the heat to medium-low, and simmer for 15 minutes or until the carrots are tender.
2. Remove the pot from the heat, and remove the thyme bundle. Blend the soup until it is completely smooth, using an immersion blender or in three batches in a blender (see Note).
3. Transfer the puréed soup to a 4-quart pot or other serving dish. Stir to combine, and adjust the seasoning to taste. Serve hot, garnished with a dollop of sour cream if desired.

Note: Please use caution when blending hot liquids; blend only small amounts at a time, with the blender tightly covered and with a kitchen towel held over the top.



ENTERTAINING TIP FROM MARTHA STEWART

When deciding on which serving ware to use, set out an assortment of pieces to determine which go best with the food and your table setting. Place a slip of paper on each, noting its assigned role, and add the proper utensils. The labels will assist any host's helpers in carrying out the plans, too.

Credit: Entertaining Good Things 2005, Holiday 2005

Recipe courtesy Emeril Lagasse, Emeril 20-40-60: Fresh Food Fast, HarperStudio Publisher, New York, 2009, copyright MSLO, Inc., all rights reserved.

Call in and ask Emeril Lagasse, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: 866-675-6675, from Monday, November 22 to Wednesday, November 24. For info & schedule go to sirius.com/martha.

Chef Emeril Lagasse is the chef/proprietor of 12 restaurants in locations including New Orleans, Las Vegas, Orlando and Miami. Lagasse has hosted over 2,000 shows on the Food Network, and his latest TV program, Fresh Food Fast, can be seen on the Cooking Channel. Lagasse is also the best-selling author of 15 cookbooks including his latest, Farm to Fork: Cooking Local, Cooking Fresh.







BY ANNE BURRELL



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## BUTTERNUT SQUASH SOUP

with Cinnamon Whipped Cream and Fried Shallots

### INGREDIENTS

#### For Soup

Serves 4 to 6

Olive oil

1 large onion, cut into 1/2-inch dice

1 large or 2 small carrots, peeled and cut in 1/2-inch dice

2 ribs celery, cut into 1/2-inch dice

2 cloves garlic, smashed and finely chopped

Kosher salt

1 large butternut squash, peeled, seeded  
and cut into 1-inch cubes

1 large russet potato, peeled and cut into 1-inch cubes

2 cups white wine

2 quarts chicken or vegetable stock

1 bundle thyme

2 bay leaves

1 orange, cut in 1/2

#### For the Cinnamon Whipped Cream and Fried Shallots

Peanut or other neutrally flavored oil, for frying

2 large shallots

1 cup all-purpose flour

Kosher salt

1 cup heavy cream

1/2 teaspoon ground cinnamon

### DIRECTIONS

1. Coat a large pot over medium-high heat with olive oil. Add the onions, carrots, celery and garlic. Season with salt, to taste, and sweat the veggies until they start to soften and are very aromatic, about 7 to 8 minutes.
2. Add the squash and potato cubes and season with salt, to taste. Stir to coat the mixture with the oil and cook for another 5 to 6 minutes. Add the wine and reduce by half.
3. Add the stock, thyme and bay leaves. Squeeze the orange into the soup and add both halves. Taste for seasoning and adjust, if needed. Bring to a boil and reduce to a simmer and simmer until the squash is falling apart, about 35 to 40 minutes. If the liquid level starts to get too low, water can be used to replace it.
4. Remove and discard the orange halves, thyme bundle and bay leaves and purée the soup with an immersion blender or a blender. If using a blender, cool the mixture for about 5 minutes and carefully add it to the blender. It should be very smooth and velvety. Check the consistency. If it is too thick add water to thin it.

1. In a saucepan heat about 1 inch of the oil over medium heat. Peel and slice the shallots into thin rings. Just before frying, toss the shallots in the flour, shaking off excess. Fry the shallots until they are crispy and brown. Remove to a paper towel and sprinkle immediately with salt.
2. Whip the cream in a large bowl until it holds its shape in soft peaks, then whip in the cinnamon.

#### To Serve

1. Ladle the soup into serving bowls and top with a dollop of the cinnamon whipped cream and fried shallots. Squashy!!!

Call in and ask Anne Burrell, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Anne Burrell is a trained chef and the star of two Food Network programs: *Secrets of a Restaurant Chef* and her newest project, *Worst Cooks in America*, which puts twelve hopeless cooks from around the U.S. through a challenging culinary boot camp. *Worst Cooks in America* will be back for a second season premiering in January 2011.



BY GEORGE MENDES



# PUMPKIN SOUP

with Lobster and Concord Grape

## INGREDIENTS

### Serves 4

- 3 tablespoons olive oil
- 1 tablespoon unsalted butter
- 1 medium sugar pumpkin, 3-5 lbs., peeled, seeded and cut into 1-inch chunks
- sea salt and pepper
- 1 cinnamon stick
- 5 whole cloves
- 1 star anise
- 1 onion, halved and thinly sliced
- 3 garlic cloves, smashed and peeled
- pinch sugar
- 2 quarts vegetable stock
- 1 lobster (about 1 1/4 pounds), cooked, removed from shell and cut into 16 pieces
- 1 cup cooked maitake or other wild mushrooms
- 1 cup fresh Concord grape juice
- 1/2 cup crustless brioche cubes (1/4 inch), toasted

## DIRECTIONS

1. In a large Dutch oven or saucepan, heat oil and butter over medium heat. Add pumpkin and season with salt and pepper. Cover and cook, stirring occasionally until pumpkin is tender, about 15 minutes.
2. Meanwhile place cinnamon stick, cloves, and star anise on a piece of cheesecloth and tie up to make a bundle. Add to the pumpkin along with the onion, garlic, and sugar; cover and cook stirring occasionally until onion is soft, about 15 minutes.
3. Add vegetable stock and bring to a simmer. Cook until pumpkin is falling-apart tender. Working in batches, transfer to a blender and blend on high until very smooth, about 5 minutes. Strain through a fine-meshed sieve and keep warm in a carafe.
4. Divide lobster and mushrooms among 4 soup bowls. Pour grape juice into a siphon soda charger fitted with a CO2 cartridge (to make grape soda). Disperse 1/2 cup of soda from siphon into each soup bowl and scatter brioche croutons over the contents of the bowl. Bring the soup bowls to the table along with the carafe of pumpkin soup, and pour the pumpkin soup into the bowls at the table.

Call in and ask George Mendes, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Chef **George Mendes** honed his culinary knowledge, technique and style under the guidance of some of the world's greatest culinary masters before opening his first restaurant, ALDEA, in May 2009. At ALDEA, Mendes' rustic yet refined cuisine has received glowing two-star reviews from both *New York Magazine* and *The New York Times*, and recently received its first Michelin star from the *2011 Michelin Guide*.





BY MARC FORGIONE



Photo Credit: Christopher Baker

## NATIVE POTATO SOUP

### INGREDIENTS

#### Serves 6

- 1 1/2 cups water
- 1/2 cup dry white wine
- 2 pounds littleneck clams, scrubbed and rinsed
- 2 cups heavy cream
- 1 large sweet potato (12-14 oz.), peeled and thinly sliced
- 3 tablespoons unsalted butter
- 5 ounces bacon, diced (about 1 1/4 cups)
- 1 large onion, peeled and cut into 1/4-inch dice
- 3 cloves garlic, peeled and chopped
- 2 celery stalks, cut into 1/4-inch dice
- 3 sprigs thyme, chopped
- 2 bay leaves
- 1 1/2 pounds sweet potatoes, peeled and cut into 1/4-inch dice
- 1 pound mussels, scrubbed and debearded
- 2 tablespoons chopped flat-leaf parsley
- 2 tablespoons chopped mint
- Fine sea salt and freshly ground black pepper to taste
- 1 tablespoon Ararat (available at [laboitepice.com](http://laboitepice.com)) or smoked paprika
- Salt-water crackers

### DIRECTIONS

1. **Cook the Clams:** Pour the water and wine into a large pot. Bring to a boil over high heat. Add the clams, cover, and cook until they pop open, approximately 5 minutes. Remove the clams to a bowl, discarding any that have not opened. Strain the liquid from the pot. Set aside and reserve. When cool enough to handle, remove the clams from their shells and set aside.
2. **Make Sweet Potato Cream:** Put cream and sliced sweet potato in a medium pot and cook until potato is cooked through. Puree in blender until smooth and pass through a fine mesh strainer.
3. **Cook the Chowder:** In a large pot, melt the butter with the bacon over medium-high heat until the bacon is crispy. Add the onion, garlic, celery, thyme, and bay leaves. Sauté until the onion is translucent, approximately 4 minutes. Add the diced sweet potatoes, reserved clam juice, and sweet potato cream. Simmer until the diced sweet potatoes are tender, 8 to 10 minutes. Fish out and discard the bay leaves. Add mussels and cook until they open. Return the clams to the pot. Stir in the parsley and mint; season to taste with salt and pepper. Finish with Ararat.
4. **To Serve:** Ladle the soup into 6 warm bowls and serve with salt-water crackers alongside.

Call in and ask Marc Forgione, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Chef **Marc Forgione** is the executive chef and owner of his eponymous restaurant, Marc Forgione, in New York City. Forgione was recently awarded his second Michelin star in the 2011 guide, making him the youngest American-born chef and owner to receive the honor in consecutive years (2010, 2011). He is currently a contestant on Season 3 of *The Next Iron Chef* on Food Network.





BY RICK BAYLESS

## BUTTERNUT TAMALES WITH CHIPOTLE CHICKEN

One thing about mixing shredded butternut (or any winter) squash into the dough for tamales: it's guaranteed to add extra moistness, almost giving the tamales a rich, steamed-pudding texture. Of course, butternut adds color as well, and a gentle sweetness that's perfect with the spiciness of chipotle chile in the simple chicken filling.

### INGREDIENTS

#### Makes 12 to 14 tamales

- One 8-ounce package dried corn husks
- 5 ounces (a scant 2/3 cup) fresh, rich-tasting pork lard (we've also had pretty good luck using Spectrum Organic All Vegetable Shortening), soft but not runny
- 1/2 teaspoon baking powder
- Salt
- 1 pound (about 2 cups) coarse-ground corn masa for tamales OR 1 3/4 cups dried masa harina for tamales mixed with 1 cup plus 2 tablespoons hot water
- About 3/4 cup chicken broth for thinning the masa and the optional second beating
- 2 cups shredded, peeled butternut squash (you'll need about 1/2 of a small squash)
- 1-1/2 cups very coarsely shredded roasted or grilled chicken (thighs, rather than breasts, stay moistest during the long steaming—starting with raw boneless, skinless thighs, you need 4 to 6, about 1 pound)
- 2 canned chipotle chiles en adobo, seeded (if you wish) and finely chopped
- 2 tablespoons of the chipotle canning sauce

### DIRECTIONS

1. **Soak the corn husks.** In a heat-proof bowl, pour boiling water over the corn husks. Lay a plate on the top to keep the husks submerged. Let them rehydrate for a couple of hours until pliable.
2. **Prepare the batter.** Measure the lard (or shortening), baking powder and 2 teaspoons salt into the bowl of an electric mixer. Using the paddle attachment if there is one, beat on medium-high until light in texture, about a minute.  
  
In 3 additions, add the masa, fully incorporating each one before adding the next. Reduce the speed to medium-low, and slowly dribble in enough chicken broth (usually about 1/2 cup) to give the mixture the consistency of cake batter.  
  
Raise the speed to medium-high again and beat for another minute. The mixture has been beaten enough when it's so fluffy that a 1/2 teaspoon dollop floats in a cup of cold water. Stir in the shredded butternut. If time allows, refrigerate the batter for 1 hour.
3. **Prepare the filling, set up steamer for tamales.** In a small bowl, mix together the coarse chicken shreds with the chopped chipotle and its sauce. Pour 1 1/2 inches of water in the bottom of a steamer: it needs to be large enough to hold 14 tamales; best if it's at least 10 inches in diameter with 6 inches of depth for standing up the tamales, like a small Mexican tamal steamer, large vegetable steamer or deep Chinese steamer. Drain the husks, then choose 14 of the largest, most pliable ones—they should be at least 6 inches long and 6 inches wide (at the widest end). (If there aren't enough large husks, you can overlap smaller ones.) Use several of the longest remaining cornhusks to tear into 1/4-inch strips for tying the tamales. Line the steamer basket with some of the remaining corn husks.

Continued on next page.

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## BUTTERNUT TAMALES WITH CHIPOTLE CHICKEN

- 4. Make the tamales.** For the lightest tamales, beat the refrigerated batter again, slowly adding an extra 1/4 cup chicken broth or water. (For this to be effective, the batter will need at least an hour's refrigeration to firm up, allowing for the broth's addition without becoming too soft.) One at a time, form the tamales: On the wide end of one of the large husks, spread 1/4 cup of the batter into a 4-inch square, leaving 1 1/2 inches uncovered on the narrow end and at least 3/4 inch on each of the long sides. Lay a portion of the chipotle chicken down the center of the batter. Pick up the two long sides of the husk and bring them together, encasing the filling with the batter and creating a seal. Wrap the two long sides you're holding around the tamal in the same direction to create a long cylinder shape. (If the husk is small, feel free to roll the whole thing in another husk.) Fold up the empty 1 1/2 inches to form a "bottom" on which the tamal will stand while steaming; tie it in place with one of the corn husk strips. Stand each tamal in the steamer while you form the remaining tamales. Lay extra husks over the open tops of the tamales (don't worry about covering them completely—they won't get soggy as they steam).
- 5. Steam the tamales.** Cover the steamer and set over high heat. When the steam comes puffing out, reduce the heat to medium and cook until the batter firms up and comes free from the husk, about 1 1/4 hours. (Remove a tamal from the steamer to test it. Even when done, the tamal itself will seem very soft.) Make sure that the water doesn't boil away; if it becomes necessary to replenish the water, add boiling water. Turn off the heat under the steamer and let stand, covered, about 15 minutes for the tamales to firm up.



### SUGGESTED WINE PAIRING

Perfect Match:

**Côtes du Rhône Villages red**  
With aromatic herbs such as thyme and lavender.

**Whatever the meal,  
Rhône Valley Wines,  
Always Right.**



**Rhône Valley Wines**



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**Rick Bayless** is a James Beard Award-winning chef and author. He is the host of the public television series, *Mexico—One Plate at a Time* and the author of seven successful cookbooks, including his newest, *Fiesta at Rick's*. Rick owns three Chicago restaurants – the Frontera Grill, topolobampo, and XOCO – and was also recently named Bravo's Top Chef Master.



BY MICHAEL LOMONACO



# CORN-FRIED OYSTERS

with Mustard Tartar Sauce

## INGREDIENTS

**Serves 4 to 6 as an appetizer**

Mustard Tartar Sauce (recipe below)

2 cups cornmeal

1 teaspoon Ancho chili powder

1/4 teaspoon cayenne pepper

24 oysters, shucked

3/4 cup buttermilk

All-purpose flour for dredging

1/3 cup canola oil

Fine sea salt

Pickled jalapeño slices

## Mustard Tartar Sauce

**Makes about 1 1/2 cups**

3 tablespoons minced dill pickles

1 tablespoon chopped capers

1 tablespoon chopped tarragon leaves

1 tablespoon chopped flat-leaf parsley leaves

1 cup mayonnaise

2 tablespoons freshly squeezed lime juice

1 tablespoon Dijon mustard

Fine sea salt and freshly ground black pepper

1/2 teaspoon mustard seeds

## DIRECTIONS

1. Prepare Mustard Tartar Sauce up to 2 days ahead. Refrigerate.
2. Combine the cornmeal, chili powder and cayenne pepper in a mixing bowl.
3. Soak the oysters in buttermilk, dredge in all-purpose flour and then in the seasoned cornmeal.
4. Heat some of the oil in a skillet over medium heat. Panfry the oysters in batches until they begin to crisp on the surface and turn golden-brown, approximately 2 minutes. Turn them over and fry the other side, approximately 2 more minutes. As they are done, set them on a paper-towel-lined plate to drain. Add additional paper towels between batches as needed. Season the cooked oysters with sea salt.
5. Serve the oysters with pickled jalapeño and the tartar sauce alongside.

1. Put the pickles, capers, tarragon, and parsley in a food processor and pulse to chop them together. Add the mayonnaise, lime juice, and mustard and pulse just to combine. Season with salt and pepper.
2. To serve, spoon the sauce into a small bowl and scatter the mustard seeds over the top.

### ENTERTAINING TIP FROM ISAAC MIZRAHI

Get as much as possible done in advance. Set the table the day before, and make a music playlist that will take you from pre-meal cocktails right through dessert.



All recipes © Michael Lomonaco 2010.

Call in and ask Michael Lomonaco, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Chef **Michael Lomonaco** is the executive chef and managing partner at Porter House New York. Previously, Lomonaco was executive chef at New York's '21' and executive chef of Windows on the World. He has authored two books: *The '21' Cookbook* and his recent *Nightly Specials*. He also has hosted the television programs *Epicurious* on the Travel Channel and *Michael's Place* on Food Network.





Photo Credit: Melanie Dunea

BY MARIO BATALI



## C R E S P E L L E   A I   F O R M A G G I

(Crêpes with Cheese)

### INGREDIENTS

#### For the Batter

- 1 1/2 cups all-purpose flour
- 4 large eggs
- 1/2 teaspoon freshly ground nutmeg
- Pinch sea salt
- 2 cups whole milk

#### For the Filling

- 2 1/2 cups fresh ricotta, drained in a strainer lined with cheesecloth for 30 minutes
- 4 ounces fresh mozzarella, coarsely grated to yield 1/2 cup
- 1 cup grated soft sheep's milk cheese (such as Cacio di Roma, or a young provolone), plus extra for garnish
- 3 tablespoons extra-virgin olive oil
- 8 ounces sopressata (Italian dry cured salami), cut into thin matchsticks, a small handful reserved for garnish
- Kosher salt, to taste
- Freshly ground pepper, to taste

### DIRECTIONS

1. Place the flour in a large bowl. Crack the eggs into the flour and whisk them in. Add the nutmeg and salt, then whisk in the milk. Strain the batter in a sieve to remove any lumps. Allow the batter to stand for 30 minutes at room temperature.
1. Combine the ricotta, mozzarella and sheep's milk cheese in a bowl. Add olive oil and the salami and stir to combine. Season with salt and pepper.

Continued on next page.

Call in and ask Mario Batali, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

# C R E S P E L L E A I F O R M A G G I

(Crêpes with Cheese)

## For the Crêpes

6 tablespoons unsalted butter, at room temperature,  
for cooking

1. Preheat a nonstick crepe pan. Melt 1/2 tablespoon of butter in the pan and allow it to brown. Pour browned butter into crêpe batter.
2. Ladle a thin layer of batter to just cover the bottom of the hot pan. Turn down the heat as needed to avoid burning the crêpe.
3. As the crêpe sets (about 30 to 40 seconds), lift edges with an offset spatula or a butter knife to check color. When the bottom is golden-brown, flip the crêpe with tongs or a spatula and cook on the other side for 20 seconds. Transfer to a plate. Repeat steps 2 and 3 until all the batter has been used.
4. Fill each crêpe with 3 tablespoons of the cheese/salami filling. Gently fold, first in half then in half again (quarters). Arrange the crespelle, overlapping them slightly, on dish. Sprinkle with sliced salami and grated Cacio di Roma cheese.

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Call in and ask Mario Batali, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

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With fifteen restaurants, eight cookbooks and a host of television shows, including the ever-popular *Iron Chef America*, **Mario Batali** is one of the most recognized and respected chefs working in America today. Mario is also the author of eight cookbooks including *Molto Gusto*, which hit shelves last April. His most recent and ambitious project to date is Eataly - a 50,000 square foot culinary mecca in New York City's Flatiron district.

# TURKEY / ENTRÉES



Smoked Paprika and Fennel Seed Roast Turkey  
by Tom Douglas  
Page 21





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BY MARTHA STEWART

## HERB-ROASTED TURKEY WITH PAN GRAVY

An instant-read thermometer is more accurate than the pop-up timers that sometimes come with frozen turkeys. The thighs should be cooked to an internal temperature of 180 degrees; to avoid overcooking, remove turkey from the oven once it reaches 175 degrees, as it will continue to cook out of the oven. Check again after about 20 minutes, and return to oven if it hasn't reached 180 degrees.

### INGREDIENTS

#### Serves 8-10

- 1 fresh turkey (18 to 21 pounds), thawed if frozen, giblets and neck removed from cavity and reserved for gravy
- 6 tablespoons unsalted butter, softened
- Grated zest of 1 lemon
- 3 tablespoons finely chopped fresh flat-leaf parsley
- 3 tablespoons finely chopped fresh thyme leaves
- 3 teaspoons coarse salt, plus more for seasoning
- 1 1/2 teaspoons freshly ground pepper, plus more for seasoning
- 3 to 4 lemons, each cut into quarters
- 2 to 3 onions, each cut into 6 wedges
- 1 cup dry white wine or water
- 3 cups homemade or low-sodium canned chicken stock

### DIRECTIONS

1. Rinse turkey with cool water, and pat dry with paper towels. Let stand, uncovered, 2 hours at room temperature.
2. Combine butter, lemon zest, parsley, thyme, 1 teaspoon salt, and 1/4 teaspoon pepper in a small bowl. Using your fingers, gently loosen turkey skin from over the breast meat, and smear half the butter mixture under skin.
3. Preheat oven to 450 degrees, with rack on lowest level. Place turkey, breast side up, on a roasting rack set in a heavy metal roasting pan. Fold wing tips under. Sprinkle 1/2 teaspoon each salt and pepper inside cavity. Fill large cavity and neck cavity loosely with as many lemon and onion wedges as will fit comfortably.
4. Tie legs together loosely with kitchen twine. Fold neck flap under, and secure with toothpicks. Rub entire turkey with remaining herb butter, and sprinkle with remaining 1 1/2 teaspoons salt and 3/4 teaspoon pepper, pressing to adhere.
5. Cook 30 minutes, rotating the pan halfway through. Using a pastry brush, baste the turkey with any pan drippings. Reduce oven temperature to 350 degrees, and continue cooking 2 more hours, basting turkey and rotating pan every 30 minutes; if pan gets too full, spoon out some of the juices, reserving them for gravy.

Continued on next page.

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## HERB-ROASTED TURKEY WITH PAN GRAVY

6. After 2 1/2 hours of cooking, insert an instant-read thermometer into the thickest part of the thigh, avoiding the bone. The temperature should reach 175 degrees, and the turkey should be golden brown. If thighs are not yet fully cooked, baste turkey again, and continue cooking.
7. When fully cooked, transfer turkey to a serving platter, and let rest, about 30 minutes. Meanwhile, make the gravy. Pour the pan juices into a large glass measuring cup; let stand until grease rises to the surface, about 10 minutes, then skim with a large spoon.
8. Place roasting pan over medium-high heat. Add wine or water, and bring to a boil; deglaze pan by scraping up any browned bits from bottom with a wooden spoon. Add stock; stir well, and return to a boil. Cook until reduced by half, about 5 minutes. Add the defatted pan juices, and cook 5 minutes more; you will have about 2 cups. Remove from heat, and season with the salt and pepper. Strain into a warm gravy boat, and serve with turkey.

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As first seen in the November 2002 issue of *Martha Stewart Living* magazine. For more visit [www.marthastewart.com](http://www.marthastewart.com).

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**Martha Stewart** is a bestselling author, magazine publisher, and business magnate. She is also the host of *The Martha Stewart Show*, the Emmy-award winning television program now airing on Hallmark Channel. Martha Stewart Living Omnimedia, Inc., is the leading provider of original "how-to" information, inspiring and engaging consumers with unique lifestyle content across multiple media platforms and high-quality products available at numerous retail outlets.



BY CHARLIE PALMER

## SPICE - CRUSTED DUCK BREAST

with Toasted Pine Nut Couscous and Campari Rhubarb & Orange-Glazed Fennel

### INGREDIENTS

**Serves 6**

#### For the Duck Breast

6 boneless Moulard duck breasts  
1/4 cup coriander seed  
1/4 cup fennel seed  
2 tablespoons cumin seed  
2 tablespoons whole white peppercorns  
6 whole cloves

#### For the Toasted Pine Nut Couscous

1 cup pine nuts  
3 cups instant couscous  
3 cups chicken stock  
3 tablespoons extra-virgin olive oil  
Salt and pepper to taste  
1 tablespoon chopped fresh tarragon  
Zest of 1 lemon, grated

### DIRECTIONS

1. Trim most of the fat from the duck breasts: Moulard ducks are particularly fatty, so you'll want to cut off about half of the fat. Score the remaining fat (but not through to the meat) in a crisscross pattern.
2. Grind the coriander, fennel, cumin, peppercorns, and cloves together in a mortar and pestle or a spice grinder. Transfer to a plate and press the duck breasts fat-side down into the spices.
3. Place the duck breasts fat side down in a large nonstick skillet. Slowly render them over medium heat, basting them occasionally with the rendered fat. Cook the breasts to 130 degrees (use an instant-read thermometer) for medium doneness.

Allow the duck to rest for 5 to 7 minutes before slicing.

1. Toast the pine nuts in a small dry frying pan over medium heat, tossing constantly, until golden. (If you don't keep them moving they'll end up looking like black-eyed peas.) The instant they're done, transfer them onto a plate to cool.
2. Put the couscous in a medium-size heatproof bowl. Bring the chicken stock to a boil in a medium saucepan, add the oil, and season with salt and pepper. Pour the boiling stock over the couscous, cover the bowl tightly with plastic wrap, and let stand for 15 minutes. Fluff the couscous with a fork and mix in the pine nuts, tarragon, and lemon zest. Taste and adjust the seasoning, if necessary.

Continued on next page.

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# SPICE - CRUSTED DUCK BREAST

with Toasted Pine Nut Couscous and Campari Rhubarb & Orange-Glazed Fennel

## Campari Rhubarb and Orange-Glazed Fennel

### For the Fennel

2 tablespoons unsalted butter

2 heads of fennel (stalks and fronds removed),  
cut lengthwise into sixths

Grated zest and juice of 3 oranges

1 1/2 cups chicken stock

1 shallot, peeled and thinly sliced

Salt

Pepper

1. Melt the butter in a large straight-sided sauté pan, swirling the pan until the butter is lightly browned. Sear both cut sides of the fennel. Add the orange zest and juice, the chicken stock, and the shallot, and season with salt and pepper. Simmer slowly, flipping the fennel wedges occasionally, for 10 to 15 minutes, or until the fennel is tender (but not mushy) and the liquid has reduced to a nice glaze.

### For the Rhubarb

1/2 cup Campari

1/2 cup honey

2 tablespoons unsalted butter

3 stalks rhubarb, diced

1. Combine the Campari, honey, and butter in a sauté pan and bring to a boil; cook until reduced by half. Add the rhubarb, and cook, tossing occasionally, until the rhubarb is barely tender (don't let it turn to mush), about 4 minutes.



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Master chef and hospitality entrepreneur **Charlie Palmer** has received critical acclaim for his signature progressive American cooking, which is showcased in his thirteen notable restaurants across the country (including Aureole, Métrazur and Astra in New York City). Palmer also oversees a growing collection of food-forward wine shops, award-winning boutique hotels and is the author of four cookbooks, including *Charlie Palmer's Practical Guide to the New American Kitchen*.



BY ELIZABETH KARMEL



# TEXAS BEEF TENDERLOIN

with Horseradish Cream

## INGREDIENTS

**Serves 8-10**

### For the Beef Tenderloin and Rub

- 1 1/2 cups kosher salt, preferably Morton
- 1/4 cup Tellicherry (black) peppercorns, coarsely ground
- 1 tablespoon cayenne pepper
- 1 whole beef tenderloin trimmed of excess fat, about 5 pounds
- 2 tablespoons olive oil

### For the Horseradish Cream

- 1 pint heavy whipping cream
- 1-2 tablespoons refrigerated, white prepared horseradish (make sure to use horseradish, not horseradish cream)
- 1/2 lemon, juiced
- Sea salt

## DIRECTIONS

1. In a small bowl mix the rub ingredients (kosher salt, Tellicherry peppercorns and cayenne pepper) until well combined. Set aside.
  2. Prepare a charcoal fire or preheat gas grill on high. Remove meat from refrigerator and let come to room temperature.
  3. Roll meat in paper towels to remove excess moisture. Set aside. Coat tenderloin with a thin coat of olive oil. Sprinkle evenly all over with the rub mixture. (If you have some rub left over, it will keep in an airtight container for up to 3 months.)
  4. Grill immediately. Place tenderloin directly on the cooking grate and sear for 2 minutes on each side over direct high heat. After all the sides are seared, move to medium indirect heat and finish cooking, about 40 more minutes for medium-rare or until an instant read thermometer inserted in the thickest spot reads 130 degrees. And remember, the larger the tenderloin, the longer it will take to cook.
  5. Remove from grill to a clean platter, tent with aluminum foil and let rest 15 minutes before carving.
1. While the beef rests, pour cream into a clean stainless steel bowl. Using an electric beater, whip on high until the cream forms soft peaks.
  2. Add 1-2 tablespoons of prepared horseradish. Taste and adjust, adding more if you like it stronger.
  3. Season with lemon juice and sea salt. Slice beef tenderloin thinly and serve immediately with the Horseradish Cream.

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**Elizabeth Karmel** is a nationally known grilling and barbecue expert. She is the executive chef of Hill Country Barbecue Market, the award-winning Texas barbecue restaurant and live music venue in Manhattan, and the new Hill Country Chicken. Elizabeth has written three award-winning grilling and barbecue cookbooks, including *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill*. She is the creator of the Grill Friends™ and Kitchen Friends™ line of cooking tools and [www.GirlsattheGrill.com](http://www.GirlsattheGrill.com).





**SUGGESTED WINE PAIRING**

*Perfect Match:*  
**Ventoux red**  
 Peppered and flavored with red fruits such as blackcurrant, cherry and raspberry.

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Photo Credit: Katie Okumura

BY TOM DOUGLAS

# SMOKED PAPRIKA AND FENNEL SEED ROAST TURKEY

with Sweet Onion Gravy and Fennel Salt

## INGREDIENTS

**Makes about 10 servings**

### For the Fennel Salt:

- 3 tablespoons kosher salt
- 1 tablespoon fennel seeds, toasted and ground (see end of recipe for instruction)
- 1 tablespoon freshly ground black pepper

### For the Smoked Paprika and Fennel Butter:

- 6 tablespoons unsalted butter, softened
- 1 tablespoon fennel seeds, toasted and ground
- 1 tablespoon smoked paprika
- 1 tablespoon chopped fresh sage leaves (save the stems for the cavity)
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

## DIRECTIONS

1. To make the fennel salt, combine the salt, fennel seeds and pepper in a small bowl. Reserve 2 tablespoons of the mixture for sprinkling on the turkey and transfer the rest of the fennel salt to a couple of small, shallow dishes for passing at the table. Set aside.
1. To make the paprika-fennel butter, put the butter in a small bowl. Add the fennel seeds, paprika, sage, salt and pepper, and mix until well blended (or combine the ingredients in a food processor.) Set aside.

Continued on next page.

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# SMOKED PAPRIKA AND FENNEL SEED ROAST TURKEY

with Sweet Onion Gravy and Fennel Salt

## For the Turkey

One 12-pound turkey, excess fat discarded  
2 ounces whole coffee beans  
6 garlic cloves, peeled  
The zest of 1 lemon, removed in long strips with  
a vegetable peeler  
4 large leaves of sage, plus the stems from  
the chopped sage  
2 tablespoons unsalted butter, melted  
1 medium onion (about 12 ounces) peeled,  
cut in half, and thinly sliced

1. Trim the wing tips from the turkey and remove the gizzards and neck and set aside for stock. (See turkey-enriched stock recipe on next page.) Remove the livers and discard. Rinse the turkey and pat it dry with paper towels.
2. When you are ready to roast the turkey, preheat the oven to 350 degrees. Place the turkey on a work surface and loosen the skin over the breasts by running your hands under the skin. Rub the smoked paprika-fennel butter under the skin and over the breasts. Sprinkle the reserved 2 tablespoons of fennel salt all over the skin of the turkey and also sprinkle a little inside the cavity, then place the coffee beans, garlic cloves, lemon zest and sage sprigs inside the cavity. Leave the turkey legs untrussed for even heat circulation.
3. Brush the roasting pan lightly with a little of the melted butter. Make a bed of the onions in the center of the pan. Place the prepared turkey directly over the onions, (i.e. no rack) Brush or baste the turkey with the rest of the melted butter and place the pan in the oven.
4. After the first hour of roasting, baste the turkey with the fat that has collected in the pan and rotate the pan. Continue to roast, basting every 20 minutes until the turkey is done, about an hour and a quarter to an hour and a half longer. (If the turkey is browning too much, tent with foil). (Total roasting time is 2 1/4 to 2 1/2 hours.) The turkey is done when a meat thermometer inserted in the thickest part of the thigh reads 165 to 170 degrees. Remove the pan from the oven and set the turkey on a large platter to rest, tented with foil, for about 20 minutes while you make the gravy.

## For the Sweet Onion Gravy

7 tablespoons all purpose flour  
4 1/2 to 5 cups turkey-enriched stock, hot  
(see recipe on next page)

1. To make the gravy, set the roasting pan with the onions, juices, and drippings over the burner (or straddle over 2 burners) over medium-high heat. Stir up any browned bits stuck to the bottom of the pan with a wooden spoon or wooden spatula and allow the onions to get a little more browned, stirring for a few minutes.
2. Sprinkle the flour evenly over the contents of the pan and stir with the wooden spoon for a few minutes until the flour is well combined with the onions, fat and juices in the pan.
3. Start adding the stock, a ladleful at a time, using a whisk to whisk out the lumps before you add more stock. Continue gradually adding stock, whisking each time until smooth, until you've added about 4 1/2 cups of stock. Also add any juices that have collected on the platter around the turkey. Lower the heat to medium and simmer the gravy, whisking occasionally, for about 8 to 10 minutes. The gravy should be thick enough to coat a spoon. If it seems too thick, add the remaining 1/2 cup stock. Season to taste with salt and pepper and transfer the gravy to a gravy boat.

Continued on next page.

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# SMOKED PAPRIKA AND FENNEL SEED ROAST TURKEY

with Sweet Onion Gravy and Fennel Salt

## For the Turkey-Enriched Stock

### Yields about 5 cups

2 teaspoons vegetable oil  
Turkey neck, wing tips, and gizzards  
1/2 cup dry white wine  
2 quarts chicken broth (preferably homemade,  
or low-sodium purchased)  
1/2 onion, cut in chunks  
1/2 carrot, cut in chunks  
1/2 celery stalk, cut in chunks  
2 parsley sprigs  
1 bay leaf  
8 black peppercorns

1. Heat the oil in a large saucepan over medium-high heat. Add the turkey parts and brown them on all sides, stirring and turning the parts as needed, about 10 minutes.
2. Pour in the wine and bring it to a boil, using a wooden spoon to scrape up any browned bits from the bottom of the pan. Add the rest of the ingredients and bring to a boil over high heat. Reduce the heat and simmer the stock gently for about an hour, occasionally skimming off the foam that rises to the top.
3. Pour the stock through a sieve and discard the solids. Allow the stock to cool and skim off the fat.

## Recipe Notes:

- To toast fennel seed: put the fennel seeds in a small heavy pan and toast over medium heat for a few minutes, stirring, until fragrant and browned. (Be careful not to burn.) Take the fennel seeds out of the pan to prevent burning. Allow to cool, then grind in a clean electric coffee bean grinder.
- Be sure to use a roasting pan that can go directly over the burner for making the gravy.
- This recipe looks like it contains a lot of salt, but most of it is put in small dishes to pass to your guests at the table (i.e. you won't use up all the salt in this meal.)

## Make Ahead Tips:

- You can make the fennel butter a few days ahead and store covered and refrigerated. You can make the fennel salt a few days ahead and store tightly covered at room temperature.
- The stock can be made a day ahead or more (i.e. you can make it as soon as your turkey is purchased and thawed) and kept covered and refrigerated.

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**Tom Douglas** is the chef and co-owner (along with his wife, Jackie Cross) of six Seattle restaurants: Dahlia Lounge, Etta's, Palace Kitchen, Lola, Serious Pie, and Seatown Snack Bar. He also runs a retail bakery, Dahlia Bakery, a catering business, and an event space. Tom is the author of three cookbooks, *Tom Douglas' Seattle Kitchen*, *Tom's Big Dinners* and *I Love Crab Cakes*.



Photo Credit: Steven Freeman

BY EMERIL LAGASSE

## TURKEY ROULADE WITH PEACH AND SAGE GRAVY

There is something very special about a roulade—and it's not as hard as it looks. If you're in the mood for something different during the holiday season and feel like cooking outdoors, you just may want to try this. Just keep in mind that the trick is to properly flatten the turkey breast before you stuff, roll, and tie it.

### INGREDIENTS

#### Serves 6-8

- 4 quarts water
- 1 cup packed light or dark brown sugar
- 3/4 cup kosher salt, plus more for seasoning the roulade
- One 7-pound whole turkey breast, skin on, deboned (see Note)
- 4 cups coarse fresh breadcrumbs (from a loaf of French or Italian bread)
- 8 ounces bacon, chopped and cooked until crisp, fat reserved (or substitute olive oil)
- 2 tablespoons unsalted butter, melted
- 2 tablespoons chopped garlic
- 1/2 cup chopped fresh parsley
- 1 teaspoon Emeril's Original Essence or Creole Seasoning, plus more for seasoning before grilling
- 1/4 cup olive oil
- Freshly ground black pepper
- Peach and Sage Gravy (recipe on next page)

### DIRECTIONS

1. Combine the water, brown sugar, and kosher salt in a 2-gallon or larger stockpot or other nonreactive container, and whisk until the sugar and salt have dissolved. Place the turkey breast in the stockpot and refrigerate for 8 hours.
2. Remove the turkey breast from the brine, and pat it dry with paper towels. (At this point you can proceed with the recipe or refrigerate the turkey up to 1 day until ready to cook.)
3. Preheat a grill to low.
4. Cut three lengths of kitchen twine to 32 inches, and lay them across a cutting board. Making sure the skin is pulled down to cover as much of the breast meat as possible, lay the turkey breast, skin side down, on top of the strings. Cover the turkey with parchment paper or plastic wrap, and pound it with a heavy mallet or the bottom of a cast-iron skillet until the thickest part of the breast is no more than 2 inches thick.
5. In a large mixing bowl, use a rubber spatula to combine the breadcrumbs, bacon, 1/4 cup reserved bacon fat, butter, garlic, parsley, and Original Essence.
6. Lightly season the turkey breast with Original Essence. Pack the stuffing mixture tightly into a 1-cup measure, and then empty the stuffing onto the middle of the breast. Repeat this two more times. Roll the breast up as tightly as you can to form a cylinder, and use the twine to tie the breast together in three places. Snip off any extra length of twine. (You can also tie a piece of twine vertically around the breast, tucking in the flaps at the end, if you find this is necessary to keep the stuffing inside.) Brush the olive oil all over the roulade, and season it lightly with Original Essence, kosher salt, and pepper.

Continued on next page.

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## TURKEY ROULADE WITH PEACH AND SAGE GRAVY

7. Place the turkey roulade, seam side up, onto the coolest part of the grill. Close the grill cover and cook for 30 minutes. Rotate the roulade 90 degrees and cook for another 15 minutes. Then turn the roulade over and cook, uncovered, for 15 minutes, or until the internal temperature reaches 160 degrees when tested with an instant-read thermometer. Remove the turkey from the grill and let it rest for 10 minutes before carving.
8. Remove the strings and slice the roulade crosswise into 1/2-inch-thick slices. Serve with the Peach and Sage Gravy.

**Note:** If you do not feel comfortable deboning a skin-on turkey breast, kindly ask a butcher to do it for you.

### For the Peach and Sage Gravy

#### Makes about 3 cups

This simple gravy is made with peach preserves, so you can enjoy it even when peaches are not in season, making this a year-round dish.

- 2 tablespoons olive oil
- 1/4 cup finely minced shallots
- 2 teaspoons minced garlic
- 1/2 cup white wine vinegar
- 4 cups turkey stock, chicken stock,  
or canned low-sodium chicken broth
- 3/4 cup peach preserves
- 2 tablespoons unsalted butter, at room temperature
- 2 tablespoons all-purpose flour
- 1 1/4 teaspoons salt
- 3/4 teaspoon freshly ground black pepper
- 1/3 cup fresh sage leaves

1. Set a 2-quart saucepan over medium heat and add the olive oil. Once the oil is hot, add the shallots and garlic and sauté, stirring often, until the shallots are fragrant and lightly caramelized, about 1 minute. Add the white wine vinegar and cook until it is nearly completely reduced, about 1 minute. Add the stock and preserves, and raise the heat to high.
2. While the stock is coming to a boil, combine the butter and flour in a small bowl, and using the back of a spoon, blend to form a smooth paste.
3. Add the butter-flour paste to the stock, and use a whisk to stir it in, making sure that it is well incorporated. Bring the gravy to a boil, season it with the salt and pepper, and reduce the heat to a simmer. Cook until the gravy has reduced by one quarter, about 20 minutes.
4. Remove the pan from the heat and add the sage leaves to the gravy. Allow the flavors to steep for about 3 minutes, and then strain the gravy. Serve the gravy with slices of the turkey roulade.

#### ENTERTAINING TIP FROM MARTHA STEWART

Trump your guests with turkey trivia! Make paper turkeys for your place settings using a turkey template, available at [www.marthastewart.com/turkey-trivia](http://www.marthastewart.com/turkey-trivia), and include Thanksgiving trivia on each of the paper feathers.

*Credit: Martha Stewart Living, November 1999*



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Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in locations including New Orleans, Las Vegas, Orlando and Miami. He has hosted over 2,000 shows on the Food Network, and his latest TV program, *Fresh Food Fast*, can be seen on the Cooking Channel. Lagasse is also the best-selling author of 15 cookbooks including his latest, *Farm to Fork: Cooking Local, Cooking Fresh*.

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Photo Credit: Anna Williams



BY MARTHA STEWART



**SUGGESTED WINE PAIRING**

*Perfect Match:*

**Luberon red**

With a wild aroma and fruit flavors, this wine is ample and concentrated with a fresh and tasty finale.

**Whatever the meal,  
Rhône Valley Wines,  
Always Right.**



**Rhône Valley Wines**

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# SALT-AND-PEPPER GRILLED TURKEY

## INGREDIENTS

### Serves 12

- 1/2 cup extra-virgin olive oil
- 1/2 cup coarse salt
- 2 tablespoons freshly ground pepper
- 1 large fresh or thawed frozen turkey (about 22 pounds), rinsed and patted dry, neck and giblets reserved for Giblet Gravy

### For the Giblet Gravy

- 4 cups homemade or low-sodium store-bought chicken stock
- 2 cups water
- Neck and giblets from Salt-and-Pepper Grilled Turkey
- Pan drippings from Salt-and-Pepper Grilled Turkey
- 1/4 cup all-purpose flour
- 2 large eggs (optional), hard-cooked and coarsely chopped
- Coarse salt and freshly ground pepper

## DIRECTIONS

1. Combine oil, salt, and pepper to make a paste. Rub over outside of turkey. Tie legs together with kitchen twine.
2. Place about 50 coals in a chimney starter, and ignite; heat until just gray.
3. Place a 9-by-13-inch disposable aluminum roasting pan in the center of the bottom rack of a grill. Pour coals onto rack on either side of pan, dividing them evenly. Replace top grill rack. Place turkey on center of rack over pan, and cover. Grill, adding 8 coals to each pile every 45 minutes to maintain heat, until a meat thermometer inserted into the thickest part of the thigh (avoiding bone) registers 165 degrees (begin checking after about 3 hours; cooking may take up to 5 hours depending on the exact size of bird). Tent with parchment-lined foil. Let stand 30 minutes. Reserve drippings from roasting pan for Giblet Gravy.
4. Bring stock, water, and turkey neck and giblets to a boil in a saucepan. Reduce heat, and gently simmer, uncovered, for 30 minutes.
5. Meanwhile, pour pan drippings into a clear measuring cup or a gravy separator, and let stand until separated, about 10 minutes. Pour off fat.
6. Pour broth and giblets through a fine sieve, discarding solids. Return broth to pan, add defatted drippings, and bring to a boil over medium heat.
7. Place flour in a heatproof bowl. Whisking constantly, pour in 1/2 cup boiling-hot broth mixture until it forms a paste. Whisk paste into remaining broth in pan, and boil for 3 minutes. Stir in eggs if desired, and season with salt and pepper. Gravy can be refrigerated airtight for up to 3 days; reheat before using.

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**Martha Stewart** is a bestselling author, magazine publisher, and business magnate. She is also the host of *The Martha Stewart Show*, the Emmy-award winning television program now airing on Hallmark Channel. Martha Stewart Living Omnimedia, Inc., is the leading provider of original "how-to" information, inspiring and engaging consumers with unique lifestyle content across multiple media platforms and high-quality products available at numerous retail outlets.



Photo Credit: Johnny Miller

BY GEOFFREY ZAKARIAN

## B R A I S E D L A M B S H A N K S

### INGREDIENTS

#### Serves 6-8

3 tablespoons ground cumin  
3 tablespoons ground coriander  
2 tablespoons Madras curry powder  
2 tablespoons minced fresh rosemary  
2 tablespoons minced fresh thyme  
2 tablespoons minced garlic (2 large cloves)  
1 tablespoon coarsely ground black pepper,  
plus more to taste  
1/2 cup plus 2 tablespoons extra-virgin olive oil  
1 tablespoon kosher salt, plus more to taste  
6 lamb shanks (1 - 1 1/2 pounds each),  
trimmed of excess fat  
2 stalks celery, coarsely chopped  
1 large yellow onion, coarsely chopped  
1 large carrot, coarsely chopped  
1 cup dry white wine  
2 quarts chicken stock

### DIRECTIONS

#### Marinate the lamb shanks.

1. Place the cumin, coriander, curry powder, rosemary, thyme, garlic, and pepper in a small mixing bowl, and stir to combine well. Stir in 6 tablespoons of the oil to make a paste. Season the paste with 1 tablespoon salt.
2. Rub the lamb shanks with the spice rub, place them in a dish, and cover with plastic wrap (or in a large resealable plastic bag), and refrigerate overnight.

#### Brown and braise the lamb shanks.

1. Preheat the oven to 350 degrees. Wipe the spice paste from the shanks with a paper towel and discard.
2. Heat 2 tablespoons of the remaining oil in a large ovenproof skillet over medium heat. (Choose a pan that is large enough to hold the shanks in a single snug layer, or use a separate larger roasting pan for braising.) Working in batches if necessary, brown the shanks on all sides, about 20 minutes. Remove the shanks and set aside.
3. Wipe out the skillet. (It is important to discard any burnt spices). Add the remaining 2 tablespoons of oil with the celery, onion, and carrot, and cook over medium heat until the vegetables begin to soften and brown, about 12 minutes.
4. Return the shanks to the pan, add the wine, and simmer until the pan is almost dry, about 8 minutes.
5. Add the stock and bring to a simmer. Cover the pan and place it in the oven to braise for 1 hour. (If using a separate roasting pan, transfer all contents before placing in the oven.) Turn the shanks and cook until the lamb is very tender, about 1 more hour.

Continued on next page.

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## B R A I S E D L A M B S H A N K S

6. Remove the pan from the oven and allow the shanks to cool in their cooking liquid. Transfer the shanks to a plate or bowl and pass the braising liquid through a strainer into a saucepan. Discard the solids. Bring the braising liquid to a simmer over medium-high heat. Skim the fat as it rises. (Alternatively, chill the sauce so the fat hardens on top and can be removed.)
7. Reduce the braising liquid to about 2 cups of sauce, approximately 15 minutes. Season the sauce with salt and pepper to taste. Return the shanks to the cooking pan. Pour the sauce over the shanks and reheat in the oven, basting with sauce frequently. Serve the shanks on a platter or in large bowls topped with sauce.

### ENTERTAINING TIP FROM ISAAC MIZRAHI

Venture outside of the traditional brown, gold, burnt orange colors for your table. Add brightness with yellow, bright orange, and bright green.



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**Geoffrey Zakarian** has presided over some of the country's top kitchens over the past 25 years. He opened two New York City restaurants, Town and Country, both of which received three stars from *The New York Times*. In July 2010, he opened The Lambs Club at The Chatwal Hotel in New York City. He is a judge on Food Network's *Chopped* and *24 Hour Restaurant Battle*.



RECIPE BY RUTHANN KOSTADINOV, COURTESY OF KITCHEN BASICS REAL COOKING STOCKS

## A U T U M N P U M P K I N R I S O T T O

with Thyme, Apricots and Pecans

### INGREDIENTS

#### Serves 8

6 cups Kitchen Basics Unsalted Chicken Cooking Stock  
2 tablespoons extra-virgin olive oil plus more  
for cooking pumpkin  
1 small onion, finely chopped  
2 small cloves garlic, finely chopped  
2 cups arborio rice  
1 cup sweet white wine  
1 cup dried apricots, finely chopped  
1 1/2 teaspoons fresh grated nutmeg  
1 small sugar pumpkin (about 1 1/2 pounds), peeled,  
seeded, diced and sauteed in a little  
olive oil until just tender  
1 tablespoon fresh thyme, chopped  
1/2 cup pecans, chopped  
3 tablespoons butter  
Salt and pepper to taste  
Freshly grated Parmesan for garnish

### DIRECTIONS

1. In a saucepan, bring the stock to a boil. Then reduce heat to low and keep the stock warm.
2. In a large, heavy-bottomed saucepan over a medium-high flame, heat the olive oil. Add the onion. Sauté for 2 minutes, stirring constantly. Add the garlic and rice; stir until well coated, about 1 minute.
3. Add the white wine and continue cooking, stirring often, until it has been absorbed by the rice.
4. Add the dried apricots and cooked pumpkin and continue to stir another 30 seconds.
5. Lower the heat to medium and add 1 cup of stock. Constantly stir so that the rice doesn't stick to the pan. Add the remaining stock 1 cup at a time, stirring until absorbed before adding another cup. Stir until all the stock is absorbed, about 20 to 25 minutes total, or until the rice is tender.
6. Remove from heat; stir in the thyme, chopped pecans, and butter. Season with salt and pepper and garnish with Parmesan.



**Real Cooking Stocks**

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**866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Kitchen Basics** introduces Real Stocks for great tasting, healthy soups, sauces, and dishes. Our goal is to help you prepare the same kind of delicious meals we enjoyed while growing up, but using healthy ingredients and quick preparation methods. Our stocks are ready to use in any recipe that calls for stock, broth, or bouillon. Just store it in your pantry until needed, open and pour. There's no need to add water – simply heat until hot. After opening, place original container in the fridge for up to 10 days, or freeze for later use.

## SIDES & SALADS

### Cornbread and Sausage Stuffing

by David Burke  
Page 39







BY MARTHA STEWART



BY MARTHA STEWART

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# C O R N B R E A D   A N D   B I S C U I T   D R E S S I N G

You'll need to crumble the cornbread and biscuits and let them dry overnight. (You can substitute store-bought for the homemade.) To toast pecans, spread them on a rimmed baking sheet, and bake in an oven heated to 350 degrees for 10 minutes.

## INGREDIENTS

Serves 12

- 8 cups dried, crumbled Cornbread for Dressing
- 8 cups dried, crumbled Biscuits for Dressing
- 2 cups coarsely chopped pecans, toasted
- 1/2 cup finely chopped fresh sage
- 1 stick (8 tablespoons) unsalted butter, plus 2 tablespoons, melted, plus more for baking sheets
- 1 large onion, coarsely chopped (about 2 1/4 cups)
- 5 celery stalks, finely chopped (about 1 3/4 cups)
- 4 fresh serrano chiles, seeds removed, minced (about 1/4 cup)
- 6 cups homemade or low-sodium store-bought chicken stock
- 2 cups whole milk
- 2 large eggs, lightly beaten
- 1 tablespoon plus 1 1/2 teaspoons coarse salt
- 1 teaspoon freshly ground pepper

## DIRECTIONS

1. Preheat oven to 350 degrees. Butter 2 rimmed baking sheets. Toss cornbread, biscuits, pecans and sage in a large bowl.
2. Melt 1 stick butter in a skillet over high heat. Add onion, celery, and chiles, and cook until softened, about 7 minutes. Add to cornbread-biscuit mixture, and stir in stock, milk, eggs, salt and pepper (mixture will be liquidy).
3. Divide among prepared baking sheets, and bake for 45 minutes. Brush dressing with melted butter, and bake until crusty, about 15 minutes more. Dressing can be refrigerated in an airtight container for up to 1 day; reheat before using.

Continued on next page.

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## CORN BREAD AND BISCUIT DRESSING

### Cornbread for Dressing

#### Makes one 8-inch square

(enough for 1 recipe of Cornbread and Biscuit dressing)

2 1/2 cups yellow cornmeal  
1 1/4 teaspoons salt  
1 teaspoon granulated sugar  
4 teaspoons baking powder  
3 large eggs  
1 1/4 cups buttermilk, room temperature  
1/2 stick (4 tablespoons) unsalted butter, melted, plus  
more for baking dish

1. Preheat oven to 425 degrees. Butter an 8-inch square baking dish. Whisk together cornmeal, salt, sugar, and baking powder in a large bowl. Whisk together eggs, buttermilk, and butter in a medium bowl. Add egg mixture to cornmeal mixture, and stir to combine.
2. Pour batter into prepared baking dish. Bake until golden and a toothpick inserted into center comes out clean, about 25 minutes. Let cool slightly in dish on a wire rack. Run a knife around edges of dish to loosen, and invert onto rack to cool completely. Cornbread can be wrapped in plastic and stored at room temperature for up to 3 days. For dressing, let stand overnight, uncovered, to dry out before crumbling.

### Biscuits for Dressing

#### Makes 30

(enough for 1 recipe of Cornbread and Biscuit dressing)

2 1/4 cups all-purpose flour, plus more for dusting  
1 tablespoon plus 1 teaspoon baking powder  
1/2 teaspoon salt  
2 cups (1 pint) heavy cream

1. Preheat oven to 450 degrees. Whisk together flour, baking powder, and salt in a medium bowl. Add cream, and stir just until a dough forms.
2. On a generously floured surface, pat dough into a square, about 1/2 inch thick. Let rest for 5 minutes.
3. Cut out rounds with a 2-inch biscuit cutter. Pat together scraps, and cut out more rounds. (You should have about 30 biscuits.) Space biscuits 2 inches apart on a parchment-lined baking sheet.
4. Bake until tops are golden, 12 to 14 minutes. Let cool on sheet on a wire rack. Biscuits can be stored in an airtight container at room temperature for up to 3 days. For dressing, let stand overnight, uncovered, to dry out before crumbling.

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BY FRANK STITT

## RAVIOLI WITH BUTTERNUT SQUASH AND SAGE BUTTER

### INGREDIENTS

**Serves 4**

#### For the Pasta Dough

- 1 3/4 to 2 cups all-purpose flour
- 1 teaspoon salt
- 9 extra-large egg yolks

### DIRECTIONS

**To make the dough by hand:** Mix the flour and salt and mound on a work surface. Make a well in the center, like the crater of a volcano. Place the egg yolks in the well and, using a fork, mix them together. Start gradually bringing in a little flour from the sides, then continue adding the flour bit by bit until the dough comes together and all the flour has been incorporated. Knead the dough, flouring the work surface as necessary, until it is smooth and elastic, 5 to 7 minutes; it will be a bit sticky. Shape it into a disk, wrap it in plastic, and refrigerate for 30 minutes to 1 hour.

**To make the dough in a mixer:** Combine the eggs and salt in the bowl of a mixer fitted with the dough hook and beat to break up the eggs. Gradually add the flour and mix until the dough just pulls away from the sides of the bowl. It should still be a bit tacky to the touch. Do not overmix the dough, or it will become tough. Press the dough into a disk and wrap it in plastic. Refrigerate for 30 minutes to 1 hour.

1. Divide the dough into 4 equal portions. Work with one piece at a time, keeping the remaining dough covered with a towel or plastic wrap.
2. Sprinkle a portion of dough with a light dusting of flour, then pass it through a pasta machine at its widest setting. Lay the ribbon of dough on your floured surface and fold it in half, so that the ends meet, and pass it through the same setting a second time.
3. Adjust your pasta machine down a setting and pass the sheet of pasta through. Fold it in half again and pass it through the same setting a second time. Continue in the same fashion until you have passed the sheet of pasta through the thinnest setting twice.
4. When the dough sheet becomes too long to handle, cut it into manageable lengths. Transfer each finished sheet to a lightly dusted work surface and keep covered with a slightly dampened towel to keep the pasta from drying out while you roll out the remaining dough.

The pasta is ready to use.

Continued on next page.

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## RAVIOLI WITH BUTTERNUT SQUASH AND SAGE BUTTER

### For the Roasted Butternut Squash

1 medium size butternut squash, cut lengthwise in half,  
seeds and membranes removed

Kosher salt and freshly ground black pepper

1 tablespoon fruity extra virgin olive oil

1. Preheat the oven to 350 degrees.
2. Season the cut surfaces of the butternut squash with salt and pepper and drizzle with 1 tablespoon of the olive oil. Place cut side down on a baking sheet and bake for 45 minutes to 1 hour, or until just soft.
3. Remove from the oven and let cool slightly. When the squash is cool enough to handle, remove the skin and puree the squash through a food mill.

### For the Ravioli Filling

2 heaping cups of roasted butternut squash

1/2 cup ricotta

Pinch of freshly grated nutmeg

Kosher salt and freshly ground black pepper

Pasta dough, rolled out as directed and cut into  
24-inch lengths

Cornmeal for dusting

3 tablespoons unsalted butter

4 large sage leaves, torn into pieces

Freshly grated Parmigiano-Reggiano

Cracked black pepper

1. To prepare the filling, combine the squash, ricotta, nutmeg, and salt and pepper in a bowl, mixing well. Refrigerate for 1 hour to firm up the filling.
2. Remove the filling from the refrigerator and spoon it into a pastry bag without a tip, or a plastic bag with a 1/2-inch opening cut in one corner.
3. Fold one pasta sheet in half so that the two short ends meet, to mark the center, then unfold the sheet so that it rests lengthwise in front of you. Working on one side of the crease, starting 2 inches from the end, arrange tablespoonfuls of filling down the sheet at 4-inch intervals.
4. Fold the other side of the pasta back over so that the edges again line up, and press the dough around the mounds of filling to seal. Center a 3-inch scalloped cutter around each mound of filling and cut circles. Press the edges together firmly to seal, without losing the pretty scallop.
5. Place the ravioli on a baking sheet dusted with cornmeal, and repeat with the remaining dough and filling. (You need only 12 ravioli for this recipe. Arrange the remaining ravioli on a baking sheet lined with parchment paper and freeze until firm. Then transfer to heavy-duty freezer bags and freeze for up to 2 months.)
6. Bring a large pot of generously salted water to a rolling boil. Drop the 12 ravioli into the boiling water and cook for 2 to 3 minutes, until just tender.
7. While the pasta is cooking, melt the butter in a large sauté pan over medium-high heat. When it is foamy, drop in the sage leaves and cook for 1 minute, or until lightly toasted but not brown.
8. Lift the ravioli out of the boiling water with a slotted spoon and place in the sauté pan with the sage. Add a small splash of the pasta water and gently toss to coat the ravioli with the butter.

Serve in warm pasta bowls, sprinkled with a little grated Parmigiano and cracked pepper.

Continued on next page.

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## RAVIOLI WITH BUTTERNUT SQUASH AND SAGE BUTTER

### Recipe Notes:

Pumpkin-zucca—is a classic filling for pasta in the Emilia-Romagna region around Bologna. To me butternut squash is more flavorful than our pumpkin, so I usually use it, but if you can find flavorful pumpkins or Hubbard or Delicata squash, don't hesitate to use them. Although some recipes include crumbled almond biscotti in the filling for added texture and sweetness, I prefer this version, which allows you to savor the simplicity of the pasta and the autumn flavor of the filling with just a bit of sage and melted butter.

### Tip:

You can freeze the extra ravioli this recipe makes in batches to pull out as needed. Drop the still-frozen pasta into boiling salted water, and you'll have a delicious meal in less than five minutes.



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**Frank Stitt** is the chef and owner of several renowned Birmingham, AL, restaurants, including Highlands Bar & Grill. He has written two books, *Frank Stitt's Southern Table: Recipes and Gracious Traditions from Highlands Bar and Grill* and *Bottega Favorita: A Southern Chef's Love Affair With Italian Food*. Stitt received the James Beard Award for Best Chef of the Southeast in 2001.



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**SUGGESTED WINE PAIRING**

*Perfect Match:*  
**Côtes du Rhône red**  
A delicate balance of fruit, spice and tannin.  
**Whatever the meal, Rhône Valley Wines, Always Right.**



BY BILL TELEPAN

# BACON - MAPLE SQUASH SPAETZLE

## INGREDIENTS

### For the Squash

2/3 cup of roasted butternut squash from the bottom of a squash (see directions)

### For the Spaetzle

- 2 large eggs
- 1 large egg yolk
- 1/3 cup of milk
- Approximately 2 cups all-purpose flour
- 1 teaspoon kosher salt
- Vegetable oil
- 4 ounces of small diced bacon
- 2 tablespoons of vegetable oil
- 2 tablespoons butter
- 1 cup squash, peeled and diced (you can use the top of a butternut squash)
- 1 tart apple, peeled and diced small

### For the Maple Glaze

- 2 ounces white wine vinegar
- 2 ounces of white wine
- 2 ounces of maple syrup

## DIRECTIONS

1. Preheat oven to 450 degrees.
2. Cut squash in half lengthwise and scoop out seeds. Salt squash and place skin side down on a baking sheet. Cover the bottom of the baking sheet with water. Cover squash with aluminum foil and bake until tender, about 45 minutes. Let cool.
3. Scoop out the flesh into a strainer. Squeeze out excess moisture from the squash in batches (but don't completely dry the squash out). Pass through a food mill into a large bowl and measure out 2/3 cup of the squash.
4. To make the spaetzle, mix together the eggs, yolk, and milk. Add squash and blend together with a hand blender or in a blender until smooth. Whisk in flour and salt and let rest a few minutes.
5. Set up an ice water bath. Place a colander over a pot of lightly salted boiling water. Scoop in half of the mix and press through the holes into the water using a rubber spatula until all the mix is in. Remove colander and when the water returns to a boil, cook the spaetzle for one minute.
6. Scoop spaetzle from the water into the ice bath and chill for a few minutes. Repeat with remaining batter. When fully chilled (5-7 minutes in the ice bath) drain and drizzle with a little vegetable oil to hold.
7. Place the bacon and oil in a large sauté pan and on medium heat, cook the bacon to crisp. Add the butter and when bubbly, add the diced squash and cook to a golden brown color, approximately 5 minutes. Add the spaetzle and brown, toss in apple and cook an additional minute.
8. Combine ingredients in a small saucepan and reduce over medium heat until the glaze reaches the consistency of maple syrup.
9. Drizzle Maple Glaze over Spaetzle.

Call in and ask Bill Telepan, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Chef **Bill Telepan's** eponymous restaurant, Telepan, opened on the Upper West Side of New York in December of 2005, following the release of his successful cookbook, *Inspired by Ingredients*, in 2004. Before opening his own restaurant, Chef Telepan worked under Daniel Boulud at Le Cirque, Gilbert Le Coze at Le Bernardin, and Alfred Portale at Gotham Bar & Grill.







BY WOLFGANG PUCK

## SWEET POTATO GRATIN

### INGREDIENTS

#### Serves 6

- 4 tablespoons (2 ounces) unsalted butter
- 1 pound Granny Smith apples, peeled, cored, quartered, and cut into 1/4-inch slices
- 1 1/2 pounds sweet potatoes or yams, peeled and cut into thinly sliced rounds
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon freshly ground white pepper
- Freshly grated nutmeg
- 1 1/4 cups heavy cream, half-and-half, or milk
- 1/2 cup fresh bread crumbs

### DIRECTIONS

1. Preheat the oven to 375 degrees.
2. In a 10-inch skillet, melt 2 tablespoons of butter. Over medium-high heat, sauté the apples until slightly caramelized, about 6 to 8 minutes.
3. Place the potatoes in a medium bowl and season with salt, cinnamon, pepper and nutmeg. Pour the cream over the potatoes and mix well.
4. Butter a 10-inch gratin dish and layer with half the potatoes, one overlapping the other. Cover with the apples and arrange the remaining potatoes on top. Cover the dish with aluminum foil and bake for 1 hour, or until the potatoes are tender. Remove from the oven.
5. Increase the oven temperature to 500 degrees. Sprinkle the bread crumbs over the potatoes and dot with the remaining 2 tablespoons of butter. Return to the oven to brown, watching carefully to prevent burning.
6. Remove from oven and serve immediately.

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The name **Wolfgang Puck** is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. He is a world-renowned master chef and restaurateur who has built an empire encompassing three separate entities: Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc.



Photo Credit: Jeffrey Prehn

BY JONATHAN WAXMAN



# OVEN-ROASTED CAULIFLOWER WITH BREAD CRUMBS

## INGREDIENTS

### Serves 4

- 1 head of fresh cauliflower
- 6 tablespoons melted butter
- 2 tablespoons good olive oil
- 1 clove garlic (peeled and smashed)
- 3 tablespoons grated Parmesan
- 3 tablespoons fresh bread crumbs
- 1 pinch red pepper flakes
- 1/4 teaspoon sea salt
- 1/4 teaspoon freshly ground black pepper

## DIRECTIONS

1. Preheat the oven to 375 degrees. Wash and cut cauliflower into florets (you should have about 3 cups).
2. In a large bowl, toss all the ingredients together. Transfer to a heavy baking dish, large enough to hold the cauliflower in a single layer.
3. Bake until the cauliflower is golden brown and tender, 30 to 35 minutes. Serve.



### ENTERTAINING TIP FROM MARTHA STEWART

Looking for a simple way to make a great first impression?  
Tie paper name tags to the stem of a pear or small pumpkin to create beautiful place cards.

*Credit: MarthaStewart.com*

Call in and ask Jonathan Waxman, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Jonathan Waxman** began his culinary career in the kitchens of Chez Panisse in Berkeley and Michael's in Los Angeles. Waxman went on to open his own restaurant in New York City, Jams, as well as the famed Washington Park. Today, Waxman is the chef and owner of Barbuto in Manhattan's West Village. His first cookbook, *A Great American Cook*, was published in 2007.





Photo Credit: Lou Manna

BY DAVID BURKE



## CORN BREAD AND SAUSAGE STUFFING

### INGREDIENTS

- 2 pounds sweet or hot (or mixed) Italian sausage
- 1/2 cup diced onion
- 1/2 cup diced celery
- 1 clove garlic, minced
- 3/4 teaspoon minced fresh rosemary
- 3/4 teaspoon minced fresh sage
- 3/4 teaspoon minced fresh thyme
- 2 cups 1/2-inch fresh white bread cubes
- 2 cups fresh cornbread crumbs
- Coarse salt and freshly ground black pepper to taste
- 1 acorn squash or sugar pumpkin, 3-5 lbs.
- Handful of pumpkin seeds, hulled and roasted

### DIRECTIONS

1. Preheat the oven to 350 degrees. Line a platter with a triple layer of paper towels. Set aside.
2. Release the sausage from its casing and break apart in a large sauté pan. Place the meat over medium heat and cook it, stirring frequently, for about 12 minutes, or until the sausage is almost cooked. Using a slotted spoon, transfer it to the paper-towel-lined platter and allow the excess fat to drain off.
3. Place the onion, celery, and garlic in the same sauté pan over medium heat and sauté for about 4 minutes, or just until the vegetables are translucent but have not taken on any color. Stir in the rosemary, sage, and thyme and remove the mixture from the heat.
4. Combine the bread cubes and crumbs in a large mixing bowl. Scrape the onion mixture into the bowl, add the reserved sausage, and stir well to combine. Taste and, if necessary, adjust the seasoning with additional salt and pepper.
5. Cut off and reserve the top of the acorn squash or pumpkin. Hollow out the squash or pumpkin, and fill with the stuffing mixture. (Any leftover stuffing that does not fit into the squash or pumpkin can be baked alongside the stuffed squash or pumpkin in a greased oven-safe dish for second helpings or leftovers.)
6. Place the filled squash or pumpkin on a baking sheet with the top placed off to the side. Bake for 40 to 50 minutes. Let the stuffing cool, and garnish with roasted pumpkin seeds.

Call in and ask David Burke, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**David Burke** is the celebrity chef and restaurateur behind restaurants such as David Burke Townhouse, David Burke's Primehouse in The James Chicago Hotel, David Burke Prime and Fishtail by David Burke. He is the author of two cookbooks, *Cooking with David Burke* and *David Burke's New American Classics*.





Photos by Steven Freeman

BY EMERIL LAGASSE



SUGGESTED WINE PAIRINGS

Perfect Match:

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Alternative:

**Côtes du Rhône white**

Graceful and gratifying, and a nice surprise for your tastebuds.

**Whatever the meal,  
Rhône Valley Wines,  
Always Right.**



Rhône Valley Wines



# CURRY-SCENTED ROASTED CAULIFLOWER

## INGREDIENTS

### Serves 4-6

- 2 small heads cauliflower (3 to 3 1/2 pounds total), cored and cut into medium florets
- 6 tablespoons ghee or clarified butter, melted (see Notes)
- 2 teaspoons kosher salt
- 2 teaspoons curry powder
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon garam masala (see Notes)

## DIRECTIONS

1. Preheat the oven to 400 degrees.
2. Place the cauliflower in a large mixing bowl.
3. In a smaller mixing bowl, combine the ghee and all the remaining ingredients. Stir to blend well, and then pour the spice mixture over the cauliflower. Toss until the cauliflower is thoroughly coated with the ghee and spices.
4. Transfer the cauliflower to a large rimmed baking sheet, and roast until it is caramelized around the edges and crisp-tender, 18 to 20 minutes, stirring it once midway through cooking. Serve hot.

## Notes:

- Ghee is butter that has been slowly melted until the solids and liquid separate. The solids fall to the bottom and the butter is cooked until the milk solids are browned and the moisture evaporates, resulting in a nutty, caramel-like flavor. This last step is what defines ghee from regular clarified butter. Ghee is used primarily in Indian cooking, but is wonderful for any high-heat cooking preparation since it has a higher smoke point than butter. You can find it in many Middle Eastern markets or you can easily make your own at home.
- Garam masala is a blend of ground Indian spices that comes in many variations, but can include black pepper, cinnamon, cloves, coriander, cumin, cardamom, dried chiles, fennel, mace, nutmeg, and other spices. Garam means "warm" or "hot" in Indian. Today it is easy to find commercially bottled garam masala in the spice aisle of most grocery stores.

Recipe courtesy Emeril Lagasse, *Farm to Fork: Cooking Local, Cooking Fresh*, HarperStudio Publisher, New York, 2010, copyright MSLO, Inc., all rights reserved.

Call in and ask Emeril Lagasse, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in locations including New Orleans, Las Vegas, Orlando and Miami. Lagasse has hosted over 2,000 shows on the Food Network, and his latest TV program, *Fresh Food Fast*, can be seen on the Cooking Channel. Lagasse is also the best-selling author of 15 cookbooks including his latest, *Farm to Fork: Cooking Local, Cooking Fresh*.





BY SUNNY ANDERSON

## FRIED STUFFING BITES WITH CRANBERRY PESTO

### INGREDIENTS

Leftover baked stuffing (your family recipe)  
 2 eggs  
 2 teaspoons milk  
 1 cup seasoned bread crumbs  
 Vegetable or canola oil (enough to fill pan 2 inches deep)  
 1 cup cranberry sauce  
 (any type of cranberry sauce works -  
 jellied, whole berry, canned or uncanned!)

1/2 teaspoon freshly ground black pepper  
 1/2 cup walnuts

### DIRECTIONS

1. Cut leftover stuffing into bite-sized cubes, then gently form into balls and set aside.
2. In a small bowl whisk together eggs and milk. Coat each stuffing bite with this egg wash, then dredge in the bread crumbs until fully coated and set aside.
3. In a medium saucepan, using a deep-frying thermometer, heat oil to 350 degrees.
4. In a food processor blend cranberry sauce, pepper and walnuts until it reaches a pesto-like consistency. Set aside. Once oil is at temperature, fry each piece of stuffing until golden brown, about 4 minutes. Drain on a paper towel and serve with cranberry pesto.



#### ENTERTAINING TIP FROM ISAAC MIZRAHI

A loaf of homemade bread given as a parting gift will leave your guests happy.

Call in and ask Sunny Anderson, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Sunny Anderson** debuted on Food Network back in 2005 as a special guest on *Emeril Live*, and in 2007, Sunny co-hosted Food Network's series of specials, *Gotta Get It*. She currently hosts *Cooking for Real*, a show that's all about real life budgets, easy-to-find ingredients and time-saving tips.



Photos by Kipling Swehla

BY ART SMITH

## M A C A R O N I   A N D   C H E E S E

### INGREDIENTS

1 pound penne or elbow macaroni  
4 tablespoons (1/2 stick) unsalted butter,  
plus extra for buttering casserole  
1/3 cup all-purpose flour  
4 cups milk, heated  
2 cups (8 ounces) shredded extra-sharp cheddar cheese  
2 cups (8 ounces) finely chopped American cheese  
Salt and freshly ground pepper  
Hot pepper sauce  
1/4 cup (1 ounce) freshly grated Parmesan cheese

### DIRECTIONS

1. Bring a large pot of lightly salted water to a boil over high heat. Add the penne and cook until al dente. Drain well.
2. Position a rack in the center of the oven and preheat the oven to 350 degrees. Butter a deep 4-quart casserole.
3. Melt the butter in a medium saucepan over medium heat. Whisk in the flour. Gradually whisk in the milk. Bring to a simmer, stirring constantly, until the sauce thickens. Reduce the heat to low and simmer for 5 minutes.
4. Remove from the heat and stir in 1 cup of the cheddar cheese and 1 cup of the American cheese. Season to taste with salt, pepper, and hot sauce.
5. Combine the remaining cheddar and American cheeses. Spread one third of the penne over the bottom of the casserole dish. Top with half of the shredded cheese and a third of the sauce. Repeat, using another third of the penne with the remaining cheese and half of the sauce. Finish with the remaining penne and sauce. Sprinkle Parmesan cheese over the top.
6. Bake until bubbly and golden brown around the edges, about 30 minutes.

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Call in and ask Art Smith, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

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**Art Smith** is the executive chef and co-owner of Table Fifty-Two and Art and Soul restaurants in Chicago. Smith worked as Oprah Winfrey's personal chef for ten years, and he continues to cook for her special events around the world. Smith is also the author of three award-winning cookbooks, and his TLC television series, *BBQ Pitmasters*, is currently in its second season.





Photo Credit: Evan Sung

**SUGGESTED WINE PAIRING**

*Perfect Match:*  
**Côtes du Rhône Villages red**  
With aromatic herbs such as thyme and lavender.  
**Whatever the meal, Rhône Valley Wines, Always Right.**



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BY MICHAEL WHITE

# WHITE FAMILY CORN SOUFFLÉ

## INGREDIENTS

- 1 15.25 ounce can whole kernel corn
- 2 15.25 ounce cans cream style corn
- 2 large eggs, beaten
- 2/3 cup whole milk
- 1 teaspoon sugar
- 1/2 sleeve of saltine crackers, crushed (about 13 crackers)
- Salt and pepper to taste

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Empty both cans of corn into a medium bowl. In a separate bowl, beat eggs and add milk.
3. Combine milk/egg mixture with corn. Add sugar. Add crushed crackers and season mixture with salt and pepper to taste. Mix until combined and place in a greased soufflé baking dish.
4. Bake corn soufflé custard for 30-35 minutes until set. Serve.

### ENTERTAINING TIP FROM MARTHA STEWART

Create large leaf-shaped trivets using a leaf template, available at [www.marthastewart.com/festive-foliage](http://www.marthastewart.com/festive-foliage). They add some seasonal style and also protect your table from hot plates.

*Credit: Martha Stewart Living, November 2007*



Call in and ask Michael White, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Wisconsin native **Michael White** is the executive chef and partner of three restaurants: Convivio, Alto and his newest venture, Marea. In 2010, Chef White and Marea received the James Beard Award for Best New Restaurant in the Country. White is also the most Michelin Star-holding chef in New York City. He is the author of the book *Fiamma: The Essence of Contemporary Italian Cooking*.





Photos by New American Table

BY MARCUS SAMUELSSON

# PEAR - P U M P K I N S A L A D

with Pumpkin Seed Vinaigrette

## INGREDIENTS

### Serves 6

- 1/3 cup olive oil
- 2 red onions, halved and thinly sliced
- 1/2 cup roughly chopped pumpkin or butternut squash, cut into 1/4-inch pieces
- Coarse salt
- Freshly ground pepper
- 2 Asian pears, halved, cored and thinly sliced
- 4 heads curly endive, thinly sliced
- 2 tablespoons chopped chives
- 2 tablespoons sherry vinegar
- 1 cup feta cheese, cut into 1/2-inch cubes
- Pumpkin Seed Vinaigrette (see below)

### For the Pumpkin Seed Vinaigrette

#### Makes 1/2 cup

- 2 tablespoons shelled pumpkin seeds
- 1 large egg yolk
- 3 tablespoons heavy cream
- 1 garlic clove, chopped
- 1/2 cup olive oil
- Juice of 1 lime
- 2 teaspoons pumpkin seed oil
- Coarse salt
- Freshly ground pepper

## DIRECTIONS

1. Heat the olive oil in a large sauté pan over medium heat. Add the onion and pumpkin, season with salt and pepper, and sauté until pumpkin is lightly browned, about 10 minutes. Remove from heat and transfer to a bowl.
  2. Let cool slightly, then toss with the pear, endive, chives and vinegar. Garnish with feta and drizzle with the Pumpkin Seed Vinaigrette.
- 
1. Heat a small sauté pan over low heat. Add the pumpkin seeds and toast until golden and fragrant, about 3 minutes.
  2. Blend the egg yolk, cream and garlic in a blender until frothy and lemon colored. With the blender running, add the olive oil in a thin, steady stream until emulsified. Add the lime juice and pumpkin seed oil. Season with salt and pepper and then stir in the pumpkin seeds.

Recipe Courtesy *New American Table*, Wiley 2009

Call in and ask Marcus Samuelsson, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Chef **Marcus Samuelsson** first caught the attention of the culinary world during his tenure as executive chef at Aquavit, and is now developing the Red Rooster restaurant in Harlem, NY. Samuelsson served as a Guest Chef at the White House for the Obama administration's first state dinner. He is the author of several successful cookbooks, including his newest, *New American Table*.





BY SARA MOULTON

## CELERY AND PARSLEY SALAD WITH PARMIGIANO-REGGIANO AND WALNUTS

Too many Americans think of parsley as no more than a garnish. The Italians know better.

They put it in and on just about everything: meatballs, stuffing, pasta dough, sauces, and salads. In large quantities, too, not just a delicate little sprinkle here and there. This salad is a tasty demonstration of the ability of parsley to command the center of the plate, or at the least to stand side by side with a simpatico partner: in this case, celery. Toss it with some lemon juice, olive oil, walnuts, and freshly shaved Parmigiano-Reggiano, and see if you're not convinced that parsley can be a star.

### INGREDIENTS

1/2 cup walnuts  
6 medium celery stalks  
1 ounce Parmigiano-Reggiano  
1 tablespoon plus 1 teaspoon fresh lemon juice  
1/2 teaspoon kosher salt  
3 tablespoons extra virgin olive oil  
2 cups fresh flat-leaf parsley leaves

### DIRECTIONS

1. Preheat the oven to 350 degrees. Spread out the walnuts on a rimmed baking sheet and toast until golden, 7 to 10 minutes. Remove to a cooling rack and let the walnuts cool to room temperature. Coarsely chop the walnuts (about 1/3 cup).
2. Meanwhile, very thinly slice the celery crosswise (about 3 cups) and using a vegetable peeler, shave the cheese (about 1/3 cup).
3. In a large bowl, whisk together 1 tablespoon lemon juice and the salt until the salt has dissolved; gradually whisk in the olive oil. Taste and add more lemon juice if desired. Add the celery, parsley, cheese, and toasted walnuts to the dressing and toss until combined.

Recipe Courtesy Sara Moulton's *Everyday Family Dinners*, Simon & Schuster 2010

Call in and ask Sara Moulton, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Sara Moulton** is a chef, author, and TV personality. Among the earliest of the Food Network's founding personalities, Sara hosted *Cooking Live*, *Cooking Live Primetime*, and *Sara's Secrets* between 1996 and 2005. She's been Food Editor of ABC-TV's *Good Morning America* since 1997. Sara is the author of *Sara's Secrets for Weeknight Meals*, *Sara Moulton Cooks at Home* and *Sara's Everyday Family Dinners*.





BY MIKEY PRICE



# SHAVED FENNEL AND APPLE SALAD

With Pickled Red Onions, Delicata Squash, and Pecorino

## INGREDIENTS

- 1 red onion (the redder, the better)
- 1/4 cup rice vinegar
- 1 delicata squash, peeled, seeded, and cut in half moons
- Salt and pepper to taste
- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons canola oil
- 1/4 teaspoon sugar
- 1 small head of frisée or 1/2 larger head
- 2 heads of fennel
- 2 crisp apples (Honeycrisp, Crispin, or similar)
- 2 sprigs flatleaf parsley
- 1/4 cup roasted hulled pumpkin seeds
- 1/2 cup red grapes, halved
- 3 ounces shaved pecorino cheese

## DIRECTIONS

1. On a Japanese mandoline shave red onion as thinly as possible. Place shaved red onion in a small bowl, add rice vinegar and toss to coat. Reserve.
2. Preheat oven to 350 degrees. In a medium mixing bowl, toss the squash with salt, pepper, and olive oil until evenly coated. Transfer to a baking sheet and bake for 8 minutes or until tender. Remove from oven and let cool.
3. In a small mixing bowl whisk together red wine vinegar, canola oil, sugar, salt and pepper until well combined. Clean frisée by cutting away the dark green leaves, being careful to reserve the light green and yellow leaves, and washing it in cold water. Once clean, drain to remove water and pat dry if necessary.
4. In a large mixing bowl shave the heads of fennel and apples as thinly as possible using a Japanese mandoline. Add leaves of parsley, frisée, and the sliced red onions drained of the rice vinegar. Mix the vinaigrette well and dress the salad moderately. Mix carefully, trying not to mash up the apple. Plate in mounds, with the squash on the bottom, trying to keep some nice slices of apple on top of the salad.
5. Garnish with pumpkin seeds and grapes. Top the salad with the shaved pecorino and enjoy.

Call in and ask Mikey Price, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Chef **Mikey Price** is the executive chef and owner of Market Table, located in Manhattan's West Village neighborhood. Previously, he was the sous chef at The Harrison and the executive chef at The Mermaid Inn. He has received critical acclaim and has been featured in outlets such as *Food & Wine*, *The New York Times*, *New York Magazine* and *The Martha Stewart Show*.





BY AMANDA FREITAG

## KABOCHA AND ACORN SQUASH SALAD

### INGREDIENTS

#### Serves 4

1 acorn squash (preferably 1 pound), unpeeled  
1/4 piece of kabocha squash (about 1 1/2 pound), unpeeled  
1/2 cup olive oil  
2 tablespoons honey  
Coarse salt  
1 cup Brussels sprouts  
Freshly ground pepper  
1/4 cup hulled pumpkin seeds  
2 tablespoons pumpkin seed oil  
1/4 cup fresh lemon juice  
2 cups arugula leaves  
1/2 cup shaved Parmesan cheese

### DIRECTIONS

1. Preheat the oven to 350 degrees. Slice acorn squash into rounds that are about 1 inch thick. Slice kabocha squash into half moon shaped slices also about 1 inch thick. Transfer to a sheet pan and drizzle both kabocha and acorn squash with olive oil and honey. Season with salt and roast until soft but not falling apart, about 25-30 minutes.
2. Core the Brussels sprouts, cut them into quarters and transfer to a shallow baking dish. Season with salt and pepper and roast until the Brussels sprouts get a little color and are slightly crunchy, about 15 minutes. Sprinkle pumpkin seeds with salt and lightly toast in oven until they pop and are a light brown.
3. Blend together the pumpkin seed oil and lemon juice for the vinaigrette. To assemble place a slice of acorn squash in the center of the plate and then prop up a piece of the kabocha squash in the middle. Lightly dress the arugula leaves, Brussels sprouts and pumpkin seeds with the vinaigrette and place the salad mixture on top of the kabocha squash. Sprinkle with shaved Parmesan cheese and drizzle some of the pumpkin oil vinaigrette around the salad.

Call in and ask Amanda Freitag, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

Amanda Freitag is the former executive chef of The Harrison, a New York City restaurant. She has battled Bobby Flay on *Iron Chef America*, served as a judge on the Food Network series *Chopped*, and most recently can also be seen as a chef contributor on the new Cooking Channel series, *Unique Eats*.



BY CARMEN QUAGLIATA



## AUTUMN VEGETABLE FARROTTO

### INGREDIENTS

- 4 tablespoons olive oil
- 1 medium shallot, minced
- 1 cup farro
- 1 bay leaf
- 1 teaspoon kosher salt
- 8 cups water
- 1 cup diced red onion (1/2-inch)
- Kosher salt and freshly ground black pepper
- 1/4 cup balsamic vinegar
- 1/2 cup butternut squash, peeled and diced (1/2-inch)
- 1/2 cup celery root, peeled and diced (1/4 inch cubes)
- 1/3 teaspoon each of chopped fresh thyme, sage and rosemary equaling 1 teaspoon of the mixed herbs
- 1/2 cup chicken broth
- 1 tablespoon grated Pecorino Romano
- 1 tablespoon grated Parmigiano Reggiano
- 1 tablespoon butter, at room temperature

### DIRECTIONS

1. Preheat the oven to 450 degrees.
2. Pour 1 tablespoon of the olive oil into a medium saucepan and place over medium heat. Add the shallot, and cook slowly, stirring, until translucent. Add the farro, bay leaf, salt, and water. Cook at a gentle simmer until the farro is tender, about 45 minutes. If the farro starts to dry out before it is done, stir in an additional 1/2 cup of water at a time, and continue simmering until the farro is tender. Stir occasionally to avoid sticking.
3. While the farro is simmering, heat 2 tablespoons of the remaining olive oil in a small sauté pan. Add the onions, season with salt and pepper, and cook over medium-high flame, stirring frequently. After 3 to 4 minutes, the onions will begin to caramelize and soften. Remove the pan from the flame, add the balsamic vinegar, and return the pan to the heat. Continue cooking the mixture until the vinegar is reduced and the onions are glazed, but not completely dry. Turn off the heat and set the onions aside.
4. Place the butternut squash and celery root in a large ovenproof nonstick sauté pan, and toss the vegetables in the remaining 1 tablespoon of olive oil. Season with salt and black pepper and bake in the oven for 5 minutes. Stir the vegetables, and bake for an additional 5 minutes, at which point they should be tender and browning around the edges. Toss in the chopped herbs with the vegetables, and bake for a final 5 minutes, for a total of 15 minutes. Remove from the oven and set aside to cool.
5. To complete the dish, heat the butternut squash and celery root over medium-high heat until sizzling. Add the farro and the chicken broth to the pan. Continue cooking until the farro is hot and moist like a risotto, but not overly brothy. Season with additional salt and pepper if desired. Add the cheese, butter and balsamic-glazed onions. Stir until the butter is melted, and serve in warmed pasta bowls or a warmed platter. The farrotto makes a delicious appetizer in place of pasta as well as a great accompaniment to roasted poultry, light game, pork chops or pan-seared scallops.

Call in and ask Carmen Quagliata, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Carmen Quagliata** is the executive chef at Union Square Cafe, where he explores and develops his passion for his native Italian cuisine in one of the country's most beloved restaurants. Since he became executive chef in 2007, the restaurant has received four stars from *Time Out New York* and reclaimed the title of New York City's Most Popular Restaurant by *Zagat Survey*.



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## DESSERTS

**Cranberry Pecan Pumpkin Upside-Down Cake**  
by Emily Luchetti  
Page 52





BY MARTHA STEWART



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Photo Credit: Formula Z/S

## APPLE PRALINE TART

As a change from the great American pie, offer this glorious apple tart. Sun-dried figs and apricots accompany the apples, nestled in a buttery custard. Hidden bits of crunchy almond praline form nuggets of sweetness as they are baked. Top each serving with vanilla ice cream and an extra-large praline piece tilted jauntily askew, and everyone will give thanks.

### INGREDIENTS

**Serves 6 to 8, makes an 8-inch tart**

- 1/2 recipe Pâte Brisée (recipe on next page)
- 1/2 cup dried apricots, cut into quarters
- 1/2 cup dried figs, preferably Calimyrna, stems trimmed cut into 1/2-inch pieces
- 2 tablespoons cognac
- 1/4 cup water
- 3 Granny Smith apples, peeled and cored (about 1 1/4 pounds)
- Juice of 1 lemon
- 1/2 cup roughly chopped Almond Praline (recipe on next page), plus more for garnish
- 3 large eggs
- 3/4 cup sugar
- 1/2 cup all-purpose flour
- 12 tablespoons unsalted butter
- 1 vanilla bean, split lengthwise, seeds scraped
- Vanilla ice cream, for serving

### DIRECTIONS

1. Preheat oven to 350 degrees. Place an 8-by-1 3/4-inch cake ring on a parchment-lined baking sheet. Roll pâte brisée on a lightly floured surface to a 1/8-inch thickness. Fit gently into ring, easing dough into corners and removing excess dough so the tart shell is flush with the top of the cake ring. Use a fork to pierce bottom of tart shell, and place in the freezer for 30 minutes.
2. Place apricots, figs, cognac, and water in a medium saucepan, and bring to a simmer over medium heat. Cook, stirring occasionally, until all the liquid has been absorbed and fruit is softened, about 4 minutes. Set aside to cool.
3. Cut apples into 3/4-inch cubes. Place them in a bowl, and combine with lemon juice, tossing to coat. Add dried fruit mixture and chopped almond praline, and stir to combine.
4. Combine eggs, sugar, and 1/2 cup flour in a medium bowl, and whisk until smooth. Place butter and vanilla-bean pod and seeds in a sauté pan, and cook over medium-high heat until butter begins to brown. Add to egg mixture, and whisk until fully incorporated. Remove pod, and discard.
5. Remove tart shell from freezer, and fill with apple mixture, making sure dried fruits are evenly distributed. Slowly pour egg mixture over fruit, letting it seep into all the gaps, until it is 1/8 inch from the top of the tart shell.

Continued on next page.

Call in and ask Martha Stewart, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

## A P P L E P R A L I N E T A R T

### For the Pâte Brisée

Makes enough for two 8-inch tarts

2 1/2 cups all-purpose flour

1 teaspoon table salt

1 teaspoon sugar

1 cup chilled unsalted butter (2 sticks), cut into small pieces

1/4 to 1/2 cup ice water

### For the Almond Praline

1 1/2 cups sliced almonds

1 tablespoon unsalted butter, room temperature

2 cups sugar

1/2 cup water

Juice of half a lemon (1 tablespoon)

6. Place tart in oven, and bake until a tester inserted into the center comes out clean and the top is nicely browned, about 1 hour 30 minutes. Transfer to a wire rack to cool for 30 minutes before removing ring.
7. Serve warm or at room temperature, topped with vanilla ice cream and garnished with almond praline.

1. Place flour, salt, and sugar in the bowl of a food processor; pulse to combine, about 30 seconds.
2. Add butter; pulse until mixture resembles coarse meal. While pulsing, slowly pour in 1/4 to 1/2 cup ice water; process until dough begins to come together. Divide dough in half; shape into two disks. Wrap in plastic; chill at least 1 hour before using.

1. Preheat oven to 350 degrees. Place almonds on a baking sheet, and toast until golden brown and fragrant, about 10 minutes. Remove from oven, and set aside to cool.
2. Butter a 10-by-15-inch rimmed baking sheet. Spread toasted almonds in an even layer on pan. Place sugar and water in a medium saucepan; stir to combine. Place over medium-high heat; bring to a boil, brushing down sides of pan with a pastry brush dipped in water to prevent crystals from forming.
3. Once sugar is dissolved, cook without stirring until sugar is deep amber. Add lemon juice; immediately pour over almonds, coating with a thin layer. If caramel doesn't cover all the nuts, tilt pan slightly to distribute, or stir in nuts with a wooden spoon, being careful not to touch caramel or hot pan.
4. Cool completely. Gently twist pan to release praline. Break into pieces. Store in an airtight container for up to 1 week.

### Notes:

If you do not have a cake ring, this tart may also be made in an 8-inch spring form pan. Fit the pâte brisée into the pan, and press the dough up the sides. Trim so the pastry is 1 3/4 inches high.

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As first seen in the November 2001 issue of *Martha Stewart Living* magazine. For more visit [www.marthastewart.com](http://www.marthastewart.com).

Call in and ask Martha Stewart, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Martha Stewart** is a bestselling author, magazine publisher, and business magnate. She is also the host of *The Martha Stewart Show*, the Emmy-award winning television program now airing on Hallmark Channel. Martha Stewart Living Omnimedia, Inc., is the leading provider of original "how-to" information, inspiring and engaging consumers with unique lifestyle content across multiple media platforms and high-quality products available at numerous retail outlets.





BY EMILY LUCHETTI

SUGGESTED WINE PAIRING

*Perfect Match:*  
**Costières de Nîmes red**  
A beautiful ruby color with garnet-red reflections.

**Whatever the meal,  
Rhône Valley Wines,  
Always Right.**



**Rhône Valley Wines**



# C R A N B E R R Y P E C A N P U M P K I N U P S I D E - D O W N C A K E

## INGREDIENTS

### Serves 8-10

- 8 ounces (16 tablespoons) unsalted butter
- 1 cup firmly packed brown sugar
- 2 cups cranberries
- 4 ounces (1 cup) coarsely chopped pecans, toasted
- 2 large eggs
- 1 cup pumpkin puree
- 6 tablespoons vegetable oil
- 1 1/2 cups all purpose flour
- 1 cup sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/4 teaspoon salt

### For the Chantilly Cream

#### Makes 2 cups

- 1 cup heavy (whipping) cream
- 3 tablespoons sugar
- 1/2 teaspoon vanilla extract

## DIRECTIONS

1. Preheat the oven to 350 degrees.
  2. Line the bottom of a 9-inch square pan with parchment paper.
  3. Melt the butter in a small saucepot over medium heat. Add the brown sugar and whisk until smooth.
  4. Pour the brown sugar mixture into the bottom of the cake pan.
  5. In a medium bowl combine the cranberries and pecans. Place them in the pan over the brown sugar mixture.
  6. In a large bowl, whisk together the eggs, pumpkin puree and oil.
  7. Sift together the flour, sugar, baking powder, cinnamon and salt. Stir the flour mixture into the pumpkin mixture. Carefully spread the batter over the cranberry pecan topping.
  8. Bake until a skewer inserted in the middle comes out clean, 35-40 minutes.
  9. Cool the cake for 10 minutes on a wire rack. Place a large plate or platter on top of the cake. Invert the cake and plate together. Remove the pan. Carefully peel off the parchment paper. Cool completely before serving. Serve with Chantilly Cream.
1. Combine all of the ingredients and whisk until soft peaks form. Refrigerate until you are ready to use.

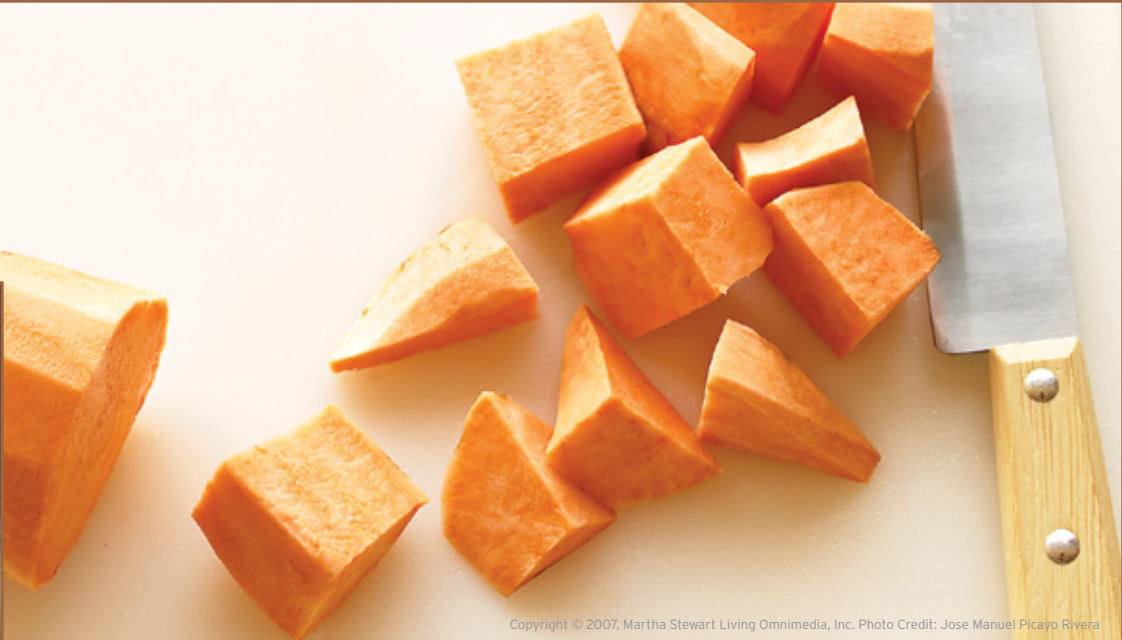
Call in and ask Emily Luchetti, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Emily Luchetti**, executive pastry chef at Farallon and Waterbar restaurants in San Francisco, is recognized around the world for her award-winning sweet creations. She received the James Beard Award for Outstanding Pastry Chef in 2004, and has written five cookbooks, including *A Passion for Desserts* and *A Passion for Ice Cream*. Her sixth book, *The Fearless Baker*, will be published in spring 2011.





BY ALTON BROWN



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## SWEET POTATO PIE

### INGREDIENTS

- 1 1/4 pounds sweet potatoes, peeled and cubed
- 1 1/4 cups plain yogurt
- 3/4 cup packed, dark brown sugar
- 1/2 teaspoon of cinnamon
- 1/4 teaspoon of nutmeg
- 5 large egg yolks
- Kosher salt
- 1 (9-inch) deep dish, frozen pie shell
- 1 cup chopped pecans, toasted
- 1 tablespoon maple syrup

Special equipment: steamer basket

### DIRECTIONS

1. Put cubed potatoes into steamer basket and place steamer basket into a large pot of simmering water that is no closer than 2 inches from the bottom of basket. Cover and steam for 20 minutes or until the potatoes are fork tender. Remove the water from the pot and dump the potatoes back into the pot. Mash with potato masher and set aside.
2. Preheat the oven to 350 degrees.
3. Put the sweet potatoes in the bowl of a stand mixer and beat with the paddle attachment. Add yogurt, brown sugar, cinnamon, nutmeg, egg yolks, and salt to taste. Beat until well combined.
4. Set the pie shell on a sheet pan and fill with the sweet potato mixture and smooth the top. Sprinkle pecans on top and drizzle with maple syrup.
5. Bake for 50 to 55 minutes or until the pie reaches an internal temperature of 165 to 175 degrees when tested with an instant read thermometer; the middle should still wiggle slightly. Remove from oven and cool for 1 hour. Keep refrigerated after cooling.



#### ENTERTAINING TIP FROM MARTHA STEWART

Gather orange fruits and vegetables, such as kumquats, mini pumpkins, and squashes to create an eye-catching centerpiece.

*Credit: MarthaStewart.com*

Call in and ask Alton Brown, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Alton Brown** is the host of Food Network's *Good Eats*, is a regular guest on *Iron Chef America*, and is the host/judge on the reality series *Next Iron Chef*. He is the author of several books, including the James Beard Award-winning *I'm Just Here for the Food* and the three-book *Good Eats* series based on his television show.





**SUGGESTED WINE PAIRINGS**

*Perfect Match:*  
**Vin Doux Naturel Rasteau red**  
With notes of forest fruits, spices and licorice.

*Alternative:*  
**Muscato de Beaumes de Venise**  
Floral notes, citrus fruits and exotic undertones.

**Whatever the meal, Rhône Valley Wines, Always Right.**



**Rhône Valley Wines**



BY GINA DePALMA

# C O C O A S N O W F L A K E S

## INGREDIENTS

**Makes approximately 3 1/2 to 4 dozen cookies**

- 3/4 cup whole, shelled, unsalted pistachios
- 1 cup unbleached all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 5 tablespoons unsalted butter
- 6 tablespoons unsweetened cocoa powder
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 tablespoon golden rum
- Grated zest of 1/2 a large orange
- Nonstick cooking spray
- 1 to 1 1/2 cups of confectioners' sugar for rolling

## DIRECTIONS

1. Using a sharp knife, coarsely chop the pistachios and set aside.
2. In a medium bowl, whisk the flour, baking powder and salt together and set aside.
3. Melt the butter, but don't let it boil, and place it in the bowl of an electric mixer. Add the cocoa powder and mix on medium speed to thoroughly combine the ingredients. Beat in the granulated sugar well, then beat in the egg. Scrape down the sides of the bowl, and then beat in the vanilla extract, rum and orange zest.
4. On low speed, beat in the flour mixture halfway, then add the pistachios, beating on low speed to combine the ingredients and form a soft dough. Switch to medium speed and beat for about 30 seconds to strengthen the dough and thoroughly incorporate the dry ingredients.
5. Scrape the dough onto a sheet of plastic and wrap to form a neat package. Chill the dough for at least 4 hours or overnight.

Continued on next page.

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## C O C O A S N O W F L A K E S

6. When you are ready to bake the cookies, remove the dough from the refrigerator to slightly soften it while you preheat the oven to 325 degrees and position the racks to the center of the oven. Spray two cookie sheets or rimmed sheet pans lightly with non-stick cooking spray and line them with parchment paper. Place the confectioners' sugar in a shallow bowl.
7. Break off small pieces of dough and roll them in the palm of your hands to form 1/2- to 3/4-inch balls. You can dust your hands with a bit of confectioners' sugar if the dough sticks. Roll the balls in the confectioners' sugar to generously coat them. Place the cookies on the prepared pans, spacing them about an inch apart.
8. Bake the cookies for 8 to 10 minutes, rotating the cookie sheets halfway through the baking time to ensure even baking. Allow the cookies to cool on the sheets for about a minute to let them firm up, and then use a spatula to gently transfer them to a rack to cool completely. Store the cookies in an airtight container for up to a week.

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James Beard Award-winning chef **Gina DePalma** has been the Pastry Chef of Babbo Ristorante e Enoteca since its opening in 1998. Her first cookbook, *Dolce Italiano; Desserts from The Babbo Kitchen*, was published in October 2007.



BY MARTHA STEWART

## WHITE CHOCOLATE SWEET POTATO CAKE

### INGREDIENTS

#### Serves 8-10

2 pounds (about 3) sweet potatoes  
1 1/4 cups vegetable oil  
Unsalted butter, for pans  
2 cups cake flour, (not self-rising), plus more for pans  
4 large eggs  
2 cups sugar  
2 teaspoons baking powder  
1 teaspoon salt  
1 tablespoon ground cinnamon  
1 teaspoon ground nutmeg  
2 teaspoons pure vanilla extract  
3 tablespoons brandy  
1 1/2 cups unsalted macadamia nuts, toasted,  
coarsely chopped  
1 pound white chocolate  
2 cups heavy cream

### DIRECTIONS

1. Heat oven to 400 degrees. Coat potatoes with 1/4 cup vegetable oil, and place on baking sheet. Bake until tender, 30 to 40 minutes. When cool enough to handle, remove skin, and mash flesh with a fork into coarse purée.
2. Lower oven temperature to 325 degrees. Butter two 8-by-11/2-inch round cake pans, dust with flour, and set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat eggs and sugar together on medium-high speed until light and fluffy, about 5 minutes. Add remaining 1 cup vegetable oil; beat on medium speed until well combined. Add the cooled sweet potatoes; mix until combined.
3. Sift together cake flour, baking powder, salt, cinnamon, and nutmeg; mix into sweet potato mixture. Mix in vanilla and brandy until combined. Remove batter from mixer; fold in 1 cup macadamia nuts by hand.
4. Evenly distribute cake batter into prepared pans, and transfer to the oven. Bake until a toothpick inserted into center comes out clean, 40 to 45 minutes. Let pans cool on a wire rack 10 minutes. Invert cakes onto rack; cool completely, about 1 1/4 hours.
5. Meanwhile, chop white chocolate into small pieces, transfer to a large bowl and set aside. Bring 1 cup cream to a boil; pour over chocolate, whisking until chocolate is melted. Chill for 30 to 40 minutes.

Continued on next page.

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## WHITE CHOCOLATE SWEET POTATO CAKE

6. When chocolate mixture has cooled, pour remaining cup cream into an electric mixer; whip on medium until soft peaks form, about 3 minutes. Fold whipped cream into chocolate mixture until fully incorporated.
7. Cut each cake layer in half horizontally, creating four layers. Spread 2/3 cup white chocolate frosting on one layer, then stack next layer on top, and frost. Repeat frosting-and-stacking process until each layer is frosted. Spread remaining frosting on sides and top of cake. Arrange remaining 1/2 cup macadamia nuts on top of cake, and serve.



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As first seen in the November 1996 issue of *Martha Stewart Living* magazine. For more visit [www.marthastewart.com](http://www.marthastewart.com)

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**Martha Stewart** is a bestselling author, magazine publisher, and business magnate. She is also the host of *The Martha Stewart Show*, the Emmy-award winning television program now airing on Hallmark Channel. Martha Stewart Living Omnimedia, Inc., is the leading provider of original "how-to" information, inspiring and engaging consumers with unique lifestyle content across multiple media platforms and high-quality products available at numerous retail outlets.

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BY GALE GAND



## M O L A S S E S C R I S P S

Spicy gingerbread in crisp cookie form, which can be made more or less fiery by adjusting the amount of ginger to your taste. The flavor of molasses is one that our American forebears were very familiar with, but it isn't used much today. However, its deep caramel taste has a place at the table – and in the cookie jar. These crisps can be made in any size, from thumbnail to saucer.

### INGREDIENTS

**Makes about 3 dozen cookies; can be doubled**

12 tablespoons (1 1/2 sticks) unsalted butter  
1 cup sugar  
1 large egg  
1/4 cup molasses  
1/4 teaspoon salt  
1/2 teaspoon ground ginger  
1 teaspoon cinnamon  
1 teaspoon baking soda  
1 3/4 cups all-purpose flour

### DIRECTIONS

1. In a mixer, cream together the butter and the sugar until light and fluffy. Scrape down the sides of the bowl with a rubber spatula, then beat in the egg. Cream until the mixture is light and lemon-colored. Add the molasses and mix until combined. Scrape down the side of the bowl.
2. In a separate bowl, stir together the salt, ginger, cinnamon and baking soda. Add this to the butter mixture and mix until combined.
3. Add the flour to the butter mixture and mix just until combined.
4. Make into a disk, wrap in plastic, and chill at least 2 hours or overnight.
5. Preheat the oven to 350 degrees and lightly grease two baking sheets. Roll the dough into balls 1/2 to 2 inches in diameter and arrange them in rows, spaced about two inches apart, on the cookie sheets. They will spread.
6. Bake about 10-12 minutes, just until crisp. The cookies will be thin and flat.
7. Let cool on the baking sheet 2 minutes, then transfer to wire racks. When cool, store in an airtight container.

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Call in and ask Gale Gand, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

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**Gale Gand** is the executive pastry chef and partner of the Five Diamond and four star restaurant TRU in Chicago. Named pastry chef of the year by the James Beard Foundation and *Bon Appétit* magazine in 2001, Gale is also a TV host and an accomplished cookbook author with seven titles to her credit, including her most recent, *Gale Gand's Brunch*.



COURTESY OF NICK ANDERER

## O L I V E O I L C A K E

### INGREDIENTS

#### Makes a 9-inch round cake

Non-stick cooking spray  
2 cups all-purpose flour  
1 3/4 cups sugar  
1 1/2 teaspoons kosher salt  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1 1/3 cups extra-virgin olive oil  
1 1/4 cups whole milk  
3 large eggs  
1 1/2 tablespoons grated orange zest  
1/4 cup fresh orange juice  
1/4 cup Grand Marnier

### DIRECTIONS

1. Preheat the oven to 350 degrees. Spray a 9-inch cake pan with cooking spray and line the bottom with parchment paper.
2. In a bowl, whisk the flour, sugar, salt, baking soda and baking powder. In another bowl, whisk together the olive oil, milk, eggs, orange zest and juice and Grand Marnier. Add the dry ingredients; whisk until just combined.
3. Pour the batter into the prepared pan and bake for 1 hour at 350 degrees, until the top is golden and a cake tester comes out clean. Transfer the cake to a rack and let cool for 30 minutes.
4. Run a knife around the edge of the pan, invert the cake onto the rack and let cool completely, 2 hours.

Recipe by Jen Shelbo, Courtesy of Nick Anderer and Maialino.

Call in and ask Nick Anderer, plus many other acclaimed chefs, your questions on Martha Stewart Living Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Nick Anderer** is the executive chef of Maialino, a neighborhood Roman trattoria from Union Square Hospitality Group, located in the Gramercy Park Hotel. Before working at Maialino, Anderer cooked at Gramercy Tavern for six years under Chef Tom Colicchio and Chef Mike Anthony.



RECIPE COURTESY OF GHIRARDELLI CHOCOLATE

# INDIVIDUAL CHOCOLATE LAVA CAKES

## INGREDIENTS

### Serves 6

- 1 1/2 bars Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bars (6 ounces total)
- 1/4 cup heavy cream
- Nonstick cooking spray
- 8 tablespoons (1 stick) unsalted butter
- 2 large eggs
- 2 large egg yolks
- 1/3 cup sugar
- 1/2 teaspoon vanilla extract
- 1/4 cup cake flour
- Raspberries, for garnish
- Whipped cream, for garnish



MOMENTS OF TIMELESS PLEASURE®

## DIRECTIONS

### To make centers

Melt 2 ounces of chocolate (1/2 a baking bar) and cream in the top of a double boiler. Whisk gently to blend. Refrigerate about 2 hours or until firm. Form into 6 balls; refrigerate until needed.

### To make cake

1. Preheat oven to 400 degrees. Spray six 4-ounce ramekins or custard cups with cooking spray.
2. Melt remaining 4 ounces of chocolate (1 baking bar) and butter in double boiler; whisk gently to blend.
3. With an electric mixer, whisk eggs, yolks, sugar, and vanilla on high speed about 5 minutes or until thick and light.
4. Fold melted chocolate mixture and flour into egg mixture just until combined. Spoon cake batter into ramekins. Place a chocolate ball in the middle of each ramekin.
5. Bake about 15 minutes or until cake is firm to the touch. Let it sit out of the oven for about 5 minutes.
6. Run a small, sharp knife around inside of each ramekin, place a plate on top, invert and remove ramekin. Garnish with raspberries and a dollop of whipped cream.

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Ghirardelli is one of the very few American manufacturers that makes chocolate starting from the cocoa bean through to finished products. This control over the manufacturing process, combined with Ghirardelli's proprietary bean blend and unique methods of roasting and processing, ensures that you are rewarded with the highest quality products and an intense, smooth-melting chocolate taste.





# HOLIDAY COCKTAILS



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BY ALLEN KATZ



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## HOLIDAY COCKTAILS

### INGREDIENTS

#### Potomac

- 2 ounces Old Overholt Rye Whiskey
- 3/4 ounce elderflower liqueur
- 3/4 ounce fresh apple juice
- 1/2 ounce\* fresh lime juice

#### Thanksgiving Lemonade

- 1 1/2 ounces Oloroso Sherry
- 1 ounce Plymouth Sloe Gin
- 1/2 ounce\* fresh lemon juice
- 2 teaspoons sugar

#### Pre-Turkey Special

- 1 ounce Pama Pomegranate Liqueur
- 1 1/2 ounces Rittenhouse Rye Whiskey
- 2 ounces citrus sour (equal parts fresh citrus juice and simple syrup)
- 1 barspoon of preserves – bartender’s choice!

### DIRECTIONS

1. Shake ingredients over ice and strain into a collins glass filled with fresh ice.
  2. Garnish with a sprig of fresh mint.
1. Shake ingredients well over ice and strain into a collins glass filled with fresh ice.
  2. Top with chilled seltzer or club soda.
  3. Garnish with a lemon wheel.
1. Shake ingredients over ice and strain into a chilled cocktail glass.
  2. Garnish with a sprig of lemon balm.

#### ENTERTAINING TIP FROM ISAAC MIZRAHI

Hire a bartender! If you’ve got your hands full with cooking dinner and entertaining guests, having an extra set of hands to shake up cocktails and pour wine will really take the pressure off.



\*If you are not using a jigger to measure, 1/2 ounce is equal to 1 tablespoon.

Call in and ask Allen Katz, plus many acclaimed chefs, your questions on Martha Stewart Living Radio’s Thanksgiving Hotline: **866-675-6675**, from Monday, November 22 to Wednesday, November 24. For info & schedule go to [sirius.com/martha](http://sirius.com/martha).

**Allen Katz** is the Director of Mixology & Spirits Education for Southern Wine & Spirits of New York. He can be heard every Friday on Martha Stewart Living Radio espousing the celebration of the American Cocktail on *Living Today*.

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**Entertaining Tips Provided by:**

**Martha Stewart**

**Isaac Mizrahi**

Isaac Mizrahi has been a leader in the design business for almost twenty years. His ready-to-wear collection is available at high-end retailers and specialty boutiques globally. In December 2009, Isaac launched his lifestyle collection, *ISAACMIZRAHILIVE!* on QVC. Isaac is also the co-host of *The Fashion Show* on Bravo, which is currently in its second season.

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