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MARTHA STEWART LIVING RADIO

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THANKSGIVING HOTLINE RECIPES 🍁 **2011**



MORE THAN 40 DISHES FROM MARTHA STEWART  
AND OTHER FAMOUS CHEFS

**(((SiriusXm<sup>™</sup>)))**  
SATELLITE RADIO



# WELCOME



Photo Credit: David M. Russell



Thanksgiving dinner is a wonderful celebration of home and family, and we'd like to help you make this year's feast your most memorable ever.

That's why I've asked an esteemed group of chefs — including Emeril Lagasse, Eric Ripert, and Sara Moulton — to share with you their go-to Thanksgiving recipes, and I've added many of my own favorites as well. In this book, you'll find inspiring ideas for every course, from appetizers to desserts. We hope you enjoy making these wonderful dishes for your family as much as we do.

Need more tips and inspiration?

Then join us for **Martha Stewart Living® Radio's Fifth Annual Thanksgiving Hotline**, live, Monday, November 21 through

Wednesday, November 23 (7 am-5 pm ET).

The culinary masters and entertaining experts featured in these pages will be on hand to answer all your Thanksgiving questions. To see the schedule as well as the full list of the participating chefs, visit [siriusxm.com/martha](http://siriusxm.com/martha) or [marthastewart.com/radio](http://marthastewart.com/radio).

*Martha Stewart*



**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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# SOUPS & STARTERS

**Artichoke Soup with Poached Oysters**  
by Emeril Lagasse  
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BY MARTHA STEWART

## W I N T E R   S Q U A S H   D I P

For a festive presentation, serve this appetizer in a large, round, hollowed-out squash, such as a turban.

### INGREDIENTS

#### Makes about 6 cups

1 winter squash (about 2 pounds), such as butternut or turban, unpeeled, seeded, and cut into 3-inch pieces

Extra-virgin olive oil, for drizzling

Coarse salt and freshly ground pepper, to taste

2 heads garlic, tops cut off to expose cloves

1 1/4 sticks (10 tablespoons) unsalted butter, room temperature

8 scallions, white and pale-green parts only, sliced 1 inch thick

2 chipotle chiles (canned in adobo sauce)

2 cups (16 ounces) sour cream

8 ounces cream cheese, room temperature

1 1/4 cups grated Parmesan cheese (about 4 ounces)

4 teaspoons fresh lemon juice

Paprika, for sprinkling

Roasted pepitas (pumpkin seeds), for garnish

Breadsticks, for dipping

### DIRECTIONS

1. Preheat the oven to 400 degrees. Place squash on a rimmed baking sheet. Drizzle with oil, season with salt and pepper, and toss. Spread squash in a single layer. Place garlic on a piece of parchment-lined foil. Drizzle with oil, and wrap loosely. Place on baking sheet with squash. Bake until squash is soft and golden brown, about 50 minutes. Let cool slightly.
2. Meanwhile, melt 4 tablespoons butter in a skillet over medium heat. Add scallions, and cook, stirring occasionally, until softened, about 4 minutes.
3. Scoop flesh from squash, and transfer to a food processor. Squeeze garlic from skins, and add to squash. Add scallions and chipotles, and pulse until smooth. Add remaining 6 tablespoons butter, the sour cream, cream cheese, Parmesan, and lemon juice, and pulse until just combined but not smooth. Season with salt and pepper.
4. Pour into a hollowed-out squash or a serving bowl. Refrigerate for 1 hour. Sprinkle with paprika, and garnish with pepitas. Serve with breadsticks.

As first seen in the October 2007 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.





Photos by: Steven Freeman



BY EMERIL LAGASSE

# ARTICHOKE SOUP WITH POACHED OYSTERS

## INGREDIENTS

### Serves 6-8

- 1/2 cup mascarpone cheese
- 1 tablespoon chopped fresh parsley leaves
- 1 tablespoon thinly sliced fresh chives
- 1 tablespoon chopped fresh tarragon leaves
- 1 teaspoon grated lemon zest
- 1 teaspoon freshly squeezed lemon juice
- 50 small raw oysters (about 1 pint), picked over carefully for shell pieces, oyster liquor reserved
- 2 cups clam juice, or as needed
- 8 tablespoons (1 stick) unsalted butter
- 2 shallots, minced
- 2 leeks, white part only, minced
- 2 celery stalks, minced
- 2 cloves garlic, minced
- 2 tablespoons all-purpose flour
- 1 cup dry white wine
- Four 14.5-ounce cans quartered artichoke hearts, drained and rinsed
- 4 cups chicken stock or canned low-sodium chicken broth
- 4 cups heavy cream
- 2 teaspoons salt
- 1/2 teaspoon cayenne
- 1 tablespoon fresh chervil leaves
- 1 tablespoon chive blossoms, if available, or snipped chives, for garnish

## DIRECTIONS

1. In a small bowl, combine the mascarpone, parsley, sliced chives, tarragon, lemon zest, and lemon juice. Mix well and set aside in the refrigerator.
2. Strain the oysters over a fine-mesh sieve and reserve the oysters and strained liquor separately. Add enough of the clam juice to bring the oyster liquor up to 2 cups.
3. Heat the butter in a large, heavy pot over medium heat. Add the shallots, leeks, celery, and garlic and cook, stirring frequently, until translucent, about 8 minutes. Sprinkle the flour over the vegetables and cook, stirring constantly, for about 1 minute. Stir in the wine and simmer until thickened and bubbly, about 30 seconds. Add the artichoke hearts, stock, cream, oyster liquor/clam juice mixture, salt, and cayenne and bring to a brisk simmer. Cook for 10 minutes, then remove the soup from the heat and purée in batches in a blender. (Note: use caution when puréeing hot liquids.)
4. Strain the soup through a fine-mesh sieve, pressing to extract as much liquid as possible. Discard the solids and return the soup to a clean pot. Warm the soup gently over low heat until it returns to a simmer.
5. Add the oysters to the soup and return the soup to a simmer, cooking until the edges of the oysters curl and they are just cooked through, 2 to 3 minutes. Remove the soup from the heat and stir in 1/4 cup of the mascarpone mixture. Adjust the seasoning if necessary. Serve the soup immediately, each bowl garnished with a dollop of the remaining mascarpone mixture, chervil leaves, and chive blossoms.

From *Sizzling Skillets and Other One Pot Wonders* by Emeril Lagasse. © 2011 by copyright MSLO, Inc., all rights reserved. Courtesy of HarperCollins Publishers.

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in locations including New Orleans, Las Vegas, Orlando, and Bethlehem, Pennsylvania. He has hosted over 2000 shows on the Food Network, and his latest series, *Emeril's Table*, can be seen on Hallmark Channel. In addition to his television presence, Emeril has a live, call-in radio program, *Cooking with Emeril*, which airs exclusively on Martha Stewart Living® Radio on SiriusXM. Lagasse is the author of 16 cookbooks including his newest book, *Sizzling Skillets and other One-Pot Wonders*.





Photo Credit: Paul Ellefsgaard

BY RICK BAYLESS

# MUSHROOM - POTATO CREMA WITH ROASTED POBLANOS

This soup shows off the natural affinity between earthy mushrooms and earthy potatoes. Too much of a good thing can, sometimes, lead to lost luster, which is why I like the deep-green spice of roasted poblanos in this soup. And the aromatic flecks of cilantro. And, of course, the sweet bits of corn. If I want to gild this beautiful lily, I'll cook a small handful of chopped bacon until crisp and add it to the soup just before serving.

## INGREDIENTS

### Serves 4

- 4 medium (about 1 pound total) red-skin boiling or Yukon Gold potatoes, cut into roughly 1-inch pieces
- 3 garlic cloves, peeled and halved
- 6 cups chicken or vegetable broth
- 1 large fresh poblano chile
- 8 ounces mushrooms (I like shiitake or oyster mushrooms), sliced 1/4-inch thick (you'll have about 3 cups of slices)
- 1 scant cup corn kernels (they can be frozen or ones you've cut off one to two large ears)
- 1 large sprig fresh epazote (you can substitute a big sprig of fresh thyme, or leave it out altogether)
- 1/4 cup plain yogurt, heavy cream or sour cream
- Salt
- About 1/4 cup roughly chopped cilantro, for garnish

## DIRECTIONS

1. Scoop the potatoes and garlic into a medium (3-quart) saucepan, pour in half of the broth and set over high heat. When the liquid boils, reduce the heat to medium and simmer briskly until the potatoes are tender, about 15 minutes.
2. While the potatoes are cooking, roast the poblano over an open flame or 4 inches below a broiler, turning regularly until blistered and blackened all over, about 5 minutes for an open flame, about 10 minutes for a broiler. Cover with a kitchen towel. When cool enough to handle, rub the blackened skin off the chiles and pull out the stem and seed pod. Rinse the chile flesh to remove bits of skin and seeds. Cut into 1/4-inch pieces.
3. When the potatoes are tender, use an immersion blender to puree the soup base (or blending in several batches in a food processor or loosely covered blender draped with a kitchen towel and return to the pan). Add the remaining half of the broth, the mushrooms, poblano, corn and epazote (or thyme, if using). Simmer 10 minutes over medium heat.
4. Just before serving, scoop out about 1/2 cup of the hot soup into a small bowl. Mix in the yogurt, cream or sour cream. Stir the mixture back into the pot, then taste and season with salt, usually about 1 1/2 teaspoons. Ladle the soup into bowls and sprinkle with cilantro. Soup's on.

## Riffs on the Potato-Mushroom Soup Theme

Though my version of this soup is vegetarian when made with vegetable broth, it doesn't have to be. Ham, ham hocks, bacon and chorizo are all wonderful in this soup — start with about 4 ounces. As is crab. The corn can be easily replaced by other vegetables that offer a contrast in taste and texture: small fresh fava beans (my favorite), peas, 1-inch lengths of green beans. Use about the same volume measure. And I love this soup made with half potatoes and half parsnips or young turnips, or rutabaga.

## For the Adventurer

Use bacon drippings to sauté a heaping cup of cubed, cleaned nopal cactus pieces until all their liquid has evaporated; add them, with the bacon, just before serving.

Call in and ask Rick Bayless, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

Most people know **Rick Bayless** from winning the title of Bravo's Top Chef Master beating out the French and Italian chefs with his authentic Mexican cuisine. His highly rated on-going Public Television Series, *Mexico — One Plate at a Time*, can be found on television sets coast to coast. Rick's second of seven books, *Mexican Kitchen*, won the Julia Child IACP Cookbook of the Year Award in 1996, and his fourth book, *Mexico — One Plate at a Time* won James Beard Best International Cookbook of the Year Award in 2001.





BY DANIEL BOULUD

*Daniel Boulud*

## GOUGÈRES WITH ESPELETTE

### INGREDIENTS

**Makes approximately 30 gougères**

- 1 cup milk
- 1 cup water
- 6 tablespoons unsalted butter, cut into tablespoons
- 3/4 teaspoon salt
- 1 1/2 cups plus 1 tablespoon all-purpose flour
- 1/2 teaspoon Piment d'Espelette
- 4 large eggs
- 2 cups shredded Gruyère cheese
- Fleur de sel and cracked black pepper

### DIRECTIONS

1. Preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper. In a large saucepan, combine the milk, water, butter, and salt; bring to a boil over moderately high heat. Add the flour all at once with the Piment d'Espelette and beat vigorously with a wooden spoon until the flour is thoroughly incorporated. Cook the gougère dough, stirring constantly, until the dough pulls away from the side of the pan and begins to form a film on the bottom, about 5-10 minutes.
2. Remove the saucepan from the heat and let stand at room temperature, stirring occasionally, until the dough cools slightly, about 5 minutes. Add the eggs one at a time, stirring briskly between additions to thoroughly incorporate each egg.
3. Drop the dough by 3-tablespoon mounds onto the baking sheets, 2 inches apart. Top each mound with 1 tablespoon of cheese; sprinkle with fleur de sel and pepper.
4. Bake the gougères for 30 minutes, rotating the pan halfway through, until the gougères are puffed and brown. Turn off the oven. If needed, let the gougères rest in the oven for about 10 minutes longer, until crisp on the outside but still steamy within. Serve warm or at room temperature.

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**Daniel Boulud**, a native of Lyon, France, is today considered one of America's leading culinary authorities.

In all his restaurants you'll find soulfully satisfying traces of the traditional cooking he grew up with on his family's farm. He is best known for the exquisitely refined yet warm and welcoming New York City restaurant DANIEL, the renowned three Michelin star Relais & Châteaux member. He is also a co-founder and Chairman of the Bocuse d'Or USA Foundation.





BY MARIO BATALI

## ROASTED SUNCHOKES WITH WALNUTS AND SAGE

### INGREDIENTS

#### Serves 8-10

- 3 pounds sunchokes (Jerusalem artichokes)
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons coarse (kosher) salt
- 2 tablespoons freshly ground black pepper
- 1 cup walnut halves
- Grated zest and juice of 4 lemons
- 3 tablespoons finely chopped fresh sage leaves

### DIRECTIONS

1. Preheat the oven to 400 degrees.
2. Line a rimmed baking sheet with aluminum foil.
3. Rinse the sunchokes under cold water, scrubbing them lightly to remove any dirt.
4. Cut them into quarters and place the quarters in a large mixing bowl. Drizzle the sunchokes with the olive oil, sprinkle with the salt and pepper, and toss with your hands to mix well.
5. Pour the sunchokes onto a baking sheet, and sprinkle the walnut halves all around them. Bake in the oven, stirring once or twice, until the sunchokes are soft and fragrant, 35 to 45 minutes.
6. Remove the baking sheet from the oven and pour the sunchokes and walnuts into a serving bowl. Add the lemon zest, lemon juice, and sage, and stir to mix well. Serve warm or at room temperature.

Recipe courtesy of Molto Batali (ecco 2011).

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Mario Batali** and his business partner, Joe Bastianich, own nineteen restaurants across the country including their flagship New York City enoteca, Babbo. In the summer of 2010, Mario and Joe opened Eataly, a 50,000 square foot marketplace in New York City. Along with hosting a variety of television shows, including *Iron Chef America*, Mario is the author of eight cookbooks. His most recent, *Molto Batali: Simple Family Meals from My Home to Yours* (Ecco 2011), was released in October.



Photo Credit: Lou Manna

Photo Credit: The Burke Group

BY DAVID BURKE

# SWEET POTATO TURKEY CHOWDER

## INGREDIENTS

- 2 ounces breakfast sausage, casing removed
- 1/2 cup finely diced sweet potatoes
- 1/3 cup finely diced onions
- 1/4 cup finely diced carrots
- 1/4 cup finely diced celery
- 1 1/2 cups sweet potato and vanilla purée  
(see recipe on next page)
- 1/3 cup chopped cooked turkey meat
- 3 cups turkey or chicken stock
- Coarse salt and freshly ground black pepper

## DIRECTIONS

1. Place the sausage meat in a large saucepan over medium heat. Cook, stirring frequently, for about 5 minutes or until the fat has rendered out of the meat.
2. Drain off excess fat.
3. Sauté the diced sweet potatoes, onions, carrots, and celery for 4 minutes or until the onions are translucent.
4. Stir in the purée and turkey.
5. When the mixture is blended, add the stock and bring it to a simmer. Stir occasionally, for about 15 minutes or until the mixture is chowder-like in consistency.
6. Add a pinch of salt and pepper. Serve hot.

Continued on next page.

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# SWEET POTATO TURKEY CHOWDER

## For the Sweet Potato and Vanilla Purée

2 pounds sweet potatoes, peeled and cubed  
1 vanilla bean  
1/2 cup (1 stick) unsalted butter, softened  
1/2 cup hot milk  
Coarse salt and freshly ground white pepper

1. Preheat the oven to 350 degrees.
2. Place sweet potatoes in medium saucepan; add cold salted water to cover the potatoes by 1 inch. Bring to a boil over medium-high heat.
3. Lower the heat and simmer potatoes for about 15 minutes or until they are tender when pierced with a fork/knife. Drain well.
4. Transfer the potatoes in a single layer to a nonstick baking sheet.
5. Place the sweet potatoes in the preheated oven for 5 minutes or just until their exterior is quite dry.
6. Transfer them to the bowl of a food processor fitted with the metal blasé.
7. Split the vanilla bean lengthwise and, using the edge of a paring knife, scrape the seeds into the sweet potatoes. (Do not discard the bean. Once you've used the vanilla bean, rinse it and then let it air dry. You can use it again, or add it to your sugar canister to perfume the sugar.)
8. Add the butter and milk and process to a smooth purée.
9. Season to taste with salt and pepper.
10. Transfer the purée to the top half of a double boiler over very hot water. Cover and keep it warm.

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**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*.





Elizabeth

BY ELIZABETH KARMELE

## BEER-BRINED, SMOKED CATFISH SPREAD

This spread or paté is so good, I know you won't be able to stop at just one bite! Serve on homemade melba toast or simple crackers. Bluefish and trout are both good substitutions for the catfish.

### INGREDIENTS

**Serves 4-6**

#### For the brine:

- 1 cup kosher salt
- 1/2 cup brown sugar
- 1 cup hot water
- 3 cans (12 ounces each) cold beer (such as Budweiser)
- 1 tablespoon coarse ground pepper
- 6 bay leaves, crumbled
- 4 large catfish fillets, about 3/4 pound each
- Olive oil
- Wood chips soaked in water

**Grilling Method:** Indirect/Medium Heat

**Special Equipment:** Cameron Stovetop Smoker

### DIRECTIONS

1. In a large bowl dissolve salt and sugar in hot water. Add cold beer, pepper and bay leaves to make brine. Whisk well to remove carbonation. Place the fish in the brine, adding cold water if more liquid is necessary to cover all the fillets. Brine fish 4 hours or overnight in the refrigerator. Remove fish from brine, rinse in cold water and air dry for 10 minutes before smoking.
2. When ready to smoke, brush fish lightly with oil, place in center of cooking grate skin side down and smoke cook 1 to 2 hours or until fish is cooked through and smoked. Alternatively, smoke in a Cameron Stovetop Smoker for 20 to 30 minutes. The fish will be a dark caramel color.
3. Serve at room temperature or make into a smoked catfish paté by adding cream cheese, sour cream, shallots, capers, garlic, Tabasco and a dash of pepper to taste (see recipe on next page).

Continued on next page.

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## BEER-BRINED, SMOKED CATFISH SPREAD

### For Smoked Catfish Paté:

#### Serves 4-6

4 Beer-Brined Smoked Catfish Fillets  
(see recipe on preceding page)  
1 8-ounce block cream cheese, room temperature  
1/2 - 3/4 cup sour cream  
2 large shallots, minced  
2 tablespoons capers packed in brine  
2 teaspoons caper juice  
1/4 teaspoon granulated garlic  
5 shakes Tabasco  
6 grinds fresh ground pepper or more to taste

1. Brine and smoke catfish according to recipe. While still warm, break fillets into pieces, removing skin and any bones.
2. Add cream cheese and mix well. Add 1/2 cup of the sour cream and mix well. Add the shallots, capers, caper juice, garlic and Tabasco. Taste for seasoning, add more sour cream at this point if the paté is a little dry or tastes a little salty. Adjust Tabasco and add freshly ground pepper to taste.  
**Note:** Do not add any salt to this dish because the brine and the smoke “salts” the fish before it is mixed into the paté.
3. Let chill for at least 3 hours or preferably overnight. Taste once more before serving and adjust seasonings if necessary. Serve on the cold side of room temperature on homemade melba toast (slice a loaf of French bread in small rounds, lay out on a cookie sheet and bake in a 250-degree oven until golden and the bread is dried out) or your favorite crackers. Top with a dollop of sour cream if desired.



Photo Credit: Jamie Tiampo

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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).



BY CHARLIE PALMER

# PROSCIUTTO-CRUSTED ASPARAGUS

Egg Toast + Sherry-Shallot Vinaigrette

## INGREDIENTS

### Serves 4

#### For the Vinaigrette:

- 1/2 cup minced shallots
- 1 1/2 cups extra-virgin olive oil, plus more for baking sheet
- Coarse salt
- 1/2 cup honey
- 1/2 cup sherry vinegar
- 1 tablespoon Dijon mustard
- White pepper

## DIRECTIONS

### Vinaigrette

1. In a small skillet, gently sweat the shallots in 2 tablespoons of the oil with a good pinch of salt; don't cook them tender, just heat them through to release their flavor. Add the honey, and cook just until it begins to bubble.
2. Remove from the heat and whisk in the vinegar and mustard, then the remaining oil. Season to taste with salt and white pepper, then pour into a container with a tight-fitting lid and store in the refrigerator.

Continued on next page.

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# PROSCIUTTO-CRUSTED ASPARAGUS

Egg Toast + Sherry-Shallot Vinaigrette

## For the Asparagus:

20 stalks asparagus  
20 thin slices prosciutto

## For the Egg Toasts:

4 slices (3/4-inch thick) brioche  
4 large eggs  
Unsalted butter

## For the Salad and Garnish:

1 head frisée  
2 handfuls baby arugula  
Parmigiano-Reggiano

## Asparagus and Egg Toasts

1. Preheat the oven to 350 degrees.
2. Line a rimmed baking sheet with foil and oil it lightly.
3. Trim and peel the asparagus.
4. Roll each stalk in a slice of prosciutto and place it on the baking sheet. Place the asparagus in the oven, and put in another baking sheet to heat for 5 minutes. Cook the asparagus for 10 to 12 minutes, or until the asparagus are tender and the prosciutto is lightly browned around the edges. (Timing will vary depending on size).
5. Meanwhile, lightly toast the brioche slices. Use a 2 1/2 inch round cookie cutter to cut a hole in the center of each toast; reserve the punched-out rounds.
6. Remove the empty pan from the oven and rub it with butter. Arrange the brioche slices and rounds on the pan. Crack an egg into the center of each slice and season with salt and pepper. Bake just until the egg whites have set, about 5 minutes.

## To Serve:

1. Dress the frisée and arugula with enough of the vinaigrette to coat the leaves; season to taste with salt and pepper.
2. Place 5 asparagus stalks on each plate and drizzle vinaigrette over the asparagus and around the plates.
3. Arrange some salad over each portion of asparagus, then top with an egg toast, placing the round piece of toast on the side. Grate cheese over everything and serve immediately.

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Master Chef and Hotelier **Charlie Palmer** has received critical acclaim for his signature progressive American cooking, which is showcased in his eleven notable restaurants across the country (including Michelin-starred Aureole in NYC and Dry Creek Kitchen in Sonoma, Ca.). 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*.



Photo Credit: Melanie Dunea

BY MIKE PRICE

## PUMPKIN SOUP

with Spiced Crème Fraiche and Pumpernickel Croutons

### INGREDIENTS

#### Serves 8-10

4 baby pumpkins (4-inch diameter)  
1 tablespoon plus 1 teaspoon olive oil  
1 tablespoon maple syrup  
Kosher salt and pepper  
2 tablespoons unsalted butter  
1/2 cup small diced onion  
2 cups pumpkin purée  
1 teaspoon grated nutmeg  
3 cups chicken stock  
2 slices pumpernickel bread  
2 tablespoons crème fraiche  
Pinch nutmeg  
Pinch ground cinnamon  
Pinch allspice

### DIRECTIONS

1. Preheat the oven to 350 degrees. Cut the tops off the pumpkins and hollow them out with a soup spoon making sure to remove the seeds, but not the flesh. Place in a baking dish and drizzle with 1 tablespoon of olive oil and the maple syrup. Season with salt and pepper. Bake 30 to 40 minutes or until tender. Reserve. Leave the oven on.
2. In a medium sauce pot melt the butter, and cook the onions over medium heat until lightly browned and tender, 8 to 10 minutes. Add the pumpkin purée and nutmeg and stir to combine. Add chicken stock and season with salt and pepper. Simmer for 10 to 15 minutes, adjust seasoning and consistency; keep warm.
3. Dice pumpernickel into 1/2-inch pieces and toss with the remaining teaspoon of olive oil, salt, and pepper. Place on a baking sheet and toast until lightly crisped, 5 to 7 minutes. Reserve.
4. Combine crème fraiche, nutmeg, cinnamon, and allspice; season with salt and pepper. Reserve.
5. Ladle the hot soup into the roasted pumpkins. Add a dollop of the spiced crème fraiche and top with the pumpernickel croutons.

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Call in and ask Mike Price, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

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A graduate of the Culinary Institute of America, **Mike Price** completed an externship at the esteemed Symphony Café in NYC, and also honed his skills at NYC's The Harrison and The Water Club. In 2007, Mike and his business partner, Joey Campanaro, opened Market Table in NYC's West Village, which has received critical and popular acclaim.

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## TURKEY / ENTRÉES

Photo Credit: Steven Freeman



**Honey-Lemon-Thyme Cornish Game Hens**  
by Emeril Lagasse  
Page 20





Photo Credit: David M. Russell



Photo Credit: John Kernick  
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BY MARTHA STEWART

# ROAST TURKEY WITH BROWN SUGAR AND MUSTARD GLAZE

A practically instant sweet-and-spicy mixture of mustard and brown sugar flavors the bird and gives the skin an impressive golden-brown color.

## INGREDIENTS

### Serves 10

1 whole turkey (about 12 pounds), thawed if frozen, rinsed and patted dry (neck and giblets reserved, liver discarded)

Coarse salt and ground pepper

4 cups Pecan Cornbread Dressing (see recipe on page 34)

2 tablespoons butter, room temperature

1/2 cup packed light-brown sugar

1/4 cup spicy brown mustard

## DIRECTIONS

1. Preheat the oven to 350 degrees with rack in lowest position. Place turkey on roasting rack set in a large roasting pan. Season inside of turkey with salt and pepper. Loosely fill neck and large cavity with dressing; fold skin over, and secure with skewers or trussing needles, if necessary. Bend wing tips forward, and tuck under neck cavity. Using kitchen twine, tie legs together securely. Rub turkey all over with butter; season with salt and pepper.
2. Add neck, giblets, and 3 cups water to roasting pan. Cover turkey loosely with aluminum foil. Roast 1 hour, and then baste with pan juices every 30 minutes, until an instant-read thermometer inserted in thickest part of a thigh (avoiding bone) registers 125 degrees, 1 to 2 hours more.
3. Remove foil; increase heat to 400 degrees. In a small bowl, stir together sugar and mustard; brush turkey with glaze. Rotate pan, and continue to roast turkey, brushing with glaze 2 to 3 more times, until thermometer registers 165 degrees, 45 minutes to 1 hour more (tent with buttered foil if browning too quickly; add more water if pan becomes dry).
4. Transfer turkey to a platter; reserve pan with drippings for gravy. Cover turkey loosely with foil, and let rest at least 30 minutes (or up to 1 hour). Before serving, remove dressing, and carve.

**Note:** To ensure a juicy Thanksgiving turkey, buy an inexpensive instant-read thermometer, and roast the bird to the temperature specified in the recipe.

As first seen in the November 2008 issue of *Everyday Food* magazine. For more visit [www.everydayfood.com](http://www.everydayfood.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.





RECIPE BY MARTHA STEWART LIVING® OMNIMEDIA, BROUGHT TO YOU BY FARMERS INSURANCE<sup>SM</sup>

## DEEP-FRIED TURKEY

**This recipe should be made outdoors; making it in the kitchen is too dangerous.**

And, if you're tackling a deep-fried turkey, get more tips at

[www.farmers-cares.com/ten-steps-to-safely-deep-fry-a-turkey](http://www.farmers-cares.com/ten-steps-to-safely-deep-fry-a-turkey) and take all the necessary precautions to fry safely.

### INGREDIENTS

#### Serves 10-12

- Fresh turkey (15 pounds)
- 25 medium dried bay leaves
- 3 1/4 teaspoons dried thyme
- 3 1/4 teaspoons dried oregano
- 1 1/2 teaspoons whole black peppercorns
- 3 tablespoons Konriko brand, or other hot Creole seasoning
- 2 teaspoons garlic powder
- 4 gallons peanut oil



# FARMERS<sup>®</sup>

### DIRECTIONS

1. Wash turkey inside and out under cold running water; pat dry. Finely grind bay leaves in spice grinder; transfer to small bowl. Finely grind thyme, oregano, and peppercorns separately; add to bay leaves. Mix in Creole seasoning and garlic powder.
2. Rub 1/3 spice mixture on inside of turkey, 1/3 under skin of breast, and 1/3 on outside of turkey; place in roasting pan. Cover; let rest overnight in refrigerator or up to 24 hours.
3. Bring turkey to room temperature. Using a wooden skewer, thread neck flap securely to bottom of turkey. Fold wing tips under. Using steel or aluminum wire, truss legs and tail's nose together securely; form a handle with wire. This will enable you to hold turkey while submerging in hot oil.
4. Heat oil in 10-gallon pot with liner basket over high heat until temperature registers 360 degrees. Holding turkey by handle, immerse in oil. Maintain temperature at 360 degrees while frying. Fry until golden brown, about 45 minutes, or 3 minutes per pound.
5. Lift turkey from oil; transfer to a wire rack over a roasting pan. Drain for 15 minutes. Serve.

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

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This November, entertain with confidence and maintain your sanity with a homeowner's insurance policy to protect from unpredictable holiday flare-ups. Visit [farmers.com](http://farmers.com).





Photos by Steven Freeman

BY EMERIL LAGASSE

# HONEY-LEMON-THYME CORNISH GAME HENS

## INGREDIENTS

### Serves 4

Four 1-pound Cornish game hens  
8 tablespoons (1 stick) butter  
1 tablespoon plus 1 teaspoon chopped fresh thyme  
Grated zest of 2 lemons  
4 teaspoons salt  
1 teaspoon freshly ground black pepper  
2 tablespoons freshly squeezed lemon juice  
1/3 cup honey  
1 tablespoon plus 1 teaspoon soy sauce

## DIRECTIONS

1. Position a rack in the center of the oven and preheat the oven to 500 degrees. Line a large baking dish with aluminum foil, and set it aside.
2. Rinse the hens well, inside and out, under cool running water. Pat them dry with paper towels.
3. Combine 4 tablespoons of the butter, the thyme, and the lemon zest in a small bowl and use a fork to blend well. Divide the mixture into 4 portions, and spread one portion under the skin covering the breast of each hen. Combine 1 teaspoon of the salt with 1/2 teaspoon of the black pepper, and season the cavities of the hens. Truss the hens, fold the wing tips back and tuck them under, and arrange the hens breast side up in the prepared baking dish.
4. Combine the lemon juice, honey, soy sauce, and the remaining 4 tablespoons butter in a small saucepan, and warm over low heat until heated through. Divide the honey mixture in half, and set aside one portion. Use some of the remaining portion to baste the tops of the hens well. Season the hens with the remaining 3 teaspoons salt and 1/2 teaspoon pepper.
5. Transfer the baking dish to the oven and cook, basting the hens with the honey mixture about every 5 minutes, until they are nicely browned, 20 to 25 minutes. If necessary, tent the hens with foil during the last few minutes of cooking to prevent over-browning.
6. When the hens reach an internal temperature of 165 degrees, remove the dish from the oven and let them rest for about 5 minutes. Discard the honey mixture used for basting. Use the reserved honey mixture to drizzle over the hens before serving.

**Note:** To check the temperature, insert an instant-read thermometer in the thickest part of the breast, avoiding any bones.

From *Emeril 20-40-60: Fresh Food Fast* by Emeril Lagasse. © 2009 by copyright MSLO, Inc., all rights reserved. Courtesy of HarperCollins Publishers.

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Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in locations including New Orleans, Las Vegas, Orlando, and Bethlehem, Pennsylvania.

He has hosted over 2000 shows on the Food Network, and his latest series, *Emeril's Table*, can be seen on Hallmark Channel. In addition to his television presence, Emeril has a live, call-in radio program, *Cooking with Emeril*, which airs exclusively on Martha Stewart Living® Radio on SiriusXM. Lagasse is the author of 16 cookbooks including his newest book, *Sizzling Skillets and other One-Pot Wonders*.





BY EMERIL LAGASSE

# BUTTERNUT SQUASH LASAGNA

with Italian Sausage and Sage

## INGREDIENTS

### Serves 8-10

3 pounds butternut squash, peeled and diced  
1/4 cup extra-virgin olive oil  
1/2 teaspoon ground cinnamon  
4 sprigs fresh thyme  
1 bay leaf  
1 1/2 teaspoons salt  
1 teaspoon freshly ground black pepper  
2 tablespoons olive oil  
1 1/2 cups small-diced onion  
1 cup small-diced fennel  
1 cup cored and small-diced Pink Lady or Honeycrisp apple  
1 1/2 pounds fresh fennel sausage, removed from casings and crumbled  
2 teaspoons chopped fresh marjoram leaves  
4 tablespoons (1/2 stick) unsalted butter  
1/4 cup plus 1 tablespoon fresh sage leaves, thinly sliced  
1/2 cup chopped lightly toasted hazelnuts  
1 pound whole-milk ricotta cheese  
8 ounces mascarpone cheese  
1/2 cup heavy cream  
2 eggs, lightly beaten  
1 pound whole-milk mozzarella cheese, grated (4 cups)  
3/4 cup finely grated Parmigiano-Reggiano cheese  
1/2 cup chicken stock or canned low-sodium chicken broth  
12 sheets no-boil lasagna noodles (about 8 ounces)

## DIRECTIONS

1. Preheat the oven to 350 degrees.
2. In a large mixing bowl, combine the butternut squash with the extra-virgin olive oil, cinnamon, thyme, bay leaf, 1 teaspoon of the salt, and 1/2 teaspoon of the pepper and toss to coat the squash. Transfer the squash to a large baking sheet and cover with aluminum foil. Bake until the squash is tender, about 30 minutes. Set the squash aside, covered, until cool. Remove and discard the thyme sprigs and bay leaf.
3. Heat a medium sauté pan over medium-high heat. When hot, add the olive oil, onion, fennel, apple, sausage, and marjoram and cook for 8 to 10 minutes, stirring occasionally, until the sausage has browned and the vegetables have softened. Remove from the heat, transfer to a large mixing bowl, and set aside to cool. Gently fold the squash into the vegetable-sausage mixture.
4. Heat the butter in a small sauté pan over medium heat. When the butter begins to bubble and brown, add 1/4 cup of the sage leaves and cook until they are brown and crisp, 1 to 1 1/2 minutes. Add the chopped hazelnuts and cook for another minute. Remove from the heat and set aside to cool.
5. In a separate large mixing bowl, combine the ricotta, mascarpone, heavy cream, beaten eggs, half of the mozzarella, and the remaining 1/2 teaspoon pepper and 1/2 teaspoon salt. Mix well to combine, then add the cooled brown-butter-sage hazelnut mixture and mix thoroughly.
6. Increase the oven temperature to 375 degrees.

Continued on next page.

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## BUTTERNUT SQUASH LASAGNA

with Italian Sausage and Sage

- Assemble the lasagna:** Spread half of the butternut squash mixture in the bottom of the pan, sprinkle with 1/4 cup of the Parmigiano-Reggiano, drizzle 1/4 cup of the stock over the top, and cover with 4 pasta sheets, leaving a little space between sheets. Spread 3 cups of the ricotta cheese mixture over the pasta sheets and cover with 4 more pasta sheets. Distribute the remaining half of the butternut squash mixture over the pasta, sprinkle the top with 1/4 cup of the remaining Parmigiano-Reggiano, and drizzle with the remaining 1/4 cup stock. Place the final 4 pasta sheets over the top and spread the remaining ricotta mixture evenly over the pasta. Top with the remaining grated mozzarella and 1/4 cup Parmigiano-Reggiano.
- Cover the lasagna tightly with a piece of buttered foil and bake, undisturbed, for 40 minutes. Remove the foil and continue to bake until the top is bubbly and golden brown, about 15 minutes more. Let the lasagna stand for 15 to 20 minutes before serving. Garnish with the remaining tablespoon of sage.

**Note:** We used a lasagna pan, but you can use any baking dish about 10 x 15 x 3 inches deep.



Photo Credit: Steven Freeman

From *Sizzling Skillets and Other One-Pot Wonders* by Emeril Lagasse. © 2011 by copyright MSLO, Inc., all rights reserved. Courtesy of HarperCollins Publishers.

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Photo Credit: Nicole Frenzen

BY NICK ANDERER

## AGNOLOTTI DI ZUCCA

Store-bought pumpkin purée can be substituted, but Delicata squash makes a beautiful, naturally sweet purée. Keep in mind that in order to yield 42 ounces of purée, you'll need twice that amount in raw product.

### INGREDIENTS

#### Serves 4

#### For the Filling:

You'll need 5 1/3 cups of purée for the ravioli.

5 1/4 pounds Delicata squash, halved lengthwise

Olive oil

1 3/4 cups ricotta

1 1/2 ounces grated Pecorino Romano (preferably Fulvi)

1 teaspoon ground chili flakes

1/2 teaspoon freshly grated nutmeg

Kosher salt and pepper to taste

#### For the Dough:

2 cups "00" flour (or all-purpose)

1 teaspoon kosher salt

1 1/4 cups large egg yolks (roughly 14 yolks)

1 to 2 teaspoons water

### DIRECTIONS

#### Make the Filling

1. Preheat the oven to 400 degrees.
2. Brush cut side of the squash with olive oil, and sprinkle with salt and pepper. Place cut side down on an oiled, parchment-lined sheet pan and cover with foil. Bake 45 minutes or until tender.
3. When cool enough to handle, scoop out the insides with a large spoon, and place in a food processor to create the purée. You should have 5 1/3 cups of purée.
4. In a large bowl with a spatula, combine all the filling ingredients, stirring until the ricotta is fully incorporated. Transfer to a piping bag and set aside in the refrigerator.

#### Make the Ravioli Dough

1. In a KitchenAid or motorized mixer, use the paddle attachment to combine all the ingredients – start on the lowest speed and slowly increase as the flour and yolks begin to incorporate.
2. Mix for several minutes or until the dough begins to cleanly pull away from the sides of the bowl. Remove and knead by hand for 3 minutes. Wrap in plastic wrap and set aside for 1 hour to rest.
3. Using a mechanized pasta roller (KitchenAid has an attachment), roll the pasta until you can see your hand through the dough.
4. Using a piping bag, form one long tube of filling along the length of the dough, then lightly brush with a moistened brush. Fold over the dough and use your fingers to seal off sections of filling in 1 3/4-inch lengths.
5. Using a ruffled cutter, cut out the agnolotti to be 1 3/4 inches long.

Continued on next page.

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).



## AGNOLOTTI DI ZUCCA

### For the Sauce:

- 4 tablespoons unsalted butter
- 20 small fresh sage leaves
- Juice of 1 lemon
- Grated Pecorino Romano (preferably Fulvi) to taste
- 2 teaspoons balsamic vinegar (preferably Aceto Balsamico Tradizionale)

### Make the Sauce and cook the Agnolotti

1. Bring a large pot of salted water to a boil. Place a large sauté pan or skillet over medium-high heat. Add the butter and sage; the butter should sizzle and the sage should begin to turn brown.
2. Once it becomes dark brown, remove from heat for 30 seconds and carefully (away from any flame) add the freshly squeezed juice of 1 lemon to the butter; it will sizzle aggressively and stop browning.
3. Add 40 pieces of ravioli to the water and cook for 1 minute.
4. Remove ravioli and 4 tablespoons of water from the pot, add to the sauté pan and simmer together for 1 minute. Sprinkle with pecorino and serve, garnishing with a light drizzle of Aceto Balsamico Tradizionale.

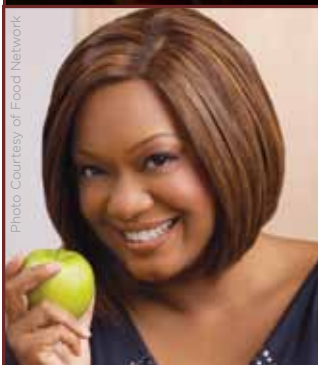


Photo Credit: Lauri Patterson/Stockphoto

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**Nick Anderer** is the executive chef of Maialino, the top-rated Roman trattoria located in the Gramercy Park Hotel. Since opening, Maialino has been named Top Newcomer by Zagat and Esquire Magazine, and received a glowing two-star review from *The New York Times*, three-star reviews from *New York Magazine* and the *New York Post* and a four-star review from *Time Out NY*. Prior to Maialino, Anderer was at Babbo with Mario Batali and Gina DePalma, and at Gramercy Tavern under Chefs Tom Colicchio and Michael Anthony.





BY SUNNY ANDERSON

Photo Credit: Sunny Anderson

# FRIED TURKEY LEGS

with Sunny's Quick Cranberry Salsa

## INGREDIENTS

**Serves 4**

### For the Brine:

- 8 cups cold water
- 2 tablespoons kosher salt
- 1 tablespoon sugar
- 1/2 lemon, quartered
- 2 cloves garlic, peeled and smashed
- 8 sage leaves
- 8 sprigs thyme
- 4 turkey drumsticks

## DIRECTIONS

### Make the Brine

1. In a medium saucepan stir together the water, salt, sugar, lemon, garlic, sage, and thyme. Place over low heat and simmer for a few minutes until fragrant with the scent of the herbs and the sugar and salt are dissolved. Cool completely.
2. Place turkey drumsticks in a plastic bag (2 can fit into a gallon bag if you try, but one per bag is easiest) and evenly distribute the brine, lemon, sage, and thyme. Refrigerate for 2 days. Remove from the brine, pat dry.

Continued on next page.

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

# FRIED TURKEY LEGS

with Sunny's Quick Cranberry Salsa

## For the Dredge:

2 cups all-purpose flour  
2 tablespoons garlic powder  
2 tablespoons salt  
1 tablespoon cayenne pepper  
Freshly ground black pepper  
Peanut oil for deep frying

## For Sunny's Quick Cranberry Salsa:

### Makes 3 cups

2 1/2 cups (12 ounces) fresh or frozen cranberries, thawed  
1/4 red onion  
1 jalapeno, stem removed, seeds left in  
1 clove garlic, peeled  
1/4 cup orange juice  
2 tablespoons lime juice (2 limes)  
3 tablespoons sugar  
Salt to taste

## Dredge the Drumsticks

1. In a large brown bag or bowl combine flour, garlic powder, salt, cayenne pepper, and several grinds of black pepper. Toss legs in flour mixture then place on a wire rack set over a baking sheet and let stand 1 hour. Toss in the flour again and allow to rest another hour.
  2. In a large saucepan, heat several inches of oil to 375 degrees. Shake off excess flour, then lower turkey in oil, making sure to fry in batches to maintain the temperature. Frying time varies, but 4 minutes per pound of meat works. Check for an internal temperature of 165 degrees. Serve with Sunny's Quick Cranberry Salsa, recipe follows.
1. Place all ingredients in a food processor and blend until everything is broken down. Pour into a bowl and refrigerate for 30 minutes before serving.

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**Sunny Anderson** debuted on Food Network in 2005 as a special guest on *Emeril Live*, cooking side by side Chef Emeril Lagasse. In 2007, she co-hosted Food Network's series of specials *Gotta Get It* uncovering the latest and greatest food gadgets and gizmos on the market.

Sunny currently hosts the popular Food Network series *Cooking for Real*, where she combines her approach to classic comfort foods with her passion for unique flavors inspired by her many travels.



Photos by: Ellen Silverman

BY MICHAEL ANTHONY

# CARROT-BARLEY RISOTTO WITH SHIITAKE MUSHROOMS

## INGREDIENTS

### Serves 4

#### For the Barley:

- 1 small onion, minced
- 1 clove garlic, minced
- 1 tablespoon olive oil
- 1/2 cup pearl barley
- 2 cups vegetable stock
- Kosher salt and ground white pepper

#### For the Carrots:

- 1 cup mixed variety of heirloom carrots, diced
- 1/4 cup carrot juice
- 1/4 cup orange juice
- Salt and pepper
- Pinch of whole cumin seed
- 1 teaspoon unsalted butter
- 1 teaspoon lemon juice

#### For the Shiitakes:

- 8 shiitakes, stems removed, caps sliced
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 cup glazed carrots (recipe above)
- 2 tablespoons mixed chopped herbs (chives, tarragon, parsley)

## DIRECTIONS

1. In a medium saucepan, over medium heat, sweat onions and garlic in olive oil until soft, without coloring.
2. Add barley and stir for 2 minutes..
3. Cover with vegetable stock, season with salt and pepper, and let simmer for 30 minutes uncovered, or until barley is tender

1. Combine carrots, carrot juice, orange juice, and cumin seed in a small saucepan, and bring to simmer over medium heat.
2. Cook for 15 minutes uncovered, or until carrots are tender and liquid has evaporated.
3. Add butter and lemon juice, season with salt and pepper.

1. In a small sauté pan, sauté mushrooms with garlic and oil until tender.
2. Fold into glazed carrots.

#### To serve

Toss shiitakes, carrots and barley together. Spoon into bowl and top with mixed chopped herbs.

Call in and ask Michael Anthony, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Michael Anthony** is executive chef and partner at New York's Gramercy Tavern, which has been named the most popular restaurant in NYC by the *Zagat Survey* six times. In 2008, it garnered the James Beard Foundation's "Outstanding Restaurant Award." Mike previously acted as executive chef at Blue Hill Stone Barns, collaborating with Chef-Owner Dan Barber. Under Mike's leadership, Blue Hill at Stone Barns received a three-star review in *The New York Times*, and a James Beard Foundation nomination for "Best New Restaurant" in 2005.





Photo Credit: Melanie Dunea



Photo Credit: Quentin Bacon

BY MARIO BATALI

## LEG OF LAMB IN A CLEMENTINE CRUST

### INGREDIENTS

#### Serves 8-10

- 1/2 cup grapefruit juice
- 4 clementines, halved
- 1 cup dry white wine
- 3 garlic cloves, peeled
- 2 tablespoons chopped fresh rosemary leaves
- Freshly ground black pepper
- 1/4 cup extra-virgin olive oil
- 1 boneless leg of lamb (5 to 7 pounds — always get the bigger one), rolled and tied by your butcher
- Coarse (kosher) salt

### DIRECTIONS

1. Combine the grapefruit juice, clementines, wine, garlic, rosemary, 2 tablespoons black pepper, and the oil in a blender or processor, and pulse until the mixture forms a rough paste.
2. Place the lamb in a large, shallow, nonreactive dish or pan. Rub the marinade over it, and turn the lamb to coat it on all sides. Cover, and refrigerate for at least 12 hours (up to 36 hours).
3. Remove the lamb from the marinade, reserving the marinade, and transfer it to a roasting pan.
4. Season the lamb aggressively with salt and pepper, and let it stand at room temperature for 45 minutes.
5. Meanwhile, preheat the oven to 425 degrees.
6. Rub the reserved marinade over the lamb, and add 1 cup of water to the roasting pan. Place the pan in the oven and roast for 20 minutes.
7. Reduce the oven temperature to 400 degrees, and continue roasting until an instant-read thermometer registers 130 degrees for medium-rare, roughly 1 hour and 25 minutes for a large roast. (It may be only 45 minutes for a small one, so be careful and check the temperature after 45 minutes in any case.)
8. Remove the pan from the oven and allow the lamb to rest for 20 minutes before carving.

Recipe courtesy of Molto Batali (ecco 2011).

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**Mario Batali** and business partner Joe Bastianich own nineteen restaurants across the country including their flagship New York City enoteca, Babbo. In the summer of 2010, Mario and Joe opened Eataly, a 50,000 square foot marketplace in New York City. Along with hosting a variety of television shows, including *Iron Chef America*, Mario is the author of eight cookbooks. His most recent, *Molto Batali: Simple Family Meals from My Home to Yours* (Ecco 2011), was released in October.







BY JOEY CAMPANARO

# RIESLING ROAST TURKEY WITH FIG AND ROOT VEGETABLE DRESSING

## INGREDIENTS

### Serves 8

- 1 (12-pound) whole turkey
- 5 pounds unsalted butter, divided
- 3 bottles Riesling (recommended: 2003 Joh. Jos. Prum Wehlener Uhr Kabinett Riesling from Mosel-Saar-Ruwer)
- 4 carrots, peeled
- 4 onions, peeled
- 2 heads celery
- 2 large celery roots, peeled
- 4 heads garlic, peeled and chopped
- 1 cup dried figs, stems removed, rough chopped
- 1/2 cup olive oil, plus more as needed
- 2 Pullman loaves white bread
- 1 quart chicken stock
- 1 cup Madeira wine
- Sea salt and white pepper
- 3 cups all-purpose flour
- 2 bay leaves
- 1 bunch fresh thyme leaves, chopped
- 2 bunches fresh parsley leaves, chopped

**Special Equipment:** 10 feet of cheesecloth

## DIRECTIONS

1. Preheat the oven to 400 degrees.
2. Debone the entire turkey and separate into parts. Reserve all of the offal cuts separately, including the liver. Melt 3 pounds of the butter and combine with Riesling. Soak the cheesecloth in the wine and butter mixture. Set aside.
3. Medium dice the carrots, onions, celery, and celery root so that they are all about the same size. Toss vegetables with garlic, figs, and olive oil. Spread out on sheet pans and roast in the oven until vegetables are tender, 30 to 45 minutes. Set aside.
4. Cut the bread into 1-inch cubes. Spread out on sheet pans and toast in the oven until golden, about 10 minutes.
5. Combine the roasted vegetables mixture with the toasted bread in a large bowl. Melt 1 pound butter and toss with vegetable and bread mixture. Transfer to a large baking dish and add enough chicken stock to cover the mixture. Bake for 45 minutes. Reserve stuffing and keep warm.
6. Melt 1/2 cup (8 tablespoons) butter in a large sauté pan over medium-high heat. Add only the offal cuts of the turkey and saute until lightly browned and cooked through. When lightly browned, add the Madeira and deglaze the pan. Set aside to cool, chop into pieces, and reserve.
7. Heavily season the remaining turkey meat with salt and white pepper. Wrap the seasoned meat in the soaked cheesecloth. Roast at 400 degrees for 25 minutes.
8. Remove the cheesecloth from the skin and continue roasting for an additional 15 minutes. Keep checking the temperature of the meat every 15 minutes until it registers 165 degrees. Reserve the drippings. Hold the roasted turkey at room temperature for 12 minutes before slicing.
9. Toast the flour in a large saucepan until rust in color. Add turkey drippings, remaining 3/4 pound butter, bay leaves, chicken stock and stir constantly until smooth. Cook until thickened. When the gravy has reached a sufficient viscosity, strain and add the cooked, chopped offal cuts to the gravy. Refresh everything with chopped fresh herbs, to taste. Slice turkey and serve with stuffing on side and gravy over top.

Call in and ask Joey Campanaro, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Joey Campanaro** was raised in an Italian-American household in Philadelphia where the food of his childhood inspired him to make cooking his vocation. His restaurant, The Little Owl, has received acclaim from critics and guests alike, including a two-star review from *The New York Times*. He has appeared on everything from *Iron Chef America* to the *Today Show* and the *Martha Stewart Show*.



BY AMANDA FREITAG



# LONG ISLAND DUCK BREAST

with Sunchoke Spaetzle and Duck Confit

## INGREDIENTS

### Serves 4

- 1 cup all-purpose flour
- 1/2 teaspoon plus 2 tablespoons salt
- 2 eggs
- 1/4 cup milk
- Pinch grated nutmeg
- 2 tablespoons extra-virgin olive oil
- 3 tablespoons unsalted butter
- 2 cups diced, skin-on sunchoke (Jerusalem artichokes)
- 2 garlic cloves, thinly sliced
- 1 teaspoon rosemary, finely chopped
- 2 confit duck legs, shredded
- 2 tablespoons finely chopped fresh parsley
- 4 Long Island Pekin Duck breasts, skin scored
- 1 tablespoon aged balsamic vinegar

## DIRECTIONS

### For the Duck Breast

1. Heat a large shallow sauté pan (or two depending on the size) over high heat. Season the duck breast with salt and pepper on both sides and place carefully into the hot pan, skin side down, let sit and do not move until some of the fat renders out. Turn the heat down to medium-low and continue to cook on the skin side.
2. Periodically remove some of the duck fat from the pan. This process will take 12 to 15 minutes to create a golden brown crispy skin. With tongs turn the duck over and continue cooking to your desired temperature (I suggest medium).
3. Remove from pan and let rest for 4 minutes and then slice into thin slices and place on the plate. Spoon the spaetzle alongside the sliced duck breast and drizzle with aged balsamic and serve.

Continued on next page.

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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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

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# LONG ISLAND DUCK BREAST

with Sunchoke Spaetzle and Duck Confit

## For the Spaetzle

1. In a large bowl, whisk the flour and 1/2 teaspoon salt together and create a well in the middle. In a separate bowl, whisk together the eggs, milk and nutmeg and pour into the well. Combine the wet and dry ingredients until a smooth batter forms. Cover and let rest for 30 minutes. Place the olive oil in a large bowl.
2. In a large pot, bring 1 gallon of water to a boil and add the remaining 2 tablespoons of salt. Place a colander or spaetzle-maker over the water and begin to pass the dough through the holes into the water. When the spaetzle floats (after about 1 minute), remove with a strainer and transfer to the bowl with the oil. Toss the spaetzle in the oil to prevent sticking. Repeat with the remaining batter.
3. In a large skillet, heat 2 tablespoons of the butter over medium-high heat. Add the sunchoke and cook, stirring, until browned. Add the garlic, the rosemary and the remaining 1 tablespoon of butter. When the butter foams, add the spaetzle and the shredded duck confit, cook over medium-high heat until the duck and the spaetzle crisp and turn golden brown. Remove from the heat; add the parsley, toss and serve.



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**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 Cooking Channel series *Unique Eats*. Now after almost 20 years of being a groundbreaking, highly acclaimed female chef in New York City, Amanda is proud to be working on her passion project, a restaurant of her own.



BY MICHAEL LOMONACO

## BLACK CURRANT-LACQUERED DUCK BREAST

### INGREDIENTS

#### Serves 4

- 4 whole duck breasts, 6 to 8 ounces each,  
or two 1-pound Magret duck breasts
- Fine sea salt and freshly ground black pepper
- 3 tablespoons chopped shallots
- 1 tablespoon grated ginger
- 2 tablespoons honey
- 1/2 cup black currant jam, home-made or  
high-quality store-bought
- 1/4 cup cider vinegar

### DIRECTIONS

1. Preheat the oven to 375 degrees.
2. With the point of a knife, score the skin side of the duck breasts in a crosshatch pattern, being careful not to pierce the flesh. This helps release and render the layer of fat under the skin and makes the finished duck look stunning.
3. Heat a sauté pan over medium heat for 2 minutes. Season the duck breasts with salt and pepper. Put the duck breasts in the pan, skin-side down, and cook over medium to low heat to render the fat and brown the skin, 6 to 8 minutes. Carefully drain off and discard any accumulated fat from the pan and return it to the stove.
4. Carefully turn the duck breasts over and brown the flesh side for 3 to 4 minutes, or several more minutes for Magret breasts. Remove the duck breasts to a plate and cover to keep warm.
5. Add the shallots to the pan and return the pan to the heat. Sauté the shallots until softened but not browned, 2 minutes, then add the ginger, honey, jam, and vinegar, and stir. Bring to a simmer and let simmer for 2 or 3 minutes to reduce and thicken to a lacquer-like glaze.
6. Put the duck breasts, skin-side up, on a nonstick cookie sheet, brush some lacquer on the upward-facing side of each breast, and reheat in the oven for 3 minutes.
7. To serve, slice the duck breasts lengthwise or cross-wise and arrange the slices of 1 breast on each of 4 plates. Quickly reheat the sauce, if necessary, and drizzle some around the duck breasts.

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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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

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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 cookbooks, and hosted the television programs *Epicurious* on the Travel Channel and *Michael's Place* on Food Network. This winter, Lomonaco will open Center Bar, a small plates restaurant featuring wines from around the world and cocktails in Time Warner Center.



## SIDES & SALADS

### Roasted Pumpkin with Fontina Fonduta

by Mario Batali

Page 40



Photo Credit: Quentin Bacon



BY MARTHA STEWART



Photo Credit: John Kemick  
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# PECAN CORNBREAD DRESSING

Buy a high-quality cornbread, or bake it yourself using your favorite recipe. (It can be made up to 2 days ahead.)

## INGREDIENTS

### Serves 10

- 1 1/2 cups coarsely chopped pecans
- 4 tablespoons butter, plus more for baking dish
- 1 large onion, finely chopped
- 3 celery stalks, finely chopped
- Coarse salt and ground pepper
- 1/2 cup dry white wine, such as Sauvignon Blanc
- 16 cups cubed cornbread (about 2 3/4 pounds)
- 3 tablespoons finely chopped fresh sage
- 3 large eggs, beaten
- 2 cups reduced-sodium chicken broth, heated

## DIRECTIONS

1. Preheat the oven to 375 degrees. Spread pecans on a large rimmed baking sheet, and toast until fragrant, 3 to 5 minutes; set aside. In a large skillet, melt butter over medium heat. Add onion and celery; season with salt and pepper. Cook, stirring occasionally, until softened, 8 to 10 minutes. Add wine, and cook until evaporated, 3 to 5 minutes. Transfer to a large bowl; let cool slightly.
2. To bowl, add cornbread, sage, eggs, and pecans. Season with 1 1/2 teaspoons salt and teaspoon pepper. Pour 1/2 cup hot broth over cornbread mixture. Toss gently (cornbread will break down into smaller pieces). If necessary, add up to 1/2 cup more broth so stuffing is moist but not soggy.
3. If stuffing turkey, set aside 4 cups dressing. Spoon remaining dressing into a buttered 2-quart baking dish; pour up to 1 cup remaining broth over top to moisten. (To make ahead, refrigerate, up to 5 hours.) Bake, covered, for 30 minutes; uncover, and bake until browned, about 15 minutes more. Makes 12 cups.

As first seen in the November 2008 issue of *Everyday Food* magazine. For more visit [www.everydayfood.com](http://www.everydayfood.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 MARTHA STEWART

# C A R A M E L I Z E D C H E S T N U T S A N D B R U S S E L S S P R O U T S

Two cups vacuum-packed whole cooked chestnuts in jars can be substituted for fresh ones. Chestnuts are easiest to peel while hot; peel one at a time, holding in a clean kitchen towel.

## INGREDIENTS

### Serves 8

- 3/4 pound fresh chestnuts
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 2 pounds brussels sprouts, trimmed and cut in half
- Salt and freshly ground black pepper
- 1/2 cup cider vinegar
- 1/4 cup sugar
- 1/4 cup homemade turkey stock or low-sodium canned, skimmed of fat

## DIRECTIONS

1. Preheat the oven to 400 degrees. Using a paring knife or a chestnut knife, cut a large X into the shell of each chestnut on one side. Arrange on a baking pan in a single layer, cut side up. Roast until flesh is tender, 20 to 25 minutes. Remove from oven. Immediately remove and discard shells, keeping chestnuts whole if possible. Set chestnuts aside.
2. Melt butter and oil in a large saute pan set over medium-high heat. Add brussels sprouts; season with salt and pepper. Cook, stirring occasionally, until golden, 16 to 18 minutes.
3. Add roasted chestnuts. Cook, gently stirring occasionally, until brussels sprouts are tender and spotted deep brown, 20 to 25 minutes.
4. Add vinegar, sugar, and turkey stock. Cook, stirring occasionally, until liquid has been reduced to a syrup, 4 to 5 minutes. Transfer to a serving dish, and serve.

As first seen in the November 1998 issue of *Martha Stewart Living*® magazine. For more visit [www.marthastewart.com](http://www.marthastewart.com).

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Photo Credit: David M. Russell

BY MARTHA STEWART



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# HONEY-ROASTED VEGETABLES

Honey glazes this simple side dish of roasted sweet potatoes, carrots, and parsnips with sweetness and sheen. Walnut halves and thyme sprigs roast along with the vegetables for additional fall flavor.

## INGREDIENTS

### Serves 4

- 2 medium sweet potatoes (1 pound total), peeled, halved, and cut into 1/2-inch pieces
- 4 medium carrots, cut into 1/2-inch pieces
- 2 medium parsnips, peeled and cut into 1/2-inch pieces
- 1/2 cup walnut halves
- 1/4 cup honey
- 2 tablespoons extra-virgin olive oil
- Coarse salt and ground pepper
- 3 to 5 sprigs thyme

## DIRECTIONS

1. Preheat the oven to 375 degrees.
2. In a 3-quart baking dish, toss together sweet potatoes, carrots, parsnips, walnuts, honey, and oil; season with salt and pepper.
3. Top with thyme sprigs and roast until vegetables are browned at edges and tender when pierced with a knife, about 1 hour.

**Note:** If your honey crystallizes (a natural occurrence), microwave it for 30 seconds to return it to a liquid state.

As first seen in the October 2010 issue of *Everyday Food* magazine. For more visit [www.everydayfood.com](http://www.everydayfood.com).

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Photo Credit: Steven Freeman

BY EMERIL LAGASSE

## EMERIL'S ROASTED BEET SALAD

with Walnut Dressing and Cheese Crisps

### INGREDIENTS

#### Serves 4-6

- 3 to 4 small red and/or golden beets, tops removed, washed
- 1/2 cup plus 2 tablespoons olive oil
- 3 tablespoons water
- 1/2 teaspoon salt, plus more for seasoning
- 1/4 teaspoon freshly ground black pepper, plus more for seasoning
- 1/4 cup sherry vinegar or Banyuls vinegar (see Note)
- 1 tablespoon finely chopped shallot
- 1 tablespoon honey
- 1/4 teaspoon Dijon mustard
- 1/2 cup chopped toasted walnuts
- 1 teaspoon minced fresh tarragon leaves
- 1 bunch baby dandelion greens, stems removed, leaves rinsed and cut into bite-size pieces (about 6 cups or 6 ounces of greens)
- 1 bunch rainbow chard, stems removed, leaves rinsed and cut into bite-size pieces
- Cheese Crisps (see recipe on next page)

### DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Cut a piece of aluminum foil about 12 inches square. On one half of the square, place the beets, 2 tablespoons olive oil, water, 1/4 teaspoon of the salt, and 1/8 teaspoon of the pepper. Fold the opposite side of the foil over to cover the beets, and seal all the edges tightly to form a packet. Place the packet on a baking sheet, transfer it to the oven, and cook until the beets are tender, about 45 minutes. (The beets are done when a paring knife is easily inserted into the middle.) Remove the packet from the oven and set it aside, unopened, for about 10 minutes.
3. Remove the beets from the foil packet. When the beets are cool enough to handle, gently rub off the skin, using a paper towel. Slice the beets into 1/8-inch-thick rounds (use a mandoline if you have one), and set aside.
4. Combine the vinegar, shallot, honey, mustard, remaining 1/4 teaspoon salt, and remaining 1/8 teaspoon pepper in a blender, and mix well. While the blender is still running, add the remaining oil in a slow, steady stream, blending until the vinaigrette is emulsified. Transfer the dressing to a mixing bowl, and stir in the walnuts and tarragon.
5. Place the dandelion greens and the chard in a large bowl. Pour 2 tablespoons (or more to taste) of the dressing over the greens, and season with a pinch of salt and pepper. Toss to coat. In a separate mixing bowl, toss the sliced beets in 1 tablespoon of the dressing, and season with a pinch of salt and pepper.
6. Divide the greens among four to six serving plates, and garnish with the sliced beets and the Cheese Crisps. If desired, spoon more dressing over each salad.

**Note:** Banyuls vinegar is made from Banyuls wine, which is a fortified wine from southern France and is considered to be the French version of port. Banyuls vinegar has a sweet and nutty flavor, which is generally thought to be milder than red wine vinegar or balsamic vinegar. It tastes something like a cross between balsamic vinegar and sherry vinegar and either can be used as a good substitute. Banyuls vinegar can be found in specialty markets.

Continued on next page.

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# EMERIL'S ROASTED BEET SALAD

with Walnut Dressing and Cheese Crisps

## Cheese Crisps

### Makes about 12 crisps

3/4 cup shredded hard sheep's milk cheese, such as Bianco Sardo.

1. Preheat the oven to 350 degrees. Line a baking sheet with a Silpat, or parchment paper.
2. Spacing them 1 to 2 inches apart, place 1-tablespoon mounds of the cheese on the Silpat. Place the baking sheet in the oven and cook until the cheese melts and turns golden brown, about 7 minutes.
3. Remove from the oven and set aside to cool on the baking sheet. Use the crisps as a garnish for soups and salads.

Cheese crisps can be made from most hard cheeses such as Parmigiano-Reggiano, Montasio, and Asiago. They make easy snacks that can be spiced up with dried herbs and spices. Cheese crisps make a fine accompaniment to soups and salads or they can be served on their own with cocktails.



Photo Credit: Steven Freeman

From *Farm to Fork* by Emeril Lagasse. © 2010 by copyright MSLO, Inc., all rights reserved. Courtesy of HarperCollins Publishers.

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Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in locations including New Orleans, Las Vegas, Orlando, and Bethlehem, Pennsylvania. He has hosted over 2000 shows on the Food Network, and his latest series, *Emeril's Table*, can be seen on Hallmark Channel. In addition to his television presence, Emeril has a live, call-in radio program, *Cooking with Emeril*, which airs exclusively on Martha Stewart Living® Radio on SiriusXM. Lagasse is the author of 16 cookbooks including his newest book *Sizzling Skillets and other One-Pot Wonders*.





Photo Courtesy of Food Network

Photo Credit: Sunny Anderson

BY SUNNY ANDERSON

# SPICY-SUGARED NUTS AND BACON

## INGREDIENTS

**Serves 4-6**

### For the Nuts

- 1 cup pecan halves
- 1 cup walnut halves
- 1/4 cup light brown sugar
- 2 tablespoons maple syrup
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon Hungarian paprika
- Kosher salt and freshly ground black pepper

### For the Bacon

- 6 strips center-cut bacon
- 1/4 cup light brown sugar
- Grated zest of 1 lemon
- 1/2 teaspoon Hungarian paprika
- Kosher salt and freshly ground black pepper

## DIRECTIONS

1. Preheat the oven to 350 degrees.
2. In a small bowl combine pecans, walnuts, brown sugar, maple syrup, pumpkin pie spice, paprika, a pinch of salt and a grind or two of pepper. Stir until everything is coated, set aside.
3. In a small bowl combine bacon, brown sugar, lemon zest, paprika, a pinch of salt and a grind or two of pepper. Spread out on a rimmed non-stick baking sheet and cook until almost done and sugar is bubbling, 8 to 10 minutes.
4. Remove from the oven and pour nut mixture onto the baking sheet. With a spatula, stir and fold the nuts into the bacon; spread everything out on the sheet again. Return to the oven for 15 minutes, stirring and spreading again halfway through. Serve warm or allow to cool, then break apart.

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Sunny Anderson** debuted on Food Network in 2005 as a special guest on *Emeril Live*, cooking side by side Chef Emeril Lagasse. In 2007, she co-hosted Food Network's series of specials *Gotta Get It* uncovering the latest and greatest food gadgets and gizmos on the market.

Sunny currently hosts the popular Food Network series *Cooking for Real*, where she combines her approach to classic comfort foods with her passion for unique flavors inspired by her many travels.





Photo Credit: Melanie Dunea



Photo Credit: Quentin Bacon

BY MARIO BATALI

## ROASTED PUMPKIN WITH FONTINA FONDUTA

### INGREDIENTS

#### Serves 8-10

- 3 pounds pumpkin or hubbard squash
- 1/4 cup extra-virgin olive oil
- 2 tablespoons finely chopped fresh rosemary leaves
- Coarse (kosher) salt and freshly ground black pepper
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups whole milk
- 1/2 teaspoon freshly grated nutmeg
- 4 ounces Fontina Val d'Aosta cheese, grated
- 2 tablespoons plus 2 tablespoons freshly grated Parmigiano-Reggiano

### DIRECTIONS

1. Preheat the oven to 425 degrees.
2. Peel the pumpkin and remove the seeds. Cut the pumpkin into 2-inch cubes and place them in a mixing bowl.
3. Add the oil, rosemary, and salt and pepper to taste, and toss to mix well.
4. Place the pumpkin pieces in a roasting pan, and roast in the oven until golden brown and tender, turning them occasionally, about 45 minutes.
5. Meanwhile, melt the butter in a saucepan over low heat, and whisk in the flour until well blended. Slowly add the milk, whisking until the mixture thickens slightly. Then add the nutmeg, Fontina, and 2 tablespoons of the Parmigiano, and stir to combine. Season with salt and pepper.
6. Remove the pan from the heat and cover the pan tightly with plastic wrap. Keep in a warm place until ready to serve.
7. Remove the roasting pan from the oven and allow the pumpkin to rest in the pan for 5 minutes.
8. To serve, spoon the fonduta onto a warmed platter, and then arrange the pumpkin pieces over it. Grind fresh pepper over the pumpkin, sprinkle with the remaining 2 tablespoons Parmigiano, and serve.

Recipe courtesy of Molto Batali (ecco 2011).

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Photo Credit: Nicole Flemer



BY FLOYD CARDOZ

# ROASTED ACORN SQUASH WITH MAPLE SYRUP AND LIME

## INGREDIENTS

### Serves 6

- 1 tablespoon extra-virgin olive oil
- 2 star anise
- 3 cloves
- 1 small dried red chile, broken in half
- 3 tablespoons duck fat, bacon fat, or unsalted butter
- 2 bay leaves
- 5 large garlic cloves, sliced lengthwise
- Scant 1/4 cup thinly sliced peeled ginger
- One 5-inch rosemary sprig
- 1/2 large white onion, cut in half crosswise and thinly sliced
- 2 1/2 pounds acorn or Delicata squash (about 2), peeled, cut in half, seeded, and cut into 1-inch pieces about 1/4-inch thick
- 1/2 cup lime juice (from 2 large limes)
- Kosher salt and freshly ground black pepper
- 1/4 cup pure maple syrup

## DIRECTIONS

1. Preheat the oven to 375 degrees
2. Heat the oil in a wide ovenproof 6-quart pot over moderately high heat and add the star anise and cloves. Cook, stirring, for 30 seconds. Add the chile, duck fat, bay leaves, garlic, ginger, rosemary, and onion. Cook, stirring, until the onion has softened, about 5 minutes.
3. Add the squash and lime juice, stirring to coat the squash with the lime juice, and season with salt and a generous amount of pepper.
4. Roast the squash, uncovered, in the middle of the oven, stirring occasionally until the squash is tender, about 30 minutes. Stir in the maple syrup and salt and pepper to taste. Remove the star anise, cloves, chile, bay leaves, and rosemary before serving.

Call in and ask Floyd Cardoz, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Floyd Cardoz** is the Executive Chef of North End Grill in New York. He is also the consulting chef for El Verano Taqueria located at Citi Field, home of the New York Mets. In 2006, Floyd wrote his first cookbook, *One Spice, Two Spice*. In 2011, Floyd received the title of Top Chef on Bravo's *Top Chef Masters* series, winning the grand prize of \$110,000 for his designated charity of choice, the Young Scientist Cancer Research Fund at New York's Mount Sinai School of Medicine.







Photo Credit: Victor Sirabneski

BY GALE GAND

## PARMESAN BLACK PEPPER BISCUITS

### INGREDIENTS

**Makes about 12 large biscuits**

- 1 1/2 cups heavy cream
- 2 cups all-purpose flour
- 2 tablespoons baking powder
- 1 teaspoon kosher salt
- 2/3 cup grated Parmesan cheese
- 1/8 teaspoon cayenne
- 3/4 teaspoon dry mustard
- 3/4 teaspoon freshly ground black pepper

### DIRECTIONS

1. Preheat the oven to 400 degrees.
2. In a mixing bowl, whip the cream until stiff peaks form.
3. In the bowl of a mixer, blend together all the remaining ingredients. Add the whipped cream and mix at low speed just until combined.
4. On a lightly floured surface, roll or pat out the dough to 3/4-inch thickness. With a biscuit or cookie cutter or a clean empty can, cut out circles about 2 inches in diameter.
5. Transfer to an ungreased baking sheet with a spatula. Knead the scraps together just until combined, then roll out again and continue cutting out circles until all the dough is used.
6. Bake until golden brown, about 20 minutes, and serve immediately.

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Gale Gand**, executive pastry chef and partner of the Five Diamond, Four-Star restaurant TRU in Chicago, with its newly awarded Michelin star, was named pastry chef of the year by The James Beard Foundation and *Bon Appétit* magazine in 2001. Host of *Food Network's Sweet Dreams*, Gand has also appeared on *Iron Chef America*, *Martha Stewart*, *Baking With Julia (Child)*, *The Oprah Winfrey Show*, and judged Bravo's *Top Chef* and *Top Chef Just Desserts*. She is also a cookbook author with seven titles to her credit, including her most recent, *Gale Gand's Brunch*.

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BY KERRY HEFFERNAN



## ARUGULA SALAD

with Pomegranate, Walnuts and Quince

### INGREDIENTS

#### Serves 6

- 2 bunches arugula
- 1 teaspoon cider vinegar
- 1 tablespoon sugar
- 1 large quince, peeled and medium-sized diced without seeds (can use firm pear such as Bosc if preferred)
- 1 fresh pomegranate, (can use seeds or 2 cups juice if reduced to syrup)
- 2 large egg yolks
- 1 small shallot, peeled and minced
- 3 tablespoons red wine vinegar
- 1 tablespoon prepared Dijon mustard
- 1 tablespoon water
- Kosher salt and pepper
- 1/2 cup canola oil
- 1/2 cup walnuts, lightly toasted
- 1 Belgian endive

### DIRECTIONS

1. Clean arugula leaves, remove excess stems, dry and reserve in the fridge.
2. In a small sauce pot combine 1 cup water, 1 teaspoon cider vinegar and 1 tablespoon sugar, add the quince and cook for 15 minutes or until just tender. Drain and reserve.
3. Cut the pomegranate in half; using a spoon, remove seeds and reserve.
4. In a blender, combine the egg yolks, shallot, vinegar, mustard and water and blend well for 30 seconds. Add salt and pepper to taste, and begin slowly drizzling in oil to combine in a "creamy" fashion. When enough oil is incorporated to produce a "heavy cream" consistency, add 3 tablespoons of walnuts and pulse briefly to chop nuts. Taste for seasoning.
5. Thinly slice endive lengthwise, and toss with arugula and 3 tablespoons of the dressing. Arrange over 4 small plates, evenly sprinkle quince, pomegranate seeds and remaining walnuts over each plate and drizzle the dressing over the top to serve.

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Call in and ask Kerry Heffernan, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

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Executive Chef **Kerry Heffernan** brings 20 years of culinary excellence and leadership to the kitchen of South Gate in New York, which features outstanding American seasonal fare. In 1998, he became the opening Executive Chef and eventually partner at Eleven Madison Park in New York. Under his leadership, the restaurant received accolades from a wide variety of sources. Kerry has remained active outside the kitchen with numerous volunteer services, such as cooking for Share Our Strength, Project by Project, City Meals on Wheels and Kids for Kids.



BY ANTONIA LOFASO



## BRUSSELS SPROUT SALAD

This recipe is a great salad idea around the holidays — everyone loves Brussels sprouts this time of year. It also holds really well, gets better as it sits and can be made a day in advance.

### INGREDIENTS

#### Serves 6

- 1 cup extra-virgin olive oil
- 1/3 cup balsamic vinegar
- 2 pounds Brussels sprouts shaved like a cabbage for cole slaw (mandoline works best)
- Half small red onion shaved (mandoline)
- 1 cup flat leaf parsley leaves
- 1/4 cup shaved Parmigiano-Reggiano
- Kosher salt and pepper
- 1/4 cup toasted hulled pumpkin seeds

### DIRECTIONS

1. In a large mixing bowl whisk together the vinegar and oil until well combined. Add the Brussels sprouts, onion, parsley, and Parmigiano and toss to combine.
2. Season generously with salt and pepper. Place on serving platter, top with pumpkin seeds.

Call in and ask Antonia Lofaso, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

Best known for her appearances on Bravo's *Top Chef All-Stars* and *Top Chef Season 4*, **Antonia Lofaso** is one of America's most beloved chefs. Lofaso attended the French Culinary Institute in New York City and, upon graduating, accepted a position at Beverly Hills' best known restaurant, Wolfgang Puck's Spago. After leaving Spago, she was hired to run the kitchen at a new Los Angeles hot spot, Foxtail. She currently serves as Executive Chef for Black Market, also in Los Angeles, and her first cookbook, *The Busy Mom's Cookbook*, is due in fall 2012.







BY SARA MOULTON

## SPICED PEAS AND ONION

This one takes me back, way back, to the Thanksgiving of my youth, when my mom made sure that Birds Eye Peas and Pearl Onions in Lightly Seasoned Sauce occupied a bowl of honor on the groaning board.

I loved them then, but these days I'm inclined to season my veggies myself.

You might figure that this recipe is too simple to be good, but you'd be wrong. The toasted cumin and mustard seeds, combined with thinly sliced caramelized onion, really jazz up good old frozen peas. Indeed, this is a classic case of less is more. We're doing very little here other than letting good ingredients speak for themselves.

### INGREDIENTS

#### Serves 4

1 package (10 ounces) frozen green peas, thawed  
1 medium onion  
2 tablespoons vegetable oil  
1 teaspoon yellow mustard seeds  
1/2 teaspoon cumin seeds  
Kosher salt and freshly ground black pepper

### DIRECTIONS

1. Pat the peas dry. Halve and thinly slice the onion (about 1 cup). Heat 1 tablespoon of the oil in a medium skillet over medium heat. Reduce the heat to medium-low; add the onion and sauté, stirring occasionally, until it is well browned, about 10 minutes. Remove to a bowl.
2. Add the remaining 1 tablespoon of oil to the skillet and heat over high heat. Add the mustard and cumin seeds; cover immediately and cook, shaking the pan, for 30 seconds. Remove the pan from the heat and set aside until the seeds stop popping.
3. Add the peas to the pan and cook just until hot. Return the onion to the pan and cook until it is hot; season with salt and pepper to taste and serve.

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Sara Moulton** is a chef, cookbook author, and TV personality. Sara was one of the Food Network's founding personalities, hosting *Cooking Live*, *Cooking Live Primetime*, and *Sara's Secrets*. This past June, her most recent cookbook, *Sara Moulton's Everyday Family Dinners*, was named best cookbook of the year by The International Association of Culinary Professionals. The second season of *Sara's Weeknight Meals* premiered in October on Public Television.



Photo Credit: Bill Mline

Photo Credit: Andre Baranowski

BY MICHEL NISCHAN

# BLACK BARLEY AND AUTUMN VEGETABLES

## INGREDIENTS

### Serves 4-6

- 8 ounces uncooked black barley
- 1 small bunch of fresh thyme
- 2 bay leaves
- 1/4 teaspoon black peppercorns
- Grated zest of 1 orange
- 1/4 cup diced parsnip (1 small parsnip)
- 1/4 cup diced carrot (1 small carrot)
- 1/4 cup diced celery root (1 small root)
- 1 tablespoon unsalted butter
- Kosher salt and freshly ground black pepper
- Flat-leaf parsley leaves, for garnish

## DIRECTIONS

1. Put the barley in a bowl. Pour enough cold water over it to cover by about 1 inch. Set aside to soak for 24 hours
2. Lay an 8-inch by 8-inch double thickness of cheesecloth on a work surface. Pile thyme, bay leaves, peppercorns, and orange zest in the center of the cheesecloth. Tie the corners together to make a bouquet garni.
3. Drain the barley. Transfer it to a large pot. Add 4 cups of fresh water and the bouquet garni. Stir once or twice. Bring to a boil over medium-high heat. Reduce the heat to medium-low. Simmer very gently for 25 to 30 minutes, or until the barley is tender.
4. If necessary, drain the excess liquid from the pot. Add the parsnip, carrot, celery root and butter. Stir to mix. Continue cooking over medium heat for 6 to 8 minutes, or until the vegetables are tender and the butter has melted. Season to taste with salt and pepper, garnish with parsley, and serve.

Call in and ask Michel Nischan, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

As the son of displaced farmers, **Michel Nischan**, CEO, founder and president of Wholesome Wave, grew up with a great appreciation for local agriculture and those who work the land. He translated these childhood values into a career as a James Beard Award-winning chef, author and restaurateur, becoming a catalyst for change in the sustainable food movement. An Ashoka Fellow, Michel serves on the Board of Trustees for the James Beard Foundation, The Rodale Institute and The Center for Health and the Global Environment (Harvard Medical School).



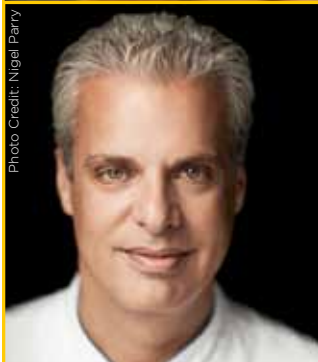


Photo Credit: Nigel Parry



Photo Credit: Angie Mosler

BY ERIC RIPERT

## ROASTED FINGERLING POTATOES

with Garlic, Rosemary, and Thyme

### INGREDIENTS

#### Serves 8

- 3 to 3 1/2 pounds fingerling potatoes, washed
- 2 heads garlic, cloves separated, unpeeled
- 1/4 cup olive oil
- Fine sea salt and freshly ground white pepper to taste
- 4 sprigs rosemary
- 4 sprigs thyme
- 3 tablespoons butter

### DIRECTIONS

1. Preheat the oven to 400 degrees.
2. Cut the fingerling potatoes in half and place them on a large rimmed baking sheet with the garlic cloves. Drizzle the olive oil over the potatoes and garlic and season to taste with salt and pepper. Lightly toss the potatoes to coat, then scatter the sprigs of rosemary and thyme over the potatoes and roast the fingerlings until golden brown and tender, 20 to 25 minutes.
3. Remove the pan from the oven and toss with butter. Serve hot.

A handwritten signature in black ink, consisting of a stylized 'E' followed by 'R' and a horizontal line through them, with 'E.R.' written below.

Call in and ask Eric Ripert, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Eric Ripert** is the chef and co-owner of New York's Le Bernardin, ranked 15 on the S. Pellegrino World's 50 Best Restaurants list. The celebrated restaurant holds three stars from the Michelin Guide, a "29" food rating from the 2011 Zagat Guide, the highest of any restaurant in the city, and has upheld a four-star review from *The New York Times* for over two decades. Eric is a regular guest judge on Bravo's *Top Chef*, host of his own Emmy® Award-winning PBS TV series *Avec Eric* and the author of four cookbooks, including *Avec Eric* (2010).

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Photo Credit: Alan Batt

BY BILL TELEPAN



## CAULIFLOWER WITH SHELL BEANS AND AN HERB OIL

### INGREDIENTS

#### Serves 6

- 2 teaspoons chopped oregano
- 2 teaspoons chopped thyme
- 2 teaspoons chopped parsley
- 8 tablespoons extra-virgin olive oil
- 1 head cauliflower, cut in 8 wedges
- Kosher salt
- 1 cup mixed cooked beans with liquid reserved

### DIRECTIONS

1. In a small bowl combine the oregano, thyme, parsley, and 4 tablespoons of the oil; set aside.
2. Preheat the oven to 425 degrees. Chop 2 of the cauliflower wedges into small pieces. In a 2-quart saucepan, combine 1 tablespoon of the oil, 1 tablespoon water, and the chopped cauliflower; sprinkle with salt. Cover the pan and cook over medium heat until cauliflower is tender, about 15 minutes. Remove from heat, transfer to a blender and purée until smooth. Keep warm.
3. In a small saucepan over low heat warm the beans in their liquid. Strain, reserving the liquid. Place the beans in a mixing bowl and crush them with the back of a spoon or small pot. Stir in 1 tablespoon of the oil and 2 tablespoons of the bean liquid; set aside and keep warm.
4. In a medium pot of lightly salted boiling water, cook the remaining 6 wedges of cauliflower for 5 minutes. Chill immediately in ice water for about 3 minutes; drain and dry with a towel.
5. In a large skillet, heat the remaining 2 tablespoons of oil over high heat. Add the cauliflower wedges and cook until well-browned on one side, 5 to 7 minutes. Then flip the wedges and cook until they start to become well-browned, 3 to 4 minutes. Add 1/4 cup water and place in the oven for about 5 minutes or until tender.
6. To finish the dish; place the cauliflower purée in the center of 6 plates. Place a spoonful of the crushed beans next to the purée. Place a wedge of cauliflower into the purée and finish with the herbed oil.

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.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.



Photo Credit: Fabrizio Ferri

Photo Credit: Jeffrey Prehn

BY JONATHAN WAXMAN

# CRISP POTATOES BARBUTO STYLE

## INGREDIENTS

### Serves 4

- 4 organic russet potatoes (3 1/2 pounds)
- 2 branches rosemary
- 3 cloves garlic
- 1/4 cup extra-virgin olive oil
- 3 ounces (6 tablespoons) sweet organic butter
- 1 tablespoon sea salt
- 2 tablespoons grated Parmesan

## DIRECTIONS

1. Wash and scrub potatoes. Place in a stockpot, cover with cold water; add the rosemary and garlic. Bring to a simmer and cook for about one hour or until the potatoes are al dente.
2. Remove and cool, then leave in fridge overnight.
3. Remove from the refrigerator and chunk with a fork until you have large bite-sized pieces.
4. Preheat the oven to 375 degrees. Place potatoes in a heavy skillet, add the extra-virgin olive oil and butter and then the potatoes. Season lightly with sea salt, and roast in the oven for 40 minutes to an hour.
5. Stir occasionally until crispy and golden brown.
6. Serve hot, sprinkled with the grated Parmesan.

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

A successful chef, restaurateur and author, **Jonathan Waxman** has graced such prestigious kitchens as Chez Panisse in Berkeley and Michael's in Los Angeles. Today, Waxman is the chef and owner of Barbuto in Manhattan's West Village. He participated in two seasons of *Top Chef Masters* on Bravo. His first cookbook, *A Great American Cook*, was published in 2007 and his second book, *Italian My Way*, was released in April of 2011.





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RECIPE AND PHOTO COURTESY OF HARRY & DAVID

## ROYAL RIVIERA<sup>®</sup> PEAR ROGUE VALLEY SALAD

### INGREDIENTS

#### Serves 4

1 head butter lettuce, washed and dried  
1 large or 2 small Royal Riviera<sup>®</sup> Pears, cored and sliced  
2/3 cup Rogue Creamery<sup>®</sup> or other blue cheese  
2/3 cup Harry & David candied pecans,  
roasted pecans or roasted walnuts

#### For the Dressing

2 or 3 tablespoons Champagne vinegar  
1 tablespoon Dijon mustard  
1 tablespoon honey (optional)  
1/2 teaspoon sea salt  
1 teaspoon freshly ground black pepper  
3/4 cup walnut oil

### DIRECTIONS

1. Gently tear the lettuce into bite-size pieces. Arrange on four chilled plates. Top with fans of pear slices. Evenly sprinkle blue cheese over the pears and lettuce, and top with nuts.
  2. Generously drizzle the dressing over the salad, and serve immediately.
- 
1. In a medium bowl, whisk together the first five ingredients.
  2. Gradually whisk in the walnut oil. Chill for 20 minutes.



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Harry & David has been growing extraordinary Royal Riviera<sup>®</sup> Pears for over 75 years in the Rogue Valley of Southern Oregon. These pears are renowned for their unique flavor, sweetness, and smooth texture. Over the years, Harry & David has added many gourmet treats to their beautifully arranged gifts, perfect for any occasion. Get your fresh fruit basket and more today. Shop [www.HarryandDavid.com](http://www.HarryandDavid.com) or call **800-547-3033**.

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# DESSERTS



**Butternut Squash Gingerbread**  
by Tom Douglas  
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Photo Credit: Sarah Flotard



Photo Credit: David M. Russell

Photo Credit: Matthew Hranek  
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BY MARTHA STEWART

# SPICED APPLE PIE WITH FLUTED ROUND CUTOUTS

Overlapping disks of *pâte brisée* top a highly spiced apple pie.  
You will need a 1 3/4-inch fluted round cutter to create the layered effect on the top crust.

## INGREDIENTS

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

- Pâte Brisée (see recipe on next page)
- 4 pounds Granny Smith apples
- 1 tablespoon finely grated lemon zest
- 2 teaspoons fresh lemon juice
- 3/4 cup packed light-brown sugar
- 1/4 cup granulated sugar
- 1/4 cup all-purpose flour, plus more for dusting
- 1 teaspoon coarse salt
- 1 teaspoon ground cinnamon
- 1 teaspoon freshly grated nutmeg
- 3 tablespoons cold unsalted butter, cut into small pieces
- 1 large egg yolk
- 1 tablespoon heavy cream
- Fine sanding sugar, for sprinkling

## DIRECTIONS

1. On a lightly floured work surface, roll 1 disk of dough to 1/8 inch thick. Fit into a 9-inch deep-dish pie plate. Trim edges flush with rim. Refrigerate for 1 hour.
2. Roll remaining disk of dough to 1/8 inch thick. Using a 1 3/4-inch fluted round cutter, cut out about 70 rounds, rerolling scraps if necessary. Place rounds on a parchment-lined baking sheet, and refrigerate for 30 minutes.
3. Peel and core apples. Thinly slice half the apples, and cut remaining apples into 1-inch pieces.
4. Toss together apples, lemon zest and juice, sugars, flour, salt, cinnamon, and nutmeg in a large bowl. Place filling in piecrust, mounding it in the center. Dot with butter. To make egg wash, whisk together egg yolk and cream in a small bowl. Lightly brush edge of piecrust with egg wash.
5. Arrange dough rounds over filling, working in a spiral from the outside in to the center, overlapping them slightly. Lightly brush top of each round with egg wash as you work to help them adhere to one another.
6. Once the filling has been covered with rounds, lightly brush entire top of pie with egg wash.

Continued on next page.

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## SPICED APPLE PIE WITH FLUTED ROUND CUTOUTS

7. Sprinkle top with sanding sugar. Refrigerate pie for 1 hour.
8. Preheat the oven to 400 degrees, with racks in middle and lower positions. Place a foil-lined baking sheet on lower rack to catch any juices. Place pie on middle rack, and bake until crust begins to turn golden brown, about 25 minutes. Reduce oven temperature to 375 degrees, and bake until crust is golden brown and juices are bubbling, about 1 hour, 10 minutes more. Tent with foil if crust browns too quickly. Let cool completely on a wire rack.

### For the Pâte Brisée

Makes enough for 1 double-crust  
or 2 single-crust 9-inch pies

2 3/4 cups all-purpose flour

1 1/2 teaspoons coarse salt

1 tablespoon granulated sugar

2 1/4 sticks (18 tablespoons) cold unsalted butter,  
cut into 1/2-inch pieces

7 to 10 tablespoons ice water

1. Pulse flour, salt, and sugar in a food processor. Add butter, and pulse until coarse crumbs form, about 10 seconds.
2. With machine running, add ice water in a slow, steady stream just until dough holds together and is not wet or sticky, no longer than 30 seconds.
3. Divide dough into two portions, and shape each into a disk. Wrap in plastic; refrigerate at least 1 hour or overnight.

**Note:** To ensure a flaky crust, chill the butter and the flour before using. A food processor yields the best results, but you can use a pastry cutter instead; work quickly so that the butter remains cold.

As first seen in the November 2007 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 MARTHA STEWART

Martha Stewart

## PEAR AND CRANBERRY SORBET

This dessert is elegant enough to serve with Thanksgiving dinner, either as a pre-dessert course or just as a lighter alternative to heavy pies and cakes.

### INGREDIENTS

#### Serves 6

- 3/4 cup plus 2 tablespoons sugar
- 9 Comice or other green-skinned pears
- 1/2 cup freshly squeezed lemon juice
- 1/2 cup fresh or frozen cranberries

### DIRECTIONS

1. Combine sugar with 1 3/4 cups water in a medium saucepan. Stir well, and cook the mixture over medium-high heat, stirring occasionally, until sugar has dissolved, 5 to 8 minutes. Transfer the syrup to a metal mixing bowl, and set bowl over an ice bath, or place in the refrigerator to chill, about 30 minutes.
2. Meanwhile, peel and core 3 pears. Chop into 1/4-inch dice and toss with 2 tablespoons lemon juice. Transfer to a medium saucepan. Add cranberries. Cover and cook over medium heat until the juices are released, 6 to 8 minutes. Reduce the heat to medium low and cook, covered, until pears are very soft, 12 to 18 minutes. Transfer mixture to a food processor and process until smooth. (At this stage, the purée may be passed through a fine strainer to get a smoother texture.) Transfer purée to metal bowl; let chill over an ice bath or in refrigerator, about 30 minutes.
3. Combine chilled purée with syrup and 1/4 cup lemon juice. Transfer the mixture to an ice-cream machine and freeze, following the manufacturer's instructions. If a machine is not available, place the mixture in an 11-by-6-by-2 3/4-inch plastic container (this size container works best) in the freezer for 1 hour. After 1 hour, stir with a fork. Continue to freeze, stirring every 30 minutes, until the sorbet has set and is completely frozen, about 4 hours.

Continued on next page.

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## PEAR AND CRANBERRY SORBET

4. Meanwhile, make the serving shells. Cut the top inch from the 6 remaining pears, and reserve the tops. Using a melon baller, scoop out as much flesh from the pears as possible, leaving the skin intact. Brush the insides of the pears with the remaining 2 tablespoons lemon juice. Place the pears and their tops in a large plastic container, and cover; transfer to the freezer for at least 2 hours. The shells may be prepared 2 to 3 days ahead. To serve, fill frozen shells with sorbet, and garnish with the pear tops. Serve immediately.



Photo Credit: Reed Davis  
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As first seen in the November 1997 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 MARTHA STEWART



Photo Credit: Mikel Yang  
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# PUMPKIN CHEESECAKE

To prevent the top from cracking, be careful not to overmix the batter, and do not open the oven door while the cake is baking or cooling inside the oven.

## INGREDIENTS

**Serves 12**

### For the Crust

1 1/4 cups graham-cracker crumbs  
(from 10 whole crackers)

1/4 cup sugar

4 tablespoons unsalted butter, melted

**Note:** To make the crumbs for the crust, pulse graham crackers in a food processor until finely ground. Or, if you prefer, substitute the same amount of packaged graham-cracker crumbs.

### For the Filling

4 packages (8 ounces each) bar cream cheese, very soft

1 1/4 cups sugar

3 tablespoons all-purpose flour

1 cup canned pumpkin purée

2 tablespoons pumpkin-pie spice

1 tablespoon vanilla extract

1/2 teaspoon salt

4 large eggs, room temperature

## DIRECTIONS

1. Preheat the oven to 350 degrees, with rack in center. Assemble a 9-inch nonstick springform pan, with the raised side of the bottom part facing up.
2. **Make the crust:** In a medium bowl, mix cracker crumbs, sugar, and butter until moistened; press firmly into bottom of pan. Bake until golden around edges, 10 to 12 minutes.
3. **Make the filling:** With an electric mixer, beat cream cheese and sugar on low speed until smooth; mix in flour (do not overmix). Add pumpkin purée, pie spice, vanilla, and salt; mix just until smooth. Add eggs one at a time, mixing until each is incorporated before adding the next.
4. Place springform pan on a rimmed baking sheet. Pour filling into springform, and gently smooth top. Transfer to oven; reduce oven heat to 300 degrees. Bake 45 minutes. Turn off oven; let cheesecake stay in oven 2 hours more (without opening).
5. Remove from oven; cool completely. Cover with plastic wrap; refrigerate until firm, at least 4 hours. Unmold before serving.

As first seen in the November 2004 issue of *Everyday Food* magazine. For more visit [www.everydayfood.com](http://www.everydayfood.com)

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BY DONATELLA ARPAIA



# PUMPKIN BREAD PUDDING

The beautiful thing about bread pudding is that it can't fall like a soufflé or fail to set like a flan. It's very forgiving, which is perfect if you're a baker like me who gets impatient with too much precision! I like to make this with a dense, well-structured bread such as a day-old rustic French or Italian loaf or, at Christmastime, panettone. You can bake it in individual ramekins if you prefer; just reduce the baking time to 40 minutes and place the ramekins on a baking sheet. Be sure to pole the pudding to see if any uncooked custard bubbles up from the bottom before removing it from the oven.

### INGREDIENTS

**Serves 8-10**

- 4 cups whole milk
- 2 1/4 cups heavy cream
- 8 large eggs
- 1 cup granulated sugar
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1 (15-ounce) can pumpkin purée
- 1/2 pound bread, sliced thick and torn into large chunks
- Butter and brown sugar for preparing the pan
- 2 tablespoons confectioners' sugar

**You'll Need:** one 9 x 5-inch loaf pan

### DIRECTIONS

1. Combine the milk, 1/4 cup cream, eggs, granulated sugar, cinnamon, cloves, nutmeg and pumpkin purée in a large bowl. Whisk until smooth. Add the bread and stir to be sure all the bread is evenly moistened. Cover and let soak at least 4 hours or overnight in the refrigerator.
2. Preheat the oven to 275 degrees. Butter a 9 by 5-inch loaf pan and dust with brown sugar.
3. Ladle the pudding mixture into the loaf pan or ramekins and bake until set, about 1 1/2 hours. Whip the 2 cups of cream and confectioners' sugar together just until it forms soft mounds. Cut the pudding in slices, top with a dollop of whipped cream, and serve warm.

Call in and ask Donatella Arpaia, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Donatella Arpaia's** first restaurant was the wildly successful Bellini, followed by such ventures as davidburke and donatella, Dona, Anthos, and Kefi in Manhattan, and EOS and bistro e in Miami. Her first cookbook, *Donatella Cooks: Simple Food Made Glamorous* was released in 2010. She is a guest judge on the Food Network's *Next Iron Chef* and *Iron Chef America* and a contributor to NBC's Today Show. This fall, she'll debut a pilot on the Food Network and launch Donatella-branded appliances on a major home shopping network.





Photo Credit: Melanie Durnea



Photo Credit: Quentin Bacon

BY MARIO BATALI

## PEAR AND HAZELNUT CAKE

### INGREDIENTS

#### Serves 8-10

2 tablespoons extra-virgin olive oil  
1/2 cup finely ground fresh breadcrumbs  
12 tablespoons (1 1/2 sticks) unsalted butter,  
at room temperature  
1 1/4 cups plus 1/4 cup sugar  
2 teaspoons vanilla extract  
5 tablespoons whole milk  
5 large eggs, at room temperature  
2 cups all-purpose flour  
1/4 cup plus 1/4 cup ground hazelnuts  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
3 ripe Comice pears  
Grated zest and juice of 1 lemon  
1/2 cup confectioners' sugar

### DIRECTIONS

1. Preheat the oven to 375 degrees.
2. Brush the sides and bottom of a 3-inch-deep 9-inch springform pan with the olive oil, and dust with the fresh breadcrumbs.
3. In a large bowl, use a handheld electric mixer on medium-low to cream together the butter, 1 1/4 cups of the sugar, the vanilla, and the milk until the mixture is light and fluffy, about 3 minutes. Add the eggs, one and a time, beating until well incorporated.
4. In a separate bowl, mix together the flour, 1/4 cup of the hazelnuts, the baking powder, the salt, and the cinnamon.
5. Add the dry ingredients to the wet, and mix with a wooden spoon for 1 minute, until combined. Set the batter aside.
6. Peel and core the pears, and slice each one into 8 even slices. Place the pears in a bowl, and toss with the remaining 1/4 cup sugar and the lemon zest and juice.
7. Pour the batter into the prepared springform pan. Arrange the pear slices on top of the batter, forming two concentric circles with 6 slices on the inside circle and 18 on the outside, with the stem end of each piece pointing toward the center. (They will sink a bit.)
8. Place the pan in the oven and bake for 1 1/2 hours, or until the cake is golden brown on top and a toothpick inserted toward the center comes out clean. Remove from the oven and allow to cool for 20 minutes.
9. Release the springform sides and place the cake on a platter. Sprinkle the top of the cake with the remaining 1/4 cup ground hazelnuts, dust with the confectioners' sugar, and cut into slices to serve.

Recipe courtesy of Molto Batali (ecco 2011).

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Mario Batali** and business partner Joe Bastianich own nineteen restaurants across the country including their flagship New York City enoteca, Babbo. In the summer of 2010, Mario and Joe opened Eataly, a 50,000 square foot marketplace in New York City. Along with hosting a variety of television shows, including *Iron Chef America*, Mario is the author of eight cookbooks. His most recent, *Molto Batali: Simple Family Meals from My Home to Yours* (Ecco 2011), was released in October.





Photo Credit: Lucy Schaeffer



From Cook This Way by Melissa Clark. Color photography by Andrew Selvan.

BY MELISSA CLARK

# SPICED MAPLE PECAN PIE WITH STAR ANISE

I never thought to simmer down maple syrup until it turns thick, viscous, and extremely maple-y until I made Bill Yosses's maple ice cream recipe. Yosses, the pastry chef at the White House and a good friend of mine (we wrote a cookbook together), reduces the syrup to eliminate as much of the water as possible, which gives the smoothest, silkiest textured ice cream imaginable, with an intense maple flavor.

After trying his amazing ice cream recipe, I began to think about what else might benefit from reduced maple syrup's profound caramel sweetness, and came up with pecan pie. Then one Thanksgiving, I decided to add a layer of complexity to the pie by infusing whole spices into the maple syrup while it was simmering. I chose star anise because I thought the sharp, woody fennel flavor would add an unexpected nuance to the classic combination of maple and nuts.

## INGREDIENTS

**Serves 8**

**Makes one 9-inch pie**

### For the Pie Crust:

- 1 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 10 tablespoons unsalted butter, chilled and cut into 1/2-inch pieces
- 2 to 5 tablespoons ice water

## DIRECTIONS

### Make the Crust

1. In a food processor, briefly pulse together the flour and salt. Add the butter and pulse until the mixture forms lima bean-size pieces (three to five 1-second pulses). Add ice water 1 tablespoon at a time, and pulse until the mixture is just moist enough to hold together. Form the dough into a ball, wrap with plastic, and flatten into a disc. Refrigerate at least 1 hour before rolling out and baking (or up to a week, or freeze for up to 4 months).
2. On a lightly floured surface, roll out the pie crust to a 12-inch circle. Transfer the crust to a 9-inch pie plate. Fold over any excess dough, then crimp as decoratively as you can manage.
3. Prick the crust all over with a fork. Freeze the crust for 15 minutes or refrigerate for 30 minutes.
4. Preheat the oven to 400 degrees. Cover the pie with aluminum foil and fill with pie weights (you can use pennies, rice, or dried beans for this; I use pennies). Bake for 20 minutes; remove the foil and weights and bake until pale golden, about 5 minutes more. Cool on a rack until needed.

Continued on next page.

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## S P I C E D M A P L E P E C A N P I E W I T H S T A R A N I S E

### For the Filling:

1 cup maple syrup  
1/2 cup Demerara or raw sugar  
8 whole star anise  
2 cups pecan halves  
3 large eggs  
4 tablespoons (1/2 stick) unsalted butter, melted  
2 tablespoons dark aged rum  
1/4 teaspoon kosher salt

Whipped crème fraîche, for serving

### Make the Filling

1. In a medium saucepan over medium-high heat, bring the maple syrup, sugar, and star anise to a boil. Reduce to a simmer and cook until the mixture is very thick, all the sugar has dissolved, and the syrup measures 1 cup, 15 to 20 minutes. Remove from the heat and let sit for 1 hour for the anise to infuse. While the syrup is infusing, toast the nuts. Preheat the oven to 325 degrees. Spread the pecans out on a baking sheet and toast them in the oven until they start to smell nutty, about 12 minutes. Transfer to a wire rack to cool.
2. Remove the star anise from the syrup. Warm the syrup if necessary to make it pourable but not hot (you can pop it in the microwave for a few seconds if you've moved it to a measuring cup).
3. In a medium bowl, whisk together the syrup, eggs, melted butter, rum, and salt. Fold in the pecan halves. Pour the filling into the crust and transfer to a rimmed baking sheet. Bake until the pie is firm to the touch but jiggles slightly when moved, 35 to 40 minutes. Let cool to room temperature before serving with whipped crème fraîche.

### Notes/Tips

If you can get Grade B maple syrup, which has a fuller, richer flavor than the usual Grade A stuff, your pie will be even more maple-y. That's what I use.

- Toasted cashews would be a really nice, buttery, soft substitute for the pecans.
- If you want to skip the star anise, go right ahead. You'll be left with a stellar, simpler, and more traditional pie with an excellent, deep maple flavor.
- Sometimes I like to drizzle melted extra-bitter (72 percent) chocolate all over the top of the pie. It helps cut the sweetness and adds chocolate, which never hurts anything.

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**Melissa Clark** is a James Beard Foundation Award winner and columnist for the *New York Times*, where she writes the enormously popular "A Good Appetite" Dining Section column. She has written 32 cookbooks, including *In the Kitchen with a Good Appetite*, *Braise* with Daniel Boulud, *The Last Course* with former Gramercy Tavern pastry chef Claudia Fleming, and her latest book, *Cook This Now: 120 Easy and Delectable Dishes You Can't Wait to Make*.



Photo Credit: Institute of Culinary Education

BY GINA DEPALMA



Photo Credit: Gina DePalma

# HAZELNUT BRITTLE

Crocante di Nocciole

## INGREDIENTS

- Nonstick cooking spray
- 2 cups skinned, toasted hazelnuts\*
- 8 tablespoons (4 oz. one stick) unsalted butter
- 1/4 cup light corn syrup
- 1/2 cup water
- 2 cups granulated sugar
- 1/4 teaspoon kosher salt
- 1 teaspoon pure vanilla extract

\*You will need roasted or blanched, skinned hazelnuts for this recipe. If your hazelnuts are not skinned, you can skin them yourself easily. Place the hazelnuts in an even layer on a rimmed cookie sheet, and roast them in a hot oven (375 degrees) for 7 to 10 minutes, or until the skins blister and crack. Transfer the nuts to a clean dishtowel while they are still hot, and roll them back and forth in the towel until the skins rub off. You may need to repeat this process if some of the skins are stubborn.

## DIRECTIONS

1. Line a 13 by 9-inch jelly roll pan with parchment or wax paper, and then lightly grease the paper with nonstick cooking spray or butter.
2. Crush the hazelnuts, breaking them into pieces by placing them on the counter and pressing down with a small saucepan. Place the nuts in a small bowl near the stove.
3. In a large, heavy-bottomed saucepan, melt the butter and corn syrup together over low heat. Add the water, and then stir in the sugar. Clip a candy thermometer to the side of the pan, and turn the heat up to medium-high. The mixture will come to a boil. Continue to cook the mixture until it turns deep golden brown, registering 350 degrees on the candy thermometer. Immediately turn off the heat and very carefully remove the candy thermometer.
4. Using a large wooden spoon, metal slotted spoon, or heat-proof spatula, stir in the salt and vanilla extract, then stir in the hazelnuts. Make sure that the caramel coats all of the nuts. Turn the mixture out onto the baking sheet and spread it towards the sides of the pan so that the nuts are in a single layer. Let the brittle cool completely before breaking it into pieces and storing in an air-tight plastic container. Keep in a cool, dry place.
5. To prepare the brittle for a garnish or topping, break it into small pieces and then chop it using a large chef's knife.

Call in and ask Gina DePalma, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

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. Chef DePalma has appeared on the Food Network and *Martha Stewart Living*®, and her work has been featured in numerous publications, including *The New York Times*, *New York Magazine*, *Gourmet* and *Food & Wine*.





Photo Credit: Tom Douglas

BY TOM DOUGLAS



Photo Credit: Sarah Flotard

# BUTTERNUT SQUASH GINGERBREAD

The thin wedges of squash that top this cake bake in a brown sugar and butter glaze until they're candied and almost translucent. Butternut squash has a thin skin which is easy to peel with a vegetable peeler. Or you could substitute peeled slices of sugar pumpkin, red kuri squash, or ripe pears for the butternut squash. If you use pears, you won't need to roast them first.

## INGREDIENTS

**Makes one 10-inch cake, 10-12 servings**

### For the Squash Topping:

- 1 medium butternut squash (about 2 pounds)
- 1/2 cup (1 stick) unsalted butter, plus a little more for buttering the pans
- 1 cup firmly packed brown sugar
- 1/2 cup coarsely chopped pecans

## DIRECTIONS

1. Butter a 10 by 2-inch round cake pan and line the bottom with a circle of parchment paper. Preheat the oven to 375 degrees.
2. To prepare the squash topping, cut the peel from the squash, then cut the squash in half lengthwise, and scrape out the seeds and fibers with a spoon. Slice the squash into wedges about 1/3-inch thick, and place them on a lightly buttered baking sheet. Bake until tender when pierced with the tip of a knife, about 20 to 25 minutes, turning the squash pieces over with a spatula halfway through the cooking time. Remove from the oven and set aside. Reduce the oven temperature to 350 degrees.
3. In a small saucepan over medium heat, melt the butter with the brown sugar, stirring until smooth. Pour the butter-sugar mixture evenly into the cake pan.
4. Arrange the squash wedges in a decorative pattern (like the spokes of a wheel) over the bottom of the pan, trimming them to fit if necessary. You may have a few squash slices left over. Using your fingers, press down on the squash slices gently, so you'll be able to see them through the sugar topping when the cake is unmolded. Sprinkle the pecans over the squash. Set the prepared cake pan aside.

Continued on next page.

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## BUTTERNUT SQUASH GINGERBREAD

### For the Cake Batter

- 2 1/2 cups all purpose flour
  - 2 teaspoons baking soda
  - 1 teaspoon kosher salt
  - 1 teaspoon ground cinnamon
  - 1/4 teaspoon freshly grated nutmeg
  - 1 cup hot strong coffee
  - 1/2 cup molasses
  - 2 teaspoons peeled and grated fresh ginger
  - 2 large eggs
  - 1 cup granulated sugar
  - 1 cup (2 sticks) unsalted butter,  
melted and slightly cooled
- Whipped cream, sweetened to taste with sugar

1. To make the cake batter, mix together the flour, soda, salt, cinnamon and nutmeg in a bowl. In another bowl, whisk together the coffee, molasses, and ginger.
2. In a large bowl, lightly whisk together the eggs and granulated sugar, then whisk in the butter.
3. To the egg-butter mixture, add the dry ingredients in 2 batches, alternating with the coffee mixture, and beating with a wooden spoon or a rubber spatula until smooth. Pour the batter into the prepared pan.
4. Place the cake pan on a baking sheet lined with foil because the brown sugar mixture may bubble over as the cake bakes. Bake at 350 degrees until a toothpick inserted in the center of the cake comes out clean, about 50 to 60 minutes. If the cake is browning too quickly before it is done, cover it loosely with a piece of foil.
5. Remove the cake pan from the oven and allow it to cool on a rack for about 5 minutes. To unmold, run a thin knife around the cake to loosen it. Cover the cake pan with an inverted plate, then invert the whole thing. Remove the pan and the cake should slide right out onto the plate. Peel off the circle of parchment paper and replace any squash or pecans clinging to the paper. Cool the cake to room temperature before slicing.
6. To serve, slice the cake into wedges and serve with dollops of whipped cream.

**Note:** You can bake and unmold the cake early in the day and leave it at room temperature. Leftovers, if there are any, stay moist for a day or two, wrapped in plastic wrap.

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**Tom Douglas**, along with his wife and business partner, Jackie Cross, owns ten of Seattle's most exciting restaurants: Dahlia Lounge, Etta's, Palace Kitchen, Lola, Serious Pie (with two locations), Seatown Snack Bar, Cuoco, Ting Momo, and Brave Horse Tavern. Tom also runs a retail bakery, Dahlia Bakery, a catering business, and an event space. He is the author of three cookbooks, *Tom Douglas' Seattle Kitchen*, *Tom's Big Dinners*, and *I Love Crab Cakes*, with two more in the works.



Photo Credit: Alan Richardson

BY DORIE GREENSPAN

## ALL-IN-ONE HOLIDAY BUNDT CAKE

Name your favorite it-tastes-like-Thanksgiving flavor, and you'll find it here: pumpkin, cranberry, apples, pecans and the fall-winter spices cinnamon, nutmeg and ginger. The only thing that might be missing is maple syrup, and there's no reason you can't add it by mixing a little into some whipped cream and topping each serving with a fat spoonful. Or, make a maple icing to drizzle down the cake's sides (see *Playing Around*). Like all Bundts, this one has convenience and generosity on its side. It's essentially a one-bowl cake that bakes up ready to serve and ready for a crowd.

### INGREDIENTS

#### Serves 12

2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
2 teaspoons ground cinnamon  
1/4 teaspoon freshly grated nutmeg  
Pinch of salt  
1 1/2 teaspoons grated fresh ginger  
(or 1 teaspoon ground ginger)  
1 1/4 sticks (10 tablespoons) unsalted butter,  
at room temperature  
1 cup sugar  
1/2 cup (packed) light brown sugar  
2 large eggs, at room temperature  
1 teaspoon pure vanilla extract  
1 1/4 cups canned unsweetened pumpkin purée  
1 large apple, peeled, cored and finely chopped  
1 cup cranberries, halved or coarsely chopped  
1 cup pecans, coarsely chopped  
Confectioners' sugar, for dusting

### DIRECTIONS

1. Center a rack in the oven and preheat the oven to 350 degrees.
2. Butter a 9- to 10-inch (12-cup) Bundt pan. (If you've got a silicone Bundt pan, there's no need to butter it.) Don't place the pan on a baking sheet — you want the oven's heat to circulate freely through the Bundt's inner tube.
3. Whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, salt and ground ginger, if you're using it (not the grated ginger).
4. Working with a stand mixer, preferably fitted with a paddle attachment, or with a hand mixer in a large bowl, beat the butter and both sugars together at medium speed until light and fluffy.
5. Add the eggs one at a time, and beat for 1 minute after each addition. Beat in the vanilla. Reduce the mixer speed to low and add the pumpkin, chopped apple and grated ginger, if using it — don't be concerned if the mixture looks curdled. Still on low speed, add the dry ingredients, mixing only until they are incorporated. With a rubber spatula, stir in the cranberries and pecans. Scrape the batter into the pan and smooth the top with the rubber spatula.
6. Bake for 60 to 70 minutes, or until a thin knife inserted into the center of the cake comes out clean. Transfer the cake to a rack and cool for 10 minutes before unmolding, then cool to room temperature on the rack. Just before bringing the cake to the table, dust it with confectioners' sugar.

Continued on next page.

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## ALL-IN-ONE HOLIDAY BUNDT CAKE

### Serving

Because of the apples, cranberries and nuts, this cake doesn't lend itself to being cut into dainty slices — and that's just as well: you really want to get a mouthful, the better to appreciate the cake's many flavors. It needs no embellishments if you're serving it as an afternoon treat, but it is nice with softly whipped cream or a scoop of ice cream. For brunch, toast the cake lightly and spread it with a little salted butter and/or a slick of pure maple syrup.

### Storing

Wrapped well, the cake will keep at room temperature for up to 5 days, at which point it will be perfect for toasting; or freeze for up to 2 months.

### Playing Around — Maple Syrup Icing

To make a maple-flavored icing for the cake, sift 6 tablespoons confectioners' sugar into a bowl. Stir in 2 tablespoons maple syrup. Add more maple syrup little by little, until you have an icing that runs nicely off the tip of the spoon — you might need another 1/2 tablespoon syrup to get the consistency. Put the cooled cake on a sheet of wax paper and drizzle the icing from the tip of the spoon over it. Let the icing set for a few minutes before serving.



Recipe courtesy: *Baking From My Home to Yours*, Dorie Greenspan (Houghton Mifflin Harcourt, 2006).

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**Dorie Greenspan** is the James Beard Award-winning author of ten cookbooks — her latest is *Around My French Table*, a *New York Times* Bestseller. She and her son, Josh, are the cookie monsters behind CookieBar, their online boutique.

Her most recent project, *Baking with Dorie*, is a step-by-step video baking course available as an iPad® app.

Dorie blogs about food of all kinds from her two home bases, New York City and Paris.





Photo Credit: Melanie Dunea



Photo Credit: Con Poulos

BY MIKE PRICE

## GRAMMY'S APPLE CAKE

### INGREDIENTS

- 2 cups diced unpeeled apples
- 3/4 cup granulated sugar
- 1/4 cup brown sugar
- 1 large egg
- 1 cup canola oil
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon grated nutmeg
- 1/8 teaspoon ground cloves
- 1/4 cup raisins
- 1/2 cup chopped nuts
- 2 tablespoons water
- Glaze, recipe follows

### For the Glaze:

- 1/2 stick (4 tablespoons) unsalted butter
- 1/2 cup brown sugar
- 2 tablespoons evaporated milk

### DIRECTIONS

1. In a medium bowl, combine apples and both sugars. Let stand for 1 hour. Drain off juice and save.
2. Preheat the oven to 350 degrees. Grease and flour an 8-inch round cake pan.
3. In a large bowl with either an electric mixer or by hand, beat together the egg and oil. Add vanilla and liquid from apples. Mix well.
4. Sift together the flour, baking soda, salt and spices. Add to egg mixture and beat well. Add apples, nuts and raisins.
5. Use the 2 tablespoons of water to rinse apple bowl and add to mix and mix well. Pour into the prepared pan.
6. Bake until a cake tester inserted in the center of the cake comes out clean with some moist crumbs sticking to it. Transfer the cake, in the pan, to a wire rack set over a baking sheet or waxed paper; cool 20 minutes. Run a spatula around the edge of the pan and invert the cake onto the rack. Glaze while still warm.

Bring all ingredients to a boil for 1 minute and pour over warm cake.

Call in and ask Mike Price, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

A graduate of the Culinary Institute of America, **Mike Price** completed an externship at the esteemed Symphony Café in NYC, and also honed his skills at NYC's The Harrison and The Water Club. In 2007, Mikey and his business partner, Joey Campanaro, opened Market Table in NYC's West Village, which has received critical and popular acclaim.



Photo Credit: Amanda Marsalis

Photo Credit: Wolfgang Puck

BY WOLFGANG PUCK

# APPLE PIE

## INGREDIENTS

**Serves 8**

### For the Filling

- 1 recipe of Pâte Sucré (Sweet Dough); see recipe on next page
- 5 cups (about 10 large) organic Pippin or Granny Smith apples
- 6 tablespoons unsalted butter
- 1 cup sugar
- 1/4 cup plus 1 tablespoon Calvados
- 1 tablespoon brandy
- 2 tablespoons organic heavy cream
- 1/4 cup dried pitted prunes, chopped
- 1/4 cup dried apricots, chopped
- 1/4 cup dried figs, chopped
- 1 tablespoon lemon juice
- 2 teaspoons ground cinnamon
- 1 teaspoon grated lemon zest
- 1 teaspoon grated orange zest
- 1/2 teaspoon freshly grated nutmeg
- 1 cage-free egg white, very lightly whisked
- 1 1/2 tablespoons crystallized sugar

## DIRECTIONS

1. Peel, core and quarter the apples. Cut into 1/4-inch slices.
2. In 2 or 3 large skillet, melt the butter (2 or 3 tablespoons in each skillet, depending upon how many you use) and brown. The butter will have a slightly nutty aroma.
3. Divide the apples, arrange in the pans, and coat with the butter.
4. Sprinkle in the sugar and over medium-high heat, sauté the apples until lightly caramelized and tender, 15 to 20 minutes, turning often so that the apples cook evenly.
5. Pour in 1 tablespoon of Calvados and the brandy and cook until the alcohol burns off.
6. Pour in the cream, stir to combine. Transfer to a sheet tray, spread to cool.
7. Preheat the oven to 400 degrees.
8. Warm the remaining 1/4 cup Calvados. Combine the chopped prunes, apricots, and figs in a small bowl. Pour the Calvados over and let the fruit plump up. In a large bowl, combine the cooled apples and the plumped dried fruit. Stir in the lemon juice, cinnamon, lemon and orange zests, and nutmeg, and mix well.
9. Spoon the filling into the prepared pie plate. Using a wide spatula, carefully transfer the 9-inch latticework circle and arrange on top of the filling. Brush the latticework with egg white and sprinkle with the crystallized sugar.
10. Bake 30 minutes, turn the oven down to 350 degrees and bake 35 to 40 minutes longer, until the crust is golden brown. Cool on a rack.

Continued on next page.

Call in and ask Wolfgang Puck, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

## A P P L E P I E

### For the Pâté Sucré (Sweet Dough)

#### Makes enough for a double crust

All-purpose flour for rolling  
2 1/3 cups cake or pastry flour  
1/3 cup sugar  
1/2 pound unsalted butter, chilled, cut into small pieces  
2 large cage-free egg yolks  
1 or 2 tablespoons heavy cream

1. In a food processor fitted with the steel blade, combine the flour and sugar. Add the butter and process until the texture resembles fine meal.
2. In a small bowl, whisk together the yolks and 1 tablespoon of the cream. Scrape into the machine and process until a ball begins to form, using the additional tablespoon of cream, if necessary. Remove the dough from the machine, and on a lightly floured surface, press down into a circle. Wrap in plastic wrap and refrigerate for at least 1 hour.

### For the Pie Crust

1. Divide the pastry into two parts, one a little larger than the other. Wrap the larger piece in plastic wrap and reserve.
2. On a lightly floured surface, roll the smaller piece into a round, 1/8- to 1/4-inch thick, and large enough to overhang a 10-inch pie plate by about 1/2-inch.
3. Arrange the pastry in the pie plate and even the edges with a sharp knife, leaving about a 1/2-inch overhang. (Add the trimmings to the reserved dough.)
4. Tuck the overhang back under, making a slightly thicker edging. Chill for 30 minutes. If using a glass pie plate, remove from the refrigerator 15 minutes before filling.
5. On a lightly floured surface, roll out the reserved piece of dough to a 12-inch square, about 1/4-inch thick.
6. Cut a piece of cardboard, 1/2-inch wide and 10 or 12 inches long. Wrap it in plastic wrap and use as a guide.
7. With a sharp knife or a pastry cutter, cut the square of dough into twenty 1/2-inch-wide strips. Lay 10 strips vertically on the back of a large baking pan, leaving a small space between strips.
8. Weave a lattice pattern by placing each of the remaining strips over and under horizontally. (It's easier to weave if the dough is not too firm, but it can't be too soft, either. If it's too soft, refrigerate for a little while and then continue.) To weave, turn back every other strip of dough (1, 3, 5, etc.), lay a horizontal strip across, as close to the top as possible, and return the turned-back strips to the original length.
9. For the next row, alternate the strips that you turn back (2, 4, 6, etc.) and again place a horizontal strip across, close to the first strip. Repeat until all the strips are used. Refrigerate just until firm.
10. Using a 9-inch cardboard round, a plate, or a pot cover as a guide, cut out a 9-inch circle of latticework and refrigerate on the baking pan until needed. (Excess dough can be wrapped and refrigerated or frozen for future use.)

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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. The famous chef has built an empire that encompasses three separate Wolfgang Puck entities: Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc.





RECIPE AND PHOTO COURTESY DOMINO® AND C&H® AGAVE

## DOMINO® AND C&H® AGAVE HOLIDAY SPICE CAKE

Domino® and C&H® Organic Agave Nectars are delicious, low-glycemic liquid sweeteners made from the Blue Agave plants. The Agave Nectars are available in AMBER or LIGHT and are perfect for baking, to add when cooking or for everyday sweetening at breakfast and in beverages.

### INGREDIENTS

- 1 bottle (11.75 ounces) Domino® or C&H® Organic Amber Agave Nectar (approximately 1 cup)
- 1/2 cup canola oil
- 1/2 cup apple sauce, sweetened or unsweetened
- 2 large eggs, lightly beaten
- 2 cups whole wheat flour
- 1 teaspoon baking soda
- 1 tablespoon ground ginger
- 1 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/3 cup buttermilk
- Domino® and C&H® Agave Cream Cheese Frosting (recipe follows)

### For the Agave Cream Cheese Frosting

- 2 packages (8 ounces each) bar cream cheese, room temperature
- 1/2 cup plus 1 tablespoon Domino® or C&H® Organic Light Agave Nectar
- 1 teaspoon vanilla extract
- 1 cup heavy cream

### DIRECTIONS

1. Preheat the oven to 350 degrees. Grease an 8 by 8-inch baking pan; set aside.
  2. In a large mixing bowl, combine agave nectar, oil, apple sauce and eggs. In a separate bowl, whisk together flour, baking soda, ginger, cinnamon, cloves and salt. Add dry ingredients to wet ingredients and beat until well combined. Slowly add in buttermilk, just until incorporated.
  3. Pour batter into prepared pan. Bake for 35 to 38 minutes or until a toothpick inserted near the center comes out clean. Cool cake in pan on a wire rack. Turn out of pan onto a cake plate when cooled. Spread the Agave Cream Cheese Frosting over the top of the cake.
1. In a large bowl, using an electric mixer, beat cream cheese, 1/2 cup agave nectar and vanilla extract until light and fluffy; set aside.
  2. In a separate bowl, combine heavy cream and 1 tablespoon agave nectar. Beat with an electric mixer until stiff peaks form. Gently fold the whipped cream into the agave-cream cheese mixture. Yields about 2 1/2 cups. Best if used immediately, or can be refrigerated for up to 2 days.

[www.dominoagave.com](http://www.dominoagave.com) or [www.chagave.com](http://www.chagave.com)

Call in and ask many acclaimed chefs your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).



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# HOLIDAY COCKTAILS



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BY ALLEN KATZ



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## HOLIDAY COCKTAILS

### INGREDIENTS

#### Newton's Apple

- 2 ounces (4 tablespoons) Knob Creek Bourbon
- 3/4 ounce (1 1/2 tablespoons) Thatcher's Elderflower Liqueur
- 3/4 ounce (1 1/2 tablespoons) fresh Fuji apple juice
- 1/2 ounce (1 tablespoon) fresh lime juice
- 1 lime wheel
- 1 sprig fresh mint

### DIRECTIONS

1. Shake ingredients over ice and strain into a collins glass filled with fresh ice.
2. Garnish with a sprig of fresh mint.

#### Pilgrim Father's Folly

- 1 1/2 ounces (3 tablespoons) Plymouth Gin
- 1 1/2 ounces (3 tablespoons) pink grapefruit juice
- 1/2 ounce (1 tablespoon) Thatcher's Blood Orange Liqueur

- Mionetto Prosecco
- Orange twist

1. Shake the first three ingredients over ice and strain into a highball glass filled with fresh ice.
2. Add 1 1/2 ounces (3 tablespoons) chilled Prosecco and stir gently.
3. Garnish with an orange twist.

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 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Allen Katz** is the Director of Mixology & Spirits Education for Southern Wine & Spirits of New York. He is also the co-founder of the New York Distilling Company in Williamsburg, Brooklyn, where he soon will make a variety of artisanal American Gins and Whiskeys. He can be heard every Friday on Martha Stewart Living® Radio espousing the celebration of the American Cocktail on *Living Today*.







BY DANIEL BOULUD



## P U M P K I N S M A S H

Seasonal flavors play a big role in my cocktails, and inspired by Thanksgiving, I blended pumpkin purée with house-made spice syrup, a drop of Bitter Truth, lemon juice, and rich Jamaican aged rum. It's like sipping autumn.

### INGREDIENTS

- 1 1/2 ounces (3 tablespoons) Appleton Estate V/X rum
- 3/4 ounce (1 1/2 tablespoons) spice syrup\*
- 1/2 ounce (1 tablespoon) lemon juice
- Ice cubes
- 1/2 ounce pumpkin purée
- 1 drop The Bitter Truth Jerry Thomas' Own Decanter bitters
- 1 cinnamon stick
- 3 cloves

### DIRECTIONS

1. In a shaker, combine liquid ingredients with ice. Shake and strain into a rocks glass with a 2-inch-square ice cube.
2. Garnish with cinnamon stick and cloves.

\*Spice syrup: In a medium saucepan, bring to a boil 2 cups of water, 2 rounded cups of granulated sugar, 8 cinnamon sticks, 8 cloves, and half a grated nutmeg, stirring until the sugar has dissolved. Let steep in the refrigerator for a day, then strain mixture into a clean, sealed container. Can be kept refrigerated for up to 3 weeks.

Call in and ask Daniel Boulud, plus many other acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

**Daniel Boulud**, a native of Lyon, France, is today considered one of America's leading culinary authorities.

In all his restaurants you'll find soulfully satisfying traces of the traditional cooking he grew up with on his family's farm. He is best known for the exquisitely refined yet warm and welcoming New York City restaurant DANIEL, the renowned three Michelin star Relais & Châteaux member. He is also a co-founder and Chairman of the Bocuse d'Or USA Foundation.



ENTERTAINING & PLANNING



Photo Credit: Lisa Hubbard



BY ISAAC MIZRAHI



## THANKSGIVING ENTERTAINING TIPS

**Hire a waiter or bartender** — it will save you loads of time and it's worth every penny. Contact a local cooking school as a start.

A few years ago I started hosting a **potluck Thanksgiving**. It's the only way to go — otherwise you are just tied to the kitchen and not enjoying the day.

I like to concentrate on **one AMAZING dessert**, usually a delicious new ice cream. Let your favorite bakery worry about the pies — that is what they are there for.

**Mix and match place settings** of similar colors. A boring table = a boring dinner.

Stick to **flowers in one color** — all pinks, all oranges. It is such a breeze after that.

Switch up the **Thanksgiving color palette**. Bright orange, pink, and yellow are so much fresher and more fun than green, brown, and blah orange.

Have your coolest friend **make a playlist**. And then if no one likes the dinner music...blame your friend!

**Keep hors d'oeuvres simple.** Some roasted nuts, shards of Parmesan, dried figs — enough to compliment a cocktail, but not feed people for hours.

My go-to **hostess gift** is a box of delicious sea salt caramels. Who wouldn't want those?

Send guests home with a **goody bag** of some leftover turkey or freshly baked cookies.

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Call in and ask Isaac Mizrahi, plus many acclaimed chefs, your questions on Martha Stewart Living® Radio's Thanksgiving Hotline: **866-675-6675**, from Monday, November 21 to Wednesday, November 23. For info & schedule go to [siriusxm.com/martha](http://siriusxm.com/martha).

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**Isaac Mizrahi** has been a designer for almost 30 years. Currently, his lifestyle collection, ISAAC MIZRAHI LIVE! is available at QVC. He enjoys playing with his dog Harry and inventing new flavors of ice cream. For more information visit [www.watchisaac.com](http://www.watchisaac.com).



# THANKSGIVING PLANNER

Thanksgiving doesn't have to be a frenzy of last-minute preparations. Our Thanksgiving planner eliminates guesswork, ensuring an enjoyable meal — even for the host.

## EARLY NOVEMBER

- ..... Choose a menu.
- ..... If you're ordering a fresh turkey, do it now; if you're buying a frozen turkey, you still have time, but don't wait until the last minute. Remember: It's best to allow four to five days for it to thaw.
- ..... Floral centerpieces finish off a well-set table. Florists are busy this time of year, so order flowers now.

## FOUR DAYS BEFORE THANKSGIVING

- ..... Start defrosting the frozen turkey in the coldest part of the refrigerator.
- ..... Compose a shopping list, and purchase all nonperishables. Wait until the day before Thanksgiving to buy salad greens, fresh bread, or seafood.
- ..... If you're baking pies for dessert, make the dough for the crust, roll it out, lay it into pie plates, and freeze.

## TWO DAYS BEFORE THANKSGIVING

- ..... Prepare the serving pieces, plates, flatware, glasses, etc.
- ..... If using cloth napkins or tablecloths, iron them now.
- ..... Make the cranberry sauce (optional); a couple of days in the refrigerator will give the flavors time to develop.
- ..... Homemade stuffing often calls for stale bread; cut and cube the bread now, and set the cubes out in a single layer on a baking sheet.

## ONE DAY BEFORE THANKSGIVING

- ..... Pick up the fresh turkey from the market.
- ..... Prepare the stuffing, but leave out any raw eggs until you stuff the bird.
- ..... Make the giblet stock for the gravy.
- ..... Defrost pie dough; assemble and bake pies.
- ..... Peel the potatoes, then refrigerate them in a pot of cold water.
- ..... Make the vegetables and side dishes that require baking, such as casseroles, and reheat them tomorrow; or assemble them today, and cook them right before dinner.
- ..... Set the table tonight or first thing in the morning.

## THANKSGIVING DAY

- 9:30 AM**  
..... Remove the turkey from the refrigerator, allowing it to sit for ninety minutes to two hours at room temperature. If your stuffing recipe calls for eggs, add them now.
- 11:15 AM**  
..... Preheat the oven, and stuff the turkey.
- 11:30 AM**  
..... Put the turkey in the oven, basting it every half hour.
- 12:00 PM**  
..... Chill the white wine.
- 1:00 PM**  
..... Make the mashed potatoes. Closer to dinnertime, place them in a heat-proof bowl and set them at the back of the stove over simmering water.
- 3:00 PM**  
..... Whip the cream for the pie; prepare the coffee, but do not brew it until about twenty minutes before it will be served.
- 4:00 PM**  
..... Check the temperature of the turkey at the thigh, which is the thickest part. If the thermometer reads 180 degrees, remove the turkey from the oven. If not, check the temperature every fifteen minutes until the bird is done.
- 4:15 PM**  
..... The turkey will need to sit for thirty minutes prior to carving. Take advantage of the break to make the gravy and any last-minute vegetables.
- 4:30 to 5:00 PM**  
..... Call everyone to the table. Start the coffee maker just before sitting down.



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TURKEY/ENTRÉES

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## HAPPY THANKSGIVING

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