



Thanksgiving 2004

Appetizer Tray

Lacquered Fois Gras

Paired with 2001 Jermann (Friuli) Pinot Grigio

Maple Butter & Herbs Hickory Smoked Turkey

*Paired with Chateau St. Jean 2003 Gewürztraminer
& Dunham Cellars 2002 Syrah*

Decas Bog Spiced Cranberry Sauce

Cranberry-Horseradish Relish

Sausage, Apple, & Cranberry Dressing

Sugar Snap Peas with shallots

Caramelized Apple & Spice New Potatoes

Apple Cranberry Streusel Pie

Paired with Trevor Jones Barossa Old Muscat

Deviled Egg Boats

6 hard-boiled jumbo eggs

1/2 teaspoon hot sauce

1/2 teaspoon kosher salt

1 teaspoon dry mustard

1/4 cup mayonnaise

1/2 teaspoon black pepper

Paprika for garnish

Peel eggs and cut in half length-wise. Remove yolks and combine with remaining ingredients. Refill each egg half with yolk mixture and sprinkle with paprika.



Herb Cheese Stuffed Cherry Tomatoes & Celery Sticks

- 1 (8-ounce) pkg. cream cheese, softened
- 2 cloves garlic, minced
- 1/2 teaspoon Creole mustard
- 1/2 teaspoon Worcestershire sauce
- 1 1/2 tablespoons lemon juice
- 12 cherry tomatoes
- 1/4 cup chopped fresh parsley
- 1 teaspoon dried dill
- 1 tablespoon dried basil
- 1/4 cup chopped black olives
- 4 ribs celery

Cut celery into 3-inch lengths, reserve. Core tomatoes and remove pulp leaving shells intact, reserve.

In a medium bowl, mix remaining ingredients until thoroughly incorporated. Stuff celery and tomatoes with cheese mixture. Refrigerate at least two hours before serving.

Lacquered Fois Gras

- 6 ounces Grade A Fois Gras
- 1 Granny Smith apple, sliced
- 4 ounces demi-glaze

Dip a sharp knife in very hot water; wipe the blade off and cut Fois Gras into 1/2-inch thick slices. Preheat grill to a high heat. Season Fois Gras with kosher salt and black pepper. Sear the Fois Gras on both sides, about one minute per side. Close grill cover and cook Fois Gras three to four minutes.

In a medium sauté pan over medium heat, add the sliced apple and demi-glaze. Cook until demi-glaze and apples are warmed through. Place apples and demi-glaze in bottom of bowl, put Fois Gras on top.



Decas Bog Spiced Cranberry Sauce

1 (12-ounce) pkg. fresh cranberries
2 to 3 tablespoons brown sugar
6 whole cloves
3/4 cup water
1/2 cup honey
2 3-inch cinnamon sticks
1/4 teaspoon freshly grated nutmeg

In a medium saucepan, combine all the ingredients and simmer for 10 minutes until the cranberries burst and the mixture is thickened. Transfer to bowl and cool. Serve at room temperature. (This may be prepared up to two days ahead and held refrigerated and covered.)

Cranberry-Horseradish Relish

1 (12-ounce) pkg. fresh cranberries
1/3 cup prepared horseradish
1/2 cup granulated sugar
1 teaspoon lemon juice

Combine ingredients in food processor. Pulse until cranberries are well chopped. Refrigerate at least two hours before serving. (This may be prepared up to two days ahead and held refrigerated and covered.)



Maple Butter & Herbs Hickory Smoked Vermont Turkey

This recipe requires advance preparation as the turkey must be brined and then air dried in the refrigerator the day before roasting. Smoking a turkey is no more difficult than any other outdoor cooking and the flavor rivals any oven-roasted or deep-fried turkey.

1 (12-pound) Grade A fresh turkey
1 1/2 cups chopped celery
4 cups chicken stock
1 tablespoon chopped fresh marjoram
2 cups chopped onion
1 1/2 cups chopped carrots
1 tablespoon chopped fresh thyme
4 to 8 chunks hickory wood

Remove neck and giblets (heart, gizzard, and liver) from the turkey. Reserve.

Prepare brine as directed below. Brine turkey, refrigerated, 10 to 12 hours. Remove from brine and air dry in refrigerator overnight. Remove from refrigerator one hour before cooking.

Prepare maple butter as directed below.

Fill Grill Dome fire box with lump charcoal and heat to 250° F. Add four chunks of hickory to the charcoal. Position drip pan on a rack and fill with four cups of stock, onions, celery, and carrots. Sprinkle vegetables with one tablespoon of thyme and one tablespoon of marjoram.

Slide hand under turkey breast skin to loosen. Rub 1/2 cup maple butter over breast under skin. Rub another 1/4 cup maple butter over outside of turkey. Place turkey on rack set in large roasting pan. Tie legs together loosely to hold shape of turkey. Reserve remaining maple butter for gravy.

After 2 1/2 hours of cooking, add remaining hickory wood and baste turkey every hour with pan juices or spray with apple juice. (Continue checking the drip pan adding additional stock as necessary.) Smoke-cook until internal temperature of the thigh registers 175° F. (The average smoke-cooking time is about 30 minutes per pound; a 12-pound turkey will take about six to seven hours of cooking.) Transfer turkey to platter, tent with aluminum foil and let stand 20 to 30 minutes before carving. Reserve mixture in pan for gravy.



Maple Butter

2 cups apple cider
1 1/2 tablespoons chopped fresh thyme
1 1/2 teaspoons grated lemon zest
1/3 cup pure Vermont Grade A maple syrup
1 tablespoon chopped fresh marjoram
3/4 cup unsalted butter, softened

Boil apple cider and maple syrup in a heavy saucepan over medium-high heat until reduced to one-half cup, about 20 minutes. Remove from heat. Mix in thyme, marjoram, and lemon zest. Whisk in butter until melted. Cover, and refrigerate until cold, about two hours. (This may be prepared up to two days ahead and held refrigerated.)

Apple Turkey Brine

2 quarts apple juice
16 ounces brown sugar
1 cup kosher salt
3 quarts water
3 oranges, quartered
2 tablespoons grated ginger root
15 cloves
6 bay leaves
6 cloves garlic

(If you don't have room in the refrigerator to brine the turkey, put the turkey in a large oven bag in a large cooler. Pour the brine into the bag and seal tightly. Place ice around the turkey, close the lid and let the turkey brine adding ice as needed to keep the temperature at 40 ° F. or below.)

In a medium saucepan dissolve salt, brown sugar, and one quart water. Remove from heat.

In a large stock pot, combine remaining ingredients with salt solution. Cool.

Add turkey, breast side down, and refrigerate 10 to 12 hours (or up to 24 hours).



Sausage, Apple, & Cranberry Dressing

1 (16-ounce) pkg. herb stuffing mix
3/4 pound sweet Italian bulk sausage
12 tablespoons unsalted butter, divided
2 cups chopped leeks
2 tart green apples, peeled & chopped
1 teaspoon dried sage
1/4 cup chopped fresh parsley
1 1/2 cups chopped celery
3 teaspoons poultry seasoning
1 cup dried cranberries
2 1/2 cups chicken stock
1/2 cup chopped onions
1 teaspoon dried rosemary
1/2 teaspoon dried thyme

Prepare stuffing mix according to package directions.

In a large skillet over medium heat, cook sausage crumbling coarsely, for about 10 minutes or until evenly browned. Drain off grease and transfer sausage to large bowl.

Melt four tablespoons butter in the skillet; add leeks, apples, celery, onion, and poultry seasoning. Cook, stirring frequently, for about 10 minutes. Add the rosemary and dried cranberries.

Mix leek mixture and stuffing mix with sausage in bowl. Add remaining herbs. (Recipe may be prepared to this point a day ahead and held, refrigerated and covered. Bring to room temperature before proceeding.)

Bake in buttered baking dish, covered, at 350° F. for about 45 minutes. Uncover and bake additional 15 minutes to brown top.



Giblet Gravy

1 tablespoon oil
1 quart chicken or turkey stock
Turkey giblets & neck
1 tablespoon dried parsley
1/4 cup flour
1 onion, peeled & chopped
1/2 cup apple brandy
1/2 teaspoon dried thyme
3 tablespoons unsalted butter

Heat oil in soup kettle; add giblets, neck, and tail; sauté until golden and fragrant, about five minutes. Add onion; continue to sauté until softened, three to four minutes longer. Reduce heat to low; cover and cook until turkey and onion release their juices, about 20 minutes.

Add stock and herbs, bring to boil, and then adjust heat to low. Simmer, skimming any scum that rises to surface, until broth is rich and flavorful, about 30 minutes longer. Strain broth (you should have about five cups), reserving neck, heart, and gizzard. When cool enough to handle, shred neck meat, remove gristle from gizzard, and then dice reserved heart and gizzard. Refrigerate giblets and broth until ready to use.

While turkey is roasting, return reserved turkey broth to simmer. Heat butter in large heavy-bottomed saucepan over medium-low heat. Whisk in flour. Cook slowly, stirring constantly, until nutty brown and fragrant, 10 to 15 minutes. Whisk in all but one cup of hot broth into roux. Bring to boil, then continue to simmer, stirring occasionally, until gravy is lightly thickened and very flavorful, about 30 minutes longer. Set aside until turkey is done.

After roasted turkey has been transferred to the carving board to rest, spoon out and discard as much fat as possible from the drip pan, leaving caramelized herbs and vegetables. Return gravy in large saucepan to simmer. Place drip pan over two burners on medium-high heat. Add apple brandy to roasting pan with caramelized vegetables; scrape up browned bits with wooden spoon and boil until reduced by half, about five minutes. Add remaining one cup of broth, then strain deglazed pan juices into gravy, pressing as much juice as possible out of vegetables. Stir diced giblets and shredded meat into gravy; return to boil. Adjust seasonings with salt and pepper.



Sugar Snap Peas

1 pound sugar snap peas
1 tablespoon kosher salt
1 tablespoon unsalted butter
1 tablespoon minced shallots
1 teaspoon chopped fresh thyme
Kosher salt
Cracked black pepper

Break stem end of sugar peas and remove string. In a medium saucepan over medium heat, bring water to boil and add salt. Blanch snap peas for three minutes and shock in ice bath to stop cooking and set color. Drain and hold until ready to prepare.

In a medium sauté pan over medium-high heat, melt butter. Add drained snap peas, shallots and thyme. Stir-fry for two minutes and serve.

Apple & Spice Caramelized Potatoes

16 small Yukon Gold or Red Bliss potatoes, scrubbed and cut in half
1 tablespoon kosher salt
2 tablespoons unsalted butter
1/2 cup Tennessee Gourmet[®] Apple & Spice sauce
Kosher salt
Cracked black pepper

In a medium saucepan over medium heat, bring water to boil. Add salt and potatoes. Cook until potatoes are barely tender, eight to 10 minutes. Remove from heat, drain and refrigerate.

In a medium sauté pan over medium high heat, melt butter. Add Apple & Spice sauce and cold potatoes. Sauté four to five minutes or until potatoes are caramelized and well-coated. Season to taste with salt and pepper.



Apple Cranberry Streusel Pie

Streusel topping:

- 1/4 cup flour
- 1/4 cup packed dark brown sugar
- 3 tablespoons unsalted butter
- 1/2 cup chopped walnuts

Crust & Filling:

- 1 refrigerated pie crust
- 3/4 cup granulated sugar
- 1/4 cup flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt
- 1 cup dried cranberries
- 2 teaspoons orange zest
- 8 baking apples (Jonathan or Granny Smith)

Preheat oven to 350° F. Prepare streusel topping by combining flour and brown sugar and cutting in butter with a pastry blender until mixture is crumbly. Add walnuts.

Allow pie crust to stand at room temperature for 15 minutes. Combine sugar, flour, cinnamon and salt in a mixing bowl. Add cranberries and orange zest. Mix well.

Core and slice apples. Toss with sugar mixture until evenly coated.

Gently unfold crust onto a lightly floured surface and roll crust into an 11 1/2-inch circle. Place crust in pie plate and spoon apple mixture into pie. Sprinkle with streusel topping. Cover pastry edges with aluminum foil.

Bake 50 to 55 minutes or until apples are tender. Cool at least two hours before serving.