

MENU SERVES 8

SWEET AND SAVORY SPICED NUTS

CRAB HUSH PUPPIES WITH TARTAR SAUCE

Schloss Saarstein 1st Growth Riesling Kabinett '08

ROAST TURKEY WITH CREAM GRAVY

SMOKED SAUSAGE JAMBALAYA

OYSTER CASSEROLE

BRAISED TURNIP GREENS WITH TURNIPS AND APPLES

BROWN SUGAR BAKED SWEET POTATOES AND ACORN SQUASH

CRANBERRY AND CELERY RELISH

CHEDDAR CORN MUFFINS WITH JALAPEÑO BUTTER

SIMPLE GREEN SALAD WITH CELERY SEED VINAIGRETTE

Lagier Meredith Mount Veeder Napa Valley Syrah '06

BOURBON PUMPKIN PIE

OLD-FASHIONED PECAN PIE

WINE ADVICE IS ON PAGE 24.

SWEET AND SAVORY SPICED NUTS

MAKES 4 CUPS

ACTIVE TIME: 10 MIN START TO FINISH: 45 MIN

A handful of golden pecans and walnuts is just the nibble you need to whet your appetite before a grand holiday meal. These take very little time to prepare and can be made well ahead of the big day. Savvy southerners, by the way, put an order in early for plump, buttery new-crop pecans (see Shopping List, page 128). Get plenty, so you'll have enough for the pecan pie (page 113).

- 3 Tbsp sugar
- 1 tsp paprika
- 1 tsp ground cinnamon
- 1/2 tsp ground cumin
- Pinch of ground cloves
- 1 large egg white
- 2 cups walnut halves (1/2 lb)
- 2 cups pecan halves (1/2 lb)

Preheat oven to 350°F with rack in middle. Lightly oil a 4-sided sheet pan. Whisk together sugar, spices, and 1/4 tsp salt in a small bowl. Whisk egg white in a medium bowl until frothy, then stir in nuts. Add spice mixture and toss to coat. Spread nut mixture in 1 layer in sheet pan. Bake, stirring once or twice, until dry and well toasted, about 20 minutes. Loosen nuts from pan, then cool completely.

COOKS' NOTE: Nuts keep in an airtight container at room temperature 1 week.

CRAB HUSH PUPPIES WITH TARTAR SAUCE

MAKES ABOUT 40 HORS D'OEUVRES

ACTIVE TIME: 50 MIN START TO FINISH: 50 MIN

Folding sweet jumbo lump crabmeat and chopped scallions into the classic batter of cornmeal and buttermilk dresses up these pups for a party. They're crisp, fluffy, and, truth be told, dangerously easy to eat, especially after a dip in a lemony homemade tartar sauce speckled with parsley, sweet pickles, and capers. For information about crabmeat, see *Kitchen Notebook*, page 122.

FOR TARTAR SAUCE

- 1 cup mayonnaise
- 1/4 cup finely chopped sweet pickles
- 1/4 cup chopped flat-leaf parsley

1 1/2 Tbsp chopped drained capers

- 2 tsp grainy mustard
- 1 tsp grated lemon zest
- 2 tsp fresh lemon juice
- 1 tsp Worcestershire sauce

FOR HUSH PUPPIES

- About 6 cups vegetable oil for frying
- 1 garlic clove
- 2 large eggs
- 1 cup plus 2 Tbsp well-shaken buttermilk (not powdered)
- 3 scallions, finely chopped
- 1 cup cornmeal (preferably stone-ground)
- 3/4 cup all-purpose flour
- 1 tsp baking powder
- 1 cup jumbo lump crabmeat (about 7 oz), picked over

EQUIPMENT: a deep-fat thermometer

MAKE TARTAR SAUCE: Stir together all ingredients and season with salt and pepper.

MAKE HUSH PUPPIES: Preheat oven to 200°F.

- Heat 2 inches oil to 375°F in a wide 5-qt heavy pot over medium heat. While oil heats, mince and mash garlic to a paste with a pinch of salt, then whisk together with eggs, buttermilk, and scallions in a bowl. Whisk together cornmeal, flour, baking powder, 3/4 tsp salt, and 1/2 tsp pepper in a large bowl, then stir in buttermilk mixture until just combined. Stir in crabmeat.
- Working in batches of 10, carefully drop tablespoons of batter into oil and fry, turning occasionally, until golden-brown, about 3 minutes per batch. Transfer to a paper-towel-lined baking sheet and keep warm in oven. Return oil to 375°F between batches.
- Serve hush puppies with tartar sauce.

COOKS' NOTES: Tartar sauce can be made 2 days ahead and chilled.

- Hush puppies can be fried 5 hours ahead and chilled (covered once cool). Reheat in 1 layer on a baking sheet in a 450°F oven, about 10 minutes.

ROAST TURKEY WITH CREAM GRAVY

SERVES 8

ACTIVE TIME: 35 MIN START TO FINISH: 4 HR

When it comes to the Thanksgiving centerpiece, most people aren't looking for a lot of bells and whistles—they simply crave a big, juicy bird with golden skin. This recipe delivers. Cream gives the gravy, which is equally straightforward to prepare, a velvety lushness that your guests won't soon forget.

- 1 (12- to 14-lb) turkey, neck and giblets (excluding liver) reserved for turkey stock
- 2 1/2 cups water, divided
- About 4 cups hot turkey giblet stock (recipe follows)
- Melted unsalted butter if necessary
- 5 Tbsp all-purpose flour
- 3/4 cup heavy cream

EQUIPMENT: a 17- by 14-inch flameproof roasting pan with a flat rack; kitchen string; a 2-qt measuring cup or a fat separator

- Rinse turkey inside and out and pat dry. Put turkey on rack in roasting pan and season inside and out with 1 Tbsp salt and 2 tsp pepper. Fold neck skin under body, then tuck wing tips under breast and tie drumsticks together with string. Let stand at room temperature 1 hour.
- Preheat oven to 450°F with rack in lower third.

- Add 1 cup water to pan and roast, without basting, rotating pan halfway through, until an instant-read thermometer inserted into fleshy part of each thigh (test both; do not touch bone) registers 165 to 170°F, 1 1/4 to 2 hours total.

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