



THE SPICE ROUTE

Parsley, sage, rosemary, and... (yawn). Do you love tradition but crave new flavors for your Thanksgiving turkey? This bold bird, inspired by the tandoori cooking of India, is guaranteed to wake up your holiday table.

Indian spices not only enliven the turkey, they also play well with Riesling, one of our sleeper picks for Thanksgiving wine.

PUMPKIN CHEESECAKE

8 SERVINGS This delicate cheesecake is cooked in a water bath and steamed for a supremely light texture. To make sure the homemade-gingersnap-cookie crust stays crisp, wrap the cake pan inside and out with heavy-duty, 18"-wide aluminum foil.

GINGERSNAP COOKIE CRUST

1 cup plus 1 Tbsp. unbleached all-purpose flour
1/4 tsp. baking soda
1/4 tsp. kosher salt, divided
1/2 tsp. ground cinnamon
1/2 cup sugar
10 Tbsp. (1 1/4 sticks) unsalted butter, room temperature, divided, plus more for foil
1 large egg
2 Tbsp. mild-flavored (light) molasses
1 1/2 tsp. finely grated peeled ginger
1/4 cup (packed) dark brown sugar

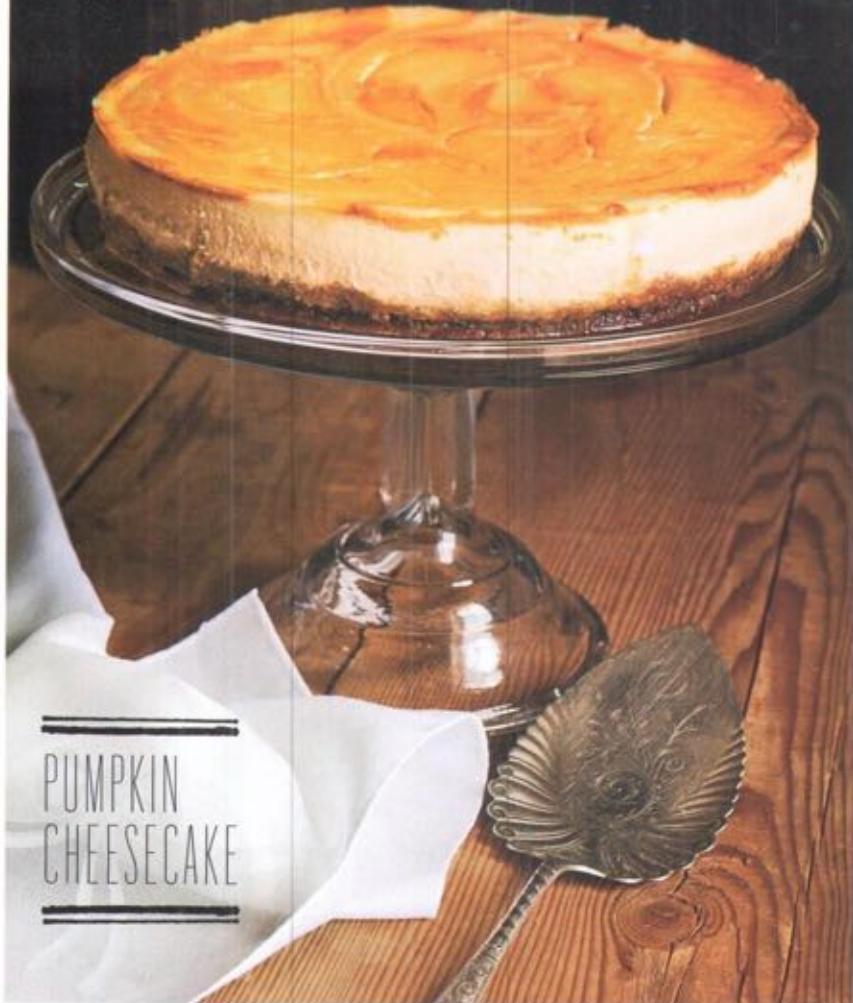
FILLING

2 1/2 cups whole-milk ricotta
1/2 cup plus 1 Tbsp. mascarpone
1/2 cup sugar
4 large egg yolks
2 large eggs
1/4 tsp. kosher salt, divided
1 cup canned pure pumpkin purée
1/4 cup (packed) dark brown sugar
1/4 cup heavy cream
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. freshly grated nutmeg
1/4 tsp. ground cardamom

SPECIAL EQUIPMENT: A 9"-diameter springform pan; 18"-wide heavy-duty foil

GINGERSNAP COOKIE CRUST Whisk 1 cup all-purpose flour, baking soda, 1/4 tsp. salt, and cinnamon in a medium bowl; set aside. Using an electric mixer, beat sugar and 6 Tbsp. butter in a medium bowl until light and fluffy, about 3 minutes. Beat in egg, molasses, and ginger. With mixer on low speed, gradually add dry ingredients, beating just to blend. Form dough into a ball; flatten into a disk.

Arrange racks in top and bottom thirds of oven; preheat to 350°. Line 2 baking sheets with parchment paper. Scoop dough by rounded tablespoons and divide between prepared baking sheets, spacing 2" apart.



PUMPKIN CHEESECAKE

Bake, rotating pans halfway through, until cookies are deep golden-brown, about 15 minutes. Let cookies cool on a wire rack.

Finely grind cookies in a food processor. Measure 1 1/4 cups crumbs for crust; reserve any remaining crumbs for another use.

DO AHEAD: Can be made 1 month ahead. Store crumbs airtight in freezer. Return to room temperature before using.

Preheat oven to 350°. Line springform pan tightly with foil. Butter foil. Wrap outside of pan tightly with foil (to create a watertight seal during baking), pressing wrinkles flat.

Melt remaining 4 Tbsp. butter in a small saucepan. Whisk reserved 1 1/4 cups gingersnap crumbs, remaining 1 Tbsp. flour, 1/2 tsp. salt, and brown sugar in a large bowl. Add melted butter and stir mixture until well combined. Press crumbs into bottom of prepared pan. Freeze for 10 minutes.

Place pan on a baking sheet. Bake until crust is fragrant and set, 20–25 minutes. Transfer pan to a wire rack and let cool.

FILLING Preheat oven to 300°. Purée ricotta, mascarpone, sugar, egg yolks, 1 egg, and 1/2 tsp. salt in a food processor until smooth. Scrape most of ricotta filling into a

large bowl, leaving about 1/2 cup of filling in processor. Add remaining egg, pumpkin purée, brown sugar, cream, cinnamon, ginger, nutmeg, cardamom, and remaining 1/4 tsp. salt to processor; purée until smooth. Scrape pumpkin filling into a medium bowl. Pour ricotta filling over cooled crust. Spoon pumpkin filling over. Using a spoon, gently swirl the 2 fillings in 6–7 places.

Put cake pan in a large roasting pan. Add hot water to come halfway up sides of cake pan. Cover roasting pan tightly with foil.

Bake cake for 1 hour. Open foil carefully to release steam. Reseal foil and continue baking, opening foil to release steam every 15 minutes, until cheesecake is set around the edges and jiggles slightly in the center when jiggled, 45 minutes–1 hour longer.

Remove cake pan from roasting pan. Carefully unwrap outer foil from pan. Chill cake at least 6 hours. **DO AHEAD:** Can be made 1 day ahead. Cover and keep chilled. Run a thin knife around inside of pan to release cake. Remove pan sides.

Karen DeMasco is the pastry chef at Locanda Verde in New York.



Potato and Celery Root Gratin with Leeks

8-10 SERVINGS Celery root, also known as celeriac, has a knobby exterior that is best peeled (carefully!) with a paring knife.

- 3 cups heavy cream
- 2 garlic cloves, peeled
- 1 sprig thyme plus 3 tsp. fresh thyme leaves, divided
- 2 Tbsp. (½ stick) unsalted butter, divided
- 3 leeks, white and pale-green parts only, halved lengthwise, thinly sliced crosswise
- Kosher salt
- 2 lb. russet potatoes, peeled, very thinly sliced crosswise (½" thick)
- 1 lb. celery root, peeled, very thinly sliced crosswise (½" thick)
- 2 cups grated Gruyère
- Freshly ground black pepper

Preheat oven to 350°. Heat cream, garlic, and thyme sprig in a medium saucepan just until bubbles begin to form around edge of pan. Remove from heat; set aside to steep.

Melt 1 Tbsp. butter in a medium skillet over medium heat. Add leeks; season with salt and cook, stirring often, until tender (do not brown), 10–12 minutes. Transfer to a small bowl and set aside.

Butter a 3-qt. gratin dish with remaining 1 Tbsp. butter. Layer ½ of potato slices and ½ of celery root slices evenly over bottom of baking dish. Cover with ½ of leeks, then ½ of Gruyère. Sprinkle with salt, pepper, and 1 tsp. thyme leaves. Repeat layers twice more. Strain cream mixture into a medium pitcher and pour over vegetables.

Set gratin dish on a large rimmed baking sheet and cover tightly with foil. Bake for 1 hour. Carefully remove foil; continue baking until top is golden brown and sauce is bubbling, 25–30 minutes. **DO AHEAD:** Can be made 2 hours ahead. Let stand at room temperature. Tent with foil and reheat in a 300° oven until hot, about 20 minutes.

Spinach, Fennel, and Sausage Stuffing with Toasted Brioche

8-10 SERVINGS The addition of airy brioche gives this aromatic spiced stuffing a less dense texture than most holiday casseroles.

- 1 loaf brioche or challah (about 12 oz.), cut into 1" cubes
- 1 Tbsp. extra-virgin olive oil

- 1 lb. hot Italian sausage, casing removed
- 4 Tbsp. unsalted butter, divided, plus more for dish
- 1 yellow onion, chopped (about 1½ cups)
- 1 medium fennel bulb, cored and coarsely chopped (about 3 cups)
- 4 large eggs, beaten
- 2½ cups low-salt chicken broth
- 2 lb. frozen spinach, thawed, well squeezed, coarsely chopped
- 2 tsp. kosher salt
- 1½ tsp. freshly ground black pepper
- 1½ tsp. fennel seeds

Preheat oven to 350°. Scatter bread on a rimmed baking sheet. Toast until golden brown, tossing once, about 15 minutes. Let cool completely. **DO AHEAD:** Bread can be toasted 1 day ahead. Store airtight at room temperature.

Heat oil in a large skillet over medium heat. Add sausage and cook, breaking up into small pieces with the back of a spoon, until browned and cooked through, 8–10 minutes. Drain on a paper towel-lined plate; let cool. Melt 2 Tbsp. butter in the same skillet over medium-low heat. Add onion and fennel and cook, stirring occasionally, until soft, 10–12 minutes. **DO AHEAD:** Can be made 1 day ahead. Let cool; cover and chill.

Preheat oven to 350°. Butter a 3-qt. shallow baking dish. Whisk eggs to blend in a large bowl; whisk in broth. Stir in sausage, the onion-fennel mixture, spinach, salt, pepper, and fennel seeds. Add bread; toss until evenly distributed and bread has absorbed the liquid. Transfer to prepared dish; dot with remaining 2 Tbsp. butter.

Bake until stuffing is hot and the top is golden brown, about 40 minutes.

Spiced Glazed Carrots with Sherry and Citrus

8-10 SERVINGS While the turkey rests, take 15 minutes to whip up this simple, timeless preparation.

- 2 bunches of thin carrots (2 lb.), cut into 1" pieces (about 4 cups)
- 2 Tbsp. (¼ stick) unsalted butter
- ½ tsp. kosher salt plus more for seasoning
- 12 whole black peppercorns
- 1 bay leaf
- 1 Tbsp. fresh clementine juice or orange juice

(continued on page 133)

TURKEY STOCK, TWO WAYS

FROM P. 34 From gravy to stuffing, many of the best Thanksgiving dishes are built on a foundation of flavorful turkey stock enriched with bones and aromatic vegetables. **We encourage you—no, we implore you—to avoid the canned stuff and make your own.** Our Do-Ahead version (see recipe below) takes its body and character from the neck, giblets, and a reinforcement of turkey wings for extra flavor.

After the feast has been cleared away, get more bang for your bird by using the leftover bones to make Carcass Stock (see recipe below) the next day. Freeze it in small portions for up to three months, or use it to make a robust turkey noodle soup with your leftover meat. —H.L.



BEFORE THE MEAL

Do-Ahead Turkey Stock

MAKES 2 QUARTS

Make this up to 4 days ahead.
Preheat oven to 450°. Spread **5 lb. turkey wings** (available at most supermarkets) and **1 turkey neck** (from turkey cavity) on a rack set in a large heavy roasting pan. Brush with **1 Tbsp. vegetable oil**; roast until browned, about 1 hour. Chop **3 carrots, 2 celery stalks, and 2 onions**; toss with

1 Tbsp. vegetable oil. Arrange around turkey parts. Roast until vegetables brown, about 25 minutes. Transfer to a large pot. Add **giblets (heart, gizzard, and liver) of 1 turkey** and 1 gallon water. Bring to a boil, reduce heat to medium-low, and simmer, skimming surface occasionally, for 3 hours. Strain into another pot; boil until reduced to 2 quarts, about 30 minutes longer.

AFTER THE MEAL

Turkey Carcass Stock

MAKES 2 QUARTS

Using the carcass from a roast turkey gives this simple stock a deep, concentrated flavor. Be sure to add any leftover wing bones and leg bones to the pot. Using your hands, break the leftover carcass of **one 12-14-lb. roast turkey** into 4 pieces. Transfer carcass, along with any other leftover

bones from your turkey, to a large tall stockpot and cover with 1 gallon of cold water. Bring to a boil, reduce heat to medium-low, and simmer, skimming the surface occasionally, until stock is concentrated in flavor, about 3 hours. Strain stock into a large saucepan and boil until reduced to 2 quarts, about 1 hour longer.

PREP SCHOOL

TECHNIQUES, TIPS, TRICKS, AND MORE
FROM THE BON APPÉTIT TEST KITCHEN

CARVING 101

The bone structure that gives turkeys their signature silhouette can make carving a whole bird tricky. Why not start a new tradition this year: Break down your roast into manageable pieces of breast, thigh, and leg, then carve them into thin slices for a more refined presentation. —HUNTER LEWIS



FIVE STEPS TO A PERFECT PLATTER

1. Put the turkey on a work surface. Using a boning or chef's knife, cut from the neck end to the tail end of the breast parallel to the breastbone. Continue cutting, keeping the knife against the breastbone. Then angle the knife, running it alongside the thin rib cage to free the meat.

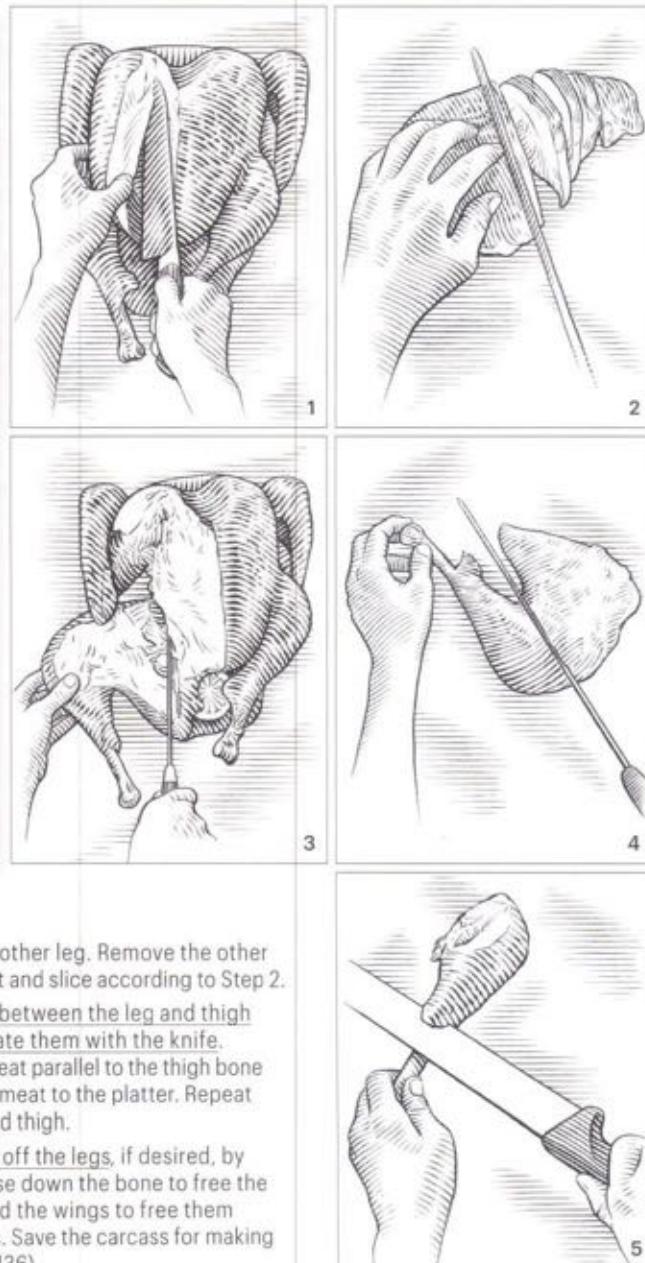
2. Slice the breast meat crosswise against the grain using a Granton slicer (see page 103) or a chef's knife. Transfer meat to a warmed platter.

3. Pull the leg away from the carcass as you slice down the side of the thigh to expose the joint. Cut around the joint to free the whole leg.

Repeat with the other leg. Remove the other side of the breast and slice according to Step 2.

4. Find the joint between the leg and thigh bone and separate them with the knife. Slice the thigh meat parallel to the thigh bone and transfer the meat to the platter. Repeat with other leg and thigh.

5. Trim the meat off the legs, if desired, by slicing lengthwise down the bone to free the meat. Cut around the wings to free them from the carcass. Save the carcass for making stock (see page 136).



Foodist ON THE ART OF CARVING

It turns out that Americans' biggest fear is not of heights, flying, or even public speaking. It's the fear of carving a turkey in front of family and friends on Thanksgiving. Take a deep breath. You can do this. My advice: Use our no-fail guide above;

practice on a few roast chickens in the weeks beforehand; then, after showing off your expertly cooked bird tableside, take it back to the kitchen and carve away in privacy. A glass of wine beforehand doesn't hurt either. —ANDREW KNOWLTON