

THANKSGIVING

thermometer inserted into the top vent of the grill registers 500°. Transfer roasting pan to the top grate of the grill on the side of grate opposite the coals. Cover grill. (The temperature will drop to about 350°.) After 30 minutes, cover breast with aluminum foil. Cook turkey, adding water to the roasting pan as necessary and replenishing the coals every hour or so to maintain a temperature of roughly 350°. Continue cooking until an instant-read thermometer inserted into the turkey's thigh, without touching the bone, registers 165°, about 3 hours for a 12-lb. turkey. Transfer turkey to a cutting board, tent with foil, and let sit for 30 minutes before carving.

Pairing Note This smoky bird pairs well with the 2001 Bodegas Bretón Criadores Rioja Reserva "Loriñon" (\$18), with its roasted coffee tones and smooth fruit. —David Rosengarten



HERBED ROAST TURKEY

SERVES 12

Brushing a simple herb butter over the turkey before and during cooking is a

straightforward, time-honored way of achieving great flavor and crisp skin (see "Turkey Translated," page 65).

- 1 12-lb. turkey
- Kosher salt and freshly ground black pepper, to taste
- 12 tbsp. unsalted butter
- 2 tbsp. finely chopped sage
- 2 tbsp. finely chopped thyme
- 2 tsp. paprika
- 2 tsp. packed light brown sugar
- 1 medium carrot, chopped
- 1 medium onion, chopped
- 1 rib celery, chopped
- 1 lemon, quartered

1 Heat oven to 500°. Rinse turkey and pat dry with paper towels. Season turkey inside and out with salt and pepper and let come to room temperature. Meanwhile, in a 1-qt. saucepan over medium heat, melt the butter and add the sage, thyme, paprika, and sugar; set herb butter aside.

2 Transfer turkey to a rack set inside a roasting pan and stuff turkey with carrots, onions, celery, and lemons. Tuck wings behind turkey and tie legs together with kitchen twine. Brush turkey all over with herb butter, reserving some for basting. Pour 2 cups water into roasting pan and roast turkey, brushing once with more of the herb butter, for 30 minutes. Reduce heat to 350° and continue roasting, brush-

ing occasionally with herb butter, until an instant-read thermometer inserted into a thigh, without touching the bone, reads 165°, 2 1/2–3 hours. Transfer turkey to a cutting board, loosely cover with foil, and let sit for 30 minutes before carving.

Pairing Note The mixed herbs in this dish call for a sauvignon blanc, one with enough richness to stand up to the butter and brown sugar. New Zealand's 2008 Craggy Range "Te Muna Road Vineyard" (\$18) from Martinborough fills the bill. —D.R.



BRUSSELS SPROUTS WITH CHORIZO

SERVES 4

Chorizo is a natural partner for Brussels sprouts; its spiciness complements the vegetable's earthy flavor. This recipe was adapted from one given to us by Virginie Blachère (see "Turkey Translated," page 65), of Brooklyn, New York.

Kosher salt, to taste

- 1 lb. Brussels sprouts, trimmed

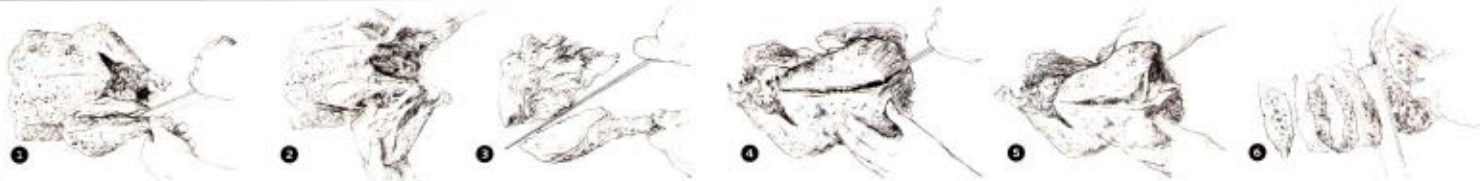
and halved lengthwise

- 2 tbsp. extra-virgin olive oil
- 6 oz. cured Spanish chorizo, quartered lengthwise and cut crosswise into 1/4" slices
- 1/2 small yellow onion, roughly chopped
- 2 cloves garlic, finely chopped
- Freshly ground black pepper, to taste

1 Heat a 6-qt. pot of salted water to a boil. Add the Brussels sprouts and cook until just tender, 6 minutes. Using a slotted spoon, transfer Brussels sprouts to a bowl of ice water; let sit for 5 minutes. Drain Brussels sprouts and pat dry with paper towels; set aside.

2 Heat 1 tbsp. of the oil in a 12" cast-iron skillet over medium-high heat. Add the chorizo and cook, stirring occasionally, until browned, about 5 minutes. Add the onions and cook, stirring occasionally, until golden brown and soft, about 8 minutes. Add the garlic and cook until soft, about 2 more minutes. Transfer chorizo mixture to a bowl. Increase heat to high and add the remaining oil and the reserved Brussels sprouts; cook, flipping once or twice, until the Brussels sprouts are browned and tender, about 8 minutes. Stir in the reserved chorizo mixture and season with salt and pepper.

CARVING THE BIRD



There are two schools of thought about carving a turkey. Some people opt for doing it tableside, which demands a particular flourish (see SAVEUR.COM/GALLERY/CARVING-A-TURKEY for instructions), but we prefer to break the turkey down into its constituent parts in the kitchen, making it easier to slice. —Hunter Lewis

1 Separate the whole leg from the body by slicing along the seam of the breast and thigh until you reach the joint. 2 Gripping the whole leg firmly with

your hand, pull it back until the thigh bone pops away from the joint; cut through at the joint to release the thigh and leg. 3 Separate the drumstick from the thigh: use your fingers to find the joint between the thigh and the leg and cut through the joint with the knife. Carve the thigh by slicing parallel to the bone. Carve the drumstick by holding it upright and slicing perpendicular to the bone. 4 Separate a breast half: Use your fingers to locate the central breastbone. Slice along the breastbone toward the neck

cavity until the blade of the knife comes alongside the wishbone. Cut down along the wishbone to separate the breast from the wing joint. 5 Grip the breast and gently pull it toward the tail of the turkey to separate the breast from the carcass. 6 Lay the breast half on the cutting board and slice it crosswise at an angle. Repeat above steps with remaining leg and breast half. Arrange sliced white and dark meat on a platter, placing the smaller, unevenly shaped pieces underneath the larger slices.

THANKSGIVING

heat. Add the onions, celery, and fennel and cook until soft, 15–20 minutes. Add apples, garlic, and poblano chiles and cook until apples are tender, about 10 minutes. Add the prunes, cumin, pepper, parsley, chives, orange zest, and salt and cook, stirring occasionally, until hot, about 2 minutes. Transfer mixture to the bowl with the bread cubes; gently stir until combined. Let cool for 10 minutes. Stir in the eggs and season with salt and pepper. Transfer stuffing to a 2-qt. oval baking dish and bake until browned and bubbly, about 1 hour and 15 minutes. Let cool for 10 minutes before serving.

**BUDIN DE TAMALA Y PAN**

(Squash Bread Pudding with Rum Sauce)

SERVES 8–10

Susana Trilling uses tamala, a pumpkin-like Oaxacan squash, in her bread pudding, but butternut squash makes for a fine substitution (see “A Grand Fiesta,” page 58).

FOR THE BREAD PUDDING:

- 10 tbsp. unsalted butter, melted, plus more for greasing
- ¾ cup raisins
- 4 cups milk
- 1½ cups sugar
- 2 tbsp. Grand Marnier or Cointreau
- 2 tsp. vanilla extract
- 1 tsp. ground cinnamon,
- 1 tsp. ground nutmeg
- ¼ tsp. kosher salt
- 4 eggs, lightly beaten
- 1 medium butternut squash (1 lb. 10 oz.), peeled and cut into ½” cubes (about 4 cups)
- 1 6-oz. piece stale white country bread, cut into 1” cubes (about 6 cups)

FOR THE SAUCE:

- 8 oz. piloncillo, roughly chopped, or 1½ cups packed brown sugar (see page 106)
- 8 tbsp. unsalted butter
- ½ cup heavy cream
- ¼ cup rum
- ¼ tsp. kosher salt
- Whipped cream, for serving

1 Make the bread pudding: Heat oven to 350°. Grease a 9” x 13” glass or ceramic baking dish with a little butter and set aside. Place the raisins in a small bowl and cover with boiling water; let sit for 10 minutes.

2 Meanwhile, whisk together the melted butter, milk, sugar, Grand Marnier, vanilla, cinnamon, nutmeg, salt, and eggs in a large bowl until smooth. Drain the raisins and stir into the custard mixture along with the squash and bread and let sit for 10 minutes. Pour mixture into prepared baking dish and cover with aluminum foil. Bake for 50 minutes, uncover, and continue baking until bread pudding is golden brown, about 1 more hour.

3 Make the sauce: Heat the piloncillo, butter, heavy cream, rum, and salt in a 2-qt. saucepan over medium-high heat and cook until piloncillo dissolves and sauce thickens slightly, about 5 minutes; set aside and keep warm. To serve, spoon bread pudding into serving bowls, drizzle with sauce, and top with a dollop of whipped cream.

**CAMOTES EN DULCE CON GUAYABA**

(Sweet Potatoes in Syrup with Guava)

SERVES 6

This sweet and citrusy dish can be served as a side or as a dessert (see “A Grand Fiesta,” page 58).

- 1 lb. piloncillo sugar, roughly chopped, or 3 cups packed brown sugar (see page 106)
- 1 cup fresh orange juice
- 2 lbs. sweet potatoes, peeled and cut into 1½” chunks
- 1 3” stick cinnamon, preferably Mexican canela (see page 106)
- 1 1” piece ginger, peeled and finely chopped
- Peel of 1 orange, white pith removed, roughly chopped
- 4 oz. sugarcane, fresh or canned, cut into 2” lengths (optional)
- 1 20-oz. can guava wedges in syrup, drained

Heat the piloncillo, orange juice, and ½ cup water in a 6-qt. saucepan over medium-high heat, stirring often, until dissolved, 10 minutes. Add the sweet potatoes, cinnamon, ginger, and orange peel; reduce heat to medium-low, cover, and cook, stirring occasionally, for 30 minutes. Remove lid from saucepan, add the sugarcane and guava, and cook until the sweet potatoes are tender and the liquid is reduced to a syrupy consistency, 30 minutes. Serve warm.

**GRILLED TURKEY**

SERVES 12

This recipe for grilling a whole turkey—a method that yields a smoky flavor and crisp skin while freeing up oven space for side dishes—comes from Barbara Ries (see “A Tradition Is Born,” page 63) of San Rafael, California. Grilling works the best with a bird that’s been soaked in a brine solution overnight.

FOR THE BRINE:

- 1 cup kosher salt
- 1 lemon, halved
- 1 orange, halved

- 1 onion, cut into wedges
- 3 cloves garlic, chopped
- 4 bay leaves
- 1 tbsp. dried thyme
- 1 tbsp. ground black pepper
- 1 12-lb. turkey

FOR THE RUB:

- 10 cloves garlic, finely chopped
- 2 cups flat-leaf parsley, finely chopped
- 2 tsp. chili powder
- ½ tsp. cayenne pepper
- ¼ tsp. ground black pepper
- 2 oranges, zested and cut into wedges
- 8 tbsp. unsalted butter
- 1 large onion, roughly chopped
- 1 carrot, roughly chopped

1 Brine the turkey: Combine salt, lemon, orange, onions, garlic, bay leaves, thyme, and black pepper in a 12-qt. pot. Add 1½ gallons cold water and stir. Squeeze lemons and oranges into the brine and add the squeezed halves. Submerge turkey in brine. (Weight the turkey down with dinner plates if necessary.) Cover pot with plastic wrap and refrigerate overnight. Remove turkey from brine, pat dry with paper towels, and let come to room temperature.

W More Thanksgiving recipes and the chance to win a roasting pan at SAVEUR.COM/ISSUE124; see page 106 for details

2 Make the rub: Combine garlic, parsley, chili powder, cayenne, black pepper, and orange zest in a large bowl. Using a fork or your hands, work butter into ingredients to form a paste. Rub turkey with the paste. Put orange wedges, onions, carrots, and 3 cups water into disposable roasting pan fitted with a rack and set turkey on top.

3 Build a medium-size charcoal fire in a kettle grill, arranging the coals so that they cover only one half of the bottom grate of the grill. (For a smokier flavor, add soaked wood chips to the coals.) Place cover on grill and open the top and bottom vents of the grill. Let the coals burn until an instant-read