START THE PARTY WITH SIMPLE SNACKS THAT EXCITE THE EYE AND WHET THE APPETITE. NO MUST-HAVE CLASSICS TO INCLUDE YET, SO THINK OUTSIDE THE BOX. THESE BEAUTIFUL, BOLD, ZINGY BITES WILL GET EVERYONE TALKING.

TRICOLORED BEET TART

Active: 57 min. 
Total: 1 hr. 55 min. 

If you or your guests are not beet fans, substitute sweet potatoes: Wrap 4 (4-ounce) sweet potatoes in parchment paper and microwave at HIGH 3 minutes. Then cool, peel, and slice. You can also sub feta for goat cheese and pecans or walnuts for hazelnuts.

Serves 12

Castelvetranos, so guests

Recipe at right

18mg

209mg;

SODIUM

CHOL

1g)

Tricolored Beet Tart

Recipe at right

STAFF FAVE

HOW TO SCORE AND SHINGLE

1/ Gently score a 1-inch border around the pastry dough so it looks like a picture frame. Use a light hand here. You don’t want to cut all the way through the dough, or the edges will separate from the center. Prick inside the frame with a fork so the edges rise while the center remains flat.

2/ Layer beet slices like roof tiles, slightly overlapping them for a pretty shingled look and a tart filling that feels abundant. Alternate beet colors for a gorgeous ombré effect. You could also use thinly sliced multicolored carrots or a combination of carrots and parsnips.

DON’T SWEAT IT

Serve appetizers that fare best at room temperature so you can move them out of the kitchen early and focus on the meal. Skip fussy canapés or tartlets. Large-format appetizers allow guests to munch as little or as much as they like. No time to make the apps? Cheese, mixed nuts, and olives are completely fine. Opt for unsalted nuts and lower-sodium olives, such as Castelvetranos, so guests don’t fill up on salty food.

DON'T SWEAT IT

Serves 12 (serving size: 1 slice)

CALORIES 151; FAT 3g (sat 1g, mono 2g, poly 0g); PROTEIN 3g; CARB 24g; FIBER 3g; SUGARS 2g (total sugars 2g); CHOL 2mg; IRON 0mg; SODIUM 207mg; CALC 8mg

Ingredients

5 small red, gold, and Chioggia beets (about 1 1/2 lb.)
1 Tbsp. water
1 frozen puff pastry sheet, thawed
1 Tbsp. fresh orange juice
1/2 tsp. honey
1/2 Tbsp. chopped hazelnuts, toasted
1/2 tsp. fresh thyme leaves
1/2 tsp. flaked sea salt (such as Maldon)
1/2 oz. goat cheese, crumbled (about 1/3 cup)

1. Preheat oven to 400°F.

2. Place beets on a large piece of foil; bring edges of foil to center. Add 1 tablespoon water to beets; crimp edges of foil to seal. Bake for 1 hour or until beets are tender when pierced with a fork. Remove foil, discard, and thinly slice using a mandoline or sharp knife.

3. Roll out puff pastry sheet to a 14- x 12-inch rectangle on a large piece of parchment paper. Place parchment paper with puff pastry on a baking sheet. Score a 1-inch border around edge of puff pastry with a paring knife; prick area inside border several times with a fork.

4. Arrange beet slices over puff pastry, inside border, so that slices overlap by about 1/2 inch. Bake for 12 minutes or until crust is golden brown. Brush orange juice over beets; drizzle with honey. Sprinkle hazelnuts, thyme, salt, and goat cheese over tart. Cut into 12 slices.

Nutritional Info
APPE TIZER S

VARIATION
SPANAKOPITA TART

Active: 38 min. Total: 38 min.
We use the tart-shell method from the master recipe on page 105 for a fuss-free version of the classic Greek spinach-and-cheese pastry. A little pimento, brightened with vinegar, adds pop; you could also sub chopped olives. Let the spinach drain while the crust bakes. Build and finish baking the tart shortly before guests arrive.

1 (10-oz.) pkg. frozen chopped spinach, thawed
1⁄4 cup finely chopped yellow onion
1 frozen puff pastry sheet, thawed
1⁄3 cup part-skim ricotta cheese
1 tsp. chopped fresh garlic
1⁄2 tsp. kosher salt
1 oz. reduced-fat feta cheese, crumbled (about 1/4 cup)
1⁄4 cup drained diced pimientos
1⁄2 tsp. chopped fresh oregano
1⁄2 tsp. red wine vinegar
11⁄2 Tbsp. toasted pine nuts

1. Preheat oven to 400°F.
2. Combine spinach and onion in a microwave-safe bowl; cover and microwave at HIGH 1 to 2 minutes. Drain. Let stand in colander 5 minutes, pressing with the back of a spoon to release excess liquid.
3. Roll out puff pastry to a 14- x 12-inch rectangle on a large piece of parchment paper. Place parchment paper with puff pastry on a baking sheet. Score a 1-inch border around edge of puff pastry with a paring knife; prick area inside border several times with a fork. Bake for 14 minutes or until light golden. Remove from oven.
4. Combine spinach mixture, ricotta, garlic, salt, and feta in a bowl. Spread spinach mixture over puff pastry, inside border. Bake for 13 minutes or until crust is golden brown.

SERVES 12
CALORIES 146; FAT 9.6g (sat 1.8g, mono 2.2g, poly 5g); PROTEIN 4g; CARB 12g; FIBER 1g; SUGARS 1g (est. added sugars 0g); CHOL 3mg; IRON 1mg; SODIUM 190mg; CALC 51mg

SMART SIPPER:
VERMOUTH COCKTAIL

Thanksgiving is a daylong affair: Drinks and appetizers usually begin hours before the meal is served. Avoid overimbibing (and an end-of-night headache) by starting with a two-ingredient aperitif: Combine 2 ounces Dolin red vermouth (a staff favorite) with 2 ounces chilled club soda, and serve over ice with an orange slice. Low in alcohol and at just 64 calories per serving, this is a steady sipper guests can enjoy all afternoon. It also stimulates appetites for the meal to come.
APETIZERS

CARAMELIZED LEEK AND SPINACH DIP

Active: 30 min.  
Total: 1 hr. 30 min.  
Beautifully caramelized leeks and onions cannot be rushed; resist the urge to crank up the heat. Leeks become especially silky and sweet when left to cook awhile. If they start to stick to the bottom of the pan, add a tablespoon or two of water, and stir (the liquid will evaporate during cooking). Instead of bread or crackers, serve the dip with an array of vegetables, such as baby carrots, endive leaves, radishes, diagonally sliced cucumber, and mini sweet bell peppers for a bit of freshness, color, and crunch. You’ll also save calories and room for the rest of the meal.

1. Remove and discard root ends and dark green tops of leeks. Cut each leek in half lengthwise; rinse thoroughly under cold running water to remove grit and sand. Thinly slice leeks crosswise to equal about 4 cups.
2. Heat a large skillet over medium-low. Add oil; swirl to coat. Add leeks to pan; cook 25 minutes or until very soft and caramelized, stirring occasionally. Stir in spinach, salt, and pepper; cook 2 minutes, stirring until spinach wilts. Remove pan from heat; cool leek mixture completely.

Serves 10 (serving size: about 1/2 cup)

Calories 81, Fat 4.7 g (sat 1.7 g, mono 2 g, poly 1 g); Protein 2 g; Carb 8 g; Fiber 1 g; Sugars 2 g (est. added sugars 0 g);
Chol 8 mg; Iron 2 mg; Sodium 141 mg; Calc 79 mg

BROILED SHRIMP WITH BUTTERMILK RÉMOLUDE

Active: 15 min. Total: 15 min.
If preboiled shrimp and cocktail sauce is a standard starter at your holiday gathering, try these quick broiled shrimp with a spicy rémoulade dipping sauce—a homemade alternative that takes minutes, tastes much better, and is much lower in sodium. Like cocktail sauce, the rémoulade gets a pungent kick from prepared horseradish, though you could also try Creole mustard. We leave the tails on the shrimp for easy handling. Keep a small bowl next to the serving plate for discarded shrimp tails.

1/2 cup canola mayonnaise
1/4 cup 2% plain reduced-fat Greek yogurt
1/4 cup fat-free buttermilk
1/2 Tbsp. chopped fresh flat-leaf parsley
1/2 tsp. prepared white horseradish
1/2 tsp. fresh lemon juice
1/2 tsp. drained and chopped capers
1/2 tsp. paprika
1/4 tsp. freshly ground black pepper
3/4 lb. medium shrimp, peeled and deveined (tails on)
2 tsp. olive oil

1. Preheat broiler to high.
2. To make the rémoulade sauce, combine first 9 ingredients in a medium bowl, stirring with a whisk.
3. Combine shrimp and olive oil in a bowl; toss to coat. Arrange shrimp in a single layer on a baking sheet; broil 3 minutes, turning once after 2 minutes. Serve shrimp with rémoulade sauce.

Serves 8 (serving size: 3 shrimp and about 2 Tbsp. sauce)

Calories 82, Fat 5.5 g (sat 0.3 g, mono 3.3 g, poly 1.6 g); Protein 7 g; Carb 1 g; Fiber 0 g; Sugars 0 g (est. added sugars 0 g); Chol 54 mg; Iron 0 mg; Sodium 210 mg; Calc 39 mg

—Recipes by Paige Grandjean

DON’T SWEAT IT BUILD AN APPETITE

Guests will arrive hungry, but it’s not your job to serve an extra meal (and you don’t want them to get too full). Refill apps sparingly, and encourage guests to take a walk or play a game rather than mindlessly nibble all day long.

+ MINGLE BEFORE THE MEAL

Follow these practical tips to keep family and friends content while you hold court in the kitchen.

MAKE TRAYS THAT TRAVEL
Keep appetizers mobile—each on its own tray with any necessary utensils and napkins—so they can circulate out of the busy kitchen and around chatting guests. They will also be easier to clear and replenish.

SAVE SOME FOR LATER
Set out a portion of each appetizer rather than the full dish; otherwise they will take up too much space. Refill trays as needed throughout the afternoon, and stop refilling about an hour before the meal.

SET OUT AN EXTRA BIN
Have a dedicated receptacle for wadded napkins, toothpicks, olive pits, and other trash in the living area so guests aren’t constantly searching for the garbage can in your kitchen.

LET GUESTS HELP
If you have no kitchen tasks for helpful guests before the meal, ask them to fill water glasses, collect dirty plates, assign seats, and set finished dishes on the buffet.
What to Drink


BY SCOTT ATKINSON, WINE DIRECTOR, WESTERN SUPERMARKETS

SPARKLING WINE
Gruet Brut, $20, New Mexico
Sparkling wine isn’t just celebratory; it’s actually one of the most diverse and food-friendly wines to be had. Laurent Gruet hails from Champagne, France, and uses the region’s wine-making methods with grapes grown in the United States.

PINOT GRIS
Eyrie Pinot Gris, $24, Oregon
This richer white complements the myriad herbs, spices, and fruits on the table. Eyrie was the first winery outside Europe to make Pinot Gris commercially, and they’ve done so successfully since 1970.

CHARDONNAY
Steele Cuvée Chardonnay, $22, California
This stalwart holiday white is a guaranteed crowd-pleaser. Steele is a classic, balanced Chardonnay both for those who love the varietal and for everyone else.

PINOT NOIR
Schug Pinot Noir, $30, California
Look for reds that are lower in alcohol and tannins—the softer, juicier wines. Schug is soft enough to sip before the meal and can stand up to all the flavors of a Thanksgiving feast.

ZINFANDEL
Cline Ancient Vines Zinfandel, $18, California
A good body with a bit of spice and fruit, it plays well with all the other dishes on the table. Most zins are blended, but Cline keeps theirs as is.

BONUS PAIRING
Gewürztraminer
Brooks Gewürztraminer, $17, Oregon
Don’t discount this and other Alsatian-style wines, like Riesling, as after-dinner bottles only. Brooks amplifies fruit in cranberry sauce and stuffing and cuts through creamy or starchy sides. If it isn’t available, ask your wine seller for a comparable sub.

BEER AND SPIRITS
A local beer you love (and that’s hard to find elsewhere) is a great host gift. For spirits, keep mixers simple with ice, citrus wedges, and club soda.

WATER
You can’t have too much. Have pitchers handy at the dining table and on the beverage station. A few bottles of sparkling water will help break up the booze.

LET FIRSTLEAF DELIVER
No time to shop? Firstleaf selects wines you’ll love and ships a mix of six to your door. Become a member at firstleaf.club.
HONEY WHOLE-WHEAT PULL-APART ROLLS

Active: 25 min.
Total: 3 hr. 15 min.
Bake these light and tender whole-grain rolls ahead and freeze up to 1 month, or make the dough ahead and bake on the day. Punch down the risen dough to form a ball, wrap with plastic wrap, and chill 8 hours or overnight. Return to a bowl and let rise at room temperature for 1½ hours before shaping.

1 1/4 tsp. dry yeast
1 1/2 Tbsp. warm 1% low-fat milk (100°F to 110°F)
2 Tbsp. unsalted butter, melted and cooled to room temperature
2 tsp. honey
2 large eggs
4 1/2 oz. all-purpose flour (about 1 cup)
4 oz. white whole-wheat flour (about 1 cup)
1 tsp. kosher salt
Cooking spray
2 tsp. water
1 large egg yolk

1. Dissolve yeast in warm milk in the bowl of a stand mixer fitted with the paddle attachment; let stand 5 minutes. Add butter, honey, and 2 eggs to milk mixture; beat at low speed 1 minute or until combined. Weigh or lightly spoon flours into dry measuring cups; level with a knife. Combine flours and salt in a bowl. Add half of flour mixture to milk mixture; beat at low speed until combined, scraping down sides of bowl with spatula as needed. Remove paddle attachment; insert dough hook. Add remaining half of flour mixture; beat at medium-low speed 4 minutes or until combined.
2. Turn dough out onto a lightly floured work surface; knead 5 minutes or until smooth. Place dough in a large bowl coated with cooking spray; turning to coat. Cover and let rise in a warm place (85°F), free from drafts, 1 hour and 15 minutes or until doubled in size. (Gently press 2 fingers into dough. If indentation remains, it has risen enough.)
3. Turn dough out onto a lightly floured surface. Cut dough into 12 equal portions. Working with 1 portion at a time (cover remaining pieces to avoid drying), gently roll into a smooth ball. Place rolls in a 9-inch springform pan coated with cooking spray, leaving space between rolls. Cover and let rise 1 hour and 15 minutes or until almost doubled in size.
4. Preheat oven to 350°F.
5. Combine 2 teaspoons water and egg yolk in a bowl, stirring with a whisk. Brush rolls with egg mixture; discard remaining egg mixture. Bake 13 minutes or until golden. Place pan on a wire rack; cool 5 minutes. Remove sides from pan; cool completely.

SERVES 12 (serving size: 1 roll)
CALORIES 125
FAT 4g (sat 2g, mono 2g, poly 0g)
PROTEIN 1g
CARBS 21g
FIBER 1g
SUGAR 3g
CHOL 35mg
IRON 1mg
SODIUM 70mg
CALC 60mg

HOW TO RISE AND ROLL

1. PRESS TWO FINGERS into the dough. You’ll know the dough has risen enough if the indentation remains. If it disappears immediately, let dough rise a few more minutes.

2. PLACE ONE DOUGH portion on a lightly floured work surface (the counter is best), and roll in a circular motion beneath a cupped hand until the ball takes on a smooth, round shape.

3. ARRANGE ROLLS in a pan with a bit of space between them; they will touch as they rise. A springform pan makes it easy to remove the finished rolls, but you can use a cake pan too.
WHOLE-GRAIN SPELT AND CORNMEAL BISCUITS

Active: 15 min. Total: 25 min.

Gently pat the dough flat instead of rolling with a rolling pin. Patting preserves all the pockets of fat needed for flaky biscuits, whereas rolling pancakes them into small, dense pucks. Cut the biscuits into squares to avoid any leftover scraps. Spelt flour adds a deep nutty flavor, but you can use white whole-wheat flour if you can’t find spelt.

1 1/2 cups 11.25 oz. spelt flour
2 cups 2 oz. whole-grain cornmeal
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. kosher salt
1/2 cup chilled unsalted butter, cut into pieces
1 cup fat-free buttermilk

1. Preheat oven to 450°F.
2. Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour, cornmeal, baking powder, baking soda, and salt in a bowl, stirring with a whisk. Cut butter into flour mixture using a pastry blender or 2 knives until mixture resembles coarse meal. Stir in butter-milk just until combined.

3. Turn dough out onto a lightly floured surface. Knead 2 to 3 times or until dough comes together. Pat dough into a 10- x 8-inch rectangle; cut into 16 squares. Place biscuits 2 inches apart on a parchment paper–lined baking sheet. Bake for 10 to 12 minutes or until browned.

SERVES 16 (serving size: 1 biscuit)
CALORIES 149; FAT 6.6g (sat 3.7g, mono 1.5g, poly 0.4g); PROTEIN 4g; CARB 17g; FIBER 1g; SUGARS 0g (est. added sugars 0g); CHOL 15mg; IRON 1mg; SODIUM 305mg; CALC 24mg
WHOLE-WHEAT SEEDED BREADSTICKS

Active: 35 min.
Total: 1 hr. 50 min.

Just a couple of turns of the wrist transforms ordinary breadsticks into lovely holiday twists.

1 pkg. dry rapid-rise yeast (about 2 1/4 tsp.)
3 Tbsp. warm 1% low-fat milk (100°F to 110°F)
2 1/2 Tbsp. unsalted butter, melted and cooled
2 large eggs
9 oz. white whole-wheat flour (about 2 cups)
1 tsp. kosher salt, divided

Cooking spray
1 tsp. water
1 large egg white
1 tsp. toasted sesame seeds
1 tsp. fennel seeds
1 tsp. caraway seeds
1 tsp. poppy seeds

1. Dissolve yeast in warm milk in the bowl of a stand mixer fitted with the paddle attachment; let stand 5 minutes.

2. Add butter and 2 eggs to milk mixture; beat at low speed 1 minute. Weigh or lightly spoon flour into dry measuring cups; level with a knife. Add 1 cup flour to milk mixture; beat at low speed until smooth, scraping down sides of bowl with spatula as needed. Remove paddle attachment; insert dough hook. With mixer running on low speed, add remaining 1 cup flour, 1 tablespoon at a time. Add 1/2 teaspoon salt; beat at low speed 5 minutes.

3. Place dough in a large bowl coated with cooking spray, turning to coat. Cover and let rise in a warm place (85°F), free from drafts, 1 hour or until doubled in size. (Gently press 2 fingers into dough. If indentation remains, it has risen enough).

4. Turn dough out onto a lightly floured work surface. Divide in half. Working with 1 portion at a time (cover remaining dough to prevent drying), roll into a 12- x 6-inch rectangle. Cut dough into 8 (12-inch) strips. Pick up each strip at both ends, and gently twist 3 or 4 times. Place twists 1 inch apart on a parchment paper-lined baking sheet. Repeat procedure with remaining dough portion. Cover and let rise 45 minutes.

5. Preheat oven to 375°F.

6. Combine 1 teaspoon water and egg white in a bowl; brush egg mixture over twists. Combine the remaining 1/2 teaspoon salt, sesame seeds, and remaining ingredients in a bowl, and sprinkle over twists. Bake for 12 to 15 minutes or until lightly browned. Cool.

SERVES 16 (serving size: 1 breadstick)

---Recipes by Deb Wise---
PERFECT MASHED POTATOES ARE REVERED FOR BEING SILKY, STARCHY, AND CREAMY. OUR TWO-POTATO METHOD ACHIEVES ALL THREE TEXTURES. YOU ALSO CAN’T GO WRONG WITH STACKED, SWIRLED, BAKED, OR GRATINÉED SPUDS.

**Mashed Potatoes**

_Active: 15 min. Total: 35 min._

Keep mashed potatoes warm by placing in a heatproof bowl, covering with plastic wrap, and setting over a saucepan of gently simmering water. This will keep them moist and warm without scorching. If you don’t have a ricer, use a potato masher, being careful not to overwork the potatoes.

1 lb. russet potatoes, peeled and cut into 1-in. pieces

1 lb. Yukon Gold potatoes, peeled and cut into 1-in. pieces

3 Tbsp. unsalted butter, cut into pieces

1½ cups room-temperature nonfat buttermilk

1 tsp. kosher salt

½ tsp. black pepper

1. Place russet potatoes in a large bowl; cover with water to 1 inch above potatoes.

2. Place Yukon Gold potatoes in a large saucepan; cover with water to 2 inches above potatoes. Bring to a boil over high heat. When water reaches a simmer, drain russet potatoes, and add to pan with Yukon Golds. Bring to a boil; reduce heat, and simmer 12 minutes or until potatoes are very tender. Drain.


**Serves 10 (serving size about 1½ cups)**

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**Variation**

**Butternut-Swirled Mashed Potatoes**

_Active: 30 min. Total: 45 min._

Follow master recipe (at left), reserving 2 tablespoons buttermilk. While potatoes simmer, bring 2 cups unsalted chicken stock, 2 tablespoons fresh sage leaves, and 1 (12-oz.) package peeled diced butternut squash to a simmer; cook 15 minutes. Reserve 2 tablespoons stock; drain squash. Discard sage. Place reserved 2 tablespoons butternut, 2 tablespoons stock, and squash in a blender; blend until smooth. Add squash mixture to mashed potatoes; swirl with a spoon.

**Serves 10 (serving size about 1½ cups)**

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**Variation**

**Roasted Garlic and Parmesan Mashed Potatoes**

_Active: 25 min. Total: 1 hr. 30 min._

Cut ¼ inch off the top of 1 whole garlic head; drizzle with ¼ teaspoon olive oil. Wrap in foil; bake at 400°F for 50 minutes or until very tender. Separate garlic cloves; squeeze to extract pulp. Discard skins. Follow master mashed potato recipe (at far left). Stir in garlic pulp and ⅛ cup grated Parmesan cheese.

**Serves 10 (serving size about 1½ cups)**

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**Potato and Leek Gratin**

Active: 20 min. Total: 45 min.

A mandoline will slice the potatoes quickly and to the same thickness, though a sharp knife will also work. Instead of being buried in cream, the potatoes and leeks are simmered in and drizzled with milk so the potatoes get wonderfully crisp and tender and the cheeses form a melty, golden crust.

2 1/2 cups whole milk
1/2 lb. Yukon Gold potatoes, peeled and very thinly sliced
2 garlic cloves, smashed
1 Tbsp. unsalted butter
1 large leek, trimmed, halved lengthwise, and sliced (about 2 cups)
1 tsp. kosher salt, divided
2 oz. Gruyère cheese, shredded (about 1/2 cup)
1 oz. Parmesan cheese, grated (about 1/4 cup)
1/2 tsp. freshly ground black pepper

1. Preheat oven to 375°F.
2. Combine milk, potatoes, and garlic in a large saucepan; bring to a boil. Reduce heat and simmer 5 minutes or until potatoes are almost tender. Drain in a colander over a bowl, reserving 1/2 cup milk mixture.
3. Melt butter in a 10-inch cast-iron skillet over medium heat. Add leek; cook 8 minutes or until tender, stirring occasionally. Remove pan from heat; place leek mixture in a bowl. Arrange half of potato slices in a single layer in bottom of skillet or a gratin dish; top evenly with half of leek mixture; sprinkle with Parmesan. Cover pan with foil; bake at 375°F for 25 minutes or until cheese melts. Remove foil from pan. Turn on broiler (do not remove pan from oven).
5. Place 2 potato slices in bottom of each of 12 muffin cups coated with cooking spray. Sprinkle evenly with 1/2 teaspoon salt and 1 tablespoon Parmesan. Add 2 potato slices to each cup; top each with 1/2 teaspoon browned butter. Cover with foil; bake at 375°F for 25 minutes or until tender. Remove pan from oven; discard foil. Drizzle remaining browned butter evenly over potatoes; top evenly with remaining 1/4 teaspoon salt and remaining 3 tablespoons cheese.

**Sweet Potato Stacks with Sage Browned Butter**

SERVES 10

Preheat oven to 375°F.
2. Melt butter in a small saucepan over medium-high. Add sage and garlic. Reduce heat to medium; cook 5 minutes or until butter is foamy and just starting to brown, swirling pan occasionally. Place sage leaves on a paper towel–lined plate. Discard garlic. Reserve butter.
3. Place 2 potato slices in the bottoms of each of 12 muffin cups coated with cooking spray. Sprinkle with 1/2 teaspoon salt and 1 tablespoon Parmesan. Add 2 potato slices to each cup; top each with 1/2 teaspoon browned butter. Cover with foil; bake at 375°F for 25 minutes or until tender. Remove pan from oven; discard foil. Drizzle remaining browned butter evenly over potatoes; top evenly with remaining 1/4 teaspoon salt and remaining 3 tablespoons cheese.

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1/2 lb. Yukon Gold potatoes, peeled and very thinly sliced
2 garlic cloves, smashed
1 Tbsp. unsalted butter
1 large leek, trimmed, halved lengthwise, and sliced (about 2 cups)
1 tsp. kosher salt, divided
2 oz. Gruyère cheese, shredded (about 1/2 cup)
1 oz. Parmesan cheese, grated (about 1/4 cup)
1/2 tsp. freshly ground black pepper

1. Preheat oven to 375°F.
2. Combine milk, potatoes, and garlic in a large saucepan; bring to a boil. Reduce heat and simmer 5 minutes or until potatoes are almost tender. Drain in a colander over a bowl, reserving 1/2 cup milk mixture.
3. Melt butter in a 10-inch cast-iron skillet over medium heat. Add leek; cook 8 minutes or until tender, stirring occasionally. Remove pan from heat; place leek mixture in a bowl. Arrange half of potato slices in a single layer in bottom of skillet or a gratin dish; top evenly with half of leek mixture; sprinkle with Parmesan. Cover pan with foil; bake at 375°F for 25 minutes or until cheese melts. Remove foil from pan. Turn on broiler (do not remove pan from oven).
5. Place 2 potato slices in bottom of each of 12 muffin cups coated with cooking spray. Sprinkle evenly with 1/2 teaspoon salt and 1 tablespoon Parmesan. Add 2 potato slices to each cup; top each with 1/2 teaspoon browned butter. Cover with foil; bake at 375°F for 25 minutes or until tender. Remove pan from oven; discard foil. Drizzle remaining browned butter evenly over potatoes; top evenly with remaining 1/4 teaspoon salt and remaining 3 tablespoons cheese.

**Sweet Potato Stacks with Sage Browned Butter**

SERVES 10

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3. Place 2 potato slices in the bottoms of each of 12 muffin cups coated with cooking spray. Sprinkle with 1/2 teaspoon salt and 1 tablespoon Parmesan. Add 2 potato slices to each cup; top each with 1/2 teaspoon browned butter. Cover with foil; bake at 375°F for 25 minutes or until tender. Remove pan from oven; discard foil. Drizzle remaining browned butter evenly over potatoes; top evenly with remaining 1/4 teaspoon salt and remaining 3 tablespoons cheese.

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1 large leek, trimmed, halved lengthwise, and sliced (about 2 cups)
1 tsp. kosher salt, divided
2 oz. Gruyère cheese, shredded (about 1/2 cup)
1 oz. Parmesan cheese, grated (about 1/4 cup)
1/2 tsp. freshly ground black pepper

1. Preheat oven to 375°F.
2. Combine milk, potatoes, and garlic in a large saucepan; bring to a boil. Reduce heat and simmer 5 minutes or until potatoes are almost tender. Drain in a colander over a bowl, reserving 1/2 cup milk mixture.
3. Melt butter in a 10-inch cast-iron skillet over medium heat. Add leek; cook 8 minutes or until tender, stirring occasionally. Remove pan from heat; place leek mixture in a bowl. Arrange half of potato slices in a single layer in bottom of skillet or a gratin dish; top evenly with half of leek mixture; sprinkle with Parmesan. Cover pan with foil; bake at 375°F for 25 minutes or until cheese melts. Remove foil from pan. Turn on broiler (do not remove pan from oven).
5. Place 2 potato slices in bottom of each of 12 muffin cups coated with cooking spray. Sprinkle evenly with 1/2 teaspoon salt and 1 tablespoon Parmesan. Add 2 potato slices to each cup; top each with 1/2 teaspoon browned butter. Cover with foil; bake at 375°F for 25 minutes or until tender. Remove pan from oven; discard foil. Drizzle remaining browned butter evenly over potatoes; top evenly with remaining 1/4 teaspoon salt and remaining 3 tablespoons cheese.
SWEET POTATO CASSEROLE WITH CRUNCHY OAT TOPPING

Active: 20 min. Total: 45 min.
This classic casserole often straddles the line between side and dessert (indeed, we’ve enjoyed the leftovers both ways). We dial down the sugar to steer the dish back to savory territory, and add a crunchy oat and nut topper for texture. A final drizzle of maple syrup just before serving gives the casserole a lovely sheen.

While we call for a ricer in our master mashed potatoes, a potato masher is perfectly acceptable here since the spuds will be bound with an egg, topped, and baked.

3 lb. sweet potatoes, peeled and chopped (about 8 cups)
1/2 cup 2% reduced-fat milk
2 Tbsp. unsalted butter, melted and divided
1/2 tsp. vanilla extract
3/4 tsp. kosher salt, divided
1 large egg, beaten

Cooking spray

1 cup old-fashioned rolled oats
3/4 cup pecans, chopped
3 Tbsp. almond meal
3 Tbsp. maple syrup, divided
1 Tbsp. canola oil

1. Preheat oven to 375°F.
2. Place potatoes in a large saucepan; cover with water to 1 inch above potatoes. Bring to a boil; reduce heat and simmer 6 minutes or until potatoes are tender. Drain. Return potatoes to saucepan. Add milk, 1 tablespoon butter, and vanilla; mash to desired consistency. Stir in 1/2 teaspoon salt and egg. Spread potato mixture in the bottom of an 11- x 7-inch glass or ceramic baking dish coated with cooking spray.
3. Combine remaining 1/4 teaspoon salt, oats, pecans, almond meal, and 2 tablespoons syrup in a bowl. Add remaining 1 tablespoon butter and canola oil; toss to coat. Sprinkle oat mixture over potatoes. Bake at 375°F for 18 minutes or until surface is golden. Remove pan from oven; drizzle with remaining 1 tablespoon maple syrup.

SERVES 12 (serving size: about 1/2 cup)
CALORIES 232; FAT 10g (sat 2g, mono 4.5g, poly 2.1g); PROTEIN 4g; CARB 31g; FIBER 5g; SUGARS 9g (est. added sugars 3g); CHOL 21mg; IRON 1mg; SODIUM 195mg; CALC 56mg

—Recipes by Jiselle Basile

DON'T SWEAT IT

When planning your Thanksgiving menu, don’t fret over including all the classics or everyone’s favorites. Instead, think by color: a balance of orange, green, golden brown, pops of red, and so on. This will ensure a good mix of food groups, plenty of variety, and a gorgeous spread that will satisfy everyone’s tastes.
TURN TO SIMPLE, VIBRANT VEGGIE SIDES TO ADD COLOR AND TEXTURE TO THE BUFFET. TRY CARAMELIZED WINTER SQUASH OR CRISP GREEN BEANS, CITRUS-FLECKED SALAD OR A SHOWSTOPPING WHOLE CAULIFLOWER.

**SHEET PAN ROASTED VEGETABLES**

Active: 15 min. Total: 50 min.

A mix of colorful root vegetables may be your star side. Peeled, prechopped butternut squash saves time, but pieces tend to be irregular and small—we prefer peeling and cubing it yourself.

3 Tbsp. olive oil
2 Tbsp. whole-grain mustard
1 Tbsp. chopped fresh thyme
1 Tbsp. apple cider vinegar, divided
7/8 tsp. kosher salt
1/2 tsp. freshly ground black pepper
1 lb. peeled cubed butternut squash (about 3 cups)
1 lb. parsnips, peeled and cut into 1-in. pieces (about 2 1/4 cups)
1 lb. Brussels sprouts, trimmed and halved
8 oz. small Yukon Gold potatoes, halved

**Cooking spray**

1. Preheat oven to 450°F.
2. Combine oil, mustard, thyme, 2 teaspoons vinegar, salt, and pepper in a bowl, stirring with a whisk. Combine butternut squash, parsnips, Brussels sprouts, and potatoes in a large bowl. Add mustard mixture to squash mixture; toss to coat.
3. Spread vegetable mixture in a single layer on a foil-lined baking sheet coated with cooking spray. Bake at 450°F for 35 minutes or until browned and tender, stirring gently with a spatula after 25 minutes. Remove pan from oven. Drizzle with remaining 1 teaspoon vinegar; toss.

**HOW TO CUT, TOSS, AND ROAST**

1. Remove the nubby end from each Brussels sprout, along with two or three tough outer leaves (the remaining leaves should be spry and tight, like a head of cabbage). Cut each sprout in half from top to bottom so it stays intact.

2. Combine the vegetables and dressing in a bowl instead of on the pan. This gives the vegetables thorough, even coverage to keep them from drying out or overbrowning.

3. Spread the vegetables in an even layer with room to breathe so they caramelize rather than steam. Use a wide metal spatula to gently flip and move them around when it’s time to stir.
Combine 3 tablespoons olive oil, 1 teaspoon kosher salt, and ½ teaspoon black pepper in a bowl, stirring with a whisk. Combine butternut squash, parsnips, Brussels sprouts, and potatoes from master recipe (page 119) in a large bowl. Add oil mixture, 10 peeled garlic cloves, and ½ thinly sliced lemon to vegetables; toss to coat. Bake as directed in step 3 of master recipe. Remove pan from oven; sprinkle vegetables with 1 cup fresh flat-leaf parsley leaves, ½ cup chopped fresh chives, ¼ cup chopped fresh dill, ½ teaspoon lemon zest strips, and 1 tablespoon fresh lemon juice; toss.

**SERVES 10** (serving size: about 2 ⅔ cup)
- **CALORIES**: 133
- **FAT**: 4.6g (sat 0.7g, mono 3.1g, poly 0.7g)
- **PROTEIN**: 3g
- **CARB**: 23g
- **FIBER**: 6g
- **SUGARS**: 5g (est. added sugars 0g)
- **CHOL**: 0mg
- **IRON**: 1mg
- **SODIUM**: 214mg
- **CALC**: 74mg

**VARIATION**

**LEMON-Herb SHEET PAN ROASTED VEGETABLES**

Combine 3 tablespoons olive oil, 1 teaspoon kosher salt, and ½ teaspoon black pepper in a bowl, stirring with a whisk. Combine butternut squash, parsnips, Brussels sprouts, and potatoes from master recipe (page 119) in a large bowl. Add oil mixture, 10 peeled garlic cloves, and ½ thinly sliced lemon to vegetables; toss to coat. Bake as directed in step 3 of master recipe. Remove pan from oven; sprinkle vegetables with 1 cup fresh flat-leaf parsley leaves, ½ cup chopped fresh chives, ¼ cup chopped fresh dill, ½ teaspoon lemon zest strips, and 1 tablespoon fresh lemon juice; toss.

**SERVES 10** (serving size: about 2 ⅔ cup)
- **CALORIES**: 133
- **FAT**: 4.5g (sat 0.7g, mono 3.1g, poly 0.7g)
- **PROTEIN**: 3g
- **CARB**: 23g
- **FIBER**: 6g
- **SUGARS**: 6g (est. added sugars 1g)
- **CHOL**: 0mg
- **IRON**: 1mg
- **SODIUM**: 209mg
- **CALC**: 62mg

**VARIATION**

**ORANGE-TARRAGON SHEET PAN ROASTED VEGETABLES**

Combine 3 tablespoons olive oil, 1 tablespoon maple syrup, 1 tablespoon fresh orange juice, 2 teaspoons chopped fresh tarragon, 1 teaspoon kosher salt, and ½ teaspoon black pepper in a bowl, stirring with a whisk. Combine butternut squash, parsnips, Brussels sprouts, and potatoes from master recipe (page 119) in a large bowl. Add orange juice mixture to vegetables; toss to coat. Bake as directed in step 3 of master recipe. Remove pan from oven; sprinkle vegetables with 1 teaspoon orange zest strips, 1 tablespoon fresh orange juice, and 1 teaspoon chopped fresh tarragon; toss.

**SERVES 10** (serving size: about 2 ⅔ cup)
- **CALORIES**: 133
- **FAT**: 4.5g (sat 0.7g, mono 3.1g, poly 0.7g)
- **PROTEIN**: 3g
- **CARB**: 23g
- **FIBER**: 6g
- **SUGARS**: 6g (est. added sugars 1g)
- **CHOL**: 0mg
- **IRON**: 1mg
- **SODIUM**: 210mg
- **CALC**: 62mg
Grapefruit, Endive, and Arugula Salad
Recipe p. 124

Skillet Green Bean Casserole
Recipe p. 124

Whole Roasted Cauliflower with Pomegranate and Pine Nuts
Recipe p. 124

Staff Fave
GRAPESFRUIT, ENDFLVE, AND ARUGULA SALAD

Active: 15 min. Total: 15 min.
Tossing the endive leaves in the vinaigrette first softens their bitter edge. You could also sub thinly sliced fennel or chopped Romaine hearts.

1. Peel and section grapefruit over a bowl; squeeze membranes over a bowl to extract juice.
2. Combine lemon juice, honey, mustard, salt, pepper, and 3 tablespoons reserved grapefruit juice in a bowl, stirring with a whisk. Gradually add oil, stirring constantly with a whisk. Place ¼ cup vinaigrette in a bowl; add endive. Let stand 10 minutes.
3. Arrange half of arugula on a serving platter, and top with endive mixture, remaining half of arugula, walnuts, cheese, and reserved grapefruit sections. Drizzle with remaining vinaigrette.

Add cauliflower head; cover, reduce heat, and simmer 20 minutes or until tender, turning occasionally. Place cauliflower on a paper towel-lined plate; discard cooking liquid.

2. Bring 4 cups water, wine, sugar, 4 teaspoons salt, red pepper, and bay leaves to a boil in a large Dutch oven.
3. Place cauliflower on a parchment paper-lined baking sheet; coat with cooking spray. Bake at 475°F for 30 minutes, turning and coating with cooking spray every 10 minutes. Place whole cauliflower head on a platter or cutting board.

WHOLE ROASTED CAULIFLOWER WITH POMEGRANATE AND PINE NUTS

Active: 20 min. Total: 1 hr. 30 min.
For a bit of showmanship, bring the whole cauliflower to the table, and then “carve” and dress with the vinaigrette, pomegranate and then “carve” and dress with the vinaigrette.

1. Preheat oven to 475°F.
2. Cook beans in a large saucepan filled with boiling water 3 minutes or until crisp-tender. Plunge beans into ice water; drain well.
3. Place bread in a food processor; pulse until coarse crumbs form. Stir in parsley, and divided.
4. Heat remaining 2 tablespoons oil in a 10-inch cast-iron skillet over medium. Add onion and mushrooms; sauté 8 minutes. Reduce heat, and simmer 2 tablespoons cheese. Stir in flour; cook 1 minute.

1 lb. haricots verts (French green beans)
1½ tsp. chopped fresh garlic
1½ oz. Parmesan cheese (about 6 Tbsp.), grated and divided
TUSCAN TURKEY

**Active:** 1 hr. **Total:** 4 hr. 45 min.

Forget dry, tasteless turkey. A rub of roasted garlic and fresh sage permeates every ounce of the bird, while a Dijon and white wine baste locks in moisture for juicy, tender meat. Save the giblets for our Classic Turkey Gravy (page 153).

- 3 garlic heads
- 6 Tbsp. unsalted butter, softened
- ½ cup chopped fresh sage
- 1 Tbsp. grated lemon rind
- 2 tsp. kosher salt
- 2 tsp. crushed red pepper
- (14-lb) whole fresh or frozen turkey, thawed
- 5 sage sprigs
- 1 lemon, halved
- 1 yellow onion, quartered
- Cooking spray
- ½ cup water
- ½ cup olive oil
- ¼ cup dry white wine
- 1 Tbsp. Dijon mustard

1. Preheat oven to 350°F.
2. Cut about ½ inch from top of garlic heads; wrap heads in foil. Bake at 300°F for 1½ hours or until very soft. Remove from oven; cool completely. Separate garlic cloves; squeeze to extract garlic pulp. Discard skins.
3. Increase oven temperature to 425°F.
4. Remove giblets and neck from turkey; reserve. Pat turkey dry.
5. Starting at neck cavity, loosen skin from breast and drumsticks by inserting fingers, gently pushing between skin and meat. Rub butter mixture under loosened skin. Lift wing tips up and over back; tuck under turkey. Place sage sprigs, lemon, and onion in body cavity. Secure legs with kitchen twine. Place turkey, breast side up, on the rack of a roasting pan coated with cooking spray. Place neck in bottom of roasting pan; place rack with turkey in pan. Add ½ cup water to pan. Bake at 425°F for 40 minutes.
6. Combine oil, wine, and mustard in a bowl, stirring with a whisk. Baste turkey with half of oil mixture.
7. Reduce oven temperature to 350°F (do not remove turkey from oven). Bake at 350°F for 1 hour and 15 minutes. Rotate turkey from front to back; baste with remaining half of oil mixture. Bake at 350°F for 10 to 20 minutes or until a thermometer inserted into thickest part of thigh registers 160°F. Remove from oven; place turkey on a cutting board. Let stand, loosely covered with foil, 20 minutes (internal temperature will rise to 165°F). Remove skin before carving. Reserve pan drippings and neck for gravy, if using (see page 153).

SERVES 16 (serving size about 8 oz.)

**CALORIES** 1688 kcal (calc. 375 kcal per serving)
- 25g protein
- 73g fat (sat 18g, mono 6g, poly 10g)
- 13g carbohydrate
- 32g fiber
- 0g sugars
- 15g added sugars
- 0g cholestrol
- 309mg sodium
- 1519mg potassium
- 6mg iron
- 134mg calcium
- 233mg phosphorous

HOW TO TUCK, TRUSS, AND BASTE

1. LIFT the wing tips up and over the back so they are tucked tightly beneath the turkey. (Imagine placing both hands behind your head, elbows bent; the tucked wings will look the same.) This will help to prop up the bird and keep the wing tips from burning.

2. ELEVATE the turkey on a roasting rack so heat can circulate beneath and around the bird. Tie the legs together for a compact shape that will cook more evenly. The neck will flavor any liquid at the bottom of the pan for a fantastic gravy base.

3. BASTE the bird in the last 20 minutes of cooking. This final dousing serves as a barrier between the bird and the heat. Since the meat is mostly cooked at this point, this last baste will keep it from drying out.
LEMON-THYME TURKEY

Active: 1 hr. 15 min.
Total: 22 hr. (includes brining)

Turkey pros swear by brining for tender, succulent meat. Line a disposable roasting pan with the brining bag before adding liquid and turkey. If it won’t fit in your fridge, nestle in a cooler with ice—the temperature will stay in the safe zone until you’re ready to roast.

**Brine:**

- 16 cups water, divided
- 1/2 cup granulated sugar
- 3 bay leaves
- 6 thyme sprigs
- 1/3 cup kosher salt
- 1 (14-lb.) whole fresh or frozen turkey, thawed
- 6 Tbsp. unsalted butter, softened
- 1/4 cup chopped fresh thyme
- 2 Tbsp. grated lemon rind
- 1 1/2 tsp. kosher salt
- 2 tsp. black pepper
- 5 thyme sprigs
- 2 lemons, halved
- 1 white onion, quartered
- Cooking spray
- 1/2 cup water
- 1/4 cup canola oil

**Turkey:**

1. To prepare brine, bring 3 cups water and next 4 ingredients (through 1/3 cup salt) to a boil in a large saucepan; cook 2 minutes or until salt dissolves. Remove from heat; let stand 10 minutes. Place brine and remaining 13 cups water in a brining bag.

2. To prepare turkey, remove giblets and neck from turkey; reserve. Trim excess fat; add turkey to brine. Refrigerate 18 to 24 hours, turning occasionally.

3. Preheat oven to 425°F.

4. Remove turkey from brine; discard brine. Pat turkey dry. Combine butter, chopped thyme, rind, 1/2 teaspoons salt, and pepper in a bowl. Starting at neck cavity, loosen skin from breast and drumsticks by inserting fingers, gently pushing between skin and meat. Rub butter mixture under loosened skin. Lift wing tips up and over back; tuck under turkey. Place 5 thyme sprigs, lemons, and onion in body cavity. Secure legs with kitchen twine.

5. Place turkey on the rack of a roasting pan coated with cooking spray. Place neck in bottom of pan; place rack with turkey in pan. Add 1/2 cup water to pan. Bake at 425°F for 45 minutes. Baste with half of oil.

6. Reduce oven temperature to 350°F (do not remove turkey from oven). Bake at 350°F for 1 hour and 15 minutes. Rotate turkey from front to back; baste with remaining half of oil. Bake at 350°F for 10 to 20 minutes or until a thermometer inserted into thickest part of thigh registers 160°F. Remove from oven; place turkey on a cutting board. Let stand, loosely covered with foil, 20 minutes (internal temperature will rise to 165°F). Remove skin before carving. Reserve pan drippings and neck for gravy, if using (see page 153).

**Serves 16** (serving size: about 6 oz.)

- **Calories:** 178
- **Fat:** 7.45g (sat 3.5g, mono 2.1g, poly 1.1g)
- **Protein:** 25g
- **Carb:** 1g
- **Fiber:** 0g
- **Sugars:** 1g (est. added sugars 1g)
- **Chol:** 95mg
- **Iron:** 2mg
- **Sodium:** 428mg
- **Calc:** 23mg
**French Onion Turkey Breast**

Active: 40 min.  
Total: 2 hr. 40 min.

Caramelized onions become the base for a gravy that tastes like the best French onion soup ever. The bone keeps the breast meat moist. If you leave the skin on, as shown, it adds 20 calories and 1g sat fat per serving. Serve with our Skillet Green Bean Casserole (page 124), Classic Herb Stuffing (page 135), Buttermilk Mashed Potatoes (page 127), and Grand Marnier Cranberry Sauce (page 135).

1/4 cup olive oil  
5 lb. vertically sliced yellow onions (about 14 cups)  
1/4 cup chopped fresh thyme, divided  
1 1/2 tsp. kosher salt, divided  
1/2 cup dry white wine  
3 Tbsp. unsalted butter, softened  
1 tsp. black pepper  
1 (7-lb.) skin-on, bone-in fresh or frozen turkey breast, thawed  
3 cups unsalted chicken stock (such as Swanson)  
1/2 cup cream sherry  
3 1/2 Tbsp. all-purpose flour  
1/4 cup chopped fresh flat-leaf parsley

1. Preheat oven to 425°F.

2. Heat oil in a large Dutch oven over medium-high. Add onions; sauté 6 minutes. Reduce heat to medium. Stir in 3 tablespoons thyme and 1/2 teaspoon salt; cook 10 minutes. Add wine to pan; cook 10 minutes or until onions are browned. Spread onion mixture in bottom of a roasting pan.

3. Combine remaining 1 tablespoon thyme, remaining 1 teaspoon salt, butter, and pepper in bowl. Loosen skin from breast by inserting fingers, gently pushing between skin and meat. Rub butter mixture under skin. Arrange breast, skin side up, over onion mixture. Bake at 425°F for 25 minutes. Pour 2/3 cup stock over turkey.

4. Reduce oven temperature to 350°F. Bake at 350°F for 1 1/2 hours or until a thermometer inserted into thickest portion registers 160°F, pouring about 2/3 cup stock over breast every 20 minutes (about 4 times, using all the stock before the end). Place turkey on a cutting board. Let stand, loosely covered with foil, 15 minutes (internal temperature will rise to 165°F).

5. Place roasting pan on burner over medium-high. Combine sherry and flour in bowl. Stir sherry mixture into onion mixture; bring to a boil. Cook 10 minutes or until reduced to about 6 cups. Stir in parsley. Serve gravy with turkey. Remove skin before serving.

Serves 12 (serving size: 4 oz. turkey and about 1/3 cup gravy)

Calories 411; Fat 11.1g (sat 3.5g, mono 5.1g, poly 1.5g); Protein 53g; Carb 21g; Fiber 3g; Sugar 8g (est. added sugars 0g); Chol 140mg; Iron 2mg; Sodium 476mg; Calc 70mg
HOW-TO

Carve a Whole Turkey

The bird has roasted and rested; now it's time to break it down. You don't need surgeon skills, just plenty of elbow room and a well-honed knife. Use this guide to carve like a pro.

1 / CUT between each leg quarter (thigh and drumstick) and breast; pull leg quarters away from turkey. Cut through the joints between the thighs and backbone to separate. Remove wings in the same fashion.

2 / CUT along the breastbone from wing to tail end. Staying close to the breastbone, make downward incisions as you gently lift each breast. Separate each breast from the bird. Cut breasts crosswise into slices.

3 / FIND the joint between the top of each drumstick and thigh; cut through them to separate. Cut thighs crosswise into slices.

4 / ARRANGE drumsticks, wings, and thigh slices at the center of the platter. Fan breast slices around dark meat. If you have a smaller platter or fewer guests, start with one leg, thigh, and breast. Garnish turkey with fresh herb sprigs, if desired.
**SMOKY SPATCHCOCKED TURKEY**

**Active:** 45 min.  
**Total:** 3 hr. 45 min.

Grill a spatchcocked turkey for a smoky, robust bird that’s ready in half the time. The turkey won’t have grill marks (it cooks flesh side up over indirect heat) but will absorb that chargrilled flavor.

1. **cup packed light brown sugar**  
2. 1 Tbsp. smoked paprika  
3. 1 Tbsp. poultry seasoning  
4. 1 Tbsp. ancho chile powder  
5. 1½ tsp. ground cumin  
6. 2 tsp. kosher salt  
7. 1 (14-lb.) whole fresh or frozen turkey, thawed

**Cooking spray**

1. Preheat one side of grill to medium (375°F).
2. Combine first 6 ingredients. Remove giblets and neck from turkey; discard or reserve for another use. Place turkey breast side down, on a cutting board. Using kitchen shears, cut along both sides of backbone; discard backbone. Turn turkey breast side up; press firmly against breastbone with the heel of your hand so that the bird is splashed open, butterfly style. Trim excess fat; tack wing tips under turkey. Place turkey on a large rimmed baking sheet. Starting at neck cavity, loosen skin from breast and drumsticks by inserting fingers, gently pushing between skin and meat. Rub spice mixture under loosened skin.
3. Coat grill grate with cooking spray. Place turkey, skin side up, on grate over unlit side of grill. Cover and grill 2½ hours or until a thermometer inserted into thickest portion of thigh registers 160°F, rotating turkey 90 degrees every 30 minutes. Place turkey on a cutting board. Let stand, loosely covered with foil, 30 minutes (internal temperature will rise to 165°F). Remove skin before carving.

**HOW TO SPATCHCOCK**

1. **CUT** along both sides of the backbone from one end of the turkey to the other with a pair of sturdy kitchen shears. Make sure the shears are strong and sharp enough to snap through small rib bones for a clean cut. Remove the backbone.

2. **SPLAY** turkey, skin side up, on a cutting board. Place one hand on top of the other on top of turkey, push down with force until the bone breaks (you’ll hear a light crack) and the turkey lays flat, like a butterfly.

3. **TUCK** the wing tips of the seasoned bird up and under turkey so they won’t char too much on the grill.

<table>
<thead>
<tr>
<th>SERVES 16 (serving size about 5 oz.)</th>
<th>CALORIES</th>
<th>FAT</th>
<th>SAT FAT</th>
<th>TRANS FAT</th>
<th>CHOL</th>
<th>SODIUM</th>
<th>PROTEIN</th>
<th>CARBS</th>
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<td>0</td>
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<td>82 mg</td>
<td>694 mg</td>
<td>5 g</td>
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<table>
<thead>
<tr>
<th>DON'T SWEAT IT</th>
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<tbody>
<tr>
<td>If you fear under- or overcooked turkey, relax. There are quick solutions to both. Cover the breast loosely with foil in the last 10 minutes so it will be done, not dry, when the thigh reaches 165°F (juices should also run clear). Revive dry meat by soaking slices in warm chicken broth or stock.</td>
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VARIEATON
HONEY-BOURBON SPATCHCOCKED TURKEY

Active: 45 min.
Total: 27 hr. 45 min.
(includes brining)

The brine is all the seasoning you need for this fantastic bird. While the amount of bourbon used in the brine may seem generous, it will impart a very subtle flavor to the meat once all the water is added, diluting it slightly. If you want a more intense smoke flavor, add a handful of soaked apple-wood chips to the grill. For a deeply bronzed, almost mahogany look, brush the skin with a mixture of water and honey each time you go to rotate the bird.

1. Bring 4 cups water, bourbon, salt, honey, and bay leaves to a boil in a medium saucepan; cook 2 minutes or until salt dissolves, stirring occasionally. Remove from heat; let stand 10 minutes. Place brine and remaining 8 cups water in a brining bag.
2. Remove giblets and neck from turkey; discard or reserve for another use. Place turkey, breast side down, on a cutting board. Using kitchen shears, cut along both sides of backbone; discard backbone. Turn turkey breast side up; press firmly against backbone with the heel of your hand so that the bird is splayed open, butterfly style (you’ll hear a crack when the breastbone breaks). Trim excess fat; add turkey to brine. Refrigerate 18 to 24 hours, turning occasionally.
3. Preheat one side of grill to medium (375°F).
4. Remove turkey from brine; discard brine. Pat turkey dry.
5. Coat grill grate with cooking spray. Place turkey, skin side up, on grate over unlit side of grill. Cover and grill 2½ hours or until a thermometer inserted into thickest portion of thigh registers 160°F, rotating the turkey 90 degrees every 30 minutes. Place turkey on a cutting board. Let stand, covered with foil, 30 minutes (internal temperature will rise to 165°F). Remove skin before serving.

SERVES 16 (serving size: about 5 oz.)

CALORIES 131; FAT 2.3g (sat 0.7g, mono 0.5g, poly 0.7g); PROTEIN 25g; CARB 1g; FIBER 0g; SUGARS 1g (est. added sugars 1g); CHOL 83mg; IRON 2mg; SODIUM 230mg; CALC 17mg

—Recipes by Robin Bashinsky
HOW TO DEGREASE AND DEGLAZE

1 / POUR ALL the liquid from the roasting pan into a measuring cup lined with a ziplock plastic bag. The fat will rise to the top after a few minutes. Snip off a corner, and let just the juices drain into the cup; discard the fat.

2 / STIR UP all the browned bits in the pan with a wooden spoon after the liquid is added. Your gravy will taste even better, and the pan will be easier to clean. Strain into a smaller saucepan before reducing.

3 / DIP A SPOON in the finished gravy. It should coat the back of the spoon. Drag your finger through—it should leave a clear trail.

TURKEY CREATES ITS OWN PERFECT SAUCE WHILE IT ROASTS. JUST COAX OUT THE FAT; STIR UP THE STUCK-ON BITS, AND LET IT REDUCE TO THICK AND GLOSSY GRAVY.

CLASSIC TURKEY GRAVY

Active: 25 min. Total: 25 min.
Slow-roasted turkey juices reduce and thicken for a divine sauce. Use any reserved giblets here. If you didn’t roast the neck, sauté it for 8 minutes. Remove and discard the neck once the gravy is done.

Pan drippings (including juices) from whole roasted turkey
1 Tbsp. canola oil
1 roasted turkey neck
1 uncooked turkey heart, finely chopped (optional)
1 uncooked turkey gizzard, finely chopped (optional)
2½ cups unsalted chicken stock, divided
¼ cup all-purpose flour
1 tsp. black pepper
¼ tsp. salt
1 Tbsp. chopped fresh thyme

1. Place a ziplock bag inside a 2-cup glass measure. Pour pan drippings into bag; let stand 10 minutes. Seal bag; carefully snip off 1 bottom corner of bag. Drain drippings into a small bowl, stopping before fat layer reaches opening. (You should have about 1½ cups drippings.) Discard fat.

2. Place roasting pan from turkey or a large saucepan on a burner over medium-high. Add oil; swirl. Add neck. Add heart and gizzard to pan, if using; cook 3 minutes or until browned, stirring frequently. Combine 1 cup stock and flour in a bowl. Add turkey drippings, flour mixture, remaining 2 cups stock, pepper, and salt to pan, scraping to loosen browned bits. Strain stock mixture into a medium saucepan; bring to a boil. Reduce heat, and simmer 8 minutes or until reduced to 3½ cups. Stir in thyme.

3 SERVICES 16 (serving size about 3¼ Tbsp.)
CALORIES 46; FAT 1g (sat 0g, mono 0g, poly 0g); PROTEIN 1g; CARB 2g; FIBER 0g; SUGARS 0g (excl. added sugars 0g); CHOL 0mg; IRON 0mg; SODIUM 12mg; CALC 0mg

VARIATION MAPLE-PEPPER GRAVY

Omit oil, heart, and gizzard. Follow master recipe, adding the neck, 1 cup whole milk, and 2 tablespoons maple syrup to the stock mixture in roasting pan. Increase black pepper to 2 teaspoons. Strain into a saucepan; bring to a boil. Reduce heat, and simmer 10 minutes or until reduced to about 3½ cups. Remove from heat. Stir in chopped thyme.

3 SERVICES 16 (serving size about 3¼ Tbsp.)
CALORIES 67; FAT 4g (sat 0g, mono 0g, poly 0g); PROTEIN 4g; CARB 1g; FIBER 0g; SUGARS 0g (excl. added sugars 0g); CHOL 14mg; IRON 0mg; SODIUM 12mg; CALC 0mg

VARIATION GRAVY BORDELAISE

Omit heart and gizzard. Follow master recipe, adding 1 cup sliced shallots and 1 tablespoon minced garlic to oil in pan. Sauté 4 minutes. Add 2 cups dry red wine to pan; cook 12 minutes. Add turkey juices, flour mixture, stock, pepper, and salt. Strain into a saucepan; bring to a boil. Reduce heat, and simmer 10 minutes or until reduced to about 3½ cups. Stir in chopped thyme.

3 SERVICES 16 (serving size about 3¼ Tbsp.)
CALORIES 89; FAT 7g (sat 0g, mono 0g, poly 0g); PROTEIN 14g; CARB 3g; FIBER 0g; SUGARS 0g (excl. added sugars 0g); CHOL 15mg; IRON 3mg; SODIUM 35mg; CALC 10mg

Recipes by Robin Bashinsky

NOVEMBER 2016 COOKING LIGHT 653
SPICED APPLE-CRANBERRY SAUCE

Active: 8 min. Total: 26 min.
Omit water and orange liqueur from master recipe (at left). Sub ½ cup packed light brown sugar for granulated sugar. Add 2½ tablespoons apple cider vinegar. Cook 8 minutes. Stir in reserved cranberries, salt, and pepper.

SERVES 8 (serving size about 3 Tbsp.)
CALORIES 115, FAT 0g (sat 0g, mono 0g, poly 0g), PROTEIN 1g, CARB 29g, FIBER 2g, SUGARS 5g (est. added sugars 4g), CHOL 0mg, IRON 3mg, SODIUM 126mg, CALC 8mg

VARIATION
WHITE BALSAMIC AND ROSEMARY CRANBERRY SAUCE

Active: 5 min. Total: 23 min.
Omit orange liqueur from master recipe (at left). Add 2 rosemary sprigs to pan with sugar, water, and cranberries. Stir in 1 tablespoon white balsamic vinegar with reserved uncooked cranberries, salt, and pepper.

SERVES 8 (serving size about 3 Tbsp.)
CALORIES 96, FAT 0g (sat 0g, mono 0g, poly 0g), PROTEIN 0g, CARB 27g, FIBER 2g, SUGARS 9g (est. added sugars 7g), CHOL 0mg, IRON 2mg, SODIUM 135mg, CALC 1mg

DON’T SWEAT IT

Can’t possibly cook one more thing? Try a fresh cranberry relish. Quarter 1 medium naval orange and pulse in a food processor with 1 (12-oz.) package cranberries and ¼ cup sugar until finely chopped. You can also make the sauce a few days ahead. Just skip the can—it tastes too sweet, and you’ll miss the tang of fresh cranberries.

HOW TO SIMMER

1 / LOOK for the cranberries to be just popped—slightly rounded in shape and slightly collapsed—rather than completely broken down. This way they retain a bit of texture, and they burst with tart juiciness on the tongue.

2 / REMOVE the pan from the heat just as the juices start to thicken; the sauce will continue to thicken to a jammy consistency as it cools.

RESERVE:

1 cup cranberries, sugar, 2 tablespoons apple cider vinegar with balsamic vinegar with fresh cranberries.

You can also make the sauce master recipe (at left). Add 2 tablespoons sugar until finely chopped.

Increase heat to medium-high; stir in orange liqueur. Cook 8 to 10 minutes, stirring occasionally.

Increase heat to medium-high; stir in orange liqueur. Cook 8 minutes or until juices begin to thicken. Remove pan from heat; stir in reserved ½ cup cranberries, salt, and pepper.

Make the sauce with 1 (12-oz.) package cranberry relish. Quarter 1 medium naval orange and pulse in a food processor with 1 (12-oz.) package cranberries and ¼ cup sugar until finely chopped.

You can also make the sauce a few days ahead. Just skip the can—it tastes too sweet, and you’ll miss the tang of fresh cranberries.
Pie is divine, but galettes are gorgeous and so easy. Try classic apple or juicy jammy grape. Or break with tradition entirely with a pumpkin cake or poached pears.

**APPLE GALETTE WITH VANILLA YOGURT DRIZZLE**

Active: 31 min.   
Total: 2 hr. 56 min.   
We save on sat fat and make the crust more tender by swapping in low-fat yogurt for some of the butter (use standard yogurt, not Greek-style). Make dough ahead and refrigerate or freeze (just remember to thaw completely before rolling). You can sub the scraped seeds from one vanilla bean pod or 1 teaspoon vanilla extract for the vanilla bean paste.

1. Combine 3/4 cup all-purpose flour, whole-wheat flour, granulated sugar, and 1/2 teaspoon salt in the bowl of a food processor; pulse 3 to 4 times to combine. Add butter; pulse 8 to 10 times or until mixture resembles coarse meal. Add milk and 1/4 cup yogurt; pulse 20 times or until pea-size lumps form and dough begins to pull away from the sides of the bowl. Turn dough out onto a work surface; shape into a 6-inch disk. Cover with plastic wrap; refrigerate 2 hours or overnight.
2. Preheat oven to 425°F.
3. Combine remaining 2 tablespoons all-purpose flour, 1/2 teaspoon salt, brown sugar, juice, vanilla extract, cinnamon, nutmeg, ginger, and apples in a large bowl; toss to coat.
4. Unwrap dough; place on a large piece of lightly floured parchment paper. Roll dough to a 15-inch circle. Place parchment paper with dough on a baking sheet. Spoon apple mixture onto dough, leaving a 2-inch border. Fold edges of dough over filling to partially cover. Brush edges of dough with egg white. Bake at 425°F for 25 minutes or until crust is golden brown. Let stand at room temperature 30 minutes. Cut into 8 wedges.

**STAFF PICK**

Apple Galette with Vanilla Yogurt Drizzle

Recipe at right

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**HOW TO PULSE, SLICE, AND FOLD**

1. **Pulse** the flour mixture in a few quick bursts until you see pea-sized clumps. These will melt and steam in the oven, creating a tender, flaky crust. Squeeze the mixture in your palm; if it holds together, it’s ready to be shaped into a disk, wrapped, and chilled.

2. **Cut** whole, unpeeled apples in half crosswise, then thinly slice into rounds to get a lovely star shape at the center of each slice. Remove and discard any seeds.

3. **Fold** the edge of the dough up over the filling, pleating in places where extra dough allows. Don’t fuss over a uniform edge; the more casual the dips and folds are, the better the galette will look.
VARIATION
GRAPE GALETTE

Active: 31 min.
Total: 2 hr. 45 min.
Take a break from traditional holiday pies and try this grape tart instead. The grapes become tender and intensely juicy in the oven. Floral, slightly bitter marmalade helps to bind the filling and balance the fruit. Let the galette sit at room temperature while you complete your holiday prep so the juices can thicken. Warm in a 300°F oven for 10 minutes before serving.

3 ¼ oz. all-purpose flour
(about ¾ cup)
3 ¼ oz. whole-wheat flour
(about ½ cup)
1 Tbsp. granulated sugar
½ tsp. kosher salt, divided
5 1/2 Tbsp. unsalted cold butter, cut into ½-in. pieces
¼ cup plain low-fat yogurt
3 Tbsp. whole milk
1 ½ cup orange marmalade
2 ½ Tbsp. cornstarch
½ tsp. black pepper
1 ½ lb. seedless red grapes
(about 3 cups)
1 large egg white, lightly beaten
1 Tbsp. powdered sugar

1. Combine flours, granulated sugar, and ½ teaspoon salt in the bowl of a food processor; pulse 3 to 4 times to combine. Add butter; pulse 8 to 10 times or until mixture resembles coarse meal. Add yogurt and milk; pulse 20 times or until pea-size lumps form and dough begins to pull away from the sides of the bowl. Turn dough out onto a work surface, and shape into a 6-inch disk. Cover with plastic wrap; refrigerate for 2 hours or overnight.

2. Preheat oven to 425°F.

3. Combine marmalade and cornstarch in a large bowl, stirring with a whisk. Add remaining ⅛ teaspoon salt, black pepper, and grapes, stirring to coat.

4. Unwrap dough; place on a large piece of lightly floured parchment paper. Roll dough to a 15-inch circle. Place parchment paper with dough on a baking sheet. Spoon grape mixture onto dough, leaving a 2-inch border. Fold edges of dough over filling to partially cover. Brush edges of dough with egg white. Bake at 425°F for 25 minutes or until crust is golden brown. Let stand at room temperature 30 minutes. Sprinkle with powdered sugar. Cut galette into 8 wedges.

SERVES 8 (serving size: 1 wedge)
CALORIES 266; FAT 8.7g (sat 5.3g, mono 2.2g, poly 0.5g); PROTEIN 4g; CARB 46g; FIBER 2g; SUGARS 24g (est. added sugars 10g); CHOL 22mg; IRON 1mg; SODIUM 206mg; CALCIUM 42mg

DON’T SWEAT IT

Dessert calls for less fanfare than the meal, so don’t feel the need to fuss or rush. Once dinner dishes are cleared, set a stack of small plates and desserts on the table and let everyone help themselves. A messy kitchen gives grateful guests more chances to help: One can package leftovers, another can load the dishwasher, another can rinse, and another can dry.
PUMPKIN BUNDT CAKE WITH CHOCOLATE GLAZE

Active: 21 min. Total: 2 hr. 51 min.

We take the classic flavors of pumpkin pie (pumpkin, cinnamon, ginger, and nutmeg) and transform them into a tall, moist, tender bundt cake. Whole-wheat flour enhances the fall flavors without sacrificing the tender crumb. To finish it off: a smooth, shiny bittersweet chocolate glaze that drips into all the nooks and crannies. Look for baking spray (cooking spray with fine spray) if you don’t have a bundt pan, you can bake in two standard loaf pans. Cut the loaf into slices, and drizzle the glaze over each serving.

Recipe at right

HIBISCUS POACHED PEARS

Active: 26 min. Total: 1 hr. 47 min.

The rosy hue of the hibiscus syrup is a holiday showstopper. Drizzle over spiced poached pears for a dessert that’s a bit lighter, gluten-free, and still feels holiday-special. The key to beautifully poached pears is to cook them in just enough liquid to submerge the fruit—any more and the flavor from the spices may be lost. A parchment paper topper and a plate will keep liquid from evaporating too quickly.

Recipe below

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Recipe below
Setting Up the Buffet
TIME TO EAT! FOLLOW THESE TIPS FOR BUILDING A SUMPTUOUS SPREAD THAT’S BOTH INVITING AND EFFICIENT.

CLEAR A PATH
Place plates at one end to mark the direction of traffic. Leave plenty of room between the table and sideboard (so poor Aunt Kathy’s chair isn’t wedged in the middle).

OVEN TO TABLE
Let skillets and baking dishes double as serving vessels. Place trivets on the buffet early to reserve space, and keep a clean dish towel or two nearby to guard hands from hot handles and sides.

CENTERPIECE IN BACK
While lovely, holiday centerpieces take up valuable real estate. Remove them from the buffet, or place against the wall.

CROWD CONTROL
Keep drinks at a separate station, away from the buffet, to avoid a jam of diners and drinkers. Trot out desserts last, after the meal and dinner plates are cleared.

MAIN DISH FIRST
Place the turkey at the start, not the center, so plates don’t overfill with sides. Forget a Norman Rockwell tableau: Carve the bird in the kitchen, and bring easy-to-grab pieces to the table.

SAUCES AT THE END
Gravy, salad dressings, cranberry sauce, and butter can cause a bottleneck if paired with their dish counterparts along the buffet. Place these toward the end.

DON’T SWEAT IT
SKIP THE FINE CHINA
Plates that require delicate handling and hand-washing just aren’t practical. Sturdy white dinner plates are best for the job. Have plenty of dishes but none that match! An eclectic mix of servingware looks more inviting anyway.

STEP IT UP
Varying height adds visual interest and saves space. Elevate smaller dishes on cake stands, upturned baking dishes, small crates, or boxes draped with cloth.

BALANCING ACT
Guests should be able to serve themselves one-handed, as they’ll have a plate in the other. Use wide spoons, tongs, and gravy boats when possible.
THE GAME PLAN

WE’VE MAPPED OUT EVERY MOMENT OF THE MEAL, FROM WRITING THE MENU TO CLEANING UP, SO YOU CAN MAKE IT THROUGH THE DAY WITH EASE.

THE MENU
Our game plan is based on the menu below, but you can swap in any dishes you wish (or divide them among guests). Remember that turkeys with brines need to start the night before.

- HONEY WHOLE-WHEAT PULL-APART ROLLS (PAGE 113)
- TRICOLORED BEET TART (PAGE 105)
- Caramelized Leek and Spinach Dip (PAGE 108)
- TUSCAN TURKEY (PAGE 141)
- CLASSIC TURKEY GRAVY (PAGE 153)
- SHEET PAN ROASTED VEGETABLES (PAGE 119)
- SKILLET GREEN BEAN CASSEROLE (PAGE 124)
- BUTTERMILK MASHED POTATOES (PAGE 127)
- CLASSIC HERB STUFFING (PAGE 135)
- GRAND MARMIER CRANBERRY SAUCE (PAGE 155)
- APPLE GALETTE WITH VANILLA YOGURT DRIZZLE (PAGE 157)

FOR MORE TIME-SAVING TRICKS, TURN TO PAGE 247.

the checklist

TWO WEEKS AHEAD
- Plan your menu, and write a shopping list.
- Buy wine (see page 110 for our picks).

ONE WEEK AHEAD
- Clean out your fridge and freezer, leaving plenty of room.
- Shop for all the nonperishable items on your list.
- Buy frozen turkey, if using.
- Make rolls and dough for Apple Galette; freeze.

TWO DAYS AHEAD
- Roast garlic for Tuscan Turkey; extract pulp and refrigerate.
- Roast beets for Tricolored Beet Tart; cool, peel, and refrigerate.
- Boil green beans for Skillet Green Bean Casserole; plunge into ice water, drain, and refrigerate.

THREE DAYS AHEAD
- Place frozen turkey in fridge to thaw.
- Shop for all other perishable items on your list.

ONE DAY AHEAD
- Set the dining table.
- Cut up vegetables for Sheet Pan Roasted Vegetables, and refrigerate.
- Toast bread cubes for Classic Herb Stuffing.
- Place rolls and galette dough in fridge to thaw.

THE BIG DAY
- Follow our minute-by-minute plan below for game-day success without the stress.

THANKSGIVING DAY

8 a.m.
Grab a cup of coffee, and take a deep breath. You’ve got this!
Clear kitchen surfaces, put away dishes, and place utensils at their stations (spatulas and tongs by the oven, knives and spoons by the cutting board).

8:30 a.m.
Let galette dough come to room temperature while you preheat the oven and make the filling. Assemble galette, and bake. Cool at room temperature.

9:15 a.m.
Set up a drink station with glasses, wines, and other beverages. Speaking of beverages, it’s time for a second cup of coffee.

10 a.m.
Assemble and bake beet tart. Season cut vegetables, and spread on a baking sheet.

11 a.m.
Time for a break. Turn to page 167 for a great read.

1:30 p.m.
Set out dips, crudité, and other appetizers in the living area. Bake vegetables, and tackle the morning’s kitchen cleanup.

1 p.m.
Guests are here! Luckily they can help themselves to apps and beverages. Put willing hands to work washing dishes, peeling and dicing potatoes, and rinsing cranberries. Prepare turkey for roasting.

2 p.m.
Place turkey in oven to roast. Assemble stuffing, and let stand at room temperature. Make cranberry sauce.

2:45 p.m.
The turkey has about an hour to go before the next baste, and you’re in good shape. Take a walk around the neighborhood with relatives for some fresh air. When you return, pour yourself a glass of wine.

3:30 p.m.
Place stuffing in oven with turkey to bake. Bring potatoes to a boil. Make green bean casserole, but hold off on broiling until oven is free.

4:30 p.m.
Let turkey rest on a cutting board. Finish green bean casserole. Make mashed potatoes. Make gravy.

5 p.m.
Reheat rolls, stuffing, and vegetables in a 300°F oven. Carve turkey.

5:30 p.m.
Enjoy the meal—and the praise—with family and friends.

7 p.m.
Reheat galette while you make the yogurt drizzle and brew a pot of coffee.

8 p.m.
Kick up your feet; everyone else will clean up and pack leftovers.