

THANKSGIVING SIDE DISHES

Moroccan Spiced Roasted Root Vegetables

Courtesy of chef Gary Danko, owner of Restaurant Gary Danko

"This is not your traditional flavor profile for a traditional Thanksgiving, but it is quite delicious. I love the combination of coriander, paprika and cumin. Perfect for a side dish. This recipe can be made ahead of time and gently reheated or served room temperature. If making it ahead of time, for reheating purposes reduce the doneness to 35 to 40 or almost tender."

Yield

This recipe will flavor approximately 2½ to 3 pounds of raw vegetables. If you want to add more of one or omit a vegetable, it works perfectly well. Cut vegetables size proportionate so they will cook evenly.

Ingredients

- 4 tablespoons extra virgin olive oil
- 2 teaspoon ground coriander
- 2 teaspoons paprika, preferably sweet Hungarian
- 2 teaspoons ground cumin
- Pinch cayenne pepper
- 2 teaspoon kosher salt
- 3 cloves garlic, minced fine
- 1 medium russet potato, peeled and cut into 1-inch chunks
- 1 medium yam, peeled and cut into 1-inch chunks
- 1 medium parsnip, peeled and cut into 1-inch chunks
- 1 medium celery root, peeled and cut into 1-inch chunks
- 2 medium carrots, cut into 1/2-inch rounds
- 1 pound piece butternut squash, peeled and seeded, cut into 1-inch chunks

Directions

1. Preheat oven to 425°F.
2. Place oil, coriander, paprika, cumin, cayenne, salt and garlic in a large bowl.
3. Place potato, sweet potato, parsnips, celery root, carrots and butternut squash in bowl and coat with the spiced oil, garlic mixture until well combined.
4. Turn onto a sheet pan large enough to accommodate the vegetables in a single layer.
5. Place the vegetables on the top shelf and roast for 45 to 50 minutes until tender.
6. Serve.

THANKSGIVING SIDE DISHES

Pan Roasted Brussels Sprouts with Garlic Anchovy Butter

Courtesy of chef Nathan Foot of Northern Spy Food Co.

Ingredients

- 2 lbs brussels sprouts, trimmed and cut into halves
- ¼ lb unsalted butter, softened
- 2 cloves garlic
- 1 small white anchovy
- Salt
- Pepper

Directions

Butter

1. In a food processor combine garlic and anchovies, puree until a paste has formed.
2. Add butter and puree until everything is fully incorporated.
3. Add salt to taste.

Brussels Sprouts

1. In large sauté pan heat some vegetable oil until shimmering.
2. Add brussels to the pan, cut side down.
3. Season with salt and pepper and cook until the cut sides of the sprouts are golden brown.
4. Toss the sprouts around, add about half of the anchovy butter and put the pan into a 400 degree oven to finish cooking, about 7 minutes or until the sprouts are tender-crisp.
5. This time may vary based on the size of your brussels sprouts.

THANKSGIVING SIDE DISHES

Sausage & Herb Stuffing

Courtesy of chef Travis Post of Bklyn Larder

Yield

Serves 8-10 in 9 x 13 inch casserole dish

Ingredients

- 24 cups day old bread, cubed in 1 - 2 inch pieces
- 1 pound pork sausage
- 4 cups onion, diced
- 6 garlic cloves, thinly sliced
- 2 cups celery, diced
- 1/2 tablespoon thyme, picked
- 1/2 tablespoon rosemary, picked and chopped
- 1 tablespoon sage, chopped
- 2 eggs
- 2 cups apple cider
- 2 cups chicken stock
- Salt and cracked black pepper to taste

Directions

1. Place the cubed bread in a large bowl.
2. Brown the pork sausage in a large, sturdy pan.
3. When the sausage is browned, remove from pan, leaving remaining fat behind.
4. Add the celery, onions, and garlic to the pan at this time, and continue to cook over medium heat.
5. When the celery and onions have softened and begin to brown just slightly, add the fresh herbs and cook for one minute more.
6. Add 1 cup each of the apple cider and chicken stock to the pan, making sure to scrape the bottom to release anything that has developed.
7. Pour the browned sausage and cooked celery and onion mixture over the cubed bread.
8. Season with salt and pepper and stir to combine.
9. Beat the 2 eggs slightly and mix in to the stuffing.
10. Slowly add the remaining 1 cup each of apple cider and chicken stock.
11. The liquid should rise when pressed, but should not pool at the bottom of the bowl.
12. You may need slightly more or less liquid, depending on how dry the bread was.
13. Spread stuffing into a lightly buttered casserole.
14. Again, the liquid should rise when pressed upon, but, not pool freely (it's fine to add a bit more at this time if necessary..)
15. Bake in a 325°F oven, covered, for approximately 35 minutes.
16. Remove the cover and raise the oven to 400°F.
17. Continue baking until golden brown and firm/spongy in the center. Approximately 15-20 more minutes.

THANKSGIVING SIDE DISHES

Pumpkin Bisque

Courtesy of chef Joe Ogradnek of Anella

Yield

Serves 8

Ingredients

- 1 large sugar pumpkin, peeled, seeded, and diced (reserve seeds for garnish)
- 3 tablespoons butter
- 1 tablespoon extra virgin olive oil
- 2 cloves garlic, smashed
- 1 sprig thyme
- 1/2 teaspoon black pepper, coarsely ground
- 2 slices of smoked bacon
- 2 tablespoon honey
- 1/2 oz. cognac
- 1/4 cup heavy cream
- Pumpkin seeds (optional)

Directions

Pumpkin Seeds

1. Rinse seeds well, then simmer in salted water for about 30 minutes.
2. Drain and dry, then dress with olive oil, melted butter, salt and sugar to taste.
3. Bake on sheet tray lined with aluminum foil in 350°F oven for about 20 minutes or until golden brown and crispy.

Pumpkin Soup

1. In a large soup pot heat olive oil and 2 tablespoons of the butter until melted.
2. Add the bacon, garlic, thyme, and black pepper.
3. Sweat lightly, without color, for about 2-3 minutes.
4. Add the pumpkin and honey, season well with salt, and continue to cook slowly over low heat until broken down and mushy, approximately 20 minutes.
5. Cover with water and bring to simmer.
6. Puree in high speed blender until smooth, add remaining butter, cream, and cognac, then mix again in blender until incorporated.
7. Taste and adjust seasoning

To Serve

Serve hot and garnish with a dollop of crème fraiche or sour cream, sliced chives and pumpkin seeds.

THANKSGIVING SIDE DISHES

Potato Rolls

Courtesy of chef Donald Link, owner of Herbsaint, Cochon, and Cochon Butcher

Ingredients

Starter

- 2 medium potatoes
- 5 cups water
- 3 tablespoons cane syrup
- 1 package (1/4 oz) active dry yeast
- 6 tablespoons All Purpose flour

Dough

- 1 cup buttermilk
- 2 eggs, lightly beaten
- 7 cups All Purpose flour
- 1 tablespoons kosher salt
- 5 tablespoons lard melted, and cooled
- 4 tablespoons unsalted butter, melted and cooled

Directions

Starter

1. Wash potatoes; boil them covered with water until they are very soft and almost mushy.
2. Remove potatoes from water, reserving the cooking water, and allow them to cool slightly before peeling.
3. Rub the peeled potatoes through a fine mesh sieve, or rice them.
4. Measure out 1 cup riced potatoes into large mixing bowl. Whisk 1 cup of reserved cooking water into the mashed potatoes until smooth
5. Let cool to tepid before stirring in the cane syrup, yeast and flour.
6. Cover bowl loosely and set in a cool area to develop for 4 hours or over night.
7. When starter is ready it will be light and foamy with an aromatic yeasty smell.

Dough

1. Add the buttermilk, eggs and 2 cups of flour to the starter, stir until well blended.
2. Add salt, 2 tablespoons of the melted lard, 1 tablespoon of the melted butter, and 2 or more cups of flour.
3. Stir to a smooth batter.
4. Add the rest of the flour 1 cup at a time until a smooth, soft dough is formed.
5. Knead for 5 minutes.
6. When the dough is properly mixed, add to a large mixing bowl that has been greased with some of the melted lard.
7. Cover and proof in a warm place until it doubles in size about 1½ hours.
8. After proofing punch dough down gently and proof again.

Rolling and Panning

1. Mix together the remaining lard and butter and lightly grease baking pans.
2. Roll the dough into golf ball size place in pan just touching.
3. Lightly cover with plastic wrap and allow to proof until doubled in size.
4. Bake at 375°F until golden and hollow sounding when tapped about 25 minutes.
5. Brush the remaining lard/butter mixture over the rolls as soon as they come out of the oven.

THANKSGIVING SIDE DISHES

Squash Salad with Soft Lettuce and Parmesan

Courtesy of chef Jimmy Bradley, owner of The Red Cat and The Harrison

Yield

Serves 4

Ingredients

- 1 pound squash
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons light brown sugar
- 1 teaspoon chopped thyme
- Salt
- Freshly ground black pepper
- ¼ teaspoon canola oil
- Cayenne
- 2 tablespoons lemon juice
- 3 tablespoons butter
- 1 ½ tablespoons pumpkin seed oil (or sunflower oil, hazelnut oil, or walnut oil)
- 1 small head of Bibb lettuce, separated into leaves, washed well, and spun dry
- 1 ½ ounces Parmigiano-Reggiano, shaved into shards with a vegetable peeler
- Preheat the oven to 350°F

Directions

1. Peel the squash.
2. Halve it, scoop out the seeds, and set ¼ cup of them aside.
3. Cut the squash into ¼-inch thick slices and put it in a bowl.
4. Add the extra-virgin olive oil, brown sugar, thyme, 1 teaspoon salt, and a few grinds of black pepper.
5. Toss, then arrange the slices in a single layer on a cookie sheet and roast until light golden brown and soft to a knife-tip, approximately 15 minutes.
6. Meanwhile pat the squash seeds dry with a paper towel and put them in an ovenproof sauté pan.
7. Drizzle with canola oil and season with ¼ teaspoon salt and a scant pinch of cayenne.
8. Toss and then toast in the oven until the seeds are fragrant and lightly toasted, approximately 6 minutes.
9. Remove from the oven and toss with ½ tablespoon of the lemon juice.
10. While the squash and seeds are in the oven, make the dressing: Melt the butter in a sauté pan set over medium-high heat, letting it turn brown.
11. Whisk in the pumpkin seed oil and then the remaining 1 ½ tablespoons lemon juice.
12. Season with salt and pepper and remove the vinaigrette from the heat.
13. To serve, arrange the squash slices on 4 salad plates.
14. Put the lettuce in a bowl, toss with vinaigrette, and season with salt and pepper.
15. Top the squash with some lettuce, garnish with cheese shards, serve.