



Thanksgiving 2004

Appetizer Tray

Native Oysters with a variety of sauces

Jumbo Butterflied Shrimp Cocktail

Paired with 2001 Jermann (Friuli) Pinot Grigio

Maple Butter & Herbs Hickory Smoked Turkey

Paired with Chateau St. Jean 2003 Gewürztraminer

& Dunham Cellars 2002 Syrah

Decas Bog Spiced Cranberry Sauce

Cranberry-Horseradish Relish

Sausage, Apple, & Cranberry Dressing

Sugar Snap Peas with shallots

Garlic Smashed Potatoes

Candied Carolina Sweet Potatoes

Apple Cranberry Streusel Pie

Paired with Trevor Jones Barossa Old Muscat

Deviled Egg Boats

6 hard-boiled jumbo eggs

1/2 teaspoon hot sauce

1/2 teaspoon kosher salt

1 teaspoon dry mustard

1/4 cup mayonnaise

1/2 teaspoon black pepper

Paprika for garnish

Peel eggs and cut in half length-wise. Remove yolks and combine with remaining ingredients.

Using a pastry bag with an open star tip, refill each egg half with yolk mixture and sprinkle with paprika. (May be prepared one day ahead and held, refrigerated and covered.)



Herb Cheese Stuffed Cherry Tomatoes & Celery Sticks

4 ribs celery
12 cherry tomatoes
1 (8-ounce) pkg. cream cheese, softened
2 cloves garlic, minced
1/2 teaspoon Creole mustard
1/2 teaspoon Worcestershire sauce
1 1/2 tablespoons lemon juice
1/4 cup chopped fresh parsley
1 teaspoon dried dill
1 tablespoon dried basil
1 teaspoon Louisiana-style hot sauce
1/2 teaspoons cracked black pepper
1/4 cup chopped black olives for garnish

Cut celery into three-inch lengths, reserve. Using a melon baller, core tomatoes and remove pulp leaving shells intact; reserve.

In a medium bowl, mix remaining ingredients until thoroughly incorporated. Using a pastry bag with a closed star tip, pipe cheese mixture into tomatoes and celery. Garnish with chopped olives. Cover with food film and refrigerate at least two hours before serving.

Jumbo Butterflied Shrimp Cocktail

2 pounds U-8 shrimp
1/2 cup white vinegar
4 teaspoons Old Bay[®] seafood seasoning
1/2 cup water

Combine vinegar, water, and Old Bay in medium saucepan. Bring to boil. Add shrimp, cover, and steam shrimp for five minutes or until cooked. Drain, peel, devein, and butterfly shrimp. Refrigerate before serving.



Native Oysters



Blue Point



Cotuit



Wellfleet

Wellfleet, Cotuit, and Blue Point Oysters

The Blue Point oyster was named for Blue Point, Long Island, New York, where it was first discovered; it is a mild, creamy oyster. Cotuit and Wellfleet oysters are named for the coastal towns on Cape Cod where they are harvested. Wellfleet oysters have a balanced, though pronounced, sweetness and saltiness with a crisp finish. Cotuit oysters have pronounced briny and sweet flavors with medium firm flesh.

Wellfleet Oysters

Blue Point Oysters

Cotuit Oysters

For appetizers, plan on three to four oysters per person.

Scrub and wash the shells to remove any debris. After opening the oysters, be sure no pieces of shell are penetrating the oysters. When opening the oysters, retain as much of the natural juice as possible. Do not leave open oysters uncovered in the refrigerator, as they will dry out and form a dry film over the oyster flesh. Cover oysters with wet greaseproof paper if you are not intending to use them for a while. Be careful not to make the oysters too cold as the subtle flavors will be muted.

Place on bed of crushed ice or rock salt.



Wasabi & Soy

3 tablespoons Wasabi powder
1 to 2 cups Tamari soy
Shredded pickled ginger

Combine Wasabi powder with enough water to form a thick paste. Set aside for at least 15 minutes for the powder to properly rehydrate; you want a paste that is not too dry and mortar-like, but will remain in a molded shape. Form Wasabi into six small pyramids of about 3/4 teaspoon each, and reserve.

Place a pyramid shape of Wasabi paste on the edge of the plate of oysters. Serve with 1/4 cup Tamari soy and a small mound of pickled ginger.

Louisiana Cocktail Sauce

1/2 cup ketchup
1/4 cup prepared horseradish
1 tablespoon Louisiana hot sauce
1/2 cup chili sauce
1 tablespoon lemon juice

Combine ingredients and refrigerate at least two hours before serving.

Balsamic Vinaigrette

1 teaspoon granulated sugar
1/4 cup soy sauce
1/4 cup lemon juice
1/2 teaspoon cracked black pepper
1/4 cup balsamic vinegar
1/4 cup finely chopped red pepper
1/4 cup finely chopped onion

Combine ingredients at least two hours before serving. Serve at room temperature.



Decas Bog Spiced Cranberry Sauce

- 2 1/3 cups fresh cranberries (about eight ounces)
- 2 tablespoons dark brown sugar
- 4 whole cloves
- 1/2 cup water
- 1/3 cup honey
- 2 3-inch cinnamon sticks
- 1/4 teaspoon freshly grated nutmeg
- 1/2 teaspoon dried grated lemon peel
- 1 teaspoon dried grated orange peel

In a medium saucepan, combine all the ingredients and simmer for 10 minutes until the cranberries burst and the mixture is thickened. Remove cloves and cinnamon sticks. Transfer to bowl and cool. Serve at room temperature. (This may be prepared up to four days ahead and held refrigerated and covered.)

Cranberry-Horseradish Relish

- 2 1/3 cups fresh cranberries (about eight ounces)
- 1/4 cup prepared horseradish
- 1/3 cup granulated sugar
- 1 teaspoon lemon juice

Combine ingredients in food processor. Pulse until cranberries are well chopped. Refrigerate at least two hours before serving. (This may be prepared up to four days ahead and held refrigerated and covered.)



Maple Butter & Herbs Hickory Smoked Vermont Turkey

This recipe requires advance preparation as the turkey must be brined and then air dried in the refrigerator the day before roasting. Smoking a turkey is no more difficult than any other outdoor cooking and the flavor rivals any oven-roasted or deep-fried turkey.

1 (12-pound) Grade A fresh turkey
1 1/2 cups chopped celery
4 cups chicken stock
1 tablespoon chopped fresh marjoram
2 cups chopped onion
1 1/2 cups chopped carrots
1 tablespoon chopped fresh thyme
4 to 8 chunks hickory wood

Remove neck and giblets (heart, gizzard, and liver) from the turkey. Reserve.

Prepare brine as directed below. Brine turkey, refrigerated, 10 to 12 hours. Remove from brine and air dry in refrigerator overnight. Remove from refrigerator one hour before cooking.

Prepare maple butter as directed below.

Fill Grill Dome fire box with lump charcoal and heat to 250° F. Add four chunks of hickory to the charcoal. Position drip pan on a rack and fill with four cups of stock, onions, celery, and carrots. Sprinkle vegetables with one tablespoon of thyme and one tablespoon of marjoram.

Slide hand under turkey breast skin to loosen. Rub 1/2 cup maple butter under skin over breast. Rub another 1/4 cup maple butter over outside of turkey. Place turkey on rack set in large roasting pan. Tie legs together loosely to hold shape of turkey. Reserve remaining maple butter for gravy.

After 2 1/2 hours of cooking, add remaining hickory wood and baste turkey every hour with pan juices or spray with apple juice. (Continue checking the drip pan adding additional stock as necessary.) Smoke-cook until internal temperature of the thigh registers 175° F. (The average smoke-cooking time is about 30 minutes per pound; a 12-pound turkey will take about six to seven hours of cooking.) Transfer turkey to platter, tent with aluminum foil and let stand 20 to 30 minutes before carving. Reserve mixture in pan for gravy.



Maple Butter

2 cups unfiltered apple cider
1/2 cup pure Vermont Grade A dark amber maple syrup
1 tablespoon chopped fresh marjoram
1 1/2 tablespoons chopped fresh thyme
1 1/2 teaspoons grated lemon zest
3/4 cup unsalted butter, softened

Boil apple cider and maple syrup in a heavy saucepan over medium-high heat, stirring often, until reduced to one-half cup, about 45 minutes. Remove from heat. Mix in thyme, marjoram, and lemon zest. Whisk in butter until melted. Pour into heat-proof container and refrigerate until cold, about two hours. (This may be prepared up to four days ahead and held covered and refrigerated.)

Apple Brine

3 quarts unfiltered apple cider
16 ounces dark brown sugar
1 cup coarse kosher salt
3 quarts water
3 oranges, quartered
2 tablespoons grated ginger root
15 cloves
8 bay leaves
6 cloves garlic, minced

(If you don't have room in the refrigerator to brine the turkey, put the turkey in a large oven bag in a large cooler. Pour the brine into the bag and seal tightly. Place ice around the turkey, close the lid and let the turkey brine adding ice as needed to keep the temperature at 40 ° F. or below.)

In a medium saucepan dissolve salt, brown sugar, and one quart water. Remove from heat.

In a large stock pot, combine remaining ingredients with salt solution. Refrigerate until cold.

Remove giblets and neck from turkey, rinse turkey under running cold water and drain. Add turkey, breast side down, to stock pot and refrigerate, covered, 10 to 12 hours (or up to 24 hours).



Sausage, Apple, & Cranberry Dressing

- 1 (16-ounce) pkg. herb stuffing mix
- 3/4 pound sweet (or hot) Italian bulk sausage
- 4 tablespoons unsalted butter
- 2 cups chopped leeks
- 2 tart green apples, peeled & chopped
- 1 1/2 cups chopped celery
- 1/2 cup chopped onions
- 3 teaspoons poultry seasoning
- 1 teaspoon dried rosemary
- 1 cup dried cranberries
- 1 teaspoon dried sage
- 1/4 cup chopped fresh parsley
- 1/2 teaspoon dried thyme

Prepare stuffing mix according to package directions.

In a large skillet over medium heat, cook sausage crumbling coarsely, for about 10 minutes or until evenly browned. Drain off grease and transfer sausage to large bowl.

Melt four tablespoons butter in the skillet; add leeks, apples, celery, onion, and poultry seasoning. Cook, stirring frequently, for about 10 minutes. Add the rosemary and dried cranberries.

Mix leek mixture and stuffing mix with sausage in bowl. Add remaining herbs. (Recipe may be prepared to this point a day ahead and held, refrigerated and covered. Bring to room temperature before proceeding.)

Bake in buttered baking dish, covered, at 350° F. for about 45 minutes. Uncover and bake additional 15 minutes to brown top.



Giblet Gravy

1 tablespoon oil
Turkey giblets & neck
1 onion, peeled & chopped
1 quart chicken or turkey stock
1 tablespoon dried parsley
1/2 cup apple brandy
1/2 teaspoon dried thyme
3 tablespoons unsalted butter
1/4 cup flour

Heat oil in soup kettle; add giblets, neck, and tail; sauté until golden and fragrant, about ten minutes. Add onion; continue to sauté until softened, four to five minutes longer. Reduce heat to low; cover and cook until turkey and onion release their juices, about 10 minutes.

Add stock and herbs, bring to boil, and then adjust heat to low. Simmer, skimming any scum that rises to surface, until broth is rich and flavorful, about 30 minutes longer. Strain broth (you should have about four cups), reserving neck, heart, and gizzard. When cool enough to handle, shred neck meat, remove gristle from gizzard, and then dice heart and gizzard. Refrigerate giblets and broth until ready to use. (May be done two days ahead.)

While turkey is roasting, return reserved turkey stock to simmer. Heat butter in large heavy-bottomed saucepan over medium-low heat. Whisk in flour. Cook slowly, stirring constantly, until nutty brown and fragrant, 10 to 15 minutes. Whisk in all but one cup of hot broth into roux. Bring to boil, then continue to simmer, stirring occasionally, until gravy is lightly thickened and very flavorful, about 30 minutes longer. Set aside until turkey is done.

After roasted turkey has been transferred to the carving board to rest, spoon out and discard as much fat as possible from the drip pan, leaving caramelized herbs and vegetables. Bring gravy in large saucepan to simmer. Place drip pan over two burners on medium-high heat. Add apple brandy to roasting pan with caramelized vegetables; scrape up browned bits with wooden spoon and boil until reduced by one-half, about five minutes. Add remaining one cup of broth, then strain deglazed pan juices into gravy, pressing as much juice as possible out of vegetables. Stir diced giblets and shredded meat into gravy; return to boil. Adjust seasonings with salt and pepper.



Sugar Snap Peas with shallots

1 pound sugar snap peas
1 tablespoon kosher salt
1 tablespoon unsalted butter
1 tablespoon minced shallots
1 teaspoon chopped fresh thyme
Kosher salt
Cracked black pepper

Break stem end of sugar peas and remove string. In a medium saucepan over medium heat, bring water to boil and add salt. Blanch snap peas for three minutes and shock in ice bath to stop cooking and set color. Drain and hold until ready to prepare.

In a medium sauté pan over medium-high heat, melt butter. Add drained snap peas, shallots, and thyme. Stir-fry for two minutes and serve.

Garlic Smashed Potatoes

1 head garlic
6 large Russet potatoes
Olive oil
4 tablespoons unsalted butter
1/4 cup sour cream
1/2 to 3/4 cup cream, scalded
Kosher salt and cracked white pepper, to taste

Preheat oven to 400° F.

Cut top third off of the garlic and drizzle with olive oil. Replace top onto garlic and seal in aluminum foil.

Wash and dry potatoes. Coat lightly with olive oil and season with salt and pepper. Bake potatoes and garlic in a preheated oven for one hour or until easily pierced with a knife. Cool. Remove flesh from potatoes and mash. Squeeze garlic into a small bowl and reserve.

Melt the butter in a medium saucepan over medium heat; add two teaspoons of the roasted garlic and sauté briefly.

Add the potatoes and the remaining ingredients to the pan and cook for five to 10 minutes, stirring often, until potatoes are very hot.



Candied Carolina Sweet Potatoes

3 pounds sweet potatoes
1/2 cup unsalted butter
1 cup packed brown sugar
1/2 cup water
1 teaspoon kosher salt

Preheat oven to 350° F.

Place whole sweet potatoes in a steamer and cover. Cook until tender, about 30 minutes. Peel and slice lengthwise into half-inch slices. Place in a 9 x 13 baking dish.

In a small saucepan over medium heat, melt butter, brown sugar, water, and salt. When sugar is dissolved, pour over potatoes.

Bake in preheated oven for one hour, basting occasionally with brown sugar sauce.



Apple Cranberry Streusel Pie

Streusel topping:

1/4 cup flour
1/4 cup packed dark brown sugar
3 tablespoons unsalted butter
1/2 cup chopped walnuts

Crust & Filling:

1 refrigerated pie crust
3/4 cup granulated sugar
1/4 cup flour
1 teaspoon ground cinnamon
1/4 teaspoon kosher salt
1 cup dried cranberries
2 teaspoons orange zest
8 baking apples (Jonathan or Granny Smith)

Preheat oven to 350° F. Prepare streusel topping by combining flour and brown sugar and cutting in butter with a pastry blender until mixture is crumbly. Add walnuts.

Allow pie crust to stand at room temperature for 15 minutes. Combine sugar, flour, cinnamon and salt in a mixing bowl. Add cranberries and orange zest. Mix well.

Core and slice apples. Toss with sugar mixture until evenly coated.

Gently unfold crust onto a lightly floured surface and roll crust into an 11 1/2-inch circle. Place crust in pie plate and spoon apple mixture into pie. Sprinkle with streusel topping. Cover pastry edges with aluminum foil.

Bake 50 to 55 minutes or until apples are tender. Cool at least two hours before serving. (May be prepared two days ahead.)