



Roast Turkey with Cranberry Merlot Sauce

Serves 12

Ingredients

One 16-pound turkey, legs tied and giblets reserved
1 celery rib, thinly sliced
1 carrot, thinly sliced
1 onion, thinly sliced
6 garlic cloves, thinly sliced
8 thyme sprigs
2 rosemary sprigs
Kosher salt and freshly ground pepper
4 cups water
4 1/2 cups Turkey Stock (made from Pan Juices from Turkey) or low-sodium chicken broth
1/4 cup plus 2 tablespoons all-purpose flour

Preheat the oven to 350°. Set the turkey on a rack in a large roasting pan and scatter the turkey heart, gizzard and neck, the sliced celery, carrot, onion and garlic and the herb sprigs all around. Season the turkey with salt and pepper. Add 2 cups of the water to the pan and roast the turkey for 1 hour and 15 minutes. Add the remaining 2 cups of water to the roasting pan. Cover the turkey with foil and roast for about 1 hour and 15 minutes longer, or until an instant-read thermometer inserted into the thickest part of the inner thigh registers 170°.

Transfer the turkey to a cutting board and let rest for 30 minutes. Strain the pan juices into a large heatproof measuring cup, pressing on the solids. Skim the fat.

Pour the pan juices into a medium saucepan. Add 4 cups of the Turkey Stock and boil until reduced to 5 cups, about 5 minutes. In a bowl, whisk the flour with the remaining 1/2 cup of stock, then whisk the mixture into the stock. Boil, whisking, until the gravy is thickened. Carve the turkey and serve with the gravy.

Cranberry with Merlot Sauce

Ingredients

2 (12-ounce) bags fresh cranberries
1 3/4 cups Merlot
2 cups sugar
1 1/2 brown sugar
zest of one orange

Combine all ingredients except cranberries in a medium saucepan. Bring to a rolling boil over medium-high heat, stirring until sugar dissolves. Reduce heat and simmer for 10 minutes. Add cranberries, cook for 6 minutes. Cool and transfer sauce to bowl. Cover and refrigerate until cold.

Corn Maque Choux

Serves 6

Ingredients

- 8 ears fresh corn
- 1/4 cup andouille, finely diced
- 1/2 cup bacon drippings
- 1 cup onion, chopped
- 1/2 cup celery, chopped
- 1/2 cup green bell pepper, chopped
- 1/2 cup red bell pepper, chopped
- 1/4 cup garlic, diced
- 2 cups tomatoes, coarsely chopped
- 2 tbsps tomato sauce
- 1 cup green onions, sliced
- salt and black pepper to taste

Select tender, well-developed ears of corn and remove shucks and silk. Using a sharp knife, cut lengthwise through the kernels to remove them from the cob. Scrape each cob using the blade of the knife to remove all milk and additional pulp from the corn. In cast iron Dutch oven, melt bacon drippings over medium-high heat. Sauté corn, onions, celery, bell peppers, garlic and andouille approximately 15-20 minutes or until vegetables are wilted and corn begins to tenderize. Add tomatoes, and tomato sauce. Continue cooking until juice from the tomatoes and shrimp are rendered into the dish, approximately 15-20 minutes. Add green onions and season to taste using salt and pepper. Continue to cook an additional 15 minutes.

ROASTED BRUSSELS SPROUTS WITH BACON & APPLE

Serves 8

Ingredients

- 3 slices bacon, cut into $\frac{1}{2}$ -inch pieces
- 4 pints brussels sprouts, ends trimmed and halved
- 1 medium red apple, cored and cut into $\frac{1}{4}$ -inch slices, each slice halved crosswise
- 2 tsp red wine vinegar
- salt and ground pepper

Preheat oven to 425°F. Arrange bacon in a single layer on a large rimmed baking sheet. Bake until browned, 10 minutes. Add brussels sprouts in a single layer, and sprinkle with salt and pepper. Roast until they begin to brown, about 15 minutes. Remove from oven, and toss in apple slices. Return to oven and roast until brussels sprouts are browned and tender and apple has softened, 10 to 15 minutes. Remove from oven and dress vegetables with vinegar, and serve immediately.

Lemon Meringue Tart

Serves 12

Crust

5 cup(s) all-purpose flour

2 cup(s) powdered sugar

Salt, to taste

1 pound unsalted butter

6 large egg yolks

Dried beans or pie weights

Filling

Finely grated zest and strained juice of 7 lemons

1 3/4 cup(s) granulated sugar

6 large eggs

9 large egg yolks

2 1/2 stick(s) unsalted butter, softened

5 large egg whites

1/4 teaspoon(s) cream of tartar

1/4 teaspoon(s) salt

1/4 cup(s) granulated sugar

For the crust

Place flour, sugar, a pinch of salt, and butter in food processor. Pulse until crumbly. Add egg yolks. Process until ingredients are fully combined and mixture forms a ball. Heat oven to 325degrees F. Press crust evenly into 10-inch tart pan. Prick bottom and sides with fork. Fill crustwith dried beans or pie weights. Bake until golden brown. Remove from oven; discard beans or pie weights. Cool crust on rack.

For the filling

Place all ingredients except butter in large saucepan over very low heat. Whisk continuously until eggs have broken up, sugar has dissolved, and mixture looks thick. Add half of butter and continue whisking until mixture thickens and will coat back of a spoon. Add remaining butter. Continue whisking to prevent mixture from curdling. Remove filling from heat, place on cold surface, and whisk until lukewarm to touch.

For the meringue

Place egg whites, cream of tartar, and salt in a large bowl. With electric mixer at low speed, beat until soft peaks begin to form. Increase speed to medium and add sugar, 1 tablespoon at a time, beating just until stiff peaks form. Do not overbeat.

To finish pie

Place baking rack in middle of a 450-degree-F oven. Spoon filling decoratively into baked shell, mounding it in center and spreading to outer edge so it touches the crust. Spoon meringue on top. Bake until meringue is lightly brown on edges, about 5 to 7 minutes; do not allow it to overcook. Remove and cool on rack. Refrigerate at least 3 hours before serving.