



TASTING TABLE

A special Thanksgiving menu from <http://TastingTable.com>

Cauliflower Soup with Brown-Butter Croutons and Capers

Makes 8 servings

For the soup:

- 3 tablespoons extra-virgin olive oil
- 1 large onion, sliced
- 3 cloves garlic, thinly sliced
- 2 heads cauliflower, cut into florets
- Salt and freshly ground pepper
- Pinch of red pepper flakes
- ½ cup white wine
- 1½ quarts chicken stock or vegetable stock
- Leaves from 4 thyme sprigs
- 2 bay leaves
- ¾ to 1 cup heavy cream
- 4 tablespoons unsalted butter, cut into cubes

For the garnish:

- 2 cups bread (baguette or Pullman), cut into ½-inch cubes
- 1 cup reserved cauliflower, cut into small florets
- 2 tablespoons capers
- 4 tablespoons unsalted butter
- 2 chives, chopped

1. Make the soup: In a large saucepan or soup pot, heat the oil over moderate heat. Add the onions and garlic and cook until translucent, about 5 minutes. Add the cauliflower, reserving 1 cup for the garnish. Season with salt, pepper and pepper flakes and cook for 5 minutes longer. Add the white wine and reduce by half. Add just enough chicken or vegetable stock to cover the cauliflower; add the thyme and bay

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Sponsored Wine Pairings

2006 Angove Clare Valley Riesling:

This crisp white pops with clean citrus flavors that match nicely with salads and vegetable-based sides.

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leaves. Cover and simmer until the cauliflower is tender, about 15 minutes, then discard the bay leaves. Remove 2 cups of the cooking liquid and set aside.

2. In a blender, puree the cauliflower mixture in batches. Add the reserved cooking liquid as needed if the mixture is too thick. Once all the soup has been pureed, return it to a clean pot and place over low heat. Stir in the butter and enough cream to reach desired consistency, then adjust the seasoning.
3. Make the garnish: Melt the butter in a skillet over medium heat. When the butter starts to brown, add the bread cubes and toss to coat. Season with salt and pepper and add the cauliflower. Cook until the bread is crispy and the cauliflower is tender, then add the capers.
4. Ladle the soup into bowls, garnish with the crouton mixture and chives, and serve.

Do Ahead: The soup can be prepared through Step 3 and refrigerated for up to 2 days. Reheat gently over low heat, stirring occasionally.



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Bitter Greens Salad with Maple-Bacon Vinaigrette

Makes 8 servings

- 2 bunches escarole, washed and leaves torn
- 2 heads radicchio, washed and leaves torn
- 2 bunches watercress, washed and torn
- 1 Granny Smith apple--peeled, cored and thinly sliced
- Juice of ½ lemon
- 1 red onion, halved and thinly sliced
- 6 slices thick-cut bacon, cut into ½-inch pieces
- 6 tablespoons red wine vinegar
- 3 tablespoons pure maple syrup
- 2 tablespoons Dijon mustard
- Salt and coarsely ground black pepper
- 1 cup crumbled blue cheese
- 1 cup pecan halves, toasted

1. Place the greens in a large bowl. In another bowl, toss the apples in the lemon juice, then place the apples over the greens. Top with the red onions and set aside.
2. Cook the bacon in a medium skillet over moderately high heat until crispy. Drain on paper towels and pour the leftover fat into a bowl. Add the vinegar to the pan and reduce by half. Add the maple syrup and the mustard and bring to a simmer. Slowly add 5 tablespoons of the reserved bacon fat and stir until emulsified. Remove from the heat and season with salt and pepper.
3. Let the vinaigrette cool for 1 minute (it should still be warm), then pour it over the salad and toss to combine, adjusting the seasoning if necessary. Transfer the salad to a serving bowl, top with the bacon, blue cheese and pecans and serve.

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Roast Turkey with Sage Butter and Chestnut Gravy

Makes 8 servings, plus leftovers

For the turkey:

- One 12- to 15-pound turkey
- Salt and freshly ground pepper
- 1½ sticks unsalted butter, cubed, at room temperature
- ¼ cup chopped sage leaves
- 1 orange (with peel), quartered
- 1 red onion, peeled and quartered
- 1 head garlic, split in half
- ½ bunch thyme
- 1 tablespoon extra-virgin olive oil

For the gravy:

- ½ cup pan drippings
- ½ cup all-purpose flour
- ¾ cup white wine
- 1 quart turkey stock or low-sodium chicken broth
- Salt and freshly ground pepper

1. Prepare the turkey: Preheat the oven to 350°. Rinse the turkey and pat dry with paper towels. Sprinkle the cavity and skin with salt and pepper. Place the butter and sage in a food processor and pulse until the sage is well incorporated. Season with salt and pepper. Using your fingers, gently lift the skin from the turkey breast to create a pocket. Spread the sage butter under the skin to coat the entire breast. Place the oranges, onion, garlic and thyme inside the cavity and tie the legs together with kitchen twine. Tuck the wings behind the breasts and rub the legs and wings with olive oil. Place the turkey,

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Sponsored Wine Pairings

2008 Angove Nine Vines Rose:

A cranberry-scented, cherry-flavored blend of Grenache and Shiraz, this bottle offers a crisp compromise for those who can't choose between white and red.

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breast side up, in a roasting pan fitted with a rack and cover with foil.

2. Place the turkey in the oven and roast for 2½ hours. Remove the foil and continue roasting for another 30 to 45 minutes, until the turkey is golden brown and an instant-read thermometer inserted into the meaty part of the thigh registers 160° and the thigh juices run clear when pricked with a knife; total cooking time should be 3 to 3½ hours. Transfer the roasting pan to the stovetop and place the turkey on a carving board. Let rest at least 20 minutes before carving.
3. Make the gravy: Remove the excess liquid from the roasting pan and return ½ cup of the fat to the pan. Place the roasting pan over medium heat, whisk in the flour and cook, stirring, for 3 minutes. Whisk in the wine, scraping up any browned bits from the bottom of the pan, and cook for 1 minute longer. Slowly add the stock and cook until gravy reaches the desired consistency. Season with salt and pepper and serve with the turkey.



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Sausage, Apple and Chestnut Stuffing

Makes 8 servings

- 1 stick butter, cut into 6 pieces
- 5 links sweet Italian sausage
- 2 yellow onions, diced
- 1 stalk celery, chopped
- 3 tablespoons chopped sage leaves
- Leaves from 2 thyme sprigs
- Salt and freshly ground pepper
- 2 green apples--cored, peeled and diced
- 1 cup vacuum-packed peeled whole chestnuts, chopped
- 4 cups cornbread, cubed
- 5 cups day-old sourdough bread, cubed
- 2 large eggs
- 1 cup heavy cream
- 3 cups chicken stock or low-sodium broth

1. Preheat the oven to 350°. In a large skillet, melt 1 piece of butter over medium heat. Remove the sausage from the casings, crumble and add to the butter. Sauté until the sausage is browned and cooked through, about 6 minutes. Transfer the sausage to a plate.
2. In the same pan, melt 2 more pieces of butter. Add the onions and celery and cook until softened, about 3 minutes. Add the sage and the thyme and season with salt and pepper. Add the apples and chestnuts and cook for 3 minutes, until the apples are slightly browned and the chestnuts are lightly toasted. Return the sausage to the pan, toss to combine and remove from the heat. Season with salt and pepper.

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3. In a large bowl, lightly whisk the eggs, then stir in the cream. Fold in the cornbread and sourdough bread and season with salt and pepper. Fold in the sausage-and-apple mixture and add enough chicken stock so that the stuffing is moist but not soggy (you can always add more while it bakes).
4. Transfer the stuffing to a casserole dish, cover with foil and cook for 30 minutes (if it seems dry, add more stock). Remove the foil and dot with the remaining butter. Cook for 15 to 25 minutes longer, until the top of the stuffing is golden brown and crusty.

Do Ahead: The stuffing can be made 1 day ahead and reheated, covered with foil, in a 350° oven.



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Bourbon, Molasses and Orange-Glazed Carrots

Makes 8 servings

- 2 tablespoons extra-virgin olive oil
- 3 bunches young carrots, peeled and halved
- Salt and coarsely ground pepper
- ¼ cup packed brown sugar
- 3 tablespoons bourbon
- ¼ cup tablespoons molasses
- Juice of 2 medium oranges, plus 1 tablespoon orange zest
- 4 tablespoons unsalted butter
- 2 tablespoons chopped parsley

1. In a large skillet (preferably nonstick), heat the olive oil. Add the carrots and season with salt and pepper. Cook the carrots over medium heat, stirring occasionally, for 2 minutes. Stir in the brown sugar. Remove the pan from the heat, add the bourbon and return to the stove to cook for 2 minutes longer. Add the molasses and the orange juice and cover. Cook the carrots until crisp-tender, checking every few minutes to make sure there is enough liquid in the pan, about 8 to 10 minutes longer.
2. Remove the lid and reduce the liquid until it becomes syrupy. Add the butter and stir to coat the carrots with the glaze. Season with salt and pepper and transfer to a serving plate. Sprinkle with the orange zest and parsley and serve.

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Sponsored Wine Pairings

2005 Angove McLaren Vale Shiraz:

Ripe berry flavors and spicy oak notes give rich-red lovers something to enjoy throughout the meal.

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Potato, Leek and Grainy-Mustard Gratin

Makes 8 servings

- 4 tablespoons butter, plus more for the baking dish
- 3 cloves garlic, minced
- 2 anchovies, minced (optional)
- 8 leeks, white parts only, washed well and thinly sliced crosswise
- Salt and freshly ground pepper
- 3 tablespoons grainy mustard
- 1 quart heavy cream
- 6 to 8 medium russet potatoes, peeled and cut into 1/8-inch rounds (use a mandoline, if available)

1. Preheat the oven to 400°. In a large skillet, melt the butter. Add the garlic and anchovies and cook over medium heat until the garlic is soft and the anchovies have dissolved, about 3 minutes. Add the leeks, season with salt and pepper and cook over moderately low heat until the leeks are tender, about 15 minutes. Stir in the grainy mustard and set aside.
2. Butter a 9-by-13-inch baking dish. In a saucepan, heat the heavy cream until it just reaches a simmer; remove from the heat and set aside. Place 1 layer of overlapping potato slices in the bottom of the dish. Top with a layer of the leek mixture and season each layer generously with salt and pepper. Continue until you fill the entire dish, ending with a layer of potatoes. Season the top with salt and pepper and pour the cream over the top until the potatoes around the edges of the pan are completely submerged. Cover the dish with foil, place on a rimmed baking sheet and bake for 30

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Sponsored Wine Pairings

2006 Angove Coonawarra Vineyard Select Cabernet Sauvignon:

This medium-bodied red has silky tannins and currant flavors that won't overwhelm traditional Thanksgiving flavors.

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minutes, then remove the foil and bake for 30 to 60 minutes longer, until the potatoes are tender when pierced with a knife and the top of the gratin is golden brown. Cool for 15 minutes before serving.

Do Ahead: *The gratin can be cooked 1 day ahead and reheated in a 350° oven.*



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Brown Sugar Autumn Crisp with Spiced Calvados Cream

Makes 8 servings

- 2½ cups fresh or thawed frozen cranberries
- 3 large apples, such as Gala, peeled and cut into ½-inch pieces
- 3 large, firm-ripe Bosc pears, peeled and cut into ½-inch pieces (1½ pounds)
- ¾ cup packed dark brown sugar
- 2½ tablespoons cornstarch
- 1½ teaspoons vanilla, divided
- ⅓ cup chopped walnuts
- ¼ cup rolled oats
- ¾ cup all-purpose flour
- ½ cup plus 2 teaspoons granulated sugar, divided
- Rounded ¼ teaspoon salt
- 1¼ stick (10 tablespoons) unsalted butter, softened
- 1 cup chilled heavy cream
- ½ teaspoon ground cinnamon
- ¼ teaspoon freshly grated nutmeg
- 1 tablespoon Calvados

1. Preheat the oven to 400° and butter a shallow, 3-quart baking dish. In a large bowl, stir together the fruit, brown sugar, cornstarch and 1 teaspoon of the vanilla. Transfer the mixture to the baking dish and sprinkle with the walnuts.
2. In a bowl, stir together the oats, flour, salt and ½ cup of the granulated sugar. Blend in the butter to form small clumps, then scatter the topping over the fruit and nuts.

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Sponsored Wine Pairings

2008 Angove Nine Vines Viognier:

Rich and full-bodied, this white can stand up to an entire feast, but its apricot and pear flavors pair especially well with dessert.

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3. Bake the crisp until the juices are bubbling and topping is golden brown, about 30 to 35 minutes. Let cool until warm or room temperature.
4. Meanwhile, in a large, cold bowl, combine the cream, spices, Calvados, the remaining $\frac{1}{2}$ teaspoon of vanilla and the remaining 2 teaspoons of granulated sugar. Beat until the cream forms soft peaks.
5. Divide the crisp among plates, top with the whipped cream and serve.