



“Would you like turkey or pork?”

Here's a fresh, not too over-the-top menu for (any of) your holiday meals

PORK LOIN STUFFED WITH CRANBERRIES AND ROSEMARY

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BAKED SWEET POTATOES WITH MARSHMALLOWS

This is my updated version on the classic sweet potato casserole with marshmallows. I recommend one small potato per person, but with a meal like Thanksgiving, you could get by with less (unless no one wants to share—we understand).

MAKES: 6 servings

PREP: 10 minutes

BAKE: 1 hour 5 minutes

- 6 small sweet potatoes (about 4 pounds)
- 2 tablespoons unsalted butter
- Sea salt, to taste
- Freshly ground pepper, to taste
- 1 cup miniature marshmallows or 10 to 12 large marshmallows (cut into quarters)

1. Preheat oven to 400°. Wash and scrub potatoes, and wrap individually in foil while still slightly damp. Place potatoes directly on oven rack; bake at 400° for about 1 hour or until tender. Remove from oven; allow to cool slightly before removing foil.

2. Cut a 3-inch slit in top of each potato, and push together at both ends.

Add about 1 teaspoon butter to each, and press down into flesh of potatoes. Add sea salt and pepper; top each with 5 to 6 miniature marshmallows. Place on a baking sheet, and bake at 400° for 5 to 8 minutes or until marshmallows are golden brown and slightly melted. Serve warm with additional butter, if desired.



BAKED SWEET POTATOES WITH MARSHMALLOWS

STEAMED GREEN BEANS WITH CRACKED PEPPER AND CHÈVRE



CRANBERRY GINGER CHUTNEY



ENDIVE, RADICCHIO, AND FENNEL SALAD WITH CITRUS VINAIGRETTE



ENDIVE, RADICCHIO, AND FENNEL SALAD WITH CITRUS VINAIGRETTE

MAKES: 4 to 6 servings

PREP: 15 minutes

- 2 heads Belgian endive, sliced into long, thin strips
- 1 head radicchio, sliced
- 1 fennel bulb, cored and thinly sliced
- 2 navel oranges, peeled and sectioned
- 2 tablespoons chives, chopped
- ½ cup Citrus Vinaigrette
- Sea salt, to taste
- Freshly ground pepper, to taste

Combine endive and radicchio in a large serving bowl. Add remaining ingredients; toss to mix. Serve immediately.

CITRUS VINAIGRETTE

MAKES: about 1 cup

PREP: 15 minutes

STAND: 1 hour

- 2 teaspoons orange zest
- 5 tablespoons orange juice
- 1 teaspoon lime zest
- 3 tablespoons lime juice
- 1 teaspoon lemon zest
- 2 tablespoons lemon juice
- ½ cup extra-virgin olive oil
- 1 tablespoon minced chives or scallions
- 1 teaspoon sugar
- ½ teaspoon sea salt
- ¼ teaspoon freshly ground pepper

Stir together first 6 ingredients in a medium bowl. Whisk in olive oil until incorporated. Stir in chives and sugar; add sea salt and pepper. Let stand at room temperature 1 hour before using.

CRANBERRY GINGER CHUTNEY

Make this early in the week—it's much better once the flavors have a chance to meld.

MAKES: 3½ cups

PREP: 15 minutes

COOK: 13 minutes

- 1 (12-ounce) bag cranberries, rinsed and drained
- ½ cup dried cranberries
- 1 large Granny Smith apple, cored, seeded, and chopped
- 1 (1-inch) piece fresh ginger, peeled and thinly slivered
- 1 cup apple juice
- 1 cup sugar
- 4 whole cloves >

(Cranberry Ginger Chutney, continued)

Combine all ingredients in a 3½-quart saucepan. Bring to a boil; reduce heat to low, and simmer, stirring occasionally, 3 minutes or until some cranberries begin to pop and all sugar has dissolved. Remove from heat, and allow to cool. Store, refrigerated, in an airtight container until ready to use.

STEAMED GREEN BEANS WITH CRACKED PEPPER AND CHÈVRE

The combination of tender, sweet green beans and the tartness of chèvre makes this side dish a nice complement to most main dishes. And it adds color to the plate.

MAKES: 6 to 8 servings

PREP: 25 minutes

COOK: 10 minutes

1½ pounds green beans, trimmed

1 tablespoon unsalted butter

3 tablespoons olive oil

2 garlic cloves, minced

Sea salt, to taste

Freshly ground pepper, to taste

2 ounces chèvre (goat cheese), crumbled (about ½ cup crumbled)

2 tablespoons fresh chives, chopped

1. Cook green beans in boiling salted water 5 minutes or until crisp-tender; drain. Plunge into ice water to stop cooking process; drain.
2. Melt butter in a large skillet over medium-high heat; add olive oil. Sauté green beans and garlic 5 minutes. Add sea salt and pepper. Sprinkle chèvre and chives on top, and serve warm.

FIND IT FAST

TURKEYS All prices listed are quoted for a 10- to 12-pound whole, fresh, free-range turkey (shipping's extra). Order ahead.

D'ARTAGNAN dartagnan.com, \$66.41

Delivered for holidays year-round.

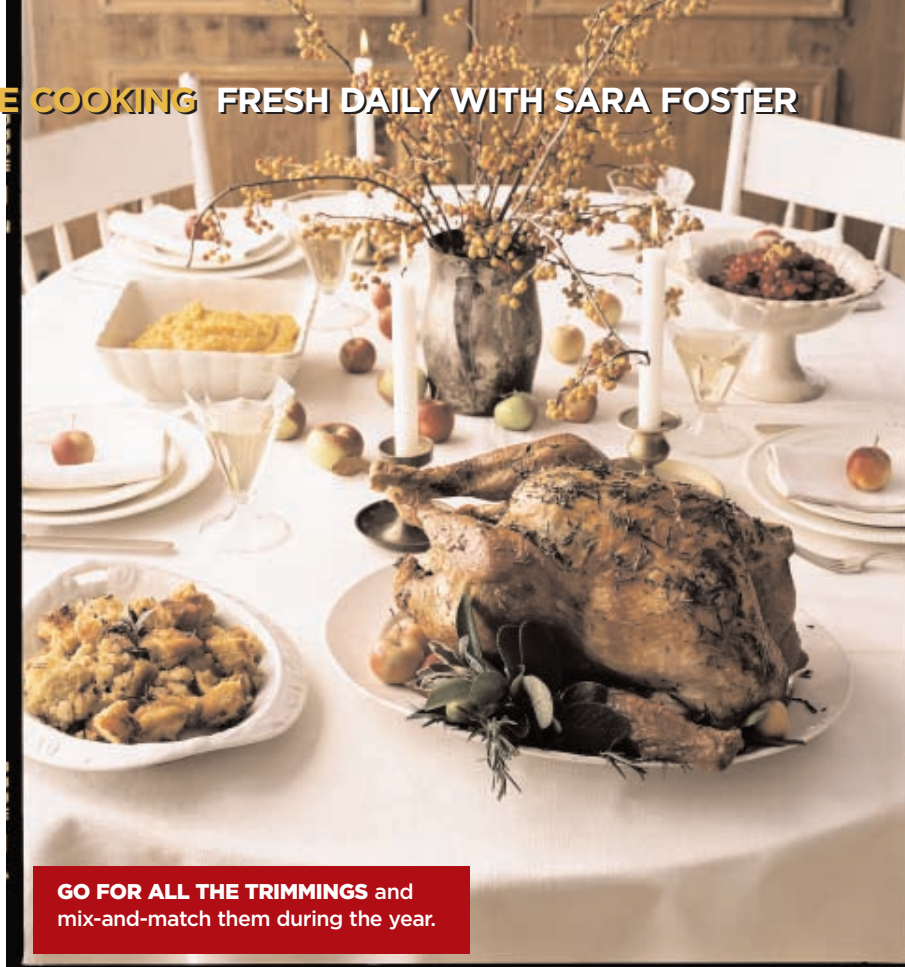
LOBEL'S lobels.com, \$59.98

Shipped once a month year-round, in time for holidays.

MURRAY'S CHICKENS* murrayschicken.com, \$69 (14-16 lbs.)

Shipped the week before the holiday, November-December.

*not free-range, but antibiotic-free



GO FOR ALL THE TRIMMINGS and mix-and-match them during the year.

JUICY ROAST TURKEY WITH HERBES DE PROVENCE

There are two secrets to a succulent roast turkey: The first is not to overcook the turkey, and the second is to buy a fresh, free-range bird that has not been frozen. I remember the first Thanksgiving my mom spent with me that I was allowed to cook the turkey. She couldn't believe what a wonderful flavor it had and how moist it was, not to mention that I didn't get up in the middle of the night to put it in the oven. From that day forward, cooking the turkey has always been my job.

MAKES: 10 to 12 servings

PREP: 35 minutes

BAKE: 2 hours 30 minutes

STAND: 30 minutes

- 1 (12- to 14-pound) whole fresh turkey
- 4 tablespoons unsalted butter
- 10 to 12 fresh sage leaves
- 1 tablespoon herbes de Provence
- Sea salt, to taste
- Freshly ground pepper, to taste
- 1 yellow onion, quartered
- 1 Granny Smith apple, cored, seeded, and quartered
- 2 celery ribs, cut into 2-inch-long chunks
- 2 cups dry white wine
- 2 cups apple juice
- Turkey Gravy (optional, recipe on page 112) >

TEST KITCHEN TIP

Place gravy strainer with pan drippings in the freezer for faster rising to the top.

TURKEY TIPS

It's safest to cook stuffing separately, not inside the turkey cavity. Before cooking, let turkey stand at room temperature 30 to 40 minutes and be sure oven is preheated. Cook about 10 to 12 minutes per pound (15 at the most), until internal temperature is 160° to 170°. Don't overcook—fresh turkeys cook much faster and the meat will be pinkish in color, not brown.

TURKEY GRAVY
MAKES: about 1¾ cups
PREP: 5 minutes
COOK: 15 minutes
Pan drippings
2 tablespoons flour

Pour pan drippings into a fat strainer; let stand until fat rises to top. Pour 1¾ cups turkey broth into a liquid measuring cup; reserve 2 tablespoons fat from drippings. Heat reserved fat in bottom of heavy-duty roasting pan. Whisk in flour, and cook 5 minutes, whisking to loosen particles from bottom of pan. Gradually whisk in reserved turkey broth, and cook, whisking constantly, 10 minutes or until slightly thickened. Serve immediately with turkey.

(Juicy Roast Turkey with Herbes de Provence, continued)

1. Preheat oven to 400°. Remove giblets from both cavities of turkey, and rinse inside and out. Loosen skin of turkey breasts, and place 2 tablespoons butter and 4 to 6 sage leaves under skin of each breast. Season turkey inside cavity and all over outside with herbes de Provence, sea salt, and pepper. Place onion, apple, celery, and remaining sage leaves in cavity of turkey and on bottom of heavy-duty roasting pan as a rack for turkey. Pour wine and apple juice in pan. Place turkey in pan.

2. Cover breast with foil, leaving legs exposed. Roast at 400° for 1 hour 30 minutes. Remove foil. Roast 1 hour more, basting every 20 minutes with pan drippings, until juices run clear when a small knife is inserted into thickest part of thigh or an instant-read thermometer registers 165° when inserted into thickest part of thigh.

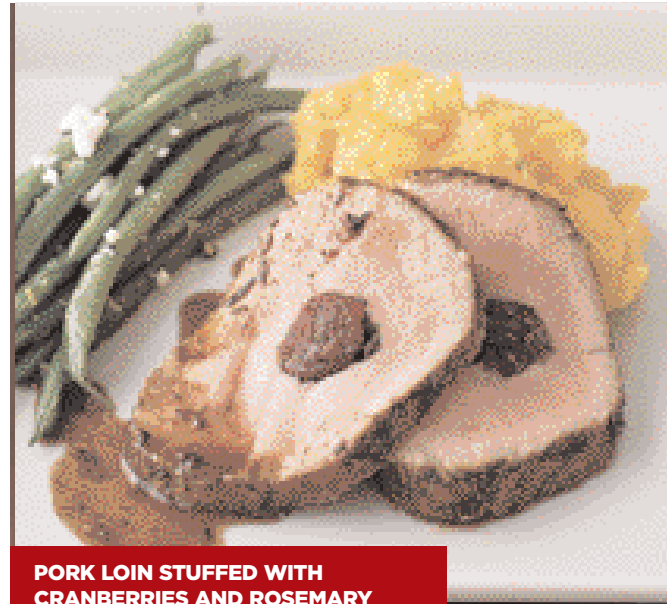
3. Remove turkey from oven; baste again. Allow to rest 30 to 45 minutes before carving. Turkey will continue to cook another 5 to 10 degrees. Serve with Turkey Gravy, if desired.

PORK LOIN STUFFED WITH CRANBERRIES AND ROSEMARY

This pork is so colorful and flavorful it makes a wonderful special-occasion presentation.

MAKES: 6 to 8 servings
PREP: 30 minutes
BAKE: 45 minutes
COOK: 5 minutes

½ cup dried cranberries
1½ cups cranberry juice, divided
1 (3-pound) boneless center-cut pork loin
2 tablespoons fresh rosemary leaves, divided
2 tablespoons olive oil, divided
1 teaspoon chopped fresh thyme
Sea salt, to taste
Freshly ground pepper, to taste
1 tablespoon unsalted butter
1 cup port
1 teaspoon cornstarch



PORK LOIN STUFFED WITH CRANBERRIES AND ROSEMARY

1. Preheat oven to 350°. Place cranberries in a small bowl; pour ½ cup cranberry juice over berries, and soak 10 minutes or until fruit is slightly plumped. Drain, if necessary.

2. Trim pork loin of excess fat; rinse and pat dry. Slit 1 end of pork loin with tip of a small knife to make a ½-inch incision. Use a sharpening steel or handle of a wooden spoon to make a tunnel inside center of pork loin. Combine cranberries and 1 tablespoon rosemary; stuff mixture down tunnel, using spoon handle to push through center. If handle isn't long enough to go all the way through, stuff from both ends. Rub pork loin with 1 tablespoon olive oil, remaining 1 tablespoon rosemary, thyme, sea salt, and pepper.

3. Heat remaining 1 tablespoon olive oil with butter in a heavy-duty roasting pan or large oven-proof skillet over medium heat. Sauté pork loin, evenly on all sides, 7 to 8 minutes or until golden brown. Add port and remaining 1 cup cranberry juice; bring to a low boil, scraping any brown bits from bottom of pan.

4. Bake at 350°, basting several times, 40 to 45 minutes or until a meat thermometer inserted into center of pork registers 150°. Remove pork from oven, and place on serving platter. Let rest, loosely covered, 10 to 15 minutes. (Pork will continue to cook.) Remove pork to serving platter.

5. Whisk together cornstarch and 1 teaspoon pan drippings. Heat remaining pan drippings over medium heat in heavy-duty roasting pan or large skillet. Whisk in cornstarch mixture. Bring to a boil, whisking constantly; boil 1 minute. Spoon over pork just before serving.



BUTTERNUT SQUASH AND POTATO MASH WITH THYME

BUTTERNUT SQUASH AND POTATO MASH WITH THYME

This dish can be made with almost any type of potato, but I like the buttery flavor of Yukon gold. I often make this with the skin on and just give it a quick mash for a more rustic presentation. This can easily be made ahead of time and reheated in the oven just before serving.

MAKES: 6 to 8 servings
PREP: 30 minutes
COOK: 20 minutes
BAKE: 45 minutes

1 large butternut squash (about 2 pounds), halved lengthwise and seeded
2 pounds Yukon gold potatoes, peeled and cubed
1 tablespoon plus 2 teaspoons sea salt, divided
4 tablespoons unsalted butter
2 teaspoons fresh thyme, chopped
¾ teaspoon freshly ground pepper
2 tablespoons orange juice
¼ cup sour cream

1. Preheat oven to 400°. Place squash, cut side down, on rimmed baking sheet. Pour 1 cup water in bottom of pan, and bake at 400° for 40 to 45 minutes or until squash is tender when pierced with a fork. Remove squash from oven.

2. Place potatoes in a large pot, and cover with water by 2 inches; add 1 tablespoon sea salt. Bring to a boil over high heat; reduce heat to low, and simmer 20 to 25 minutes or until tender. Drain

CIDER GLAZED ONIONS



and place back in pot. When squash is just cool enough to touch, scoop flesh from skin, and add squash to potatoes.

3. Melt butter in a small sauté pan, and add thyme; simmer about 1 minute. Add butter mixture, pepper, orange juice, sour cream, and remaining 2 teaspoons sea salt to squash and potatoes. Mash until smooth and well blended. Serve warm.

CIDER GLAZED ONIONS

MAKES: 6 servings
PREP: 35 minutes
COOK: 15 minutes
2 tablespoons olive oil
1 pound pearl onions (red and white), peeled
¼ cup apple cider or apple juice
2 tablespoons cider vinegar
3 tablespoons sugar
½ teaspoon sea salt
¼ teaspoon freshly ground pepper
2 teaspoons chopped fresh thyme leaves

Heat oil in a skillet over medium heat; add onions. Cook, stirring occasionally, 7 minutes or until soft. Add cider, vinegar, and sugar. Stir until sugar dissolves and onions are evenly coated. Add sea salt and pepper; reduce heat to low. Simmer, stirring occasionally, 7 minutes or until liquid has reduced to a glaze. Add thyme, and stir. Sprinkle with additional sea salt, if desired, and serve warm. ■

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TEST KITCHEN TIP

To peel onions easily, remove root end and drop in boiling water for 30 seconds. The peel will slip off.

“Thanksgiving is my favorite holiday—it’s all about food, family, and friends”